

帝苑軒

特別介紹



花雕雞油蒸大花蟹
STEAMED RED CRAB
WITH CHICKEN OIL AND
CHINESE WINE

每兩 HK\$20.00
PER TAEI HK\$20.00

花にのチキンオイ
ルと中国酒蒸し

每兩 HK\$20.00
1斤=16兩
(約600g)



游水海鮮類 FRESH SEAFOOD

	HK\$
老鼠斑 High-Finned Garoupa	時 價 Seasonal Price
鱘眉 Giant Labrid	時 價 Seasonal Price
青鯽 Green Wrasse	時 價 Seasonal Price
東星斑 Spotted Garoupa	時 價 Seasonal Price
澳洲龍蝦 Australian Lobster	時 價 Seasonal Price
大花竹蝦 King Prawn	時 價 Seasonal Price
海中蝦 Fresh Prawn	時 價 Seasonal Price
基圍蝦 Fresh Shrimp	時 價 Seasonal Price
黃油蟹 Yellow Cream Crab	時 價 Seasonal Price
大花蟹 Red Crab	時 價 Seasonal Price

烹調隨意

可選用：清蒸、豆腐山根炆、原隻古法炆、
頭菜粉絲浸、油鹽水浸、豉汁蒸、
花雕雞油蒸、蒜茸蒸、煎封或咸鮮等。

Cooking Methods: - Steamed with Soya Sauce
- Braised with Beancurd
- Braised with Minced Meat & Black Mushroom
- Poached with Vermicelli and preserved Vegetables
- Poached and Dressed with Vegetable Oil
- Steamed with Black Bean Sauce
- Steamed with Chinese Yellow Wine
- Steamed with Garlic
- Panfried
- Marinated with Salt and Steamed

另加一服務費
Plus 10% service charge



魚翅類 SHARK'S FIN

	HK\$
高湯海虎粗翅 Double Boiled Supreme Shark's Fin in Bouillon	Per Person (每位) \$520
紅燒海虎翅 Braised Supreme Shark's Fin in Brown Sauce	Per Person (每位) \$450
高湯大鮑翅 Double Boiled Superior Shark's Fin Soup	Per Person (每位) \$380
紅燒蟹肉鮑翅 Braised Shark's Fin Soup with Crab Meat	Per Person (每位) \$320
肘子雞煲翅 Double Boiled Shark's Fin Soup with Chicken and Yunnan Ham	Per Person (每位) \$240
紅燒雞絲翅 Shark's Fin Soup with Shredded Chicken	Per Person (每位) \$220
紅燒海皇翅 Shark's Fin Soup with Seafood	Per Person (每位) \$180
桂花炒魚翅 Sautéed Shark's Fin with Scrambled Egg	Per Person (每位) \$400

另加一服務費
Plus 10% service charge



官燕類 BIRD'S NEST

	HK\$
高湯大官燕 Bird's Nest in Supreme Soup	Per Person (每位) \$580
蟹黃燴官燕 Braised Bird's Nest with Crab Coral	Per Person (每位) \$680
高湯竹笙釀官燕 Stuffed Bamboo Pith with Bird's Nest in Supreme Soup	Per Person (每位) \$480
雞蓉燕窩羹 Bird's Nest Soup with Shredded Chicken	Per Person (每位) \$220

湯類 SOUP

	HK\$
四川酸辣湯 Hot and Sour Soup "Szechuen Style"	Per Person (每位) \$60
海鮮豆腐羹 Seafood and Bean Curd Soup	Per Person (每位) \$55
蟹肉粟米羹 Sweet Corn and Crab Meat Soup	Per Person (每位) \$55
西湖牛肉羹 Minced Beef and Egg White Soup	Per Person (每位) \$60
草菇雞片湯 Sliced Chicken and Mushroom Broth	Per Person (每位) \$55

另加一服務費
Plus 10% service charge



鮑魚海味類 ABALONE AND DRY SEAFOOD

	HK\$ 時價 Seasonal Price
蠔皇原隻吉品鮑魚 Braised Whole Yoshihama Abalone in Oyster Sauce	
鮑片燴婆參 Braised Sliced Abalone and Sea Cucumber	\$280
鮑魚海味窩 Braised Sliced Abalone, Fish Maw, Sea Cucumber and Black Mushroom	\$480
花膠皇扣鵝掌 Braised Superior Fish Maw and Goose Webs	Per Person (每位) \$120
花膠燴婆參 Braised Fish Maw and Sea Cucumber	\$240
北菇燴婆參 Braised Sea Cucumber with Black Mushroom	\$120
鮑魚粒菜甫肉崙煎蛋角 Fried Egg with Abalone, Minced Meat and Preserved Vegetable	\$220
北菇花膠鵝掌保 Braised Fish Maw, Black Mushroom and Goose Webs	\$260

