



九龍飯店



## 前菜 Appetiser

麻香海蜇伴蜜餞鱔柳 175  
*Jelly Fish Salad with Sesame Oil, Honey Rosted Eel Fillet*

 柚汁煎帶子 二件 Two Pieces 120  
*Pan-seared Scallop with Yuzu Glazing*

V 七味金磚豆腐 80  
*Deep-dried Crispy Bean Curd with Spices*

京式蒜泥白玉卷 三件 Four Pieces 75  
*Jade Roll in Pork Belly with Garlic Sauce*

V 蜜椒素生蠔 二件 Two Pieces 70  
*Pan-fried Bean Curd with Seaweed and Honey Pepper Sauce*

V 雙葵貓耳朵 70  
*Okra and Wood Ear Fungus with House-made Vinaigrette*



廚師精選 Chef's recommendation

V 素食菜式 Vegetarian

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## 湯、羹 Soup

 杏汁菜膽燉花膠 <i>Double-boiled Fish Maw in Almond Soup</i>	每位 Per Person	145
 三十年陳皮燴鴨絲羹 <i>Braised Shredded Duck with 30-years-old Tangerine Peel</i>	每位 Per Person	130
銀湖帶子牛肉羹 <i>Minced Beef Soup with Scallop</i>	每位 Per Person	120
海皇四川酸辣羹 <i>Hot and Sour Soup with Assorted Seafood in Sichuan Style</i>	每位 Per Person	110
海皇珍珠粟米羹 <i>Sweet Corn Soup with Assorted Seafood</i>	每位 Per Person	110
滋潤老火湯 <i>Soup of the Day</i>	每盅 Per Pot 每位 Per Person	280 90



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## 海鮮 Seafood

- |                                                                                     |                                                                                                               |               |     |
|-------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------|---------------|-----|
|    | 香蔥美極煎龍躉球<br><i>Pan-seared Giant Grouper Filet with Soy Sauce and Spring Onion</i>                             |               | 290 |
|                                                                                     | 順德釀鮫魚 (需預訂)<br><i>Wok-fried Whole Dace Fish stuffed with its own Flesh, Mandarin Peels and Water Chestnut</i> |               | 260 |
|                                                                                     | 翡翠蘭花炒斑球<br><i>Pan-fried Grouper Fillet with Broccoli</i>                                                      |               | 260 |
|                                                                                     | 乾烹大虎蝦 (二隻)<br><i>Pan-seared Tiger Prawns with Sichuan Sauce</i>                                               |               | 220 |
|                                                                                     | 巧手秘制咕嚕蝦<br><i>Sweet and Sour Prawns</i>                                                                       |               | 200 |
|  | 九龍帶子小炒皇<br><i>Stir-fried Scallops with Chinese Chieives and Cashew Nuts</i>                                   |               | 290 |
|                                                                                     | 珍珠粟米炸斑塊<br><i>Crispy Ling Fillet with Sweet Corn Sauce</i>                                                    |               | 200 |
|                                                                                     | 鮮味蝦球炒滑蛋<br><i>Scrambled Egg with Tiger Prawns</i>                                                             |               | 170 |
|  | 芝士焗釀蟹蓋 (二位起, 需預訂)<br><i>Baked Crab Shell Stuffed with Crab Meat, Cheese, Mushroom and Onion</i>               | 每位 Per Person | 190 |
|  | 花雕蛋白蒸蟹鉗 (二位起, 需預訂)<br><i>Steamed Crab Claw with Egg White and Chinese Yellow Rice Wine</i>                    | 每位 Per Person | 220 |



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## 家禽 Poultry



### 花雕醉鴿皇

*Pigeon Marinated in House-made Huodiao Sauce*

每隻 Per piece 165

### 紅燒脆鴿皇 (需預訂)

*Roasted Crispy Pigeon*

每隻 Per piece 165

### 金牌香滑沙薑雞

*Poached Chicken with Sand Ginger and Salt*

原隻 Whole 480

半隻 Half Bird 240



### 秘制玫瑰豉油雞

*Poached Chicken in Chef's Spiced Soy Sauce*

原隻 Whole 480

半隻 Half Bird 240

### 鮮沙薑岩鹽煎走地雞

*Pan-fried Free-range Chicken with Fresh Ginger and Pink Salt*

原隻 Whole 480

半隻 Half Bird 240

### 紅蔥薑豉爆子雞煲

*Stir-fried Chicken Fillet with Shallot, Ginger & with Shallot, Ginger & Black Soy Bean*

