



精選點心菜譜  
Dim Sum Menu

外賣熱線 Takeaway Hotline: 2829 7980

## 精選點心

Selection of Dim Sum

|   |            |
|---|------------|
| 安格斯牛柳批 (3 件/pieces)<br>Baked Angus Beef Tenderloin Pie  | HK\$ 54.00 |
| 魚湯羊肚菌餃子 (4 件/pieces)<br>Dumpling filled with Morel in Fish Soup                               | 60.00      |
| 大澳蝦乾煎蘿蔔糕 (4 件/pieces)<br>Pan-fried Turnip Cake with Dried Shrimp                              | 64.00      |
| 鮮蟹肉韭菜腐皮卷 (3 件/pieces)<br>Bean Curd Sheet Rolled with Minced Pork, Shrimp, Crab Meat and Chive | 54.00      |
| 瑤柱菠菜餃 (4 件/pieces)<br>Steamed Dumpling filled with Minced Pork, Shrimp and Spinach            | 64.00      |
| 醬皇蒸排骨<br>Steamed Pork Ribs with Seasoning Paste   | 55.00      |
| 燕麥素菜包 (3 件/pieces)<br>Steamed Oat Bun filled with Chinese Cabbage and Trio Mushroom           | 51.00      |

## 精選點心

Selection of Dim Sum

|   |            |
|---|------------|
| 酥皮叉燒餐包 (3 件/pieces)<br>Baked Barbecued Pork Buns  | HK\$ 51.00 |
| 蟹籽甫魚滑燒賣 (4 件/pieces)<br>Steamed minced Pork Dumplings and Dried Flatfish topped with Crab Roe | 68.00      |
| 鮮竹牛肉球 (3 件/pieces)<br>Steamed Minced Beef Ball with Bean Curd                                 | 51.00      |
| 水晶鮮蝦餃 (4 件/pieces)<br>Steamed Shrimp Dumplings  | 68.00      |
| 蠔皇叉燒包 (3 件/pieces)<br>Steamed Barbecued Pork Buns   | 51.00      |
| 石斑柳多士 (4 件/pieces)<br>Crispy Toasts filled with Garoupa                                       | 60.00      |
| 家鄉鹹水角 (3 件/pieces)<br>Glutinous Rice Dumpling filled with dried Shrimp and Pork               | 51.00      |
| 原隻鮑魚珍珠雞 (2 件/pieces)<br>Steamed Glutinous Rice and Abalone wrapped in Lotus Leaf              | 68.00      |

## 精美點心 Selection of Dim Sum

蒜香雞絲蝦春卷 (3 條 / pieces) HK\$ 51.00  
Spring Rolls filled with Shredded Chicken and Shrimp

上素蒸粉果 (3 件 / pieces) 45.00  
Steamed Vegetarian Dumplings

柚皮蒸鳳爪 46.00  
Steamed Chicken Feet with Pomelo Skin

鮑魚魚翅灌湯餃 (每位 / per person) 128.00  
Shark's Fin and Abalone Dumpling in Superior Soup

金網鮮蝦腸粉 70.00  
Steamed Rice Rolls with Crispy Shrimp Roulade

香茜牛肉腸粉 65.00  
Steamed Rice Rolls with Minced Beef and Coriander Fillings

蜜汁叉燒腸粉 65.00  
Steamed Rice Rolls with Barbecued Pork Fillings

紅粉帶子腸粉 70.00  
Steamed Beetroot Juice Rice Rolls with Scallop

## 行政套餐 Set Lunch Menu

精美點心組合  
Dim Sum Combination

上素粉果、春卷、蟹籽蒸燒賣  
Steamed Vegetarian Dumpling  
Spring Rolls

Steamed Minced Pork Dumplings topped with Crab Roe

淮揚冷菜三小碟  
Three Kind of Cold Appetizers

豐料老火湯 / 西湖牛肉羹 / 瑤柱竹笙雞絲羹  
Soup of the Day / West Lake Minced Beef Soup /  
Dried Scallop, Bamboo Fungus & Shredded Chicken Soup

XO 醬爆蝦球  
Stir-fried Prawn with XO Sauce

紅燒乳鴿  
Deep-fried Crispy Pigeon

海味扒時蔬  
Braised Vegetable with Dried Seafood

乾燒鮑魚絲伊麵 / 櫻花蝦蟹肉炒飯  
Braised E-fu Noodles with Abalone, Mushroom and Bean Sprout /  
Fried Rice with Sergestid Shrimp and Crab Meat

