

粵
菜



廣東菜，又稱粵菜，是中國四大菜系之一。粵菜選料廣博，追求新鮮及切合時令。烹飪技藝變化多端，多用燒、煲、炸、炒、清蒸等烹調法，講求鮮、嫩、爽、滑。夏、秋口味偏向清淡，冬、春則偏重濃香。廣為中外人士歡迎的著名菜餚有鮑魚、魚翅、燕窩、燒味及點心等。

One of the four major types of Chinese cuisine, Cantonese cuisine is renowned for its variety of fresh, seasonal ingredients. Roasted, boiled, fried and steamed are the most common cooking methods. In summer and autumn, Cantonese dishes tend to be light, while in winter and spring, they are heavier. Popular dishes include abalone, shark's fin soup, bird's nest, barbecued items and dim sum.

茗茶 Brew Tea 每位 per person \$28 (午市 Lunch) \$28 (晚市 Dinner)

餐前小食(花生) Snack (Nuts) 每碟 per dish \$28

明火白粥 Congee 每位 per person \$25

絲苗白飯 Rice 每位 per person \$25



何偉成師傅招牌菜式

Chef Ho's Signature Dishes



- 希 生拆魚雲羹 (每位) Braised Fish Head Soup (per person) \$138
- 杏汁菜膽燉白肺湯 Double-boiled Pig's Lung Soup with Chinese Cabbage and Almond Juice 每窩 per bowl \$488
- 螺頭燉竹絲雞湯 Double-boiled Silky Fowl Soup with Sea Whelk 每窩 per bowl \$598
- 即燒堂弄手剪原隻乳豬 Roasted Whole Suckling Pig \$1,488
- 焗釀鮮蟹蓋 (兩位起) Baked Whole Crab Shell filled with Crab Meat and Onions (Minimum of two persons) 每位 per person \$208
- 香芒貴妃脆蝦球 Deep-fried Prawn tossed with Mango Sauce 每位 per person \$98
- 黑松露桂花炒龍蝦球 Sautéed Lobster with Black Truffle, Scrambled Eggs and Bean Sprouts \$698
- 生煎蓮藕餅 Pan-fried Lotus Root filled with Assorted Meat \$198
- 松茸三弄百花雞 (敬請一日前預訂) Chicken stuffed with Shrimp Mousse and Matsutake Mushroom (Order 1 day in advance) 半隻 Half \$358 全隻 Whole \$668
- 燒汁蒜片炒澳洲M5和牛 Wok-fried Australian Wagyu M5 Beef with Crispy Garlic and Gravy \$688
- 希 白雪龍皇炒麵 Wok-fried Egg Noodles with Lobster and Scrambled Egg Whites \$598

希 帝苑軒推介 Recommendations

所有價目另加一服務費。 All prices are subject to 10% service charge.

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黃金海蝦
Wok-fried Live Shrimps with Tossed Salty Egg Yolk



即燒堂弄手剪原隻乳豬
Roasted Whole Suckling Pig



京式素鵝
Deep-fried Bean Curd Sheet Stuffed with Assorted Vegetables



蜆芥鯪魚球
Deep-fried Dace Fish Ball Served with Preserved Clam Sauce

餐前小食 Appetizers



-  椒鹽海參扣 (6兩)
Deep-fried Osmanthus Clams in Spicy Salt (6 taels) \$188
-  黃金海蝦
Wok-fried Live Shrimps tossed with Salted Egg Yolk \$188
- 蔥油海蜇
Tossed Jellyfish with Scallion oil \$138
-  蜆芥鯪魚球 (8粒)
Deep-fried Dace Fish Balls served with Preserved Clam Sauce (8 pieces) \$148
- 滷水豬仔腳
Marinated Pork Trotters with Preserved Soy Sauce \$138
- 蒜片牛柳粒
Sautéed Diced Beef with Crispy Garlic \$198
- 蒜香小排骨
Pan-fried Spare Ribs with Garlic and Onion \$148
- 蒜泥白肉
Chilled Pork Belly with Garlic and Chilli \$148
- 蝦醬香酥骨
Crispy-fried Pork Ribs with Shrimp Paste \$138
- 香脆炸雲吞
Deep-fried Wontons \$128
- 滷水鴨舌
Marinated Duck Tongues \$168
- 金沙豆腐粒
Deep-fried Bean Curd tossed with Salted Egg Yolk \$98
- 紫薑糖心皮蛋
Preserved Duck Eggs with Young Ginger \$98
-  素京式素鵝
Deep-fried Bean Curd Sheet stuffed with Assorted Vegetables \$98
- 冰鎮涼瓜
Chilled Bitter Melon \$98

