



龍逸軒主菜牌

LOONG YAT HEEN A LA CARTE MENU

## 龍逸軒招牌名菜

## LOONG YAT HEEN SIGNATURE DISHES



- |   |                                 |
|---|---------------------------------|
| 大紅袍煙燻脆皮龍崗雞 ( 一天前預訂 )<br>Smoked Crispy "Loong Kong" Chicken with Great Red Robe Tea Leaves<br>(1 day advance order)  | \$500 一隻 Whole<br>\$250 半隻 Half |
| 西施蒸鮮蟹鉗 ( 兩天前預訂 )<br>Steamed Fresh Crab Claw with Egg White (2 days advance order)   | \$380 每位 Per Person             |
| 原盅佛跳牆 ( 一天前預訂 )<br>"Buddha Jump Over the Wall"<br>Double-boiled Fish Maw and Abalone with Sea Cucumber and Shark Fin<br>in Supreme Soup (1 day advance order) | \$320 每位 Per Person             |
| 招牌古法金錢雞 ( 兩天前預訂 )<br>Sliced Barbecued Pork with Chicken Liver (2 days advance order)  | \$260                           |
| 秘製網油大蝦卷 ( 兩天前預訂 )<br>Deep-fried Prawn Rolls with Preserved Pork Liver Sausage (2 days advance order)  | \$238                           |
| 玻璃蝦球<br>Sautéed Crystal Prawn with Yunnan Ham   | \$208 每位 Per Person             |
| 古法焗魚腸<br>Traditional Baked Grass Carp Intestines  | \$208                           |
| 香煎琵琶燕窩 ( 一天前預訂 )<br>Pan-fried Bird's Nest with Egg White (1 day advance order)  | \$188 每位 Per Person             |
| 錦繡白玉藏珍 ( 兩位起 ) ( 一天前預訂 )<br>Braised Winter Melon Stuffed with Assorted Seafood<br>(min. 2 persons) (1 day advance order)                                      | \$88 每位 Per Person              |



### 招牌菜式 Signature Dishes

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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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# 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



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## 明爐燒味 BARBECUE

-  香芒乳豬件 (只限晚市供應)  
Roasted Suckling Pig with Fresh Mango Slices (available during dinner only)  
\$1,200 一隻 Whole  
\$600 半隻 Half  
\$300 例牌 Regular
-  湘蓮燒鵝  
Roasted Goose  
\$960 一隻 Whole  
\$480 半隻 Half  
\$238 例牌 Regular
- 玫瑰豉油雞  
Soy Sauce Chicken with Chinese Rose Wine  
\$500 一隻 Whole  
\$250 半隻 Half
- 錦繡乳豬拼盤  
Suckling Pig Platter  
\$320 每碟 Per Dish
- 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
-  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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## 魚翅、鮑魚 SHARK FIN AND ABALONE

原隻鮑魚

Braised Whole Abalone

\$680 三頭 3 Heads

\$138 八頭 8 Heads

紅燒鮑翅

Braised Imperial Shark Fin with Chicken Broth

\$550 每位 Per Person



菜膽燉排翅

Double-boiled Supreme Shark Fin with Chinese Cabbage

\$380 每位 Per Person

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 每位 Per Person

紅燒花膠雞絲翅

Braised Shark Fin with Shredded Chicken and Fish Maw

\$360 每位 Per Person

海皇燴燕窩

Braised Bird's Nest Soup with Assorted Seafood

\$238 每位 Per Person

原條刺參扣花菇

Braised Sea Cucumber with Black Mushrooms

\$168 每位 Per Person



鮑魚汁柚皮炆鵝掌

Braised Goose Web with Pomelo Peel

\$98 每位 Per Person



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# 湯、羹 SOUP

 龍逸軒精選燉湯 (四至六位用) \$360  
Loong Yat Heen Supreme Double-boiled Soup (for 4-6 persons)


鮑參翅肚羹 每位 Per Person \$288  
Thick Shark Fin Soup with Supreme Fish Maw and Sea Cucumber

 竹筴北菇菜膽湯 \$108  
Bamboo Pith and Cabbage Soup with Black Mushrooms

 珍菌竹筴上素羹 \$108  
Braised Shredded Fungus Soup with Bamboo Pith

 龍逸軒精選燉湯 (兩天前預訂) \$108  
Loong Yat Heen Supreme Double-boiled Soup (2 days advance order)

