



龍逸軒點心餐牌

LOONG YAT HEEN DIM SUM MENU



廚師推介 CHEF RECOMMENDATION

	香煎燒汁和牛包 Pan-fried Bun with Wagyu Beef in Barbecue Sauce	\$78
	春筍金箔蝦餃 Steamed Fresh Shrimp Dumpling with Gold-leaf	\$76
	雪梨鹹水角 Deep-fried Dumpling with Pear and Minced Pork	\$69
	菠菜野菌腐皮卷 Deep-fried Spinach and Wild Mushrooms Bean Curd Sheet Roll	\$69
	懷舊臘味包 Steamed Assorted Preserved Meat Bun	\$69
	粉彩松露石榴糰 Steamed Mushroom Dumpling with Black Truffle	\$69
	十年陳皮紫米豆沙包 Steamed Purple Rice and Red Bean Paste Bun with 10-year Dried Tangerine Peel	\$69
	櫻花蝦潮州粉粿 Steamed Sakura Shrimps Teochew Dumpling	\$69
	山藥灌湯小籠包 Steamed Shanghai "Xiao Lung" Pork Dumpling with Huaishan	\$69
	懷舊芝麻卷 Sesame Roll	\$68
	蟲草花淮山蒸排骨 Steamed Pork Spare Ribs with Cordyceps Flower and Huaishan	\$68
	鴛鴦臘腸卷 Steamed Assorted Preserved Meat Roll	\$62



素菜 Vegetarian 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
另收加一服務費 Prices are subject to 10% service charge



前菜 APPETISER

- | | | |
|---|---|--------------------|
|  | 鹽燒帶子
Salt-grilled Scallops | \$118 |
| | 百花煎釀秋葵
Pan-fried Okra Stuffed with Shrimp Paste | \$108 |
| | 蔥油海蜇頭
Marinated Jelly Fish with Spring Onions and Sesame Oil | \$98 |
| | 京式醬蹄
Marinated Pig Knuckle with Shallot | \$98 |
| | 鎮江肴肉
Marinated Pork in Dark Vinegar | \$98 |
| | 五香牛腱
Marinated Sliced Beef Shank | \$98 |
|  | 香辣脆金磚
Deep-fried Diced Bean Curd Coated in Chilli Bean Sauce | \$88 |
|  | 椒鹽蟲草花
Deep-fried Condyceps Flower with Spicy Salt and Chilli | \$78 |
|  | 涼拌黑雲耳
Marinated Black Fungus in Vinegar | \$78 |
|  | 酒醉鮮鮑魚
Chilled Abalone with Chinese Wine | \$60 每位 Per Person |



素菜 Vegetarian Dishes



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
另收加一服務費 Prices are subject to 10% service charge



煎、炸、焗點 PAN-FRIED, DEEP-FRIED, BAKED

- | | | |
|---|---|-------------|
|  | 香麻叉燒酥
Baked Barbecued Pork Puff with Sesame | \$75 |
|  | 上湯炸粉粿
Deep-fried Pork and Shrimp Dumpling | \$75 |
| | 香煎腐皮卷
Deep-fried Bean Curd Sheet Roll | \$69 |
|  | 沙律醬蝦多士
Deep-fried Shrimp Toast with Mayonnaise | \$69 |
| | 家鄉煎魚餅
Pan-fired Minced Fish Cake | \$69 |
| | 韭黃脆春卷
Deep-fried Spring Roll | \$69 |
| | 鳳凰瑤柱珍珠雞
Pan-fried Glutinous Rice with Diced Pork and Chicken
Wrapped with Egg Sheet | \$68 1 件 pc |
|  | 金腿蘿蔔絲手袋酥 (數量有限·售完即止)
Baked Pastries with Shredded Turnip and Jinhua Ham
(limited supply; while stocks last) | \$48 1 件 pc |



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
另收加一服務費 Prices are subject to 10% service charge



