

品嘗晚餐 | TASTING DINNER SET

化皮乳豬件伴冰鎮鮑魚海蜇  
Roasted suckling pig | chilled abalone slice | jellyfish

松茸竹筍燉菜膽  
Double-boiled Chinese cabbage | bamboo pith | matsutake

魚子醬蛋白龍蝦球  
Steamed lobster | caviar | egg white

香煎鹿兒島A5和牛配黑椒野菌  
Pan-seared Kagoshima A5 wagyu beef | mushroom | black pepper

榆耳銀杏百合炒鮮蘆筍  
Sautéed asparagus | elm fungus | ginkgo | lily bulb

脆皮燒腩仔甜梅菜蛋白炒飯  
Fried rice | roasted pork belly | preserved vegetable | egg white

金箔燕窩燉蛋白  
Double-boiled egg white | bird's nest | gold leaf

美點雙輝  
Chinese petite fours

每位 \$988  
\$988 per person

所有價目以港元計算另加壹服務費。  
All prices in HKD and subject to 10% service charge.

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精選晚餐 | SIGNATURE DINNER SET

皇御園精選拼盤  
化皮乳豬件 • 麻香和牛臉頰肉 • 青瓜海蜇  
Dynasty Garden appetiser trio  
*Roasted suckling pig*  
*Chilled wagyu beef cheek | spicy sauce*  
*Chilled jellyfish | cucumber*

濃魚湯厚花膠燉菜膽  
Double-boiled Chinese cabbage | fish maw | fish pottage

宮保大花竹蝦  
Sautéed king kuruma prawn | spicy sauce

羊肚菌松茸雲腿炒斑球  
Sautéed garoupa fillet | morel | matsutake | Yunnan ham

蒜香安格斯牛肉炒飯  
Fried rice | Angus beef | garlic

甜品薈萃  
Dessert delight

美點雙輝  
Chinese petite fours

每位 \$888  
\$888 per person

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總廚精選美饌

CHEF'S SPECIALTY

濃魚湯厚花膠竹筍燉菜膽 Double-boiled Chinese cabbage   fish maw   bamboo pith   fish pottage	\$218
瓊台白玉星斑球 Steamed garoupa fillet   bean curd	每位 Per person \$288
宮保大花竹蝦 Sautéed king kuruma prawn   spicy sauce	每隻 Per piece \$178
香茅頭抽三蔥炒龍蝦 Sautéed lobster   lemongrass   spring onion   red onion   scallion   supreme soya sauce	\$738
百年花雕魚子醬官燕蒸蟹鉗 Steamed crab claw   bird's nest   caviar   huadiao wine	\$368
紅燒蟹皇蟹肉翅伴桂花瑤柱 Braised shark's fin   crab roe   crab meat   scrambled egg   conpoy	\$488
蠔皇三頭南非鮑魚伴花膠 Braised three-head South African abalone   fish maw   supreme oyster sauce	\$868
蜜餞炭燒黑豚叉燒 Charcoal-grilled pork loin   honey sauce	\$188
炭燒乾焗牛肋骨 Charcoal-grilled beef rib	\$208
乾蔥頭抽香煎鹿兒島A5和牛 Pan-seared Kagoshima A5 wagyu beef   shallot   supreme soya sauce	\$938

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前菜 • 麻辣粵饌

— APPETISER • SPICY SIGNATURE

XO醬流心皮蛋豆腐 Preserved egg   bean curd   XO sauce	\$58
辣子豆腐 Deep-fried bean curd   dried chilli   spring onion   garlic	\$58
青瓜海蜇 Chilled jellyfish   cucumber	\$88
黃金花枝球 Deep-fried squid ball	\$88
黃金百花小棠菜 Deep-fried shrimp cake   Chinese cabbage	\$88
麻香和牛臉頰肉 Chilled wagyu beef cheek   spicy sauce	\$108
脆椒香酥骨 Deep-fried pork rib   pepper   garlic	\$168
天府辣子雞 Deep-fried chicken   dried chilli   spring onion	\$238
水煮東星斑 Simmered garoupa fillet   dried chilli   chilli sauce	\$658
酸菜東星斑 Simmered garoupa fillet   preserved vegetable   dried chilli	\$658
麻辣水煮八寶 Simmered vegetable   mushroom   dried chilli   chilli sauce	\$168