另加一服務費
Plus 10% service charge



燒烤類 BARBECUED CUTS

	HK\$
乳豬燒味拼盆 Suckling Pig with Barbecued Meat Combination	\$120
化皮乳豬拼海蜆 Suckling Pig with Jelly Fish	\$120
西施白玉雞 Steamed Chicken	\$80
脆皮燒鵝皇 Barbecued Goose with Plum Sauce	\$80
玫瑰豉油雞 Soyed Chicken	\$80
蜜汁叉燒 Barbecued Pork	\$75
帝苑手烤雞 Roast Chicken "Chef's Specialty"	Half (半隻) \$120 Whole (全隻) \$240
<u>預訂 Advanced Order</u>	
金陵片皮乳豬 (需時三十分鐘) Whole Suckling Pig (Preparation time approx. 30 minutes)	\$580
北京烤填鴨 (需時二十分鐘) Peking Duck (Preparation time approx. 20 minutes) Skin Only	\$340

另加一服務費
Plus 10% service charge



海鮮類 SEAFOOD

		HK\$
百花炸釀蟹钳		
Deep Fried stuffed Crab Claw	Per Piece (每隻)	\$35
江南炸酥腿		
Deep Fried Mashed Shrimp, Chicken and Mushroom	Per Piece (每隻)	\$50
格蘭焗蟹蓋		
Baked Stuffed Crab Meat in its Own Shell	Per Piece (每隻)	\$75
四川鮮蝦仁		
Sauteed Shrimps with Red Chili "Szechuen" Style.....		\$128
合桃明蝦球		
Deep Fried Prawns with Walnut		\$168
鵲巢螺片帶子		
Sauteed Scallops and Sea Whelk in Taro Nest.....		\$188
金銀鮮帶子		
Deep Fried and Sauteed Scallops		\$188
貳崧基圍蝦		
Sauteed Fresh Shrimps with Conpoy and Preserved Vegetable		\$168
X.O. 醬蜜糖豆帶子蝦仁		
Sauteed Scallops, Shrimps and French Bean with X.O. Sauce		\$128
瑤柱鮮蝦賽螃蟹		
Sauteed Shrimps and Conpoy with Egg White.....		\$108
豉汁帶子蒸豆腐		
Steamed Stuffed Bean Curd with Scallops in Black Bean Sauce.....		\$108

另加一服務費
Plus 10% service charge



家禽類 POULTRY

		HK\$
帝苑古法糯米雞翼		
Deep Fried Stuffed Chicken Wing	Per Piece (每隻)	\$50
脆皮龍崗雞		
Deep Fried Crispy Chicken	Half (半隻) \$110 Whole (全隻) \$220	
菜胆上湯雞		
Steamed Chicken in Supreme Soup with Vegetable	Half (半隻) \$110 Whole (全隻) \$220	
西檸煎軟鴨		
Panfried Boneless Duck in Lemon Sauce		\$130
脆皮乳鴿皇		
Roast Pigeon "Chef's Specialty"	Whole (每隻)	\$110
蒜香乳鴿甫		
Sauteed Boneless Pigeon with Sliced Garlic		\$120
菜片乳鴿崧		
Sauteed Minced Pigeon Wrapped in Lettuce		\$120
預訂 Advanced Order		
杭州教化雞 (需時一天)		
Traditional Beggar's Chicken (To be ordered 24 hours in advance.)		\$550
古法鹽焗雞 (需時三小時)		
Traditional Baked Chicken in Rock Salt (Preparation time approx. 3 hours.).....		\$280

另加一服務費
Plus 10% service charge



豬、牛類 BEEF & PORK

	HK\$
馳名蒙古醬烤骨 Pork Spare Ribs "Mongolian Style"	\$110
紅酒煙肉燴牛柳 Stewed Beef Fillet and Bacon in Red Wine Sauce	\$110
金蒜牛柳捲 Panfried Sliced Beef Rolls with Enoki Mushrooms	\$98
鵲巢翡翠黑椒牛柳粒 Sautéed Diced Beef Fillet and Vegetable in Black Pepper Sauce	\$98
中式煎牛仔柳 Panfried Beef Fillet "Chinese Style"	\$98
菠蘿咕嚕肉 Sweet and Sour Pork	\$88
梅菜皇菜肉青 Steamed Sliced Pork with Preserved Vegetable	\$88
麻婆豆腐 Braised Minced Pork and Bean Curd in Chili Sauce	\$88