225



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## 肉類 Meat



### 特色脆皮澳洲和牛腩

325

*Crispy Australian Wagyu Beef Brisket with Chef's Secret Curry Sauce*

### 金酥蒜爆牛柳粒

200

*Wok-fried Beef Cubes with Crispy Garlic*

### 中式香煎牛仔柳

200

*Pan-fried Beef Fillet in Sweet and Sour Sauce*

### 沙爹牛肉粉絲煲

180

*Satay Beef Slices with Glass Noodles*



### 宮廷烤肉排

245

*Royal Roasted Pork Ribs in Sweet and Sour Sauce*

### 紫薯咕嚕肉

195

*Sweet and Sour Pork with Purple Sweet Potato*

### 京都焗肉排

195

*Braised Pork Spare Ribs with Honey Glazing*

### 南乳香酥骨

195

*Deep-fired Pork Ribs Marinated in Sweet Bean Curd Sauce*

### 七味椒鹽上肉排

195

*Deep-fried Spareribs with Pepper Salt*

### 馬蹄吊片蒸肉餅

120

*Steamed Minced Pork with Squid and Water Chestnut*



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## 時蔬及豆腐 Vegetables and Bean Curd

- V 泮水芹香 185  
*Stir-fried Lotus Root, Celery, Water Chestnuts,  
Ginkgo and Yellow Fungus*
- V 竹蓀扒羅漢上素 170  
*Braised Assorted Vegetables and Bamboo Pith in  
Lo Hon Style*
- 上湯海味雜菜煲 160  
*Assorted Vegetables with Conpoy and Glass Noodles*
- 香煎涼瓜肉碎蛋 130  
*Pan Fried Omelette with Minced Pork and  
Bitter Melon*
- 肉碎乾煸蜜糖豆 130  
*Wok-fried Minced Pork with Snap Peas*
-  V 梅菜蒸菜心 130  
*Steamed Choy Sum with Preserved Vegetables*
-  V 蟲草花金湯自家豆腐 195  
*House-made Bean Curd, Cordyceps Flower in  
Pumpkin Soup*
- 家鄉肉碎釀豆腐 145  
*Steamed Bean Curd Stuffed with Minced Pork in  
Soy Sauce*
- V 麻婆豆腐 120  
*Mapo Tofu  
(Braised Bean Curd with Chili Pepper Sauce)*



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## 飯、麵 Rice and Noodles



### 九龍炒飯

185

*Chef's Signature Fried-rice with Assorted Seafood, Roasted Duck, Sliced Vegetable and Spring Onion*

### 鮑魚瑤柱福建飯

185

*Egg Fried-rice with Braised Abalone, Conpoy and Vegetables*

### 牛崧帶子粒炒飯

175

*Minced Beef Fried-rice with Scallop*

### 瑤柱櫻花蝦蛋白炒飯

165

*Egg White Fried-rice with Conpoy and Sergestid Shrimp*



### 頭抽乾炒牛河

165

*Wok-fried Flat Rice Noodles with Beef Slices and First Draw Soy Sauce*

### 菜遠海中寶炒麵

175

*Crispy Noodles with Assorted Seafood*

### 瑤柱肉絲黃金脆麵

155

*Crispy Noodles with Shredded Pork, Mushroom and Bean Sprout*

### V 茄子雜菌炆伊麵

145

*Braised E-fu Noodles with Eggplant and Assorted Fungus*

### 龍蝦燴伊麵 (需預訂)

時價

*Braised E-fu Noodles with Lobster*

Market Price

### 湘南擔擔麵

每位 Per person

75

*Tan Tan Noodles*

*(Sichuan-style Noodles with Minced Pork and in Spicy Peanut Soup)*



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## 特色竹筒飯 Steam Rice in Bamboo Tube



