

商務午市套餐

BUSINESS LUNCH SET

精選點心拼盤
Dim sum platter

蟹肉冬茸羹
Braised winter melon soup | crab meat

砂窩蒜香生焗星斑球
Casserole of garoupa fillet | garlic | ginger | spring onion

黑蒜野菌炒牛肉
Wok-fried beef fillet | wild mushroom | black garlic

雲腿湯杞子浸時蔬
Simmered vegetable | wolfberry | Yunnan ham | superior soup

金腿瑤柱炒養生米
Fried beetroot fragrant rice | conpoy | Yunnan ham | egg white

甜品三重奏
Dessert trio

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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精選晚餐

SIGNATURE DINNER SET

皇御園精選前菜拼盤
Dynasty Garden appetiser platter

陳皮鵝肝香煎北海道帶子皇
Pan-fried jumbo Hokkaido scallop | goose liver | tangerine

紫砂壺珍珠貝海底椰花膠燉鱷魚肉
Double-boiled sea coconut soup | fish maw |
dried crocodile meat | Chinese herb

砂窩蒜香生焗星斑球
Casserole of garoupa fillet | garlic | ginger | spring onion

法式慢煮蜂蜜安格斯牛肉
Slow-cooked US Angus beef short rib | honey sauce

酒釀芥蘭苗
Wok-fried baby kale | rice wine sauce

雲腿海味手工拉麵
Braised homemade noodles | shredded abalone | fish maw |
sea cucumber | Yunnan ham

甜品三重奏
Dessert trio

每位 \$988
\$988 per person

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精選美饌 | SPECIALTY

雪花蟹肉魚翅羹 Braised shark's fin crab meat bean curd	每位 Per person	\$458
紫砂壺珍珠貝海底椰花膠燉鱷魚肉 Double-boiled sea coconut soup fish maw dried crocodile meat Chinese herb	每位 Per person	\$238
酥皮松露焗鮑魚 Baked abalone black truffle	每位 Per person	\$298
陳皮鵝肝香煎北海道帶子皇 Pan-fried jumbo Hokkaido scallop goose liver tangerine	每位 Per person	\$128
砂窩蒜香生焗星斑球 Casserole of garoupa fillet garlic ginger spring onion		\$428
法式慢煮蜂蜜安格斯牛肉 Slow-cooked US Angus beef short rib honey sauce		\$288
火焰片皮鴨 Dynasty Garden Peking duck		\$788
喜瑪拉亞山岩鹽香燒雞 Signature roasted chicken Himalayan rock salt	半隻 Half \$248	全隻 Whole \$468
雲腿海味手工拉麵 Braised homemade noodles shredded abalone fish maw sea cucumber Yunnan ham		\$188
金腿瑤柱炒養生米 Fried beetroot fragrant rice conpoy Yunnan ham egg white		\$168

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前菜 — APPETISER

醋香法國海鱸魚 Crispy French sea bass cube vinegar sauce	\$158
青芥末紅海蜇頭 Red jellyfish wasabi sauce	\$128
麻辣迷你八爪魚 Mini octopus Sichuan spicy sauce	\$108
黑魚子煙燻溏心蛋 Smoked soft-boiled egg caviar	\$88
自家醬冰菜 Tossed ice plant homemade sauce	\$78
日本黑蒜溫室小青瓜 Marinated greenhouse cucumber Japanese black garlic	\$78
話梅汁浸筍筍 Marinated stem lettuce plum sauce	\$78
魚子醬香煎芋絲夾 Pan-fried taro cake caviar	\$78
心太軟金磚 Deep-fried bean curd cube spicy salt	\$78
蒜香雞軟骨 Deep-fried chicken knee cartilage garlic chilli	\$78

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明爐燒烤 | BARBECUE

皇御園精選拼盤
Dynasty Garden deluxe combination

每位 Per person \$108

極品蜜汁叉燒
Supreme barbecued pork loin | honey sauce

\$198

即燒醬烤化皮乳豬 (敬請預訂)
Roasted suckling pig
(please order in advance)

例 Regular	半隻 Half	全隻 Whole
\$388	\$538	\$988

火焰片皮鴨
Dynasty Garden Peking duck

全隻 Whole
\$788

京式片皮鴨 (二食)
二食可選以下其中一種烹調方法:
生菜片鴨鬆 • 薑蔥爆鴨件
Roasted Peking duck (two courses)
Your choice of two for the second course:
Stir-fried minced duck | lettuce
Wok-fried Peking duck | ginger | spring onion

全隻 Whole
\$688

奇脆千層烤鴨
Crispy Peking duck

每份 Per portion \$398

黑魚子片皮烤鴨
Roasted Peking duck | caviar

每份 Per portion \$368

喜瑪拉亞山岩鹽香燒雞
Signature roasted chicken | Himalayan rock salt

半隻 Half	全隻 Whole
\$248	\$468

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魚翅 • 燕窩 | SHARK'S FIN • BIRD'S NEST