另加一服務費
Plus 10% service charge



家鄉小菜 HOMEMADE SPECIAL

	HK\$
是是但但 Steamed Egg White with Shrimps, Scallops and Conpoy	\$98
干葱蒜子雞球煲 Sautéed Chicken Nuggets with Spring Onion and Garlic in Casserole	\$88
X.O. 醬茄子魚雲煲 Braised Fish Head and Egg Plant with X.O. Sauce	\$88
麵醬四季豆肉青煲 Braised Sliced Pork and French Bean with Soya Bean Sauce	\$88
北菇山根燒豆腐 Black Mushroom & Bean Curd in Casserole	\$88
南乳粗齋煲 Braised Mixed Vegetables with Taro Curd Sauce	\$88
干扁四季豆 Sautéed French Bean with Minced Pork	\$88
翡翠百花釀北菇 Steamed Black Mushroom Stuffed with Minced Shrimp	\$98
竹笙鼎湖上素 Braised Bamboo Pith Fungus with Mixed Vegetables	\$98
炸菜豆干炒肉絲 Sautéed Julienne of Dry Bean Curd, Pork and Preserved Vegetable	\$88
瑤柱上湯浸時蔬 Braised Seasonal Vegetable with Conpoy in Supreme Soup	\$88

另加一服務費
Plus 10% service charge



原係瓦罏飯 RICE IN CASSEROLE

(二位起 Minimum for Two People)

HK\$

鮑魚粒雞粒煲飯
Rice with Diced Abalone and Chicken in Casserole Per Person (每位) \$90

梅菜北菇滑雞煲飯
Rice with Chicken, Black Mushroom and Preserved Vegetable in Casserole Per Person (每位) \$60

瑤柱蝦干肉青煲飯
Rice with Conpoy, Dried Shrimp and Pork in Casserole Per Person (每位) \$60

咸魚肉餅煲飯
Rice with Minced Pork and Salted Fish in Casserole Per Person (每位) \$55

梅菜肉青煲飯
Rice with Sliced Pork and Preserved Vegetable in Casserole Per Person (每位) \$55

蒜香圍蝦煲飯
Rice with Garlic Scented Shrimp in Casserole Per Person (每位) \$60

另加一服務費
Plus 10% service charge



燕窩甜品類 BIRD'S NEST DESSERTS

HK\$

原個椰盅燉官燕 (預訂) (三至四位用)
Double Boiled Superior Bird's Nest in Whole Coconut (Advance Order) (Three to Four Persons) \$1280

椰汁燉官燕
Double Boiled Superior Bird's Nest with Coconut Milk Per Person (每位) \$320

杏汁燉官燕
Double Boiled Superior Bird's Nest with Fresh Almond Cream Per Person (每位) \$320

冰花燉官燕
Double Boiled Superior Bird's Nest Per Person (每位) \$320

原個夏威夷木瓜燉杏汁官燕
Double Boiled Superior Bird's Nest in Whole Papaya with Fresh Almond Cream Per Person (每位) \$380

原個夏威夷木瓜燉川貝燕窩
Double Boiled Bird's Nest and Bulb of Sritillasy in Whole Papaya Per Person (每位) \$288

合桃露燉燕窩
Double Boiled Bird's Nest with Walnut Cream Per Person (每位) \$238

湘蓮百合燉燕窩
Double Boiled Bird's Nest with Lotus Seeds Per Person (每位) \$238

另加一服務費
Plus 10% service charge



甜品類 DESSERTS

原個椰盅燉雪蛤 (預訂) (三至四位用) Double Boiled Hasmar in Whole Coconut (Advance Order) (Three to Four Persons)	HK\$ \$350
原個椰盅燉海底椰 (預訂) (三至四位用) Double Boiled Toddy Palm in Whole Coconut (Advance Order) (Three to Four Persons)	\$180
鮮杏汁燉原個夏威夷木瓜 Double Boiled Fresh Almond Cream in Whole Papaya	\$80
生磨合桃露 Sweetened Walnut Cream	\$28
生磨杏仁露 Sweetened Almond Cream	\$28
湘蓮紅豆沙 Sweetened Red Bean Cream	\$28
星州嘖嘖 Sweetened Mixed Bean Cream	\$28
時菓凍布甸 Seasonal Fruit Pudding	\$28
鮮菓拼盆 Seasonal Fresh Fruit Platter	\$28

另加一服務費
Plus 10% service charge

特別介紹



原個夏威夷木瓜燉杏汁官燕 每位/PER PERSON/一人份
DOUBLE BOILED SUPERIOR BIRD'S NEST IN WHOLE HAWAIIAN PAPAYA WITH FRESH ALMOND CREAM
HK\$380.00
HK\$280.00
丸ごとハワイアンパパイアのつばめの巣とアーモンドクリームの二重蒸しスープ

原個夏威夷木瓜燉鮮杏汁 每位/PER PERSON/一人份
WHOLE HAWAIIAN PAPAYA WITH FRESH ALMOND CREAM
HK\$80.00
HK\$60.00
丸ごとハワイアンパパイアとアーモンドクリームの二重蒸しスープ



帝苑軒

The Royal Garden
Chinese Restaurant