御苑小甜點  
Chinese Petits Fours

時令水果盆  
Seasonal Fresh Fruit Platter

每位 HK\$ 390.00 per person  
需兩位或以上享用 Minimum order for 2 persons

## 商務套餐 Business Set Menu

御苑燒味四小碟  
Appetizer Sampler

乳豬、叉燒、燒鵝、海蜆  
Roasted Suckling Pig, Barbequed Pork  
Roasted Goose, Jelly Fish

生拆蟹肉雞蓉羹  
Braised Crab Meat with Minced Chicken

檸蜜照燒鱈魚扒  
Pan-fried Cod Fish Steak with Lemon Honey

魚湯花膠絲泡時蔬  
Poached Vegetables with Shredded Fish Maw in Fish Broth

芝士龍蝦煎脆米  
Pan-fried Crispy Rice with Lobster and Cheese

美點雙輝  
Chinese Petits Fours

時令鮮果盆  
Seasonal Fresh Fruit Patter

HK\$1,600.00 for 2 persons (兩位用)

HK\$2,200.00 for 3 persons (三位用)

HK\$3,000.00 for 4 persons (四位用)

## 甜品 Desserts

HK\$

迷你蛋撻 (3件/pieces) 42.00  
Baked Egg Custard Tartlets

燕液椰汁糕 (4件/pieces) 56.00  
Chilled Coconut Pudding with Bird's Nest

古法馬拉糕 38.00  
Steamed Traditional Sponge Cake

奶黃荔枝球 (3件/pieces) 42.00  
Deep Fried Glutinous Rice Ball stuffed with Custard

家鄉棗皇糕 (3件/pieces) 42.00  
Warm Red Date Puddings

每位 PER PERSON

千禧陳皮紅豆沙 40.00  
Sweetened Red Bean Cream flavoured by Dried Tangerine Peel

香芒凍布甸 42.00  
Chilled Mango Pudding

養生四寶茶 40.00  
Sweetened Soup with Dried Longan, Red Dates, Lotus Seed and Lily Bulb

香草綠豆沙 40.00  
Sweetened Green Bean Soup with Herbal

自家製龜苓膏 55.00  
Homemade Turtle Herbal Jelly

冰花燉官燕 438.00  
Double-boiled Sweetened Supreme Bird's Nest Soup

檯號：

經手人：

## 精美點心

|  |           |
|--|-----------|
| 鮑魚魚翅灌湯餃 (每位)<br>Shark's Fin Dumpling in Soup with Abalone (per person)           | \$128 [ ] |
| 上素蒸粉果<br>Steamed Vegetable Dumplings   | \$45 [ ]  |
| 蠔皇叉燒包<br>Steamed Barbecued Pork Buns   | \$51 [ ]  |
| 柚皮蒸鳳爪<br>Chicken Feet with Pomelo Skin   | \$46 [ ]  |
| 石斑柳多士<br>Crispy Toasts filled with Garoupa                                       | \$60 [ ]  |
| 原隻鮑魚珍珠雞<br>Steamed Glutinous Rice with Abalone                                   | \$68 [ ]  |
| 蒜香雞絲春卷<br>Chicken & Shrimp Spring Rolls  | \$51 [ ]  |
| 水晶鮮蝦餃<br>Steamed shrimp Dumplings "Har Gau"                                      | \$68 [ ]  |
| 酥皮叉燒餐包<br>Baked Barbecued Pork Buns  | \$51 [ ]  |
| 魚湯羊肚菌餃子<br>Dumpling filled with Morel in Fish Soup                               | \$60 [ ]  |
| 蟹籽甫魚滑燒賣<br>Steamed Pork, Dried Flatfish Dumplings "Siu Mai"                      | \$68 [ ]  |
| 家鄉鹹水角<br>Glutinous Rice Dumplings  | \$51 [ ]  |
| 鮮竹牛肉球<br>Steamed Minced Beef Ball with Bean Curd                                 | \$51 [ ]  |
| 香煎芋頭糕<br>Pan-fried Taro Cake   | \$60 [ ]  |
| 鮮蟹肉韭菜腐皮卷<br>Bean Curd Sheet Rolled with Minced Pork, Shrimp, Crab Meat and Chive | \$54 [ ]  |
| 大澳蝦乾蘿蔔糕<br>Pan-fried Turnip Cake with Dried Shrimp                               | \$64 [ ]  |
| 燕麥素菜包<br>Steamed Oat Bun filled with Chinese Cabbage and Trio Mushroom           | \$51 [ ]  |
| 瑤柱菠菜餃<br>Steamed Dumpling filled with Minced Pork, Shrimp and Spinach            | \$64 [ ]  |

