

# 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  
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## 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14兩) 每隻 Each \$488  
Fresh Local Lobster (Approx. 529g 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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Vegetarian Dish



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# 前菜 APPETISER



酒醉鮮鮑魚  
Chilled Abalone Marinated with Chinese Wine

每隻 Each \$60



鹽燒帶子  
Salt-grilled Scallops

例牌 Regular  
\$108



百花煎釀秋葵  
Pan-fried Okra Filled with Fresh Shrimp Paste

\$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

五香牛腩  
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



素菜  
Vegetarian Dish




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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)

24件 Pieces	\$1,300
12件 Pieces	\$680
6件 Pieces	\$360

或  
OR

- 鮮芒果件  
Fresh Mango Slice
- 刈包  
Steamed Bun

 **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
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**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 \$588  
Stir-fried Shark's Fin with Scrambled Egg

每位 Per Person

菜膽燉排翅 \$598  
Double-boiled Supreme Shark's Fin with Chinese Cabbage

紅燒鮑翅 \$598  
Braised Supreme Shark's Fin in Chicken Broth

紅燒花膠雞絲翅 \$428  
Braised Shark's Fin with Shredded Chicken and Fish Maw in Chicken Broth

紅燒蟹肉翅 \$398  
Braised Shark's Fin with Crab Meat in Chicken Broth

海皇燴燕窩 \$238  
Braised Bird's Nest with Assorted Seafood in Chicken Broth

原條刺參扣花菇 \$168  
Braised Sea Cucumber with Black Mushroom

例牌 Regular

碧綠蝦子柚皮 \$168  
Stewed Pameló Peel with Dried Shrimp Roe




素菜  
Vegetarian Dish



招牌菜式  
Signature Dishes

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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



招牌菜式  
Signature Dishes

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## 海產 SEAFOOD

例牌 Regular

薑蔥花膠煲 (一天前預訂) \$698  
Braised Fish Maw with Ginger and Spring Onion in Casserole (1 day advance order)



刺參雙冬豆腐煲 \$668  
Braised Sea Cucumber with Bamboo Shoots, Mushroom and Bean Curd in Casserole

薑蔥炆海斑頭腩煲 \$368  
Baked Garoupa Belly and Head with Ginger and Spring Onion

胡椒炆海斑頭腩 \$368  
Baked Garoupa Belly and Head with Black Peppercorns

薑蔥焗美國生蠔煲 (5-6隻) \$368  
Braised US Oysters with Ginger and Spring Onion in Casserole (5-6 pcs)



砵酒焗美國生蠔煲 (5-6隻) \$368  
Braised US Oysters with Onion and Port Wine in Casserole (5-6 pcs)

豉油香煎美國生蠔 (5-6隻) \$368  
Pan-fried US Oysters with Supreme Soy Sauce in Casserole (5-6 pcs)

荷香蒸斑球 \$308  
Steamed Garoupa Fillet Wrapped in Lotus Leaves



素菜  
Vegetarian Dish



招牌菜式  
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海產  
SEAFOOD

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

金盞鼓汁蜜糖豆炒蝦球

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



素菜  
Vegetarian Dish




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# 家禽 POULTRY

 **北京片皮鴨** Roasted Peking Duck 一隻 Whole \$630  
半隻 Half \$330

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

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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# 牛、豬 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



素菜  
Vegetarian Dish



招牌菜式  
Signature Dishes

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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



素菜  
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# 粥、粉、麵、飯

## CONGEE, NOODLES AND RICE



薑蔥游水龍蝦煎麵 (每隻約14兩)

每隻 Each \$488

Wok-fried Fresh Lobster with Ginger and Spring Onion on Crispy Noodles  
(Approx. 529g 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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中國茗茶 / 水及餐前小食 (每位HK\$25) Chinese Tea / Water & Condiments at HK\$25 per person  
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甜品  
DESSERT

迷你奶皇蟠桃壽桃 12件 pcs \$180  
Steamed Mini Egg Custard Bun 6件 pcs \$90


燕窩雞蛋撻 3件 pcs \$96  
Baked Mini Egg Tart topped with Bird's Nest

燕麥香芒卷 4件 pcs \$60  
Chilled Fresh Mango Roll with Oatmeal Flakes

 流沙奶皇煎堆仔 3件 pcs \$60  
Deep-fried Sesame Dumpling with Egg Custard Fillings

合時生果盤 \$60  
Seasonal Fruit Platter


每位 Per Person

 20年陳皮蓮子紅豆沙 \$68  
Sweetened Cream of Red Bean with 20 Years Dried Tangerine Peel and Lotus Seeds

鮮百合椰汁燉桃膠 \$68  
Doubled-boiled Peach Gum with Fresh Lily Bulb in Coconut Milk

蓮蓉西米焗布甸 \$58  
Baked Sago Custard Pudding with Lotus Seed Paste

香芒布甸 \$58  
Chilled Mango Pudding

 楊枝甘露 \$58  
Chilled Mango Smoothies with Sago and Pomelo

冰花雪耳燉萬壽果 \$58  
Double-boiled Snow Fungus with Papaya

生磨蛋白杏仁茶 \$58  
Sweetened Cream of Almond with Egg White



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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