



## 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10-12兩) 每隻 Each \$488  
Fresh Local Lobster (Approx. 378-454g 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)



素菜  
Vegetarian Dish



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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## 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) 一隻 Whole \$480  
 Smoked Crispy 'Loong Kong' Chicken with 'Dà Hóng Páo' Tea Leaves 半隻 Half \$260  
 (1 day advance order)

龍逸軒精選燉湯 四至六位用 For 4- 6 Persons \$438  
 Loong Yat Heen Supreme Double-boiled Soup

原盅佛跳牆 (一天前預訂) 每位 Per Person \$328  
 'Buddha Jump Over the Wall'  
 Double-boiled Fish Maw and Abalone with Sea Cucumber and Shark's Fin in Supreme Soup (1 day advance order)

玻璃蝦球 每位 Per Person \$238  
 Sautéed Crystal Prawn with Yunnan Ham

香煎琵琶燕窩 (兩位起) (一天前預訂) 每位 Per Person \$188  
 Pan-fried Bird's Nest with Egg White  
 (Min. 2 persons) (1 day advance order)

錦繡白玉藏珍 (兩位起) (一天前預訂) 每位 Per Person \$98  
 Braised Winter Melon Filled with Assorted Seafood  
 (Min. 2 persons) (1 day advance order)

招牌古法金錢雞 (兩天前預訂) 例牌 Regular \$260  
 Sliced Barbecued Pork with Chicken Liver (2 days advance order)



黑松露珍菌釀竹筍 (一天前預訂) \$238  
 Braised Highland Fungus Filled with Assorted Mushrooms in Black Truffle Paste  
 (1 day advance order)

古法焗魚腸 \$208  
 Traditional Baked Grass Carp Entrails

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



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# 前菜 APPETISER

- |   |  |                  |
|---|--|------------------|
|    | 酒醉鮮鮑魚<br>Chilled Abalone Marinated with Chinese Wine                   | 每隻 Each \$60     |
|    | 鹽燒帶子<br>Salt-grilled Scallops  | 例牌 Regular \$108 |
|    | 百花煎釀秋葵<br>Pan-fried Okra Filled with Fresh Shrimp Paste                | \$108            |
|   | 鮑汁花生鳳爪<br>Stewed Chicken Feet and Peanuts in Abalone Sauce             | \$108            |
|   | 生煎蓮藕餅<br>Pan-fried Minced Pork and Lotus Root Cake                     | \$98             |
|   | 蔥油海蜇頭<br>Chilled Jelly Fish Marinated with Spring Onion and Sesame Oil | \$98             |
|   | 五香牛腩<br>Marinated Sliced Beef Shank                                    | \$98             |
|   | 鮑汁豬腳仔<br>Pig's Knuckle Marinated with Abalone Sauce                    | \$98             |
|  | 香辣脆金磚<br>Deep-fried Diced Bean Curd Coated in Chilli Bean Powder       | \$98             |
|  | 脆皮素鵝卷<br>Crispy Bean Curd Skin Roll Filled with Mushroom               | \$88             |
|   | 鎮江肴肉<br>Chinese Pork Pâté Marinated in Dark Vinegar                    | \$88             |
|   | 子薑皮蛋<br>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)	24件 Pieces	\$1,300
	Roasted Suckling Pig (Available during dinner only)	12件 Pieces	\$680
	(配 Served with)	6件 Pieces	\$360
	· 鮮芒果件		
或	Fresh Mango Slice		
OR	· 刈包		
	Steamed Bun		
	湘蓮燒鵝	一隻 Whole	\$720
	Roasted Goose	半隻 Half	\$380
		例牌 Regular	\$200
	錦繡乳豬拼盤	例牌 Regular	\$320
	Suckling Pig Platter		
	金裝燒味拼盤	三拼 3 Kinds	\$300
	Assorted Barbecued Meat Platter	兩拼 2 Kinds	\$260
	蜜汁西班牙黑毛豬叉燒皇	鐵板上菜	\$268
	Barbecued Spanish Iberico Pork Coated with Malt Sugar	Served on Teppan	\$238
		例牌 Regular	\$238
	脆皮燒腩仔	例牌 Regular	\$168
	Roasted Pork Belly		



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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

