

A large, textured red circular brushstroke graphic, resembling a traditional Chinese seal or stamp, is positioned on the left side of the page. It has a rough, ink-like edge and a slightly darker center.

龍逸軒自選菜譜

LOONG YAT HEEN A LA CARTE MENU

龍逸軒招牌名菜

LOONG YAT HEEN SIGNATURE DISHES

香芒乳豬件 (只限晚市供應) Roasted Suckling Pig with Fresh Mango Slices (available during dinner only)	\$1,000 一隻 Whole \$500 半隻 Half \$250 例牌 Regular
大紅袍煙燻脆皮龍崗雞 (一天前預訂) Smoked Crispy "Loong Kong" Chicken with Great Red Robe Tea Leaves (1 day advance order)	\$480 一隻 Whole \$240 半隻 Half
西施蒸鮮蟹鉗 (兩天前預訂) Steamed Fresh Crab Claw with Egg White (2 days advance order)	\$380 每位 Per Person
砵酒焗美國生蠔煲 Braised Oyster with Onions and Port Wine Served in Casserole	\$320
原盅佛跳牆 (一天前預訂) "Buddha Jump Over the Wall" Double-boiled Fish Maw and Abalone with Sea Cucumber and Shark Fin in Supreme Soup (1 day advance order)	\$320 每位 Per Person
黑松露珍菌釀竹笙 (一天前預訂) Braised Bamboo Piths Stuffed with Assorted Fungus in Black Truffle Paste (1 day advance order)	\$238
秘製網油大蝦卷 (兩天前預訂) Deep-fried Prawn Rolls with Preserved Pork Liver Sausage (2 days advance order)	\$238
玻璃蝦球 Sautéed Crystal Prawn with Yunnan Ham	\$208 每位 Per Person
古法焗魚腸 Traditional Baked Grass Carp Intestines	\$208
香煎琵琶燕窩 (一天前預訂) Pan-fried Bird's Nest with Egg White (1 day advance order)	\$188 每位 Per Person
鐵板蜜汁叉燒皇 Barbecued Pork Served in Teppan	\$168
錦繡白玉藏珍 (兩位起) (一天前預訂) Braised Winter Melon Stuffed with Assorted Seafood (min. 2 persons) (1 day advance order)	\$80 每位 Per Person

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



魚翅、鮑魚

SHARK FIN AND ABALONE

	每位 Per Person
原隻三頭鮑魚 Braised Whole Abalone (3 Heads)	\$680
紅燒鮑翅 Braised Imperial Shark Fin with Chicken Broth	\$550
菜膽燉排翅 Double-boiled Supreme Shark Fin with Chinese Cabbage	\$380
桂花炒魚翅 Stir-fried Shark Fin with Egg	\$380 例牌 Regular
紅燒蟹肉翅 Braised Shark Fin with Crab Meat	\$360
紅燒花膠雞絲翅 Braised Shark Fin with Shredded Chicken and Fish Maw	\$360
海皇燴燕窩 Braised Bird's Nest Soup with Assorted Seafood	\$238
原條刺參扣花菇 Braised Sea Cucumber with Black Mushrooms	\$148
原隻八頭鮑魚 Braised Whole Abalone (8 Heads)	\$138
鮑魚汁柚皮炆鵝掌 Braised Goose Web with Pomelo Peel	\$88

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明爐燒味、前菜

BARBECUE AND APPETISER

湘蓮燒鵝 Roasted Goose	\$960 一隻 Whole \$480 半隻 Half \$208 例牌 Regular
玫瑰豉油雞 Soy Sauce Chicken with Chinese Rose Wine	\$480 一隻 Whole \$240 半隻 Half \$148 例牌 Regular
錦繡乳豬拼盤 Suckling Pig Platter	\$320 每碟 Per Dish
金裝燒味拼盤 (三拼) Assorted Barbecued Meat Platter (3 kinds)	\$268
金裝燒味拼盤 (兩拼) Assorted Barbecued Meat Platter (2 kinds)	\$238
招牌古法金錢雞 (兩天前預訂) Sliced Barbecued Pork with Chicken Liver (2 days advance order)	\$238
蜜汁叉燒 Barbecued Pork	\$188
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

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明爐燒味、前菜

BARBECUE AND APPETISER

百花煎釀秋葵 Pan-fried Okra Stuffed with Shrimp Paste	\$108
鹽燒帶子 Salt-grilled Scallops	\$108
蔥油海蜇頭 Marinated Jelly Fish with Spring Onions and Sesame Oil	\$88
京式醬蹄 Marinated Pig Knuckle with Shallot	\$88
鎮江肴肉 Marinated Pork in Dark Vinegar	\$88
五香牛腱 Marinated Sliced Beef Shank	\$88
香辣脆金磚 Deep-fried Diced Bean Curd Coated in Chilli Bean Sauce	\$78
 涼拌黑雲耳 Marinated Black Fungus in Vinegar	\$78
酒醉鮮鮑魚 Chilled Abalone with Chinese Wine	\$58 每位 Per Person



