

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)	
	金銀菜燉白肺湯	四至六位用 For 4-6 Persons \$398
	Double-boiled Pork Lung Soup with Fresh and Dried Chinese Cabbage	
	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\$588)	\$238
	Sautéed Chicken and Garlic with Pan-Fried Egg Noodles (Upgrade to Sautéed Lobster and Garlic with Pan-fried Egg Noodles \$588)	
	香蔥帶子燴飯 (兩位起)	每位 Per Person \$128
	Braised Scallop and Scallion Oil Braised Rice (Min. 2 persons)	



素菜
Vegetarian Dish



招牌菜式
Signature Dishes

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本餐廳設每位港幣\$25之基本收費，包括中國茗茶、水及餐前小食

A compulsory cover charge of HK\$25 per person will be applied, inclusive of Chinese tea, water, and condiments

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海鮮

SEAFOOD FROM THE MARKET

清蒸游水龍躉海斑 (每條約2斤半至3斤)

每條 Each \$680

Steamed Fresh Garoupa in Supreme Soy Sauce (Approx. 1.5kg to 1.8kg each)



花尾躉 (二食)

\$680

Giant Garoupa (Served two ways)

* 頭抽豉油皇炒斑球

Stir-fried Garoupa with Superior Soy Sauce

自選第二食 Second course chosen from the following casserole dishes

· 蒜子火腩炆海斑頭腩煲 Braised Garoupa Belly and Head with
Roasted Pork Belly and Garlic in Black Bean Sauce

或
OR

· 胡椒炆海斑頭腩煲 Baked Garoupa Belly and Head with Black Pepper

· 薑蔥炆海斑頭腩煲 Baked Garoupa Belly and Head with Ginger and Spring Onion

原條游水東星斑 (每條約12至14兩)

每條 Each \$588

Whole Red-spotted Garoupa (Approx. 454g to 529g each)

· 清蒸游水東星斑

Steamed Red-spotted Garoupa in Supreme Soy Sauce

· 紅炆游水東星斑

Braised Red-spotted Garoupa

本地龍蝦 (每隻約10至12兩)

每隻 Each \$588

Fresh Local Lobster (Approx. 378g to 454g each)



· 薑蔥龍蝦粉絲煲

Braised Local Lobster with Ginger, Spring Onion and Glass Noodles

· 蒜蓉蒸開邊龍蝦

Steamed Local Lobster with Garlic

· 椒鹽焗原隻龍蝦

Braised Local Lobster with Spicy Salt and Chilli



南非鮮鮑魚

\$294

Fresh South African Abalone

· 陳皮蒸南非鮮鮑魚 (3隻)

Steamed Fresh South African Abalone with Dried Tangerine Peel (3 pcs)

· 薑蔥南非鮑魚粉絲煲 (3隻)

Braised Fresh South African Abalone with Ginger, Spring Onion and Glass Noodles (3 pcs)

· 豉油爆炒南非鮑魚 (3隻)

Stir-fried Fresh South African Abalone in Supreme Soy Sauce (3 pcs)



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前菜 APPETISER



酒醉鮮鮑魚

Chilled Abalone Marinated with Chinese Wine

每隻 Each \$60



百花煎釀秋葵

Pan-fried Okra Filled with Fresh Shrimp Paste

例牌 Regular

\$108

鮑汁花生鳳爪

Stewed Chicken Feet and Peanuts in Abalone Sauce

\$108

生煎蓮藕餅

Pan-fried Minced Pork and Lotus Root Cake

\$98

蔥油海蜇頭

Chilled Jelly Fish Marinated with Spring Onion and Sesame Oil

\$98

五香牛腱

Marinated Sliced Beef Shank

\$98

鮑汁豬腳仔

Pig's Knuckle Marinated with Abalone Sauce

\$98



香辣脆金磚

Deep-fried Diced Bean Curd Coated in Chilli Bean Powder

\$98



脆皮素鵝卷

Crispy Bean Curd Sheet

\$88

鎮江肴肉

Chinese Pork Pâté Marinated in Dark Vinegar

\$88

子薑皮蛋

Preserved Egg and Pickled Young Ginger Combo

\$78



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明爐燒味 BARBECUE



化皮乳豬件 (只限晚市供應)