蒸點 STEAMED

- | | | |
|---|---|---------------------|
|  | <p>帶子海鮮灌湯餃
Seafood Dumpling with Bamboo Pith in Supreme Soup</p> | \$108 每位 Per Person |
|  | <p>原隻南非鮑魚燒賣
Steamed Pork and Shrimp Dumpling with Whole South African Abalone</p> | \$98 1 件 pc |
|  | <p>鮑魚竹筍棉花雞
Steamed Chicken, Abalone and Fish Maw</p> | \$88 |
|  | <p>翠塘蛋白金魚餃 (數量有限·售完即止)
Steamed Scallops Dumpling Served with Egg White and Spring Onion Paste
(limited supply; while stocks last)</p> | \$88 每位 Per Person |
| | <p>晶瑩鮮蝦餃
Steamed Fresh Shrimp Dumpling</p> | \$76 |
| | <p>蟹籽蒸燒賣
Steamed Pork and Shrimp Dumpling with Crab Roe</p> | \$76 |
| | <p>上海小籠包
Steamed Shanghai "Xiao Lung" Pork Dumpling</p> | \$69 |
| | <p>鮮蝦韭菜餃
Steamed Shrimp Dumpling with Chives</p> | \$69 |
| | <p>蠔皇叉燒包
Steamed Barbecued Pork Bun</p> | \$66 |
| | <p>蟹肉菜苗餃
Steamed Crab Meat and Vegetables Dumpling</p> | \$66 |
| | <p>醬皇蒸鳳爪
Steamed Chicken Feet with Black Bean Sauce</p> | \$60 |



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
另收加一服務費 Prices are subject to 10% service charge



上素之選 VEGGIE SELECTION



珍菌竹筍上素羹

Braised Shredded Fungus Soup with Bamboo Pith

\$108 每位 Per Person

香菇乾燒伊麵

Braised E-fu Noodles with Straw Mushroom

\$98 每位 Per Person

金粟翡翠炒飯

Fried Rice with Sweet Corn, Vegetable & Carrot

\$98 每位 Per Person

椒鹽銀杏

Deep-fried Gingko with Spicy Salt and Chilli

\$88

燒汁燴冬菇

Marinated Black Mushroom with Supreme Soy Sauce

\$88

頭抽乾煸蜜糖豆

Sautéed Honey Beans in Supreme Soy Sauce

\$88

金粟上素腸粉

Steamed Rice Roll with Sweet Corn, Vegetable and Carrot

\$72



松子素粉粿

Steamed Assorted Vegetable Dumpling with Pine Nuts

\$66

竹筍上素卷

Steamed Assorted Vegetables with Bamboo Pith Roll

\$66

珍菌上素生煎包

Pan-fried Mushroom with Preserved Vegetable Bun

\$66



素菜 Vegetarian Dishes





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
另收加一服務費 Prices are subject to 10% service charge

腸粉 RICE ROLL

- | | | |
|---|---|------|
| | XO 醬炒腸粉 | \$88 |
| | Stir-fried Rice Roll with XO Chilli Sauce | |
| | 帶子香菇腸粉 | \$78 |
| | Steamed Rice Roll with Scallop and Straw Mushroom | |
| | 韭黃鮮蝦腸粉 | \$78 |
| | Steamed Rice Roll with Shrimp and Garlic Chive | |
|  | 招牌三式腸粉 (韭黃鮮蝦、蜜汁叉燒、金粟上素) | \$78 |
| | Steamed Trilogy Rice Roll
(Garlic Chive & Shrimp, Barbecued Pork and Mixed Vegetables) | |
| | 蜜汁叉燒腸粉 | \$72 |
| | Steamed Rice Roll with Barbecued Pork | |
|  | 春風得意腸粉 | \$72 |
| | Steamed Rice Roll with Deep-fried Spring Roll | |

時菜 VEGETABLES

- | | | |
|---|--|-------|
|  | 上湯花膠絲浸時蔬 | \$238 |
| | Braised Seasonal Vegetables with Shredded Fish Maw in Soup | |
|  | 梅菜心蒸菜遠 | \$178 |
| | Steamed Vegetables with Preserved Mustard Greens | |
| | 櫻花蝦炒芥蘭 | \$178 |
| | Stir-fried Kale with Sakura Shrimps | |



素菜 Vegetarian Dishes



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
 另收加一服務費 Prices are subject to 10% service charge



