

麗  
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L A I  
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頭盤

## APPETIZERS

香酥海苔帝皇蟹餅

Crispy Alaskan Crabmeat Cake with Seaweed

128

蒜香西西里刀魚

Deep-fried Coilliaspp with Crispy Garlic

108

香煎金蠔腐皮卷

Pan-fried Bean Curd Sheet Roll Stuffed with Air-dried Oyster and Mushrooms

108

果醋青瓜紅蜆頭

Marinated Jelly Fish Head with Cucumber in Fruit Vinegar

108

蒜泥豚肉卷

Sliced Pork Rolled with Cucumber in Homemade Garlic Sauce

98

七味椒鹽豆腐

Deep-fried Bean Curd Flavored with Seven Spices Powder

78



酸湯蜂巢豆腐

Simmered Bean Curd in Sichuan Spicy Broth

78

凉拌爽耳白玉菇

Marinated White Mushroom and Black Fungus

78



主廚傅文彪推介

Chef Bill's Recommendation

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## 明爐燒烤

### BARBECUED SPECIALTIES

片皮烤鴨 (兩食)(壹隻)  
Peking Duck (2 courses) (Whole)

880

潮蓮燒鵝  
Roasted Goose with Plum Sauce

238

玫瑰豉油雞 (半隻)  
Marinated Chicken in Soy Sauce (Half Piece)

288

化皮乳豬件  
Roasted Suckling Pig

288



蜜燒西班牙黑豚叉燒  
Barbecued Iberico Pork in Honey Sauce

258

脆皮燒三層肉  
Roasted 3 Layer Pork Belly

138

海蜇醉花蹄  
Marinated Jelly Fish in Sesame Oil with Sliced Smoked Pork Knuckle

128



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燕窩  
BIRD'S NEST

乾撈花膠絲官燕 (每位)

Superior Bird's Nest 75 grams with Shredded Fish Maw Accompanied with Chicken Broth (Per Person) 788

椰汁冰花燉官燕 (每位)

Double-boiled Superior Bird's Nest 75 grams in Coconut Cream (Per Person) 788

紅燒官燕 (每位)

Braised Superior Bird's Nest 56 grams in Brown Sauce (Per Person) 618

金絲燕液扒翠苗 (每位)

Poached Seasonal Vegetables with Bird's Nest 38 grams (Per Person) 398

海皇燕窩羹 (每位)

Braised Bird's Nest 38 grams with Superior Broth and Assorted Seafood (Per Person) 298

雞蓉燕窩羹 (每位)

Braised Bird's Nest 38 grams with Superior Broth and Minced Chicken (Per Person) 298



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湯羹  
SOUPS

冬蟲草螺頭燉法國鶴鶉 (每位)

Double-boiled French Quail Soup with Cordyceps and Sea Whelk (Per Person)

788



松茸虎掌花膠燉竹絲雞 (每位)

Double-boiled Silky Fowl Soup with Fish Maw, Matsutake and Yunnan Mushroom (Per Person)

498

瑪卡石斛燉遼參 (每位)

Double-boiled Sea Cucumber Soup with Maca and Dendrobium (Per Person)

438

花膠鴨絲瑤柱羹 (每位)

Braised Conpoy Soup with Fish Maw and Shredded Duck (Per Person)

298

香茜勝瓜斑片湯 (每位)

Braised Garoupa Broth with Slice Loofah and Mushroom (Per Person)

288

西施魚蓉羹 (每位)

Braised Minced Fish Soup with Bean Curd and Loofah (Per Person)

268

鮑絲酸辣小雲吞湯 (每位)

Hot and Sour Soup with Shrimp Dumplings and Shredded Abalone (Per Person)

208



鮮蟹肉南瓜羹 (每位)

Braised Pumpkin Soup with Crabmeat (Per Person)

198

芙蓉竹筍牛肉羹 (每位)

Braised Minced Beef Soup with Bamboo Piths and Egg White (Per Person)

168

海竹頭舞茸燉竹筍蛋 (每位)

Double-boiled Bamboo Piths with Maitake Mushroom and Chinese Herbs (Per Person)

208



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## 海味

### DRIED SEAFOOD

#### 日本 6 頭網鮑 (每隻)

Braised Whole Amidori Abalone 100 grams (Per Piece)

8,888

#### 日本 16 頭吉品鮑 (每隻)

Braised Whole Yoshihama Abalone 38 grams (Per Piece)