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明爐燒烤 — BARBECUE

皇御園自選燒味拼盤  
乳豬 • 叉燒 • 燒鵝 • 海蜇 (三拼)

每位 Per person \$150

Dynasty Garden barbecue combination

Your choice of three:

*Roasted suckling pig*

*Barbecued pork*

*Roasted goose*

*Chilled jellyfish*

蜜餞炭燒黑豚叉燒

\$188

Charcoal-grilled pork loin | honey saucet

即燒醬烤化皮乳豬

例 Regular

半隻 Half

全隻 Whole

\$308

\$598

\$998

(製作需時: 40分鐘)

Roasted suckling pig

(Preparation time: 40 minutes)

京式片皮鴨 (二食)

半隻 Half

全隻 Whole

\$438

\$708

二食可選以下其中一種烹調方法:

七彩炒鴨絲 • 生菜片鴨鬆 • 雪菜火鴨絲炆米或湯米

Roasted Peking duck (two courses)

Your choice of three for the second course:

*Stir-fried shredded duck | celery | preserved vegetable*

*Stir-fried minced duck | lettuce*

*Braised rice vermicelli or rice vermicelli in superior soup | shredded duck | preserved vegetable*

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明爐燒烤 — BARBECUE

八珍鹽焗燒雞

Salt-roasted chicken | straw mushroom |  
white button mushroom | fresh shiitake | enokitake |  
organic king oyster mushroom | marmoreal mushroom |  
organic sarcodon aspratus | organic black fungus

全隻 Whole  
\$598

脆皮炸子雞  
Deep-fried chicken

半隻 Half  
\$238

全隻 Whole  
\$428

大澳蝦醬脆炸雞  
Deep-fried chicken | Tai O shrimp paste

半隻 Half  
\$238

全隻 Whole  
\$428

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魚翅 • 燕窩 | SHARK'S FIN • BIRD'S NEST

鮮蟹肉乾撈翅 Braised shark's fin   crab meat	\$868
紅燒鮑翅 Braised supreme shark's fin	\$688
紅燒雞絲翅 Braised shark's fin   shredded chicken	\$328
肘子燉翅 Double-boiled shark's fin   Yunnan ham	\$788
高湯鮑翅 Double-boiled supreme shark's fin	\$688
濃魚湯燉鮑翅 Double-boiled supreme shark's fin   fish pottage	\$698
炒瑤柱桂花翅 Sautéed shark's fin   scrambled egg   conpoy	\$528
紅燒竹筴釀官燕 Braised supreme bird's nest   bamboo pith	兩件 Two pieces \$728
紅燒官燕 Braised supreme bird's nest	\$468
高湯蟹肉官燕 Double-boiled supreme bird's nest   crab meat	\$688
雞茸燕窩羹 Braised bird's nest soup   minced chicken	\$178
紅棗冰花燉官燕 (冷或熱) Double-boiled supreme bird's nest   red date   crystal sugar (iced or hot)	\$368
杏汁燉官燕 (冷或熱) Double-boiled supreme bird's nest   almond juice (iced or hot)	\$368
金箔燕窩燉蛋白 Double-boiled egg white   bird's nest   gold leaf	\$188

\* 所有魚翅及燕窩菜式的價目均以每位計算  
All shark's fin and bird's nest dishes are priced per person

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湯  
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羹  
—  
SOUP • BROTH

