

中國茗茶 — CHINESE TEA

中國茗茶 CHINESE TEA

每位 Per person \$28

荔枝紅茶
Lychee Black Tea

雨前龍井
Pre-rain Dragon Well

濃香鐵觀音
Aromatic Aron Buddha

普洱
Pu Erh

壽眉
Shou Mei

茉莉香片
Jasminea

胎菊
Chrysanthemum

特選中國茗茶 PREMIUM CHINESE TEA

武夷金駿眉
湯色呈琥珀金黃色，茶葉口感綿甜，十分耐泡。溫和而清甜的蜜香，甘甜潤滑。

每位 Per person \$60

Wuyi Jin Jun Mei

This tea brews up into a deep amber colour, that holds a mellow and sweet texture; with a gentle honey-like sweetness, a subtle milkiness and light coppery finish.

武夷大紅袍
屬於烏龍茶的一種，入口潤滑有質感，香氣馥郁，回味甘爽，沒有明顯的苦澀味。

每位 Per person \$60

Wuyi Great Red Robe

It is a long leaf Oolong tea which offers unique smooth texture, a sweet aroma and refreshing finishing. You can barely find the bitterness there.

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特選中國茗茶 PREMIUM CHINESE TEA

遠年普洱

色澤褐紅，湯色紅濃明亮，具有獨特沉香，滋味醇厚回甘。

Aged Pu Erh

Dense, bright and brownish-red in appearance, with unique incense aromas and a rich, sweet flavour.

每位 Per person \$50

人參烏龍

以上等烏龍茶與花旗參精製而成，既保留烏龍的醇厚，亦蘊含花旗參的補性和甘甜，入口清香撲鼻，回味無窮。

Ginseng Oolong

Refined from premium Oolong tea, retaining the mellow aftertaste of Oolong with a touch of sweetness from American ginseng. Rich in health benefits, with a delicate fragrance and a long aftertaste.

每位 Per person \$50

濃香馬騮掇

香氣芬芳鮮嫩，有非常明顯的水蜜桃香。茶索大而捲曲，香氣清爽，入口溫厚醇滑，甘飴潤喉，令人心境舒暢。

Monkey Picked

Refreshing aroma with strong peach fragrance. The large and twisted leaves unfurl to yield a fresh aroma; Sweet, smooth, and green-edged on palate.

每位 Per person \$50

碧螺春

產自江蘇省太湖東洞庭山及西洞庭山一帶，茶條索纖細，捲曲成螺，色澤碧綠。沖泡後清香芬芳，湯綠水澈。

Pi Lou Chun

Dark green in hue, rich in fragrance and clear in appearance. Originating from the Dongting Mountain area of Taihu Lake in Jiangsu Province, this tea features curled leaves that roll into spirals.

每位 Per person \$50

紅芯鐵觀音

茶湯呈亮金黃色，香馥味醇，沁人肺腑，口味清爽怡人，餘韻延綿。

Red Heart Tie Guan Yin

The tea is bright golden-coloured with mellow and sweet aroma; Refreshing taste with long lasting aftertaste.

每位 Per person \$50

雲南滇紅

茶色紅鮮明亮，色澤調勻，金圈突出。味道香濃甘甜，香氣鮮爽悠長。

Yunnan Dian Hong

Dianhong tea produces a brew that is brassy golden orange in colour with refreshing aroma. It has rich, mellow taste and long lasting fragrance.