3,988

#### 日本 28 頭吉品鮑 (每隻)

Braised Whole Yoshihama Abalone 21 grams (Per Piece)

1,988

#### 壕皇炆原隻四頭鮑 (每隻)

Braised Whole Abalone 150 grams (Per Piece)

498

#### 伏茸花菇扒花膠 (每位)

Braised Fish Maw with Yamabushitake and Shitake Mushroom in Abalone Sauce (Per Person)

498

#### 鮑汁扣遼參伴鵝掌 (每位)

Braised Kanto Sea Cucumber with Goose Web in Abalone Sauce (Per Person)

398

#### 蝦子松茸海參 (每位)

Braised Sea Cucumber with Matsutake Mushroom and Shrimp Roe in Supreme Sauce (Per Person)

328

#### 剁椒茄子燜龍膠

Braised Giant Garoupa Maw with Eggplant in Chopped Chili Sauce

418



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## 生猛海上鮮 LIVE SEAFOOD

### 清蒸海上鮮

#### Steamed Live Fish

蘇鼠斑 Humpback Garoupa

東星斑 Spotted Garoupa

老鼠斑(需預訂) Pacific Garoupa (Pre-order Item)

時價

Market Price

### 生猛本地龍蝦

#### Live Lobster

薑蔥焗 Wok-fried with Spring Onion and Ginger

蒜茸蒸 Steamed with Garlic

豉椒炒 Stir-fried with Bell Pepper in Black Bean Sauce

上湯焗 Stewed with Superior Broth

花雕雲腿蒸 Steamed with Yunnan Ham and Chinese Yellow Wine

時價

Market Price

### 游水海中蝦

#### Live Prawn

白灼 Poached

椒鹽 Flavored with Spicy Salt

蒜茸蒸 Steamed with Garlic

豉油皇煎 Pan-fried in Premium Soy Sauce

時價

Market Price

### 生猛大肉蟹

#### Live Crab

椒鹽 Flavored with Spicy Salt

薑蔥焗 Stewed with Spring Onion and Ginger

豉椒炒 Stir-fried with Bell Pepper in Black Bean Sauce

花雕蛋白蒸 Steamed with Egg White in Chinese Yellow Wine

時價

Market Price



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海鮮

## SEAFOOD

火燄醉翁蝦 (需預訂)  
Shrimp Flambé (Pre-order Item)

時價  
Market Price

松茸魚籽原隻藍龍蝦

Sautéed Brittany Blue Lobster with Water Bamboo and Matsutake Mushroom Topped with Caviar

698

XO 醬秋葵百合炒鮮鮑

Sautéed Fresh Abalone with Okra and Lily Bulb in XO Chili Sauce

438



滋味柑桔蝦球

Deep-fried Prawns with Tangerine Sauce

358

XO 醬玉簪蝦球

Sautéed Prawns with Seasonal Vegetables in XO Chili Sauce

358

鮮貝蝦仁蒸勝瓜

Steamed Hokkaido Scallop, Prawn with Shallot and Garlic

338

金銀帶子扒菜苗 (每位)

Braised Seasonal Vegetables with Conpoy and Pan-fried Scallops (Per Person)

198

蜂蜜薄荷柑桔帶子 (每位)

Crispy Hokkaido Scallop with Mint, Tangerine and Honey Sauce

158



蛋白蒸鮮蟹鉗 (每隻)

Steamed Crab Claw with Egg White (Approximate 70 gram) (Per Piece)

458



脆皮避風塘蟹鉗 (每隻)

Deep-fried Crab Claw with Chili and Crispy Garlic (Approximate 70 gram) (Per Piece)

458

炸釀鮮蟹蓋 (每位)

Deep-fried Crab Shell Filled with Crabmeat and Onion (Per Person)

238

薑蔥花雕浸斑球 (每位)

Simmered Garoupa Fillet with Ginger and Spring Onion in Chinese Yellow Wine (Per Person)

258



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## 肉類 MEAT

**露筍玉蔥澳洲安格斯黑毛牛粒** (每位)(額外加壹佰元可升級至澳洲 M7 和牛)  
Sautéed Australian Beef Tenderloin with Asparagus and Spring Onion (Per Person)  
(Additional MOP100 upgrade to Australian M7 Wagyu Beef) 238