## 惹味涼菜

|   |           |
|---|-----------|
| 五香鴨舌<br>Marinated Duck Tongue with Five-spice | \$168 [ ] |
| 蒜泥白肉<br>Pork with Garlic & Chilli Sauce       | \$168 [ ] |
| 川味口水雞<br>Chicken in Chilli Oil Sauce          | \$168 [ ] |
| 花雕醉豬手<br>Pork Knuckle in Chinese Yellow Wine  | \$168 [ ] |

## 生滾粥品

|  |          |
|--|----------|
| 荔灣艇仔粥 (碗)<br>Cuttlefish and Mixed meat Congee (Bowl) | \$72 [ ] |
| 皮蛋瘦肉粥 (碗)<br>Pork and Preserved Egg Congee (Bowl)    | \$72 [ ] |
| 生滾海鮮粥 (碗)<br>Seafood Congee (Bowl)                   | \$88 [ ] |
| 瑤柱雞球粥 (碗)<br>Conpoy and Chicken Congee (Bowl)        | \$72 [ ] |
| 香滑鮑魚雞粥 (碗)<br>Abalone and Chicken Congee (Bowl)      | \$98 [ ] |

## 特色小食

|  |           |
|--|-----------|
| 鎮江餛飩肉<br>Chilled Crystal Ham                               | \$138 [ ] |
| 米椒伴木耳<br>Black Fungus tossed with Chilli                   | \$88 [ ]  |
| 蒜泥黃瓜<br>Cucumber tossed with Garlic                        | \$88 [ ]  |
| 金陵鹽水鴨<br>Salty Duck  | \$168 [ ] |
| 四喜烤麩<br>Bamboo Shoots and Broad Beans                      | \$88 [ ]  |
| 雞絲粉皮<br>Chicken with Bean Jelly & Peanut Sauce             | \$108 [ ] |
| 花雕醉雞<br>Chicken in Chinese Yellow Wine                     | \$168 [ ] |
| 陳醋海蜇頭<br>Jelly Fish with Aged Vinegar                      | \$148 [ ] |
| 七味脆豆腐<br>Crispy Bean Curd                                  | \$88 [ ]  |
| 瑞士汁雞中翼<br>Chicken Wings in Sweetened Soya                  | \$68 [ ]  |
| 五香滷牛展<br>Marinated Beef Shin with Spices                   | \$88 [ ]  |
| 蘿蔔炆牛雜<br>Beef Internal with Turnip                         | \$98 [ ]  |
| 椒鹽墨魚鬚<br>Cuttlefish with Spicy Salt                        | \$148 [ ] |
| 港式煎釀三寶<br>Pan-fried Bean Curd, Eggplant & Capsicum         | \$78 [ ]  |
| 咖喱魚蛋豬皮<br>Curry Sauce with Fish Ball & Pig Skin            | \$68 [ ]  |
| 椒鹽九肚魚<br>Crispy Bombay Duck Fish with Salted Chilli        | \$148 [ ] |
| 咸菜胡椒豬肚<br>Pork Tripe with Pickled Mustard Green, Pepper    | \$78 [ ]  |
| 豬腳薑甜醋<br>Marinated Pork Trotters & Ginger in Sweet Vinegar | \$88 [ ]  |
| 風味蓮藕條<br>Lotus Root with Spicy Sauce                       | \$88 [ ]  |
| 山葵螺肉<br>Conch tossed with Wasabi Oil                       | \$88 [ ]  |
| 醬皇蒸排骨<br>Steamed Pork Ribs with Seasoning Paste            | \$55 [ ]  |
| 家鄉錦雲吞<br>Deep Fried Wonton with Sweet and Sour Sauce       | \$108 [ ] |

## 即蒸腸粉

|  |          |
|--|----------|
| 金網鮮蝦腸粉<br>Crispy Rice Rolls with Shrimps                 | \$70 [ ] |
| 蜜汁叉燒腸粉<br>Rice Rolls with Barbecued Pork                 | \$65 [ ] |
| 香茜牛肉腸粉<br>Rice Rolls with Minced Beef                    | \$65 [ ] |
| XO醬炒腸粉<br>Stir-fried Rice Roll with XO Chilli Sauce      | \$65 [ ] |
| 紅粉帶子腸粉<br>Steamed Beetroot Juice Rice Rolls with Scallop | \$70 [ ] |