每位 Per person \$50

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總廚精選美饌

CHEF'S SPECIALTY

濃湯極品魚翅羹 Braised supreme shark's fin superior soup	每位 Per person \$800	
雪花蟹肉魚翅羹 Braised shark's fin crab meat bean curd	每位 Per person \$398	
酥皮松露焗鮑魚 Baked abalone black truffle	每位 Per person \$298	
松露香煎北海道帶子皇 Pan-fried jumbo Hokkaido scallop black truffle	每位 Per person \$138	
陳皮鵝肝香煎北海道帶子皇 Pan-fried jumbo Hokkaido scallop goose liver tangerine peel	每位 Per person \$138	
慢煮法式蜂蜜安格斯牛肉 Slow-cooked US Angus beef short rib honey sauce		\$298
火焰片皮鴨 (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 Dynasty Garden Peking duck (two courses) Your choice of two for the second course: <i>Stir-fried minced duck lettuce</i> <i>Wok-fried Peking duck ginger spring onion</i>		\$788
喜馬拉雅山岩鹽香燒雞 Signature roasted chicken Himalayan rock salt	半隻 Half \$258	全隻 Whole \$488
日本黑蒜鮑魚炆雞 Braised chicken abalone Japanese black garlic		\$328
皇御園焗釀鮮蟹蓋 Baked crab shell crab meat onion	每位 Per person \$148	

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溫馨經典家庭小炒

FAMILY DELICACIES

家鄉蓮藕餅 Pan-fried lotus root cake	\$168
鳳梨咕嚕肉 Sweet and sour pork pineapple	\$168
南乳溫公齋煲 Braised assorted vegetable red fermented bean curd	\$158
香煎芙蓉蛋角 Pan seared egg omelette barbecued pork shrimp sprout	\$138
魚香茄子煲 Braised eggplant in casserole minced pork salty fish	\$158
乾蔥豆豉雞煲 Marinated chicken in casserole black bean dried onion	\$238
滑蛋炒蝦球 Sautéed egg prawn	\$188

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創意珍饈
SPECIALTY

慢煮法式蜂蜜安格斯牛肉 Slow-cooked US Angus beef short rib honey sauce	\$298
脆皮慢煮法式蜂蜜安格斯牛肉(450克) 伴松露野菌香芋意型米 Crispy and slow-cooked US Angus beef short rib (450g) honey sauce stewed puntalette black truffle mushroom taro	\$988
百花釀松葉蟹鉗 Crispy snow crab claw minced shrimp	\$108
日本黑蒜鮑魚炆雞 Braised chicken abalone Japanese black garlic	\$328
脆香鮮芒蝦球 Deep-fried prawn cripsy rice mango	\$238
砂窩蒜香生焗星斑球 Braised garoupa fillet in casserole garlic ginger spring onion	\$428
	全隻 Whole
喜馬拉雅山岩鹽香燒雞伴桂花鮮蟹肉炒米粉 Signature roasted whole chicken Himalayan rock salt fried rice vermicelli crab meat scrambled egg	\$688
白玉葡萄 (季節限定) Braised winter melon superior soup (seasonal special)	\$148
黑松露金磚 Braised bean curd black truffle	\$148
酒釀芥蘭苗 Wok-fried baby kale rice wine sauce	\$188
雲腿海味手工拉麵 Braised homemade noodles Yunnan ham shredded abalone dried shrimp fish maw sea cucumber	\$198
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

椒鹽蒜香鮑魚 Deep-fried abalone salt and pepper garlic	\$128
醋香法國海鱸魚 Crispy French sea bass cube vinegar sauce	\$128
炭燒豬頸肉 Charcoal-grilled pork neck	\$128
青芥末紅海蜇頭 Chilled red jellyfish wasabi sauce	\$128
松露藜麥意大利番茄 Chilled Italian tomato equinoa black truffle	\$128
麻辣英國鴨舌 Chilled English duck tonque chilli sauce	\$128
椒鹽海苔白飯魚 Deep-fried Chinese noodlefish salt and pepper seaweed	\$108
黑魚子煙燻溏心蛋 Smoked soft-boiled egg caviar	\$98
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	\$98
自家醬冰菜 Tossed ice plant homemade sauce	\$68
日本黑蒜溫室小青瓜 Marinated greenhouse cucumber Japanese black garlic	\$68
川味八爪魚 Tossed octopus Sichuan style	\$108

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湯
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羹
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SOUP • BROTH