松茸菜膽瑤柱燉遼參 Double-boiled sea cucumber   matsutake   Chinese cabbage   conpoy	\$398
濃魚湯厚花膠竹筍燉菜膽 Double-boiled Chinese cabbage   fish maw   bamboo pith   fish pottage	\$218
竹筍菜膽燉厚花膠 Double-boiled fish maw   bamboo pith   Chinese cabbage	\$218
松茸竹筍燉菜膽 Double-boiled Chinese cabbage   matsutake   bamboo pith	\$158
竹筍菜膽燉天白菇 Double-boiled shiitake   bamboo pith   Chinese cabbage	\$138
鹹菜番茄斑片湯 Garoupa fillet soup   preserved vegetable   tomato	\$128
四川酸辣海鮮羹 Hot and sour seafood broth	\$118
鮑魚瑤柱海味羹 Dried seafood broth   abalone   conpoy	\$88
竹筍海皇羹 Seafood broth   bamboo pith	\$118
鮮蟹肉西湖牛肉羹 Minced beef broth   crab meat   bean curd   coriander	\$158
蟲草花紅棗燉豬脰湯 Double-boiled pork shank soup   cordyceps flower   red date	\$118
皇御園靚湯 Daily recommendation	\$58

\* 所有湯類菜式的價目均以每位計算  
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鮑魚 • 海味 — ABALONE • DRIED SEAFOOD

蠔皇原隻皇冠吉品鮑魚 Braised whole dried Yoshihama abalone   supreme oyster sauce	22頭 22-head \$2,388 30頭 30-head \$988
蠔皇原隻南非鮑魚 Braised whole dried South African abalone   supreme oyster sauce	3頭 3-head \$928 5頭 5-head \$268
海蜇冷鮑魚 Chilled abalone slice   jellyfish	\$438
蠔皇原條日本關東遼參伴鵝掌 Braised whole Japanese sea cucumber   goose web   supreme oyster sauce	每位 Per person \$328
蠔皇原條日本關東遼參伴天白菇 Braised Japanese sea cucumber   shiitake   supreme oyster sauce	每位 Per person \$288
蠔皇三頭花膠伴天白菇 Braised three-head fish maw   shiitake   supreme oyster sauce	每位 Per person \$268

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活海鮮 — LIVE SEAFOOD

推介活海鮮 (敬請預訂)

Live Seafood Recommendation (please order in advance)

老鼠斑  
Pacific garoupa

時價 Market Price

即日活海鮮

Today's Live Seafood

瓜子斑  
Tomato hind garoupa

時價 Market Price

東星斑  
Star garoupa

老虎斑  
Tiger garoupa

生猛龍蝦  
可選蒜茸蒸、上湯焗、芝士牛油焗、椒鹽、避風塘或三蔥花雕焗  
Live lobster

Choice of steamed with garlic; baked in superior broth;  
baked with cheese and butter; deep-fried with salt and pepper;  
stir-fried with dried chilli or braised with spring onion,  
red onion and scallion in Chinese yellow wine

游水生中蝦  
可選白灼、豉油皇乾煎、蒜茸開邊蒸、上湯焗、芝士牛油焗、  
椒鹽、避風塘或三蔥花雕焗

Live prawn  
Choice of poached; pan-fried with soya sauce; steamed with garlic;  
baked in superior broth; baked with cheese and butter;  
deep-fried with salt and pepper; stir-fried with dried chilli or  
braised with spring onion, red onion and scallion in Chinese  
yellow wine

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海鮮 — SEAFOOD

魚子醬蛋白龍蝦球 Steamed lobster   caviar   egg white	每位 Per person \$288
懷舊避風塘炒龍蝦 Sautéed lobster   fried garlic   chilli	\$738
金沙龍蝦球 Sautéed lobster   salted egg yolk	\$738
油泡龍蝦球伴椒鹽頭爪 Sautéed lobster   deep-fried lobster leg   salt and pepper	\$738
香茅頭抽三蔥炒龍蝦 Sautéed lobster   lemongrass   spring onion   red onion   scallion   soya sauce	\$738
麻婆豆腐龍蝦球 Sautéed lobster   bean curd   minced pork   chilli sauce	\$348
上湯焗龍蝦 Simmered lobster   superior broth	\$738
香草坑椒爆蝦球玉帶 Sautéed prawn   scallop   herb   green pepper	\$398
宮保大花竹蝦 Sautéed king kuruma prawn   spicy sauce	每隻 Per piece \$178
黃金大蟹蓋 Deep-fried stuffed crab shell   crab meat	每位 Per person \$158
百花釀蟹鉗 Deep-fried stuffed crab claw   minced shrimp	每位 Per person \$108
瓊台白玉星斑球 Steamed garoupa fillet   bean curd	每位 Per person \$288

