

商務午市套餐

BUSINESS LUNCH SET

點心拼盤

筍尖鮮蝦餃 • 酸辣小籠包 • 蘿蔔絲酥餅

Dim sum platter

Steamed shrimp dumpling | bamboo shoot

Steamed Shanghainese pork dumpling | hot and sour sauce

Deep-fried turnip pastry

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砂窩紅燒菜膽鮑翅

Braised shark's fin in casserole | Chinese cabbage | superior broth

—

瓊台白玉星斑球

Steamed garoupa fillet | bean curd

—

蜜餞欖豉脆皮骨

Deep-fried pork rib | Chinese olive | fermented black bean | honey sauce

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蒜香安格斯牛肉炒飯

Fried rice | Angus beef | garlic

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甜品薈萃

Dessert Delight

每位 \$488

\$488 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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品嘗晚餐 | TASTING DINNER SET

化皮乳豬件伴冰鎮鮑魚海蜆
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

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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 每位 Per person \$150
 乳豬 • 叉燒 • 燒鵝 • 海蜇 (三拼)

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 **S** \$188

Charcoal-grilled pork loin | honey saucet

	例 Regular	半隻 Half	全隻 Whole
即燒醬烤化皮乳豬 (製作需時: 40分鐘)	\$308	\$598	\$998
Roasted suckling pig (Preparation time: 40 minutes)			

	半隻 Half	全隻 Whole
京式片皮鴨 (二食)	\$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

S 招牌菜式 Signature

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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 **R**
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

R 總廚推介 Chef's Recommendation

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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
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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 S 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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S 招牌菜式 Signature

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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 S 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 S Sautéed king kuruma prawn spicy sauce	每隻 Per piece \$178
黃金大蟹蓋 R 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 S Steamed garoupa fillet bean curd	每位 Per person \$288

S 招牌菜式 Signature

R 總廚推介 Chef's Recommendation

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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
炭燒乾焗牛肋骨 S Charcoal-grilled beef rib	\$208
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 R 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 R 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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