素菜 Vegetarian Dish

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龍逸軒精選燉湯 (四至六位用)

Loong Yat Heen Supreme Double-boiled Soup (for 4-6 persons)

\$360

鮑參翅肚羹

Thick Shark Fin Soup with Supreme Fish Maw and Sea Cucumber

每位 Per Person

\$288



竹筴北菇菜膽湯

Bamboo Pith and Cabbage Soup with Black Mushrooms

\$108



珍菌竹筴上素羹

Braised Shredded Fungus Soup with Bamboo Pith

\$108

宮廷酸辣湯

Spicy and Sour Soup with Diced Seafood

\$108

龍皇帶子羹

Thick Bean Curd Soup with Assorted Seafood

\$108

雪耳魚蓉羹

Thick Minced Fish Soup with Snow Fungus

\$108

鮮蟹肉西湖牛肉羹

Thick Minced Beef Soup with Fresh Crab Meat

\$98

鮮蟹肉粟米羹

Thick Sweet Corn Soup with Fresh Crab Meat

\$98

是日廚師湯品

Soup of the Day

\$48



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海鮮 SEAFOOD

滋味三蔥大虎蝦 Fried Tiger Prawns with Onions	\$420
西施蒸鮮蟹鉗 (兩天前預訂) Steamed Fresh Crab Claw with Egg White (2 days advance order)	\$380 每位 Per Person
頭抽香煎美國珍寶生蠔 Pan-fried US Jumbo Oyster in Supreme Soy Sauce	\$320
雲耳勝瓜浸斑球 Braised Fillet of Shaba Garoupa with Luffa and Black Fungus	\$280
黃金蝦球 Deep-fried Fresh Prawns with Egg York	\$280
吉列斑球配鴛鴦汁 Deep-fried Garoupa with Sweet Corn and Sweet & Sour Sauce	\$280
玉樹麒麟斑 Steamed Garoupa Fillet with Yunnan Ham and Black Mushrooms	\$280
黑胡椒蜜豆炒蝦球 Sautéed Prawns with Honey Bean and Black Peppercorns	\$280
川汁宮保帶子 Sautéed Scallops with Cashew Nut and Vegetables in Sichuan Chilli Sauce	\$280
秘製網油大蝦卷 (兩天前預訂) Deep-fried Prawn Rolls with Preserved Pork Liver Sausage (2 Days advance order)	\$238
玻璃蝦球 Sautéed Crystal Prawn with Yunnan Ham	\$208 每位 Per Person
鮑粒燕窩焗釀鮮蟹蓋 Baked Crab Meat in Shell Topped with Bird's Nest and Abalone	\$138 每位 Per Person
焗釀響螺 Baked Sea Conch Stuffed with Diced Chicken, Bacon and Onion	\$98 每位 Per Person
百花炸釀蟹鉗 Deep-fried Crab Claw Wrapped with Minced Shrimp	\$98 每位 Per Person

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家禽
POULTRY

八寶釀米鴨 (一天前預訂) Stewed Duck Stuffed with Lotus Seeds, Mushrooms and Ham (1 day advance order)	\$600 一隻 Whole
北京片皮鴨 (兩食) Roasted Peking Duck (2 courses)	\$578 一隻 Whole
薑蔥花雕焗雞煲 Braised Chicken with "Hua Diao" Wine in Clay Pot	\$480 一隻 Whole \$240 半隻 Half
大頭荷香雞 (一天前預訂) Baked Chicken Stuffed with Yunnan Preserved Vegetables Wrapped in Lotus Leaves (1 day advance order)	\$480 一隻 Whole
鮑魚汁珍菌龍崗雞煲 Casserole of "Loong Kong" Chicken and Assorted Fungus in Abalone Sauce	\$480 一隻 Whole \$240 半隻 Half
脆皮龍崗雞 Deep-fried "Loong Kong" Chicken	\$480 一隻 Whole \$240 半隻 Half
醬油煙燻龍崗雞 (一天前預訂) Smoked "Loong Kong" Chicken with Soy Sauce (1 day advance order)	\$480 一隻 Whole \$240 半隻 Half
大紅袍煙燻脆皮龍崗雞 (一天前預訂) Smoked Crispy "Loong Kong" Chicken with Great Red Robe Tea Leaves (1 day advance order)	\$480 一隻 Whole
杏片香酥鴨 (一天前預訂) Deep-fried Duck Fillet Coated with Almond (1 day advance order)	\$368 一隻 Whole