### 竹筒炸排骨菜飯

每位 Per person

110

*Deep-fried Pork Cutlet with Vegetable Rice in Bamboo Tube*

### 竹筒土魷肉餅飯

每位 Per person

90

*Steamed Dried Squid and Minced Pork with Rice in Bamboo Tube*

## 生滾粥 Congee

### 鮑片帶子粥

每位 Per person

130

*Abalone and Scallop*

### 蝦球帶子粥

每位 Per person

130

*Prawn and Scallop*

### 農場滑雞粥

每位 Per person

95

*Chicken and Ginger*

### 香滑牛肉粥

每位 Per person

90

*Beef Slices*

### 瑤柱雙蛋瘦肉粥

每位 Per person

85

*Pork, Conpoy, Salted Egg and Thousand Year Egg*



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## 滋味甜品 Desserts

V	古法松子馬拉糕 <i>Sponge Cake with Pine Nut</i>	每件 Per Piece	55
 V	傳統香滑芝麻卷 <i>Traditional Black Sesame Roll</i>	三件 Three Pieces	55
	黃金奶皇脆脆球 <i>Deep-fried Glutinous Ball with Custard Filling</i>	三件 Three Pieces	60
	呂宋香芒凍布甸 <i>Mango Pudding</i>	每位 Per Person	60
 V	焗西米蓮蓉布甸 <i>Baked Sago Custard Pudding with Lotus Seed Paste Filling</i>	每位 Per Person	65
	冰花薑汁甜湯圓 <i>Glutinous Rice Dumplings in Crystal Ginger Soup</i>	每位 Per Person	60
	蛋白杏仁茶湯圓 <i>Sweet Almond Cream with Egg White, Glutinous Rice Dumplings</i>	每位 Per Person	80
	三十年陳皮紅豆沙湯圓 <i>Red Bean Cream with 30-years-old Tangerine Peel, Glutinous Rice Dumplings</i>	每位 Per Person	80
	燕窩蛋白燉鮮奶 <i>Double-boiled Egg White with Bird's Nest</i>	每位 Per Person	90
	清潤冰花燉燕窩 <i>Double-boiled Bird's Nest in Rock Sugar</i>	每位 Per Person	180
	冰花燉官燕 (四兩，需預訂) <i>Double-boiled Imperial Bird's Nest with Coconut Cream or Rock Sugar</i>	每位 Per Person	580



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## 其他 Other

餐前小食 <i>Snack</i>	碟 per dish	15
椒絲豉油 <i>Sliced Chili in Soy Sauce</i>	碟 per dish	15
自家制 XO 醬 <i>Homemade XO Seafood Chili Sauce</i>	碟 per dish	30
絲苗白飯 <i>Steamed Jasmine Rice</i>	碗 per serving	15
切餅費 <i>Cut Cake Fee</i>	個 Per cake	150
開瓶費 <i>Corkage</i>	支 Per bottle	150



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## 特級茗茶 Premium Tea

### 綠茶 Green Tea

獅峰龍井 *Lion Peak Dragon Well* 每位 Per person 28

### 白茶 White Tea

福鼎白牡丹 *Premium White Peony* 每位 Per person 58

### 紅茶 Black Tea

武夷金駿眉 *Wuyi Jin Jun Mei* 每位 Per person 58

### 青茶 (烏龍類) Oolong

鳳凰單叢 *Phoenix Oolong* 每位 Per person 88

武夷大紅袍 *Wuyi Big Red Robe Oolong* 每位 Per person 58

安溪鐵觀音 *Anxi Iron Buddha* 每位 Per person 38

### 黑茶 Pu-er

遠年普洱 *Aged Pu-er* 每位 Per person 48

## 精選茗茶 Selection of Tea

壽眉、香片、鐵觀音、普洱、胎菊 每位 Per person 18

*White Peony, Jasmine, Iron Buddha, Pu-er, Baby Chrysanthemum*



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