Roasted Suckling Pig (Available during dinner only)

(配 Served with)

或
OR

· 鮮芒果件

Fresh Mango Slice

· 刈包

Steamed Bun

24件 Pieces \$1,300

12件 Pieces \$680

6件 Pieces \$360



湘蓮燒鵝

Roasted Goose

一隻 Whole \$720

半隻 Half \$380

例牌 Regular \$200

錦繡乳豬拼盤

Suckling Pig Platter

例牌 Regular \$320

金裝燒味拼盤

Assorted Barbecued Meat Platter

三拼 3 Kinds \$300

兩拼 2 Kinds \$260



蜜汁西班牙黑毛豬叉燒皇

Barbecued Spanish Iberico Pork Coated with Malt Sugar

鐵板上菜
Served on Teppan \$268

例牌 Regular \$238

脆皮燒腩仔

Roasted Pork Belly

例牌 Regular \$168



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魚翅、燕窩

SHARK'S FIN AND BIRD'S NEST

例牌 Regular

桂花炒魚翅

Stir-fried Shark's Fin with Scrambled Egg

\$638

每位 Per Person

菜膽燉排翅

Double-boiled Supreme Shark's Fin with Chinese Cabbage

\$598

紅燒鮑翅

Braised Supreme Shark's Fin in Chicken Broth

\$598

紅燒花膠雞絲翅

Braised Shark's Fin with Shredded Chicken and Fish Maw in Chicken Broth

\$428

紅燒蟹肉翅

Braised Shark's Fin with Crab Meat in Chicken Broth

\$398

海皇燴燕窩

Braised Bird's Nest with Assorted Seafood in Chicken Broth

\$238

原條刺參扣花菇

Braised Sea Cucumber with Black Mushroom

\$168

例牌 Regular

碧綠蝦子柚皮

Stewed Pamelito Peel with Dried Shrimp Roe

\$168



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湯、羹

SOUP AND BROTH



松茸百合蓮子燉螺頭 (一天前預訂)
Double-boiled Matsutake Mushroom and Dried Conch
with Lotus Seeds and Lily Bulb
(1 day advance order)

每位 Per Person \$138

四位用 For 4 Persons \$438

龍逸軒精選燉湯

Loong Yat Heen Supreme Double-boiled Soup

四至六位用 For 4-6 Persons \$438

每位 Per Person

竹筴北菇菜燉膽湯

Double-boiled Highland Fungus and Cabbage with Black Mushroom

\$128



珍菌竹筴上素羹

Braised Highland Fungus and Shredded Mushroom Broth

\$128

龍皇帶子羹

Braised Bean Curd and Assorted Seafood Broth

\$108

蟹肉西湖牛肉羹

Braised Minced Beef and Crab Meat Broth

\$108

蟹肉粟米羹

Braised Sweet Corn and Crab Meat Broth

\$108

是日廚師靚湯

Soup of the Day

\$68



素菜
Vegetarian Dish



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例牌 Regular

薑蔥花膠煲 (一天前預訂)

Braised Fish Maw with Ginger and Spring Onion in Casserole (1 day advance order)

\$698



刺參雙冬豆腐煲

Braised Sea Cucumber with Bamboo Shoots, Mushroom and Bean Curd in Casserole

\$668

薑蔥炆海斑頭腩煲

Baked Garoupa Belly and Head with Ginger and Spring Onion

\$368

胡椒炆海斑頭腩

Baked Garoupa Belly and Head with Black Peppercorns

\$368

薑蔥焗美國生蠔煲 (5-6隻)

Braised US Oysters with Ginger and Spring Onion in Casserole (5-6 pcs)

\$398



砵酒焗美國生蠔煲 (5-6隻)

Braised US Oysters with Onion and Port Wine in Casserole (5-6 pcs)

\$398

豉油香煎美國生蠔 (5-6隻)

Pan-fried US Oysters with Supreme Soy Sauce in Casserole (5-6 pcs)

