



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)



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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龍逸軒招牌名菜

LOONG YAT HEEN SIGNATURE DISHES

沙參玉竹螺頭燉新西蘭野生鱈鱉魚龍骨湯

Double-boiled New Zealand Wild Cod Bone Soup with Shatavari, Solomon's Seal and Dried Conch

四位用 For 4 Persons \$488

大紅袍煙燻脆皮龍崗雞 (一天前預訂)

Smoked Crispy 'Loong Kong' Chicken with 'Dà Hóng Páo' Tea Leaves (1 day advance order)

一隻 Whole \$480

半隻 Half \$260

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's Fin in Supreme Soup (1 day advance order)

每位 Per Person \$328

玻璃蝦球

Sautéed Crystal Prawn with Yunnan Ham

每位 Per Person \$328

新西蘭野生鱈鱉魚鮮花膠炆鵝掌

Braised Goose Web with Fresh New Zealand Wild Cod Maw and Vegetables

每位 Per Person \$298

香煎琵琶燕窩 (兩位起) (一天前預訂)

Pan-fried Bird's Nest with Egg White (Min. 2 persons) (1 day advance order)

每位 Per Person \$188

錦繡白玉藏珍 (兩位起) (一天前預訂)

Braised Winter Melon Filled with Assorted Seafood (Min. 2 persons) (1 day advance order)

每位 Per Person \$98

招牌古法金錢雞 (兩天前預訂)

Sliced Barbecued Pork with Chicken Liver (2 days advance order)

例牌 Regular

\$260



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)

\$238

古法焗魚腸

Traditional Baked Grass Carp Entrails

\$208

碧綠蝦子柚皮

Stewed Pomelo Peel with Dried Shrimp Roe

\$168



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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 Skin Roll Filled with Mushroom | \$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)	24件 Pieces	\$1,300
	Roasted Suckling Pig (Available during dinner only) (配 Served with)	12件 Pieces	\$680
或 OR	· 鮮芒果件	6件 Pieces	\$360
	· 刈包		
	Fresh Mango Slice		
	Steamed Bun		
	湘蓮燒鵝	一隻 Whole	\$720
	Roasted Goose	半隻 Half	\$380
		例牌 Regular	\$200
	玫瑰豉油雞	一隻 Whole	\$400
	Simmered Tender Chicken with Chinese Rose Wine in Soy Sauce	半隻 Half	\$210
		例牌 Regular	\$110
	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	
	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

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



桂花炒魚翅 \$238
Stir-fried Shark's Fin with Scrambled Egg

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

鮑魚汁柚皮炆鵝掌 \$108
Braised Goose Web with Pomelo Peel in Abalone Sauce



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SOUP AND BROTH



松茸百合蓮子燉螺頭

Double-boiled Matsutake Mushroom and Dried Conch
with Lotus Seeds and Lily Bulb

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



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海產 SEAFOOD

	<u>例牌 Regular</u>
<p>薑蔥花膠煲 Braised Fish Maw with Ginger and Spring Onion in Casserole</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 (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> 薑蔥百花煎釀斑球 Pan-fried Garoupa Fillet Filled with Fresh Shrimp Paste</p>	\$328
<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

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



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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

古法八寶鴨 (一天前預訂)

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

一隻 Whole \$480



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

Steamed Boned Chicken with Bamboo Shoots, Mushrooms and Bean Curd

一隻 Whole \$560

大頭荷香雞 (一天前預訂)

Baked Chicken Filled with Yunnan Ham and Preserved Vegetables
Wrapped in Lotus Leaves (1 day advance order)

一隻 Whole \$420

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

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



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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14兩)

每隻 Each \$528

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

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