

龍逸軒懷舊菜式

LOONG YAT HEEN CLASSIC CHINESE CUISINE

	順德涼拌薑蔥魚皮	\$98
	Shunde-Style Cold Tossed Fish Skin with Ginger and Scallion	
	招牌古法金錢雞 (兩天前預訂)	\$260
	Sliced Barbecued Pork with Chicken Liver (2 days advance order)	
	錦繡雲吞	\$108
	Deep-fried Shrimp Dumpling with Sweet and Sour Sauce	
	原盅迷你佛跳牆 (一天前預訂)	每位 Per Person \$338
	"Buddha Jump Over the Wall" Double-boiled Fish Maw and Abalone with Sea Cucumber and Shark Fin in Supreme Soup (1 day advance order)	
	杏汁白肺湯 (三天前預訂)	四至六位用 For 4-6 Persons \$328
	Double-boiled Pork Lung Soup with Almond Juice (3 days advance order)	
	薑蔥百花煎釀斑球	\$328
	Pan-fried Garoupa Fillet Filled with Fresh Shrimp Paste	
	西施蒸斑球	每位 Per Person \$98
	Steamed Garoupa Fillet with Egg White	
	翡翠炒蝦鬆	\$398
	Sautéed Minced Shrimps and Vegetables Served with Lettuce Wrap	
	玻璃蝦球	每位 Per Person \$238
	Sautéed Crystal Prawn with Yunnan Ham	
	古法焗魚腸	\$208
	Traditional Baked Grass Carp Intestines	
	香煎琵琶燕窩 (兩位起) (一天前預訂)	每位兩件 2 Pcs Per Person \$268
	Pan-fried Bird's Nest with Egg White (Min. 2 persons) (1 day advance order)	
	古法八寶鴨 (一天前預訂)	一隻 Whole \$480
	Stewed Duck Filled with Lotus Seeds, Mushrooms and Ham (1 day advance order)	
	大頭荷香雞 (一天前預訂)	一隻 Whole \$420
	Baked Chicken Stuffed with Yunnan Preserved Vegetables Wrapped in Lotus Leaves (1 day advance order)	
	鮑汁柚皮扣鵝掌	每位 Per Person \$108
	Braised Goose Web with Pomelo Peel in Abalone Sauce	
	錦繡白玉藏珍 (一天前預訂)	每位 Per Person \$108
	Braised Winter Melon Stuffed with Assorted Seafood (1 day advance order)	
	蒜蓉雞絲煎生麵 (升級轉蒜蓉龍蝦煎生麵\$488)	\$238
	Sautéed Chicken and Garlic with Pan-Fried Egg Noodles (Upgrade to Sautéed Lobster and Garlic with Pan-fried Egg Noodles \$488)	
	香蔥帶子燴飯	每位 Per Person \$118
	Braised Scallop and Scallion Oil Braised Rice	



素菜
Vegetarian Dish



招牌菜式
Signature Dishes

如 閣下對任何食物有過敏反應，請跟餐廳職員聯絡 Please inform your server of any food related allergies
中國茗茶 / 水及餐前小食 (每位HK\$25) Chinese Tea / Water & Condiments at HK\$25 per person
所有價目以港幣計算及另收加一服務費 Prices are in Hong Kong dollars and subject to 10% service charge