\$398

荷香蒸斑球

Steamed Garoupa Fillet Wrapped in Lotus Leaves

\$308



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翡翠炒帶子

Sautéed Scallops with Seasonal Vegetables

例牌 Regular \$328

川汁宮保帶子

Sautéed Scallops with Cashew Nut and Vegetables in Sichuan Chilli Sauce

例牌 Regular \$328



薑蔥粉絲大蝦球煲

Braised Prawns with Ginger, Spring Onion and Vermicelli in Casserole

例牌 Regular \$308

黃金蝦球

Stir-fried Prawns with Salted Egg Yolk

例牌 Regular \$308

碧綠川汁蝦球

Sautéed Prawns with Seasonal Vegetables in Sichuan Chilli Sauce

例牌 Regular \$308

金盞豉汁蜜糖豆炒蝦球

Sautéed Prawns with Sugar Snap Peas in Black Soybean Sauce

例牌 Regular \$308

蟹肉桂花炒魚肚

Sautéed Crab Meat and Fish Maw with Scrambled Egg

例牌 Regular \$238



鮑粒焗釀蟹蓋

Baked Crab Meat and Diced Abalone in Shell

每位 Per Person \$148

百花炸釀蟹鉗

Deep-fried Crab Claw Wrapped with Fresh Shrimp Paste

每位 Per Person \$108



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Vegetarian Dish



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北京片皮鴨 Roasted Peking Duck

自選第二食 Second course chosen from the following options

或
OR

- 生菜包鴨鬆 Sautéed Minced Duck Meat served with Lettuce Wrap
- 涼瓜炆鴨件 Braised Duck Meat with Bitter Marrow
- 鴨件滾湯 Boiled Duck Meat with Seasonal Vegetables and Bean Curd

一隻 Whole \$630
半隻 Half \$330

二食另加
Second Course
Supplement \$120



杏片香酥鴨 (一天前預訂)

Deep-fried Duck Fillet Coated with Almond Flakes (1 day advance order)

一隻 Whole \$480

玉樹麒麟雞 (一天前預訂)

Steamed Boned Chicken with Bamboo Shoots, Mushrooms and Bean Curd
(1 day advance order)

一隻 Whole \$560

大紅袍煙燻脆皮龍崗雞 (一天前預訂)

Smoked Crispy 'Loong Kong' Chicken with 'Da Hong Pao' Tea Leaves
(1 day advance order)

一隻 Whole \$480
半隻 Half \$260

醬油煙燻龍崗雞 (一天前預訂)

Smoked 'Loong Kong' Chicken Flavored with Soy Sauce (1 day advance order)

一隻 Whole \$420
半隻 Half \$220

薑蔥花雕焗雞煲

Braised Chicken with Chinese Yellow Wine in Casserole

一隻 Whole \$420
半隻 Half \$220

脆皮龍崗雞

Deep-fried 'Loong Kong' Chicken

一隻 Whole \$400
半隻 Half \$210



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BEEF AND PORK



紅酒燴牛尾

Stewed Ox's Tail with Chinese Radish in Red Wine

例牌 Regular \$298

金盞七彩牛柳絲

Stir-fried Shredded Beef with Bell Peppers

例牌 Regular \$268

砂窩燒汁牛柳粒

Stir-fried Diced Beef with Assorted Fungus in Casserole

例牌 Regular \$268



柚子脆皮骨

Braised Pork Ribs with Yuzu Honey

例牌 Regular \$268

XO醬炒美國黑豚肉生菜包

Sautéed US Berkshire Pork in XO Chilli Sauce served with Lettuce Wrap

例牌 Regular \$238

燒汁京蔥爆美國黑豚肉

Stir-fried US Berkshire Pork with Leeks in Barbecue Sauce

例牌 Regular \$238

彩椒芥末炒美國黑豚肉

Wok-fried US Berkshire Pork with Mustard and Bell Peppers

例牌 Regular \$238

菠蘿咕嚕肉

Sweet and Sour Pork with Fresh Pineapple

例牌 Regular \$238

瑤柱馬蹄蒸肉餅

Steamed Pork Pâté with Conpoy and Water Chestnut

例牌 Regular \$238



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時菜、豆腐

VEGETABLE AND BEAN CURD



黑松露珍菌釀竹筍 (一天前預訂)

例牌 Regular \$238

Braised Highland Fungus Filled with Assorted Mushrooms in Black Truffle Paste
(1 day advance order)