蜜瓜花膠螺頭燉雞 (6-10位用) (敬請預訂) Double-boiled chicken conch fish maw melon (for 6-10 persons) (please order in advance)	\$800
原盅養生綠豆蓮藕豬筒骨湯 (6-8位用) Double-boiled pork bone lotus root green bean (for 6-8 persons)	\$688
天籽蘭花松茸花膠燉響螺 Double-boiled sea whelk fish maw matsutake mushroom	\$298
竹笙菜膽燉厚花膠 Double-boiled fish maw bamboo pith Chinese cabbage	\$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
酸辣海鮮羹 Hot and sour seafood broth	\$98
西湖牛肉羹 Minced beef broth bean curd coriander	\$98
文思豆腐羹 Bean curd broth assorted vegetable	\$98
皇御園靚湯 Soup of the day	\$78

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

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魚翅 • 燕窩 — SHARK'S FIN • BIRD'S NEST

原盅古法濃湯金豬鳳吞魚翅 (12兩) (8-10位用) Braised shark's fin (12 tael) pork tripe chicken traditional style (for 8-10 persons)	\$2,388
濃湯極品魚翅 Braised supreme shark's fin superior soup	\$800
紅燒鮑翅 Braised supreme shark's fin	\$680
高湯鮑翅 Double-boiled supreme shark's fin	\$680
桂花瑤柱炒翅 Sautéed shark's fin scrambled egg conpoy	\$398
雪花蟹肉魚翅羹 Braised supreme shark's fin broth crab meat bean curd	\$398
紅燒官燕 Braised supreme bird's nest	\$680
高湯蟹肉官燕 Double-boiled supreme bird's nest crab meat	\$680
雞茸燕窩羹 Braised bird's nest broth minced chicken	\$298
杏汁燉官燕 Double-boiled supreme bird's nest almond juice	\$480

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鮑魚 • 海味 — ABALONE • DRIED SEAFOOD

	25 頭 25-head	18 頭 18-head
蠔皇原隻皇冠吉品鮑魚 Braised whole dried Yoshihama abalone supreme oyster sauce	\$1,088	\$2,988
原燻鮑汁三頭花膠扒 (敬請預訂) Braised whole three-head fish maw (please order in advance)	每隻 Per piece	\$2,688
		5 頭 5-head
蠔皇原隻南非鮑魚 Braised whole South Africa abalone supreme oyster sauce	每隻 Per piece	\$588
酥皮松露焗鮑魚 Baked abalone black truffle	每位 Per person	\$298
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
金湯小米日本關東遼參 Braised Japanese sea cucumber millet superior soup	每位 Per person	\$328
蠔皇三頭花膠伴鵝掌 Braised three-head fish maw goose web supreme oyster sauce	每位 Per person	\$298

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推介活海鮮

LIVE SEAFOOD RECOMMENDATION

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、海鮮湯或黑蒜焗
Fresh 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; seafood soup or baked with black garlic

游水海中蝦
可選頭抽煎、蒜茸開邊蒸或椒鹽

\$338

Fresh prawn
Choice of pan-fried with soya sauce; steamed with garlic or
deep-fried with salt and pepper

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海鮮 — SEAFOOD

百花釀松葉蟹鉗 Crispy snow crab claw minced shrimp	每位 Per person \$108
松露香煎北海道帶子皇 Pan-fried jumbo Hokkaido scallop black truffle	每位 Per person \$138
陳皮鵝肝香煎北海道帶子皇 Pan-fried jumbo Hokkaido scallop goose liver tangerine peel	每位 Per person \$138
海鮮湯焗龍蝦 Baked lobster seafood soup	\$628
日本黑蒜焗開邊龍蝦 Baked lobster Japanese black garlic sauce	\$628
砂窩蒜香生焗星斑球 Casserole of garoupa fillet garlic ginger spring onion	\$428
XO 醬炒美國螺片 Sautéed sliced USA sea whelk XO sauce	\$388
欖豉醬蒸法國海鱸魚 Steamed French sea bass preserved black bean sauce	\$328
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
脆香鮮芒蝦球 Deep-fried prawn crispy rice mango	\$238

