

麗
軒

L A I
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頭盤 APPETIZERS



窩貼蝦多士

Deep-fried Shrimp Toast with Sweet and Sour Sauce

138

香酥海苔帝皇蟹餅

Crispy Alaskan Crabmeat Cake with Seaweed

128

川香牛腱

Sliced Beef Shank in Homemade Sichuan Pepper and Chili Oil

128

蜜味河豚蓮藕苗

Dried Globefish with Baby Lotus Root in Honey Sauce

108

果醋青瓜紅蜆頭

Marinated Jelly Fish Head with Cucumber in Fruit Vinegar

108



椒鹽豆腐粒

Deep-fried Bean Curd Flavored with Spicy Salt

78

酸湯蜂巢豆腐

Simmered Bean Curd in Sichuan Spicy Broth

78



主廚何漢昇推介

Chef Jackie's Recommendation



素食菜式

Vegetarian

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明爐燒烤 BARBECUED SPECIALTIES

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

900

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

268

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

鮮蟹肉琵琶官燕 (每位)

Pan-seared Superior Bird's Nest with Crabmeat (Per Person)

768

黑松露竹笙釀官燕 (每位)

Simmered Bamboo Piths Stuffed with Superior Bird's Nest in Black Truffle Sauce (Per Person)

688

海皇燕窩羹 (每位)

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

328

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



冬蟲草海馬燉雪雁 (每位)

Double-boiled Snow Goose with Cordyceps and Sea Horse (Per Person)

858

松茸花膠燉竹絲雞 (每位)

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

498

珍珠玉豬腱燉遼參 (每位)

Double-boiled Sea Cucumber Soup with Pork Shank and Dried Clam (Per Person)

488

花膠鴨絲瑤柱羹 (每位)

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

328

香茜勝瓜斑片湯 (每位)

Braised Garoupa Broth with Sliced Squash Melon and Mushroom (Per Person)

288



西施魚蓉羹 (每位)

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

268

鮑絲酸辣小雲吞湯 (每位)

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

228

鮮蟹肉南瓜羹 (每位)

Braised Pumpkin Soup with Crabmeat (Per Person)

228

芙蓉竹筍牛肉羹 (每位)

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

188

海竹頭舞茸燉海椰皇 (每位)

Double-boiled Sea Coconut with Maitake Mushroom and Chinese Herbs (Per Person)

208



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素食菜式

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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)

4,388

日本 28 頭吉品鮑 (每隻)

Braised Whole Yoshihama Abalone 21 grams (Per Piece)

2,088

蠔皇炆原隻四頭鮑 (每隻)

Braised Whole Abalone 150 grams (Per Piece)

498

鮮松茸花菇扒花膠 (每位)

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

558

鮑汁扣遼參伴鵝掌 (每位)

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

398

蝦子鵝肝海參件 (每位)

Braised Sea Cucumber with Shrimp Roe Accompanied with Pan-seared Foie Gras in Brown Sauce (Per Person)

368

川辣鮮淮山千層燜龍膠

Braised Giant Garoupa Maw with Yam and Bean Curd in Chili Sauce

418



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生猛海上鮮 LIVE SEAFOOD

亞拉斯加長腳蟹 (兩食)(需預訂)

Alaskan Crab (2 courses) (Pre-order Item)

蛋白花雕蒸 Steamed Crabmeat with Egg White in Chinese Yellow Wine

金蒜蒸蟹腳 Steamed Crab Leg with Garlic

避風塘炒蟹腳 Wok-fried Crab Leg in Crispy Garlic and Chili

蟹蓋焗飯 Baked Rice with Crabmeat and Cheese

時價

Market Price

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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Chef Jackie's Recommendation



素食菜式

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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 醬露筍百合炒鮮鮑

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

458



砵酒焗蝦球煲

Stewed Prawns with Port Wine Sauce in Casserole

368

滋味柑桔蝦球

Deep-fried Prawns with Tangerine Sauce

368

金銀鮮蝦蒸勝瓜

Steamed Prawns with Dried Shrimp and Squash Melon in Soya Sauce

368

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 (Per Person)

158



原隻鮮蟹鉗 (蛋白蒸或避風塘)(每隻)

Whole Crab Claw (Steamed with Egg White or Deep-fried with Chili and Crispy Garlic) (Per Piece)

468

炸釀鮮蟹蓋 (每位)

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

258

魚湯翠玉浸斑球 (每位)

Simmered Garoupa Fillet with Squash Melon in Fish Broth (Per Person)

368

酥脆蒜香銀鱈魚 (每位)

Deep-fried Codfish Fillet with Crispy Garlic (Per Person)

298



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肉類
MEAT



燒汁煎白露筍安格斯牛柳卷

Pan-seared Angus Beef Tenderloin Rolled with White Asparagus

428



鮮蟲草花日本椒炒安格斯牛肉

Sautéed Angus Beef with Japanese Pepper and Cordyceps Flower

368

黑蒜紅酒燴和牛面頰

Simmered Wagyu Beef Cheek with Switzerland Black Garlic in Red Wine Sauce

328

露筍玉蔥澳洲安格斯黑毛牛粒 (每位)(額外加壹佰壹拾元可升級至 1++級韓牛)

Sautéed Australian Beef Tenderloin with Asparagus and Spring Onion (Per Person)

(Additional MOP110 upgrade to 1++ Korean Beef)

238

日本尖椒燒汁安格斯黑毛牛粒 (每位)(額外加壹佰壹拾元可升級至 1++級韓牛)

Sautéed Australian Beef Tenderloin with Japanese Pepper in Gravy Sauce (Per Person)

(Additional MOP110 upgrade to 1++ Korean Beef)

238

日本防風草尖椒牛柳

Stir-fried Beef Tenderloin with Saposchnikovia and Japanese Pepper

258

沙薑玉蔥澳洲牛仔肉

Australian Sliced Veal Flavored with Aromatic Ginger and Spring Onion

258

有機彩椒炒西班牙黑豚肉

Wok-fried Sliced Iberico Pork with Bell Pepper

268



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



香茅啫啫翠螺雞煲 (半隻)

Simmered Free-range Chicken with Jade Whelk and Lemongrass in Casserole (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



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時蔬

VEGETABLES

和牛鬆爆法邊豆

Wok-fried French Bean with Minced Wagyu Beef and Chili

288

芙蓉蟹肉扒菜苗

Braised Seasonal Vegetables with Crabmeat and Egg White

268



黑虎掌菌紅燒豆腐

Simmered Bean Curd in with Yunnan Mushroom and Seasonal Vegetables

208

烏魚籽扒自家製黑豆腐

Deep-fired Homemade Black Bean Curd with Mullet

208



松子野菌生菜包

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

228



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



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

458

瑤柱紫薑蟹肉炒飯

Fried Rice with Crabmeat, Conpoy and Baby Ginger

318

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



川湯海中寶蕎麥麵 (四位用)

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

568

錦繡龍門炒米粉

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

268

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



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