啫啫生菜煲

例牌 Regular \$238

Fried Lettuce with Garlic in Casserole



珍菌百合炒爽菜

例牌 Regular \$198

Sautéed Shanghai Pak Choi with Assorted Mushrooms and Fresh Lily Bulb

欖菜干扁四季豆

例牌 Regular \$188

Sautéed String Bean with Preserved Vegetable and Minced Pork



南乳粗齋煲

例牌 Regular \$188

Braised Assorted Vegetables and Fungus in Fermented Red Bean Curd Paste



鮮竹雜菌燒豆腐

例牌 Regular \$188

Braised Bean Curd with Assorted Mushrooms and Bean Curd Sheet



銀杏鮮腐竹浸時蔬

例牌 Regular \$188

Braised Seasonal Vegetables with Bean Curd Sheet and Gingko in Soup



梅菜心蒸菜遠

例牌 Regular \$178

Steamed Vegetables with Preserved Mustard Greens

櫻花蝦炒芥蘭

例牌 Regular \$178

Stir-fried Kale with Sakura Shrimps

金銀蛋浸時蔬

例牌 Regular \$178

Poached Seasonal Vegetables with Salted Egg and Century Egg



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粥、粉、麵、飯

CONGEE, NOODLES AND RICE



薑蔥游水龍蝦煎麵 (每隻約10至12兩)

每隻 Each \$588

Wok-fried Fresh Lobster with Ginger and Spring Onion on Crispy Noodles
(Approx. 378g to 454g each)

上湯雲腿竹筍稻庭麵

每窩 Per Tureen \$288

Simmered Inaniwa Udon with Yunnan Ham and Highland Fungus
in Supreme Soup

滑蛋帶子炒河

例牌 Regular \$238

Stir-fried Rice Noodles with Scallops and Scrambled Egg



哈哈蝦炒飯

例牌 Regular \$238

Fried Rice with Diced Shrimps, Sakura Shrimps and Shrimp Paste



金瑤櫻花蝦薑米蛋白炒飯

例牌 Regular \$238

Fried Rice with Sakura Shrimps, Conpoy, Ginger Bits and Egg White

芙蓉海鮮粒煎米粉

例牌 Regular \$238

Pan-fried Rice Vermicelli topped with Assorted Seafood and Egg Wash

皇牌XO醬乾炒牛河

例牌 Regular \$218

Stir-fried Rice Noodles with Beef in Homemade XO Chilli Sauce



鮑魚汁叉燒絲撈寬條麵

例牌 Regular \$218

Braised Flat Noodles with Shredded Barbecued Pork in Abalone Sauce

豉油皇美國黑豚肉炒麵

例牌 Regular \$218

Fried Noodles with US Berkshire Pork in Supreme Soy Sauce

生炒牛鬆飯

例牌 Regular \$218

Fried Rice with Minced Beef in Supreme Soy Sauce

每位 Per Person

鮑魚滑雞粥

\$148

Congee with Abalone and Tender Chicken

生滾斑球粥

\$128

Congee with Garoupa Fillet

皮蛋瘦肉粥

\$98

Congee with Pork and Century Egg



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所有價目以港幣計算及另收加一服務費 All prices are in Hong Kong dollars and subject to 10% service charge



迷你奶皇蟠桃壽桃

Steamed Mini Egg Custard Bun

12件 pcs \$180

6件 pcs \$90

燕窩雞蛋撻

Baked Mini Egg Tart topped with Bird's Nest

3件 pcs \$96

燕麥香芒卷

Chilled Fresh Mango Roll with Oatmeal Flakes

4件 pcs \$60



流沙奶皇煎堆仔

Deep-fried Sesame Dumpling with Egg Custard Fillings

3件 pcs \$60

合時生果盤

Seasonal Fruit Platter

\$60

每位 Per Person



20年陳皮蓮子紅豆沙

Sweetened Cream of Red Bean with 20 Years Dried Tangerine Peel and Lotus Seeds

\$68

鮮百合椰汁燉桃膠

Doubled-boiled Peach Gum with Fresh Lily Bulb in Coconut Milk

\$68

蓮蓉西米焗布甸

Baked Sago Custard Pudding with Lotus Seed Paste

\$58

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

生磨蛋白杏仁茶

Sweetened Cream of Almond with Egg White

\$58



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

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