\$588

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

鮑魚汁柚皮炆鵝掌

Braised Goose Web with Pomelo Peel in Abalone Sauce

\$108



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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

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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# 海產 SEAFOOD

	<u>例牌 Regular</u>
<p><b>薑蔥花膠煲</b> (一天前預訂) Braised Fish Maw with Ginger and Spring Onion in Casserole (1 day advance order)</p>	\$698
<p> <b>刺參雙冬豆腐煲</b> Braised Sea Cucumber with Bamboo Shoots, Mushroom and Bean Curd in Casserole</p>	\$668
<p><b>薑蔥炆海斑頭腩煲</b> Baked Garoupa Belly and Head with Ginger and Spring Onion</p>	\$368
<p><b>胡椒炆海斑頭腩</b> Baked Garoupa Belly and Head with Black Peppercorns</p>	\$368
<p><b>薑蔥焗美國生蠔煲</b> (5-6隻) Braised US Oysters with Ginger and Spring Onion in Casserole (5-6 pcs)</p>	\$368
<p> <b>砵酒焗美國生蠔</b> (5-6隻) Braised US Oysters with Onion and Port Wine in Casserole (5-6 pcs)</p>	\$368
<p><b>豉油香煎美國生蠔</b> (5-6隻) Pan-fried US Oysters with Supreme Soy Sauce in Casserole (5-6 pcs)</p>	\$368
<p> <b>薑蔥百花煎釀斑球</b> Pan-fried Garoupa Fillet Filled with Fresh Shrimp Paste</p>	\$328
<p><b>荷香蒸斑球</b> Steamed Garoupa Fillet Wrapped in Lotus Leaves</p>	\$308



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# 海產 SEAFOOD

## 翡翠炒帶子

Sautéed Scallops with Seasonal Vegetables

例牌 Regular \$328  
半份 Half \$188

## 川汁宮保帶子

Sautéed Scallops with Cashew Nut and Vegetables in Sichuan Chilli Sauce

例牌 Regular \$328  
半份 Half \$188



## 薑蔥粉絲大蝦球煲

Braised Prawns with Ginger, Spring Onion and Vermicelli in Casserole

例牌 Regular \$308  
半份 Half \$168

## 黃金蝦球

Stir-fried Prawns with Salted Egg Yolk

例牌 Regular \$308  
半份 Half \$168

## 碧綠川汁蝦球

Sautéed Prawns with Seasonal Vegetables in Sichuan Chilli Sauce

例牌 Regular \$308  
半份 Half \$168

## 金盞鼓汁蜜糖豆炒蝦球

Sautéed Prawns with Sugar Snap Peas in Black Soybean Sauce

例牌 Regular \$308  
半份 Half \$168

## 蟹肉桂花炒魚肚

Sautéed Crab Meat and Fish Maw with Scrambled Egg

例牌 Regular \$238  
半份 Half \$138



## 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

	<b>北京片皮鴨</b>	一隻 Whole	\$630
	Roasted Peking Duck	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	二食另加 Second Course Supplement	\$120
	· 涼瓜炆鴨件 Braised Duck Meat with Bitter Marrow		
	· 鴨件滾湯 Boiled Duck Meat with Seasonal Vegetables and Bean Curd		
	<b>古法八寶鴨 (一天前預訂)</b>	一隻 Whole	\$480
	Stewed Duck Filled with Lotus Seeds, Mushrooms and Ham (1 day advance order)		
	<b>杏片香酥鴨 (一天前預訂)</b>	一隻 Whole	\$480
	Deep-fried Duck Fillet Coated with Almond Flakes (1 day advance order)		
	<b>玉樹麒麟雞 (一天前預訂)</b>	一隻 Whole	\$560
	Steamed Boned Chicken with Bamboo Shoots, Mushrooms and Bean Curd (1 day advance order)		
	<b>大頭荷香雞 (一天前預訂)</b>	一隻 Whole	\$420
	Baked Chicken Filled with Yunnan Ham and Preserved Vegetables Wrapped in Lotus Leaves (1 day advance order)		
	<b>醬油煙燻龍崗雞 (一天前預訂)</b>	一隻 Whole	\$420
	Smoked 'Loong Kong' Chicken Flavored with Soy Sauce (1 day advance order)	半隻 Half	\$220
	<b>薑蔥花雕焗雞煲</b>	一隻 Whole	\$420
	Braised Chicken with Chinese Yellow Wine in Casserole	半隻 Half	\$220
	<b>脆皮龍崗雞</b>	一隻 Whole	\$400
	Deep-fried 'Loong Kong' Chicken	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