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明爐燒烤 | BARBECUE

皇御園精選拼盤 Dynasty Garden deluxe combination			\$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
大紅乳豬全體 (敬請預訂) 配鮮芒果醬 • No.2 W3 Premium Oscietra 魚子醬100 gm Roasted whole suckling pig (please order in advance) mango sauce No.2 W3 Premium Oscietra caviar 100 gm			全隻 Whole \$2,088
火焰片皮鴨 (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 Dynasty Garden Peking duck (two courses) Your choice of two for the second course: <i>Stir-fried minced duck lettuce, Wok-fried Peking duck ginger spring onion</i>			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: <i>Stir-fried minced duck lettuce, Wok-fried Peking duck ginger spring onion</i>			全隻 Whole \$698
奇脆千層烤鴨 Crispy Peking duck			\$368
黑魚子片皮烤鴨 Roasted Peking duck caviar			\$358
喜馬拉雅山岩鹽香燒雞 Signature roasted chicken Himalayan rock salt		半隻 Half	全隻 Whole
		\$258	\$488
煙燻豉油雞 Smoked chicken soya sauce		半隻 Half	全隻 Whole
		\$258	\$488
脆皮燒腩仔 Crispy pork belly			\$128
桂花燒鱔 Braised eel osmanthus			\$198

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肉類 — MEAT

慢煮法式蜂蜜安格斯牛肉 Slow-cooked US Angus beef short rib honey sauce	\$298
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	\$208
京蔥尖椒炒豚肉 Wok-fried pork loin scallion green chilli pepper	\$188
燒汁野菌炒豚肉 Wok-fried pork loin wild mushroom barbecued sauce	\$178
欖豉醬蒸排骨 Steamed spare rib perserved bean sauce	\$168

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家禽 — POULTRY

鮑粒瑤柱貴妃雞 Simmered chicken conpoy diced abalone	半隻 Half \$288	全隻 Whole \$528
南乳吊燒雞 Roasted chicken red fermented bean curd	半隻 Half \$258	全隻 Whole \$488
巧手秘製沙薑雞 Simmered chicken sand ginger sauce homemade style	半隻 Half \$268	全隻 Whole \$488
喜馬拉雅山岩鹽香燒雞 Signature roasted chicken Himalayan rock salt	半隻 Half \$258	全隻 Whole \$488
荷香蟲草花雲耳蒸雞件 Steamed chicken black fungus cordyceps flower lotus leaf		\$268
乾蔥豆豉雞煲 Marinated chicken in casserole black bean dried onion		\$238

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蔬菜 | VEGETABLES

馬拉盞蝦乾肉碎芥蘭煲 Sautéed kale in casserole Malaysian shrimp paste dry shrimp minced pork	\$238
酒釀芥蘭苗 Wok-fried baby kale rice wine sauce	\$188
雲腿鮮枝竹浸冰菜 Simmered ice plant bean curd sheet Yunnan ham superior soup	\$168
鮮茄濃湯浸菠菜苗 Simmered baby spinach tomato superior soup	\$168
黑松露金磚 Braised bean curd black truffle	\$148
白玉葡萄 (季節限定) Braised winter melon superior soup (seasonal special)	\$148
上湯雲耳肉碎浸時蔬 Simmered seasonal greens minced pork fungus superior soup	\$148
清翠玲瓏 Greenness exquisite	\$138

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粉
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麵
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飯
— NOODLE • RICE

皇御園炒香苗 Fried rice lobster scallop crab meat conpoy	\$268
鵝肝和牛鬆炒香苗 Fried rice minced wagyu beef foie gras	\$258
薑蔥鵝掌撈麵 Braised egg noodle goose web ginger spring onion	\$228
XO 醬安格斯牛肉炒河 Fried rice noodle Angus beef XO sauce chilli saucep	\$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 noodle Yunnan ham shredded abalone fish maw sea cucumber	\$198
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
家鄉炒米粉 Fried rice vermicelli minced barbecued pork loin	\$168
濃湯鮮蝦水餃新竹米粉 Hsinchu rice noodle shrimp dumpling superior soup	每位 Per person \$88

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