

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

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 \$488
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



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



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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 \$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




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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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	<u>例牌 Regular</u>
<p>薑蔥花膠煲 (一天前預訂) Braised Fish Maw with Ginger and Spring Onion in Casserole (1 day advance order)</p>	\$698
<p> 刺參雙冬豆腐煲 Braised Sea Cucumber with Bamboo Shoots, Mushroom and Bean Curd in Casserole</p>	\$668
<p>薑蔥炆海斑頭腩煲 Baked Garoupa Belly and Head with Ginger and Spring Onion</p>	\$368
<p>胡椒炆海斑頭腩 Baked Garoupa Belly and Head with Black Peppercorns</p>	\$368
<p>薑蔥焗美國生蠔煲 (5-6隻) Braised US Oysters with Ginger and Spring Onion in Casserole (5-6 pcs)</p>	\$368
<p> 砵酒焗美國生蠔煲 (5-6隻) Braised US Oysters with Onion and Port Wine in Casserole (5-6 pcs)</p>	\$368
<p>豉油香煎美國生蠔 (5-6隻) Pan-fried US Oysters with Supreme Soy Sauce in Casserole (5-6 pcs)</p>	\$368
<p>荷香蒸斑球 Steamed Garoupa Fillet Wrapped in Lotus Leaves</p>	\$308



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海產 SEAFOOD

翡翠炒帶子 例牌 Regular \$328
Sautéed Scallops with Seasonal Vegetables

川汁宮保帶子 例牌 Regular \$328
Sautéed Scallops with Cashew Nut and Vegetables in Sichuan Chilli Sauce


 薑蔥粉絲大蝦球煲 例牌 Regular \$308
Braised Prawns with Ginger, Spring Onion and Vermicelli in Casserole

黃金蝦球 例牌 Regular \$308
Stir-fried Prawns with Salted Egg Yolk

碧綠川汁蝦球 例牌 Regular \$308
Sautéed Prawns with Seasonal Vegetables in Sichuan Chilli Sauce

金盞鼓汁蜜糖豆炒蝦球 例牌 Regular \$308
Sautéed Prawns with Sugar Snap Peas in Black Soybean Sauce

蟹肉桂花炒魚肚 例牌 Regular \$238
Sautéed Crab Meat and Fish Maw with Scrambled Egg

 鮑粒焗釀蟹蓋 每位 Per Person \$148
Baked Crab Meat and Diced Abalone in Shell

百花炸釀蟹鉗 每位 Per Person \$108
Deep-fried Crab Claw Wrapped with Fresh Shrimp Paste



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Vegetarian Dish



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家禽 POULTRY



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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Vegetarian Dish



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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



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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)

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

例牌 Regular \$238



啫啫生菜煲

Fried Lettuce with Garlic in Casserole

例牌 Regular \$238



珍菌百合炒爽菜

Sautéed Shanghai Pak Choi with Assorted Mushrooms and Fresh Lily Bulb

例牌 Regular \$198

欖菜干扁四季豆

Sautéed String Bean with Preserved Vegetable and Minced Pork

例牌 Regular \$188



南乳粗齋煲

Braised Assorted Vegetables and Fungus in Fermented Red Bean Curd Paste

例牌 Regular \$188



鮮竹雜菌燒豆腐

Braised Bean Curd with Assorted Mushrooms and Bean Curd Sheet

例牌 Regular \$188



銀杏鮮腐竹浸時蔬

Braised Seasonal Vegetables with Bean Curd Sheet and Gingko in Soup

例牌 Regular \$188



梅菜心蒸菜遠

Steamed Vegetables with Preserved Mustard Greens

例牌 Regular \$178

櫻花蝦炒芥蘭

Stir-fried Kale with Sakura Shrimps

例牌 Regular \$178

金銀蛋浸時蔬

Poached Seasonal Vegetables with Salted Egg and Century Egg

例牌 Regular \$178



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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 \$488

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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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
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