濃湯極品魚翅 Braised supreme shark's fin	\$1,088
高湯鮑翅 Double-boiled supreme shark's fin	\$680
雪花蟹肉魚翅羹 Braised supreme shark's fin broth crab meat bean curd	\$458
桂花瑤柱炒翅 Sautéed shark's fin scrambled egg conpoy	\$588
紅燒官燕 Braised supreme bird's nest	\$680
蟹肉燕窩羹 Braised supreme bird's nest broth crab meat	\$298
雞茸燕窩羹 Braised bird's nest broth minced chicken	\$298
至尊燉官燕 (冰花、杏汁或椰汁) Double-boiled supreme bird's nest (crystal sugar, almond juice or coconut juice)	\$480

* 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

野生紅菇花膠燉響螺 Double-boiled fish maw soup sea whelk wild red mushroom	\$468
花膠黃魚羹 Braised yellow croaker fish broth fish maw	\$298
紫砂壺珍珠貝海底椰花膠燉鱷魚肉 Double-boiled sea coconut soup fish maw dried crocodile meat Chinese herb	\$238
龍皇杏白肺湯 Boiled pork lung soup almond	\$128
蟹肉冬茸羹 Braised winter melon soup crab meat	\$128
酸辣海鮮羹 Hot and sour seafood broth	\$98

* 所有湯類菜式的價目均以每位計算
All soup and broths are priced per person

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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	時價 Market Price
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
酥皮松露焗鮑魚 Baked abalone black truffle	每位 Per person \$298
金湯小米日本關東遼參 Braised Japanese sea cucumber millet	每位 Per person \$288

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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

乾燒本地龍蝦 Braised lobster spicy and fermented glutinous rice	每位 Per person \$268
上湯焗龍蝦黃金麵 Baked lobster noodles superior soup	每位 Per person \$268
百花釀松葉蟹鉗 Crispy snow crab claw minced shrimp	每位 Per person \$128
陳皮鵝肝香煎北海道帶子皇 Pan-fried jumbo Hokkaido scallop goose liver tangerine	每位 Per person \$128
海鮮湯焗龍蝦 Braised lobster seafood soup	\$628
日本黑蒜焗開邊龍蝦 Baked lobster homemade Japanese black garlic sauce	\$628
砂窩蒜香生焗星斑球 Casserole of garoupa fillet garlic ginger spring onion	\$428
欖豉醬蒸法國海鱸魚 Steamed French sea bass preserved black bean sauce	\$368
紅炆星斑頭腩 Braised garoupa belly bean curd mushroom	\$298
荷香籠仔蒸海蝦 Steamed shrimp in bamboo basket lotus leave	\$268

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肉類 — MEAT

法式慢煮蜂蜜安格斯牛肉 Slow-cooked US Angus beef short rib honey sauce	\$288
黑蒜牛肝菌炒牛肉 Wok-fried beef fillet boletus mushroom black garlic	\$238
冰鎮鮮果咕嚕肉 Sweet and sour pork on ice fruit	\$198
京蔥尖椒炒豚肉 Wok-fried pork loin scallion green chilli pepper	\$188
山藥梅子蒸排骨 Steamed spare rib Chinese yam plum sauce	\$168

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蔬菜 | VEGETABLE

金瓜鼎湖上素 Braised seasonal greens fungus pumpkin	\$258
酒釀芥蘭苗 Wok-fried baby kale rice wine sauce	\$188
高湯扒科甲瓜 Braised winter melon slice Yunnan ham	\$168
鮮茄濃湯浸菠菜苗 Simmered baby spinach tomato superior soup	\$168
雲腿鮮枝竹浸冰菜 Simmered ice plant bean curd sheet Yunnan ham superior soup	\$168
上湯雲耳肉碎煮長勝 Simmered summer squash minced pork fungus superior soup	\$158
白玉葡萄 Braised winter melon superior soup	\$138
黑松露金磚 Braised bean curd black truffle	\$138
清翠玲瓏 Greenness Exquisite	\$138

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粉
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麵
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飯
— NOODLES • RICE

皇御園炒香苗 Fried rice scallop crab meat conpoy minced dried shrimp	\$268
鵝肝和牛鬆炒香苗 Fried rice minced wagyu beef goose liver	\$258
薑蔥三絲撈麵 Braised egg noodles shredded abalone shredded fish maw shredded sea cucumber	\$228
脆米海鮮湯泡飯 Crispy rice in soup minced seafood	\$208
雲腿海味手工拉麵 Braised homemade noodles shredded abalone fish maw sea cucumber	\$188
金腿瑤柱炒養生米 Fried beetroot fragrant rice conpoy Yunnan ham egg white	\$168
桂花鮮蟹肉炒米粉 Fried rice vermicelli crab meat scrambled egg	\$168

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