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肉類 — MEAT

芥末香煎澳洲M9和牛 Pan-seared Australian M9 wagyu beef   wasabi sauce	\$980
火山鹽煎鹿兒島A5和牛 Pan-seared Kagoshima A5 wagyu beef   lava salt	\$938
乾蔥頭抽香煎鹿兒島A5和牛 Pan-seared Kagoshima A5 wagyu beef   shallot   soya sauce	\$938
XO醬京蔥牛柳條 Sautéed beef tenderloin   leek   XO sauce	\$238
醬爆雙菇牛柳條 Sautéed beef tenderloin   mushroom   chilli sauce	\$238
醋香火龍果黑豚肉 Deep-fried pork loin   dragon fruit   caramelised Chinese black vinegar sauce	\$178
天椒坑椒黑豚腩肉片 Sautéed pork belly slice   chilli   green pepper	\$178
蜜餞欖豉脆皮骨 Deep-fried pork rib   Chinese olive   fermented black bean   honey sauce	\$178

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蔬菜 | VEGETABLE

羊肚菌榆耳紅燒豆腐 Braised bean curd   morel   elm fungus	\$168
麻婆素豆腐 Braised bean curd   spicy sauce	\$88
翠玉金菇竹笙卷 Braised bamboo pith roll   enokitake   zucchini	\$168
竹笙鼎湖上素 Braised seasonal greens   bamboo pith   mushroom	\$188
竹笙上湯浸時蔬 Simmered seasonal greens   bamboo pith   superior soup	\$188
濃雞湯杞子百合鮮腐竹浸時蔬 Simmered seasonal greens   wolfberry   lily bulb   bean curd sheet   chicken pottage	\$158
生磨杏汁浸時蔬 Simmered seasonal greens   almond juice	\$158
羅漢石榴球 Steamed bean curd sheet dumpling   mushroom   bamboo shoot	\$168
甜梅菜蒸茄子 Steamed eggplant   preserved vegetable	\$138
琥珀露皇素帶子 Sautéed water chestnut   walnut   asparagus	\$168
馬拉盞蝦乾肉碎芥蘭煲 Sautéed kale in casserole   dried shrimp   minced pork   shrimp paste	\$158

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粉  
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麵  
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飯  
— NOODLES • RICE

乾炒安格斯牛肉河粉 Sautéed rice noodles   Angus beef slice	\$258
乾炒豉椒帶子河 Sautéed rice noodles   scallop   fermented black bean   pepper	\$238
炒家鄉米粉 Fried rice vermicelli   squid   shrimp   barbecued pork loin   vegetable	\$148
濃雞湯斑片榆耳稻庭烏冬 Inaniwa udon   garoupa fillet   elm fungus   chicken pottage	\$258
薑蔥花膠撈麵 Dried egg noodles   fish maw   ginger   spring onion	\$238
上湯蝦球炒麵 Fried egg noodles   prawn   superior broth	\$258
豉油皇吊片炒麵 Fried egg noodles   squid slice   supreme soya sauce	\$148
鮑魚雞粒燴飯 Braised rice   abalone   diced chicken	\$318
皇御園炒飯 Fried rice   lobster   scallop   crab meat   conpoy   minced dried shrimp	\$288
黑松露鮮蟹肉炒飯 Fried rice   black truffle   crab meat	\$258
脆皮燒腩仔甜梅菜蛋白炒飯 Fried rice   roasted pork belly   preserved vegetable   egg white	\$148

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