

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
砂鍋蒜香生焗星斑球 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  
•  
羹  
—  
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

\* 所有魚翅及燕窩菜式的價目均以每位計算  
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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 soy 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
砂鍋蒜香生焗星斑球 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   soy sauce		半隻 Half	全隻 Whole	\$258 \$488
脆皮燒腩仔 Crispy pork belly				\$128

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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

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 \$288	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  
•  
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	\$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

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.

如閣下對任何食物有過敏反應，請與服務員聯絡。  
Please inform your server of any food-related allergies.