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燒烤 Barbecued Specialties



乳豬燒味拼盤 Roasted Suckling Pig with Barbecued Meat Combination		\$398
化皮乳豬 Roasted Suckling Pig	例 Regular 全隻 Whole	\$388 \$1,488
蜜汁西班牙黑豚肉叉燒 Honey Roasted Barbecued Iberico Pork		\$338
炭燒三層肉 Charcoal Grilled Pork Belly		\$228
北京烤填鴨 Roasted Peking Duck	一食 1 course 二食 2 courses	\$638 \$758
 脆皮燒鵝皇 Roasted Crispy Goose served with Plum Sauce	例 Regular 半隻 Half 全隻 Whole	\$288 \$368 \$728
 玫瑰豉油雞 Marinated Chicken with Supreme Soy Sauce	半隻 Half 全隻 Whole	\$308 \$598
貴妃走地雞 Marinated Chicken with Yunnan Ham, Conpoy and Dried Shrimps	半隻 Half 全隻 Whole	\$308 \$598

鮑魚、海味 Abalone & Dried Seafood



蠔皇原隻三頭青邊鮑 Braised Whole Abalone (3 heads) in Oyster Sauce	每隻 per piece	\$888
生扣原隻南非四頭鮮吉品鮑 Braised Whole South African Abalone (4 heads) in Oyster Sauce	每隻 per piece	\$388
生扣原隻六頭鮮鮑 Braised Whole Abalone (6 Heads) in Oyster Sauce	每隻 per piece	\$268
婆參鮮鮑甫 Braised Abalone with Sea Cucumber		\$1,288
翡翠鮮鮑片 Braised Sliced Abalone with Vegetables		\$668
鮑汁扣花膠 (2.5兩) Braised Fish Maw in Abalone Sauce (2.5 taels)	每件 per piece	\$798
鮑汁扣海參 Braised Sea Cucumber in Abalone Sauce	每件 per piece	\$288
蝦子扣原條遼參 Braised Japanese Sea Cucumber with Dried Shrimp Roe	每支 per piece	\$268
蛋白煎海參 Pan-fried Sea Cucumber with Egg Whites		\$348
鮑汁扣鵝掌 Braised Goose Web in Abalone Sauce	每隻 per piece	\$118
翡翠鴛鴦瑤柱 Braised Tianjin Cabbage Rolls with Sea Moss and Conpoy		\$288

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蠔皇原隻三頭青邊鮑
Braised Whole Abalone (3 heads) in Oyster Sauce



官燕釀竹筍
Braised Superior Bird's Nest stuffed in Bamboo Piths



杏汁白菜膽燉白肺湯
Double-boiled Pig's Lung Soup with Chinese Cabbage
and Almond Juice



花膠燉北菇湯
Double-boiled Fish Maw Soup with Black Mushroom

魚翅 Shark's Fin



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| 肘子濃湯雞煲翅 (6兩)
Double-boiled Shark's Fin in Supreme Soup with
Chicken and Yunnan Ham (6 taels) | 4位 4 per persons \$1,388 |
| 高湯海虎翅 (2.5兩)
Double-boiled Superior Shark's Fin in Supreme Soup (2.5 taels) | 每位 per person \$988 |
| 紅燒大鮑翅 (2.5兩)
Braised Superior Shark's Fin in Brown Sauce (2.5 taels) | 每位 per person \$788 |
|  秘製濃汁扒翅 (3兩)
Braised Shark's Fin in our Chef's Homemade Sauce (3 taels) | 每位 per person \$698 |
| 生拆蟹肉乾撈大生翅 (2.5兩)
Shark's Fin tossed with Crab Meat (2.5 taels) | 每位 per person \$688 |
|  古法桂花炒魚翅 (3兩)
Sautéed Shark's Fin with Scrambled Eggs and
Bean Sprouts (3 taels) | \$688 |
| 魚湯排翅 (2兩)
Simmered Shark's Fin in Fish Broth (2 taels) | 每位 per person \$498 |
| 紅燒蟹皇翅 (1.5兩)
Braised Shark's Fin Soup with Crab Roe (1.5 taels) | 每位 per person \$498 |
| 肘子片菜膽燉翅 (2兩)
Double-boiled Shark's Fin Soup with
Yunnan Ham and Heart of Green (2 taels) | 每位 per person \$498 |
| 紅燒雞絲翅 (1.5兩)
Braised Shark's Fin Soup with Shredded Chicken (1.5 taels) | 每位 per person \$368 |

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燕窩 Bird's Nest



高湯燴官燕 Braised Superior Bird's Nest in Bouillon	每位 per person	\$688
官燕釀竹筍 Braised Superior Bird's Nest stuffed in Bamboo Piths	每位 per person	\$558
蟹肉燴官燕 Braised Superior Bird's Nest with Crab Meat	每位 per person	\$688
生拆蟹肉燴燕窩 Braised Bird's Nest Soup with Crab Meat	每位 per person	\$318
雞茸燕窩羹 Braised Bird's Nest Soup with Minced Chicken	每位 per person	\$298
燕窩瑤柱蒸滑蛋 Steamed Bird's Nest and Conpoy with Egg Custard	每位 per person	\$308

湯、羹 Soups



淮杞螺頭海中寶 Double-boiled Sea Whelk Soup with Wolfberry and Dried Seafood	每窩 per bowl	\$598
海皇豆腐羹 Seafood and Bean Curd Soup	每位 per person	\$138
蟹肉粟米羹 Sweet Corn Soup with Crab Meat	每位 per person	\$138
花膠燉北菇湯 (2兩) Double-boiled Fish Maw Soup with Black Mushroom