## 粉、麵、飯

|   |           |
|---|-----------|
| 豉油皇海鮮炒麵<br>Pan Fried Noodles with Seafood in Supreme Soy Sauce                            | \$198 [ ] |
| 龍芽肉絲煎香麵<br>Pan Fried Noodles with Shredded Pork and Sprout                                | \$198 [ ] |
| 台式肉燥新竹米粉<br>Taiwanese Style Rice Vermicelli with Minced Pork                              | \$198 [ ] |
| 沙嗲牛柳絲炒河粉<br>Pan Fried Shredded Beef with Rice Noodles in Satay Sauce                      | \$198 [ ] |
| 雪菜火鴨絲湯米 (碗)<br>Roasted Shredded Duck and Preserved Vegetable with Rice Vermicelli in Soup | \$68 [ ]  |
| 魚片魚蛋湯河粉 (碗)<br>Fish Ball and Sliced Fish Cake with Rice Noodles in Soup                   | \$68 [ ]  |
| 乾炒牛肉河<br>Stir Fried Flat Rice Noodles with Beef and Bean Sprouts in Soy Sauce             | \$198 [ ] |
| 鮑汁金菇瑤柱炆伊麵<br>Braised E-fu Noodles with Conpoy and Golden Mushroom in Abalone Sauce        | \$178 [ ] |
| 薑蔥叉燒撈粗麵<br>Braised Egg Noodles and Barbecue Pork with Spring Onion and Ginger             | \$198 [ ] |
| 桂花瑤柱蟹肉炒米粉<br>Pan Fried Rice Vermicelli with Conpoy and Crab Meat                          | \$198 [ ] |
| 豉椒雞球炒烏冬<br>Stir Fried Chicken and Udon with Black Bean Sauce                              | \$198 [ ] |
| 太極鴛鴦飯<br>Fried Rice with Shrimp and Shredded Chicken in Duo Sauce                         | \$238 [ ] |
| 櫻花蝦海鮮炒飯<br>Fried Rice with Assorted Seafood and Sakura Shrimp                             | \$198 [ ] |
| 粒粒貴妃泡飯<br>Poached Rice with Assorted Seafood and Vegetable in Superior Soup               | \$228 [ ] |
| 鳳爪排骨煲仔飯<br>Clay Pot Rice with Pork Ribs & Chicken Feet                                    | \$88 [ ]  |
| 北菇雞球煲仔飯<br>Clay Pot Rice with Chicken and Mushroom  | \$88 [ ]  |

## 甜品

|  |          |  |          |
|--|----------|--|----------|
| 迷你蛋撻<br>Baked Mini Egg Tartlets                              | \$42 [ ] | 陳皮紅豆沙<br>Sweetened Red Bean Cream flavoured by Dried Tangerine Peel            | \$40 [ ] |
| 燕液椰汁糕<br>Chilled Coconut Pudding with Bird's Nest            | \$56 [ ] | 養生四寶茶<br>Sweetened Soup with Dried Longan, Red Dates, Lotus Seed and Lily Bulb | \$40 [ ] |
| 香煎小米糕<br>Pan-fried Rice Cake                                 | \$40 [ ] | 香草綠豆沙<br>Sweetened Green Bean Soup with Herbal                                 | \$40 [ ] |
| 奶黃荔枝球<br>Deep Fried Glutinous Rice Ball stuffed with Custard | \$42 [ ] | 古法馬拉糕<br>Steamed Traditional Sponge Cake                                       | \$38 [ ] |
| 香芒凍布甸<br>Chilled Mango Pudding                               | \$42 [ ] | 家鄉棗皇糕<br>Warm Red Date Puddings  | \$42 [ ] |
| 香脆合桃酥<br>Crispy Walnut Cookies                               | \$39 [ ] | 北海道奶凍<br>Chilled Fresh Milk Pudding  | \$42 [ ] |
| 香滑豆腐花<br>Sweetened Bean Curd                                 | \$36 [ ] | 自家製龜苓膏 (凍或熱)<br>Homemade Turtle Herbal Jelly (Hot or Cold)                     | \$55 [ ] |



燕液椰汁糕 (4件/pieces)

Chilled Coconut Pudding with Bird's Nest

\$56

迷您蛋撻 (3件/pieces)

Baked Egg Custard Tartlets

\$42

奶黃荔枝球 (3件/pieces)

Deep Fried Glutinous Rice Ball stuffed with Custard

\$42

古法馬拉糕

Steamed Traditional Sponge Cake

\$38

北海道鮮奶凍

Chilled Fresh Milk Pudding

\$42

家鄉棗皇糕 (3件/pieces)

Warm Red Date Puddings

\$42

香芒凍布甸

Chilled Mango Pudding

\$42

千禧陳皮紅豆沙

Sweetened Red Bean Cream flavoured by Dried Tangerine Peel

\$40

養生四寶茶

Sweetened Soup with Dried Longan, Red Dates, Lotus Seed and Lily Bulb

\$40

香草綠豆沙

Sweetened Green Bean Soup with Herbal

\$40

自家製龜苓膏 (凍或熱)

Homemade Turtle Herbal Jelly (Hot or Cold)

\$55

冰花燉官燕

Double-boiled Sweetened Supreme Bird's Nest Soup

\$438