明爐燒味 BARBECUE

玫瑰豉油雞

Soy Sauce Chicken with Chinese Rose Wine

\$500 一隻 Whole

\$250 半隻 Half

金裝燒味拼盤

Assorted Barbecued Meat Platter

\$308 三拼 3 kinds

\$268 兩拼 2 kinds



蜜汁西班牙黑毛豬叉燒皇

Barbecued Spanish Iberico Pork

\$268 鐵板上菜

Served on Teppan

\$238 例牌 Regular



招牌古法金錢雞 (兩天前預訂)

Sliced Barbecued Pork with Chicken Liver (2 days advance order)

\$260



湘蓮燒鵝

Roasted Goose

\$238



花雕酒醉乳鴿

Marinated Pigeon in "Hua Diao" Wine

\$188 一隻 Whole

脆皮燒腩仔

Roasted Pork Belly

\$168



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
另收加一服務費 Prices are subject to 10% service charge



粥、粉、麵、飯 CONGEE, NOODLES AND RICE

	上湯雲腿竹筍稻庭麵 Inaniwa Udon with Yunnan Ham and Bamboo Piths in Supreme Soup	\$288
	濃湯蝦球稻庭麵 Inaniwa Udon with Prawns in Chicken Broth	\$288
	燕窩海鮮粥 Congee with Seafood and Bird's Nest	\$228 每位 Per Person
	滑蛋帶子炒河 Stir-fried Flat Rice Noodles with Scallop and Scrambled Egg	\$228
	瑤柱海皇泡飯 Braised Jasmine Rice with Assorted Seafood and Conpoy in Soup	\$228
	咖喱海鮮炒飯 Curry Fried Rice with Assorted Seafood	\$228
	哈哈蝦炒飯 Fried Rice with Diced Shrimp, Sakura Shrimp and Shrimp Paste	\$228
	芙蓉海鮮粒煎米粉 Pan-fried Rice Vermicelli with Assorted Seafood and Scrambled Egg	\$228
	鮑魚汁叉燒絲撈寬條麵 Braised Flat Noodles with Shredded Barbecued Pork in Abalone Sauce	\$208
	豉油皇黑豚肉炒麵 Fried Noodles with US Berkshire Pork in Supreme Soy Sauce	\$208
	醬油生炒牛鬆飯 Fried Rice with Minced Beef with Supreme Soy Sauce	\$208
	皇牌 XO 醬乾炒牛河 Stir-fried Flat Rice Noodles with Beef and Homemade XO Chilli Sauce	\$208
	明火白粥 Plain Congee	\$25 每位 Per Person
	絲苗白飯 Steamed Jasmine Rice	\$25 每位 Per Person



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
另收加一服務費 Prices are subject to 10% service charge



DESSERT

- | | | |
|--|--|--------------------------------|
| | 迷你奶皇蟠桃
Steamed Egg Custard Longevity Bun (Small) | \$168 12 件 pcs
\$84 6 件 pcs |
| | 甘露浮圖
Chilled Mango Pudding in Sago and Pomelo Cream | \$68 |
| | 燕麥香芒卷
Chilled Mango Roll with Oatmeal | \$60 |
| | 流沙奶皇煎堆仔
Deep-fried Sesame Dumpling with Egg Custard Filling | \$60 |
| | 香滑奶皇包
Steamed Egg Custard Bun | \$60 |
| | 香芒布甸
Chilled Mango Pudding | \$58 |
| | 楊枝甘露
Chilled Mango Smoothies with Sago and Pomelo | \$58 |
| | 冰花雪耳燉萬壽果
Double-boiled Snow Fungus with Papaya | \$58 |
| | 合時鮮果盤
Seasonal Fruit Platter | \$58 |
| | 生磨蛋白杏仁茶
Sweetened Almond Cream with Egg White | \$58 |
| | 陳皮紅豆沙
Sweetened Red Bean Soup | \$58 |
| | 生磨黑芝麻糊
Sweetened Sesame Cream | \$58 |
| | 燕窩雞蛋撻
Baked Mini Egg Tart with Bird's Nest | \$96 3 件 pcs |
| | 奶皇蟠桃
Steamed Egg Custard Longevity Bun | \$75 3 件 pcs |



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
另收加一服務費 Prices are subject to 10% service charge