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牛、豬

BEEF AND PORK

	每碟 Per Dish
蒜香鵝肝牛柳粒 Stir-fried Diced Beef with Foie Gras and Dried Garlic	\$280
紅酒燴牛尾 Stewed Ox's Tail with Carrot in Red Wine	\$238
避風塘豬手 Deep-fried Pig Knuckle with Dried Garlic	\$228
砂窩燒汁牛柳粒 Stir-fried Diced Beef with Assorted Fungus in Clay Pot	\$228
黑椒馬鈴薯炒牛柳粒 Stir-fried Diced Beef with Potato in Black Pepper Sauce	\$228
彩椒味菜炒牛柳絲 Stir-fried Shredded Beef with Bell Peppers and Preserved Vegetables	\$228
燒汁京蔥爆黑豚肉 Stir-fried Pork with Leeks in Barbecued Sauce	\$208
XO 醬黑豚肉生菜包 Sautéed US Berkshire Pork with XO Chilli Sauce on Bed of Lettuce	\$208
彩椒芥末黑豚肉 Wok-fried US Berkshire Pork with Mustard and Bell Peppers	\$208
瑤柱馬蹄蒸肉餅 Steamed Pork Patty with Conpoy and Water Chestnut	\$188
菠蘿咕嚕肉 Sweet and Sour Pork with Pineapple	\$188

時菜、豆腐

VEGETABLE AND BEAN CURD

	每碟 Per Dish
上湯花膠絲浸時蔬 Braised Seasonal Vegetables with Shredded Fish Maw in Soup	\$238
 蟲草花竹筍扒蘆筍 Braised Asparagus with Bamboo Piths and Cordyceps Flowers	\$228
 竹筍鼎湖上素 Braised Vegetables with Bamboo Piths	\$228
 南乳粗齋煲 Braised Assorted Vegetables with Fungus in Fermented Red Bean Curd Paste	\$178
 鮮竹雜菌燒豆腐 Braised Bean Curd with Mushrooms and Bean Curd Sheet	\$178
 上素麻婆豆腐 Braised Bean Curd with Mushrooms in Sichuan Chilli Sauce	\$178
 銀杏鮮腐竹浸時蔬 Braised Seasonal Vegetables with Bean Curd Sheet and Gingko in Soup	\$178
 咕嚕彩椒素羅漢 Deep-fried Bean Curd with Bell Peppers in Sweet and Sour Sauce	\$178
三椒鮮百合炒本菇 Sautéed Mushrooms with Fresh Lily Bulbs and Assorted Peppers	\$178
 翡翠北菇麒麟豆腐 Steamed Bean Curd and Black Mushrooms with Vegetables	\$178
 梅菜心蒸菜遠 Steamed Vegetables with Preserved Mustard Greens	\$178
櫻花蝦炒芥蘭 Stir-fried Kale with Sakura Shrimps	\$178



素菜 Vegetarian Dish

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粥、粉、麵、飯

CONGEE, NOODLES AND RICE

廣東點心拼盤 (四拼) Cantonese Dim Sum Platter (4 kinds)	\$328
燕窩海鮮粥 Congee with Seafood and Bird's Nest	\$228 每位 Per Person
上湯雲腿竹筍稻庭麵 Inaniwa Udon with Yunnan Ham and Bamboo Piths in Supreme Soup	\$228
濃湯蝦球稻庭麵 Inaniwa Udon with Prawns in Chicken Broth	\$228
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	\$198
咖哩海鮮炒飯 Curry Fried Rice with Assorted Seafood	\$198
哈哈蝦炒飯 Fried Rice with Diced Shrimp, Sakura Shrimp and Shrimp Paste	\$198
芙蓉海鮮粒煎米粉 Pan-fried Rice Vermicelli with Assorted Seafood and Scrambled Egg	\$198
鮑魚汁叉燒絲撈寬條麵 Braised Flat Noodles with Shredded Barbecued Pork in Abalone Sauce	\$188
豉油皇黑豚肉炒麵 Fried Noodles with US Berkshire Pork in Supreme Soy Sauce	\$188
醬油生炒牛鬆飯 Fried Rice with Minced Beef with Supreme Soy Sauce	\$188
皇牌 XO 醬乾炒牛河 Stir-fried Flat Rice Noodles with Beef and Homemade XO Chilli Sauce	\$188
明火白粥 Plain Congee	\$25 每位 Per Person
絲苗白飯 Steamed Jasmine Rice	\$25 每位 Per Person



甜品
DESSERT

	每位 Per Person
椰汁燉燕窩 Double-boiled Bird's Nest in Coconut Cream	\$468
迷你奶皇蟠桃 Steamed Egg Custard Longevity Bun (Small)	\$84 6 件 pcs \$168 12 件 pcs
甘露浮圖 Chilled Mango Pudding in Sago and Pomelo Cream	\$62
香芒布甸 Chilled Mango Pudding	\$58
燕麥香芒卷 Chilled Mango Roll with Oatmeal	\$58
楊枝甘露 Chilled Sago Cream with Pomelo in Mango	\$58
流沙奶皇煎堆 Deep-fried Sesame Dumpling with Egg Custard Filling	\$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
香滑奶皇包 Steamed Egg Custard Bun	\$48
燕窩雞蛋撻 Baked Mini Egg Tart with Bird's Nest	\$25 1 件 pc
奶皇蟠桃 Steamed Egg Custard Longevity Bun	\$25 1 件 pc

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