**雙色風茄澳洲安格斯黑毛牛粒** (每位)(額外加壹佰元可升級至澳洲 M7 和牛)  
Sautéed Australian Beef Tenderloin with Cherry Tomato and Spring Onion (Per Person)  
(Additional MOP100 upgrade to Australian M7 Wagyu Beef) 238

**日本防風草尖椒牛柳**  
Stir-fried Beef Tenderloin with Saposchnikovia and Japanese Pepper 258

**蜜椒秋葵炒牛肉**  
Wok-fried Sliced Beef with Okra in Honey and Black Pepper 258

**沙薑玉蔥澳洲牛仔肉**  
Australian Sliced Veal Flavored with Aromatic Ginger and Spring Onion 258

**柚子陳醋黑蒜骨**  
Braised Pork Ribs with Preserved Garlic in Vintage Vinegar and Pomelo Sauce 218



**麗軒梅菜王扣肉** (每位)  
Chef's Special Braised Pork Belly with Preserved Vegetables (Per Person) 138



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家禽

## POULTRY

巧手炸子雞 (半隻)

Crispy Fried Free-range Chicken (Half Piece)

288



油雞縱翠螺滑雞煲 (半隻)

Simmered Free-range Chicken with Jade Whelk and Yunnan Mushroom (Half Piece)

308

西檸芝麻雞脯

Crispy Chicken Fillet in Lemon Sauce Topped with Sesame

198

川汁玉子走地雞

Sautéed Free-range Chicken with Tamagoyaki in Sichuan Chili Sauce

198

京醬青瓜炒鴨片

Sautéed Duck Fillet with Cucumber in Peking Bean Paste

208



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時蔬

## VEGETABLES

芙蓉蟹肉扒菜苗

Braised Seasonal Vegetables with Crabmeat and Egg White

268

如意紅燒琵琶豆腐

Simmered Bean Curd in Piper Style with Yu Fungus and Tianjin Cabbage

208

烏魚籽扒自家製黑豆腐

Deep-fired Homemade Black Bean Curd with Mullet

208

松子上素生菜包

Stir-fried Minced Vegetables with Mushroom and Pine Nut in Lettuce Wrap

198

珍菌燴小豆竹

Braised Bean Curd Sheet with Assorted Mushrooms and Seasonal Vegetables

198

梅辣茄子燴素千層

Braised Japanese Eggplant with Bean Curd in Plum Sauce and Chili

198

銀芽虎掌炒豆乾

Stir-fried Dried Bean Curd with Bean Sprouts and Yunnan Fungus

188

白玉鼎湖上素 (每位)

Simmered Assorted Mushrooms and Fungus with Winter Melon (Per person)

108



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## 飯、麵

### RICE AND NOODLES



#### 帝皇御品燴飯

Fried Rice with Braised Sea Cucumber, Abalone, Conpoy and Sakura Shrimp

438

#### 瑤柱紫薑蟹肉炒飯

Fried Rice with Crabmeat, Conpoy and Baby Ginger

308

#### 金菜客家豚肉炒飯

Fried Rice with Pork Belly, Dried Turnip and Preserved Vegetable

268

#### 欖菜玉米鴨粒炒飯

Fried Rice with Roasted Duck, Sweet Corn and Preserved Olive

268



#### 脆米海皇焗金瓜 (每位)

Baked Crispy Fried Rice with Seafood in Baby Pumpkin (Per person)

198

#### 松茸原隻鮑魚荷葉飯 (每位)

Steamed Fried Rice with Abalone, Duck and Matsutake Mushroom Wrapped in Lotus Leaf (Per person)

168



#### 川湯蝦夷鮑蕎麥麵 (四位用)

Buckwheat Noodle in Sichuan Spicy Broth with Japanese Abalone, Kuruma Shrimp, Hokkaido Scallop and Enoki Mushroom (For 4 Persons)

528

#### 錦繡龍門炒米粉

Fried Rice Vermicelli with Shrimp, Roasted Duck, Onion Pepper and Peanut

258

#### 雪場蟹肉炆伊麵

Braised E-fu Noodle with King Crab Meat and Enoki Mushrooms

258

#### 金菇安格斯牛肉炒河

Fried Rice-noodle with Sliced Angus Beef, Enoki Mushroom and Purple Onion

258

#### 川湯海皇稻庭烏冬 (每位)

Inaniwa Udon with Garoupa Fillet, Scollop and Prawn in Sichuan Spicy Broth (Per person)

198



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