



九龍飯店

前菜 Appetizer

麻香海蜇伴蜜餞鱔柳

Honey Roasted Eel Fillet accompanied with Jellyfish Salad with Sesame Oil

180

V 七味金磚豆腐

Deep-fried Crispy Bean Curd with Spices

八件 Eight Pieces

120



柚汁煎帶子

Pan-seared Scallop with Yuzu Glazing

二件 Two Pieces

120

京式蒜泥白玉卷

Jade Roll in Pork Belly with Garlic Sauce

三件 Three Pieces

75

V 蜜椒素生蠔

Pan-fried Bean Curd with Seaweed and Honey Pepper Sauce

二件 Two Pieces

70

V 雙葵貓耳朵

Okra and Wood Ear Fungus with House-made Vinaigrette

70



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	280



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海鮮 Seafood

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|---|---|---------------|-----|
|  | 香蔥美極煎龍躉球
<i>Pan-seared Giant Grouper Fillet with Soy Sauce and Spring Onion</i> | | 290 |
| | 順德釀鮫魚 (需預訂)
<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
<i>Pan-fried Grouper Fillet with Broccoli</i> | | 260 |
| | 乾烹大虎蝦 (二隻)
<i>Pan-seared Tiger Prawns with Sichuan Sauce</i> | | 220 |
| | 巧手秘制咕嚕蝦
<i>Sweet and Sour Prawns</i> | | 200 |
|  | 九龍帶子小炒皇
<i>Stir-fried Scallops with Chinese Chives and Cashew Nuts</i> | | 290 |
| | 珍珠粟米炸斑塊
<i>Crispy Ling Fillet with Sweet Corn Sauce</i> | | 200 |
| | 鮮味蝦球炒滑蛋
<i>Scrambled Egg with Prawns</i> | | 170 |
|  | 芝士焗釀蟹蓋 (二位起, 需預訂)
<i>Baked Crab Shell Stuffed with Crab Meat, Cheese, Mushrooms and Onion</i> | 每位 Per Person | 220 |
|  | 花雕蛋白蒸鮮蟹鉗 (二位起, 需預訂)
<i>Steamed Crab Claw with Egg White and Chinese Yellow Rice Wine</i> | 每位 Per Person | 280 |



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家禽 Poultry



二十五年花雕醉乳鴿

Marinated Pigeon in 25-year Huadiao Wine

180

紅燒脆乳鴿 (需預訂)

Crispy Roasted Pigeon

170

金牌香滑沙薑雞

Poached Chicken with Sand Ginger and Salt

原隻 Whole

480

半隻 Half

240



秘制玫瑰豉油雞

Poached Chicken in Chef's Spiced Soy Sauce

原隻 Whole

480

半隻 Half

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

240

紅蔥薑豉爆子雞煲

Stir-fried Chicken Fillet with Shallot, Spring Onion, Ginger & Black Beans

220



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肉類 Meat

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|--|---|-----|
|  | 特色脆皮澳洲和牛腩
<i>Crispy Australian Wagyu Beef Brisket with Chef's Secret Curry Sauce</i> | 325 |
| | 金酥蒜爆牛柳粒
<i>Wok-fried Beef Cubes with Crispy Garlic</i> | 200 |
| | 中式香煎牛仔柳
<i>Pan-fried Beef Fillet in Sweet and Sour Sauce</i> | 200 |
| | 沙爹牛肉粉絲煲
<i>Satay Beef Slices with Glass Noodles</i> | 180 |
|  | 宮廷烤肉排
<i>Royal Roasted Pork Ribs in Sweet and Sour Sauce</i> | 245 |
| | 紫薯咕嚕肉
<i>Sweet and Sour Pork with Purple Sweet Potato</i> | 195 |
| | 京都焗肉排
<i>Braised Pork Spareribs with Honey Glazing</i> | 195 |
| | 南乳香酥骨
<i>Deep-fried Pork Ribs with Red Fermented Bean Curd</i> | 195 |
| | 七味椒鹽上肉排
<i>Deep-fried Salt & Pepper Spareribs</i> | 195 |
| | 馬蹄吊片蒸肉餅
<i>Steamed Minced Pork with Squid and Water Chestnut</i> | 120 |



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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,
Yellow Fungus, Ginkgo and Lily Bulbs*
- 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*



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飯、麵 Rice and Noodles

	九龍炒飯 <i>Chef's Signature Fried-rice with Assorted Seafood, Roasted Duck, Sliced Vegetable and Spring Onion</i>	185
	太極鴛鴦炒飯 <i>Fried Rice with Chicken & Shrimp in Cream and Tomato Sauce</i>	185
	瑤柱蛋白炒飯 <i>Egg White Fried-rice with Conpoy</i>	165
	豉油皇海鮮炒麵 <i>Stir-fried Egg Noodles with Assorted Seafood and First Draw Soy Sauce</i>	175
	頭抽乾炒牛河 <i>Wok-fried Flat Rice Noodles with Beef Slices and First Draw Soy Sauce</i>	165
	瑤柱肉絲黃金脆麵 <i>Crispy Noodles with Shredded Pork, Mushroom and Bean Sprout</i>	155
V	茄子雜菌炆伊麵 <i>Braised E-fu Noodles with Eggplant and Assorted Fungus</i>	145
	上湯牛油焗龍蝦煎米粉 (需預訂) <i>Baked Lobster with Butter Sauce on Pan-fried Rice Vermicelli</i>	時價 Market Price
	湘南擔擔麵 <i>Tan Tan Noodles (Sichuan-style Noodles with Minced Pork and in Spicy Peanut Soup)</i>	每位 Per person 75

特色竹筒飯 Steam Rice in Bamboo Tube

	竹筒炸排骨菜飯 <i>Deep-fried Pork Cutlet with Vegetable Rice in Bamboo Tube</i>	每位 Per person	110
	竹筒土魷肉餅飯 <i>Steamed Dried Squid and Minced Pork with Rice in Bamboo Tube</i>	每位 Per person	90

生滾粥 Congee

	鮑片帶子粥 <i>Abalone and Scallop</i>	每位 Per person	130
	蝦球帶子粥 <i>Prawn and Scallop</i>	每位 Per person	130
	農場滑雞粥 <i>Chicken and Ginger</i>	每位 Per person	95
	香滑牛肉粥 <i>Beef Slices</i>	每位 Per person	90
	瑤柱雙蛋瘦肉粥 <i>Pork, Conpoy, Salted Egg and Thousand Year Egg</i>	每位 Per person	85

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
	蛋白燉 3.6 鮮奶 (熱/凍) <i>Steamed Egg White with 3.6 Milk (Hot/ Cold)</i>	每位 Per Person	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 Soup with 30-years-old Tangerine Peel, Glutinous Rice Dumplings</i>	每位 Per Person	80
	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
琥珀合桃 <i>Caramelised Walnut</i>	碟 Per dish	30
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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