宮廷酸辣湯 \$108  
Spicy and Sour Soup with Diced Seafood

 龍皇帶子羹 \$108  
Thick Bean Curd Soup with Assorted Seafood

雪耳魚蓉羹 \$108  
Thick Minced Fish Soup with Snow Fungus

鮮蟹肉西湖牛肉羹 \$98  
Thick Minced Beef Soup with Fresh Crab Meat

鮮蟹肉粟米羹 \$98  
Thick Sweet Corn Soup with Fresh Crab Meat

是日廚師湯品 \$50  
Soup of the Day

 素菜 Vegetarian Dishes

 招牌菜式 Signature Dishes

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## 海鮮 SEAFOOD

滋味三蔥大虎蝦 \$420  
Fried Tiger Prawns with Onions



砵酒焗美國生蠔煲 \$320  
Braised Oyster with Onions and Port Wine Served in Casserole

頭抽香煎美國珍寶生蠔 \$320  
Pan-fried US Jumbo Oyster in Supreme Soy Sauce

雲耳勝瓜浸斑球 \$298  
Braised Fillet of Shaba Garoupa with Luffa and Black Fungus

黃金蝦球 \$298  
Deep-fried Fresh Prawns with Egg York

吉列斑球配鴛鴦汁 \$298  
Deep-fried Garoupa with Sweet Corn and Sweet & Sour Sauce

玉樹麒麟斑 \$298  
Steamed Garoupa Fillet with Yunnan Ham and Black Mushrooms

黑胡椒蜜豆炒蝦球 \$298  
Sautéed Prawns with Honey Bean and Black Peppercorns

川汁宮保帶子 \$298  
Sautéed Scallops with Cashew Nut and Vegetables in Sichuan Chilli Sauce



鮑粒燕窩焗釀鮮蟹蓋 \$148 每位 Per Person  
Baked Crab Meat in Shell Topped with Bird's Nest and Abalone

焗釀響螺 \$108 每位 Per Person  
Baked Sea Conch Stuffed with Diced Chicken, Bacon and Onion

百花炸釀蟹鉗 \$98 每位 Per Person  
Deep-fried Crab Claw Wrapped with Minced Shrimp



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## 家禽 POULTRY



古法八寶鴨 (一天前預訂)

Stewed Duck Stuffed with Lotus Seeds, Mushrooms and Ham (1 day advance order)

\$680 一隻 Whole

北京片皮鴨 (兩食)

Roasted Peking Duck (2 courses)

\$680 一隻 Whole

薑蔥花雕焗雞煲

Braised Chicken with "Hua Diao" Wine in Clay Pot

\$500 一隻 Whole

\$250 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)

\$500 一隻 Whole

鮑魚汁珍菌龍崗雞煲

Casserole of "Loong Kong" Chicken and Assorted Fungus in Abalone Sauce

\$500 一隻 Whole

\$250 半隻 Half

脆皮龍崗雞

Deep-fried "Loong Kong" Chicken

\$500 一隻 Whole

\$250 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)

\$500 一隻 Whole

\$250 半隻 Half

杏片香酥鴨 (一天前預訂)

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

\$420 一隻 Whole



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## 牛、豬 BEEF AND PORK

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



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## 時菜、豆腐 VEGETABLE AND BEAN CURD

- |   |   |       |
|---|---|-------|
|    | 上湯花膠絲浸時蔬<br>Braised Seasonal Vegetables with Shredded Fish Maw in Soup  | \$238 |
|    | 黑松露珍菌釀竹筍 (一天前預訂)<br>Braised Bamboo Piths Stuffed with Assorted Fungus in Black Truffle Paste<br>(1 day advance order) | \$238 |
|    | 蟲草花竹筍扒蘆筍<br>Braised Asparagus with Bamboo Piths and Cordyceps Flowers   | \$228 |
|    | 竹筍鼎湖上素<br>Braised Vegetables with Bamboo Piths  | \$228 |
|    | 南乳粗齋煲<br>Braised Assorted Vegetables with Fungus in Fermented Red Bean Curd Paste                                     | \$188 |
|   | 鮮竹雜菌燒豆腐<br>Braised Bean Curd with Mushrooms and Bean Curd Sheet   | \$188 |
|  | 上素麻婆豆腐<br>Braised Bean Curd with Mushrooms in Sichuan Chilli Sauce  | \$188 |
|  | 銀杏鮮腐竹浸時蔬<br>Braised Seasonal Vegetables with Bean Curd Sheet and Ginkgo in Soup                                       | \$188 |
|  | 咕嚕彩椒素羅漢<br>Deep-fried Bean Curd with Bell Peppers in Sweet and Sour Sauce   | \$188 |
|  | 三椒鮮百合炒本菇<br>Sautéed Mushrooms with Fresh Lily Bulbs and Assorted Peppers  | \$188 |
|  | 翡翠北菇麒麟豆腐<br>Steamed Bean Curd and Black Mushrooms with Vegetables   | \$188 |
|  | 梅菜心蒸菜遠<br>Steamed Vegetables with Preserved Mustard Greens  | \$178 |
|   | 櫻花蝦炒芥蘭<br>Stir-fried Kale with Sakura Shrimps   | \$178 |



素菜 Vegetarian Dishes



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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
	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
	瑶柱海皇泡飯 Braised Jasmine Rice with Assorted Seafood and Conpoy in Soup	\$228
	咖哩海鮮炒飯 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



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# 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)	\$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



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