半份 Half \$148

## 砂窩燒汁牛柳粒

Stir-fried Diced Beef with Assorted Fungus in Casserole

例牌 Regular \$268

半份 Half \$148



## 柚子脆皮骨

Braised Pork Ribs with Yuzu Honey

例牌 Regular \$268

半份 Half \$148

## 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

半份 Half \$138

## 燒汁京蔥爆美國黑豚肉

Stir-fried US Berkshire Pork with Leeks in Barbecue Sauce

例牌 Regular \$238

半份 Half \$138

## 彩椒芥末炒美國黑豚肉

Wok-fried US Berkshire Pork with Mustard and Bell Peppers

例牌 Regular \$238

半份 Half \$138

## 菠蘿咕嚕肉

Sweet and Sour Pork with Fresh Pineapple

例牌 Regular \$238

半份 Half \$138

## 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  
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## 時菜、豆腐

## VEGETABLE AND BEAN CURD



### 啫啫生菜煲

Fried Lettuce with Garlic in Casserole

例牌 Regular \$238

半份 Half \$138



### 珍菌百合炒爽菜

Sautéed Shanghai Pak Choi with Assorted Mushrooms and Fresh Lily Bulb

例牌 Regular \$198

半份 Half \$118

### 欖菜干扁四季豆

Sautéed String Bean with Preserved Vegetable and Minced Pork

例牌 Regular \$188

半份 Half \$108



### 南乳粗齋煲

Braised Assorted Vegetables and Fungus in Fermented Red Bean Curd Paste

例牌 Regular \$188

半份 Half \$108



### 鮮竹雜菌燒豆腐

Braised Bean Curd with Assorted Mushrooms and Bean Curd Sheet

例牌 Regular \$188

半份 Half \$108



### 銀杏鮮腐竹浸時蔬

Braised Seasonal Vegetables with Bean Curd Sheet and Ginkgo in Soup

例牌 Regular \$188

半份 Half \$108



### 梅菜心蒸菜遠

Steamed Vegetables with Preserved Mustard Greens

例牌 Regular \$178

半份 Half \$98

### 櫻花蝦炒芥蘭

Stir-fried Kale with Sakura Shrimps

例牌 Regular \$178

半份 Half \$98

### 金銀蛋浸時蔬

Poached Seasonal Vegetables with Salted Egg and Century Egg

例牌 Regular \$178

半份 Half \$98



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# 粥、粉、麵、飯

## CONGEE, NOODLES AND RICE



**薑蔥游水龍蝦煎麵** (每隻約10-12兩)

每隻 Each \$528

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

半份 Half \$158

**滑蛋帶子炒河**

例牌 Regular \$238

Stir-fried Rice Noodles with Scallops and Scrambled Egg

半份 Half \$128



**哈哈蝦炒飯**

例牌 Regular \$238

Fried Rice with Diced Shrimps, Sakura Shrimps and Shrimp Paste

半份 Half \$128



**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

半份 Half \$128

**芙蓉海鮮粒煎米粉**

例牌 Regular \$238

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

半份 Half \$128

**皇牌XO醬乾炒牛河**

例牌 Regular \$218

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

半份 Half \$118



**鮑魚汁叉燒絲撈寬條麵**

例牌 Regular \$218

Braised Flat Noodles with Shredded Barbecued Pork in Abalone Sauce

半份 Half \$118

**豉油皇美國黑豚肉炒麵**

例牌 Regular \$218

Fried Noodles with US Berkshire Pork in Supreme Soy Sauce

半份 Half \$118

**生炒牛鬆飯**

例牌 Regular \$218

Fried Rice with Minced Beef in Supreme Soy Sauce

半份 Half \$118

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 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
	薑汁桂花糕 Steamed Osmanthus and Ginger Pudding	4件 pcs \$60
	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
		<u>每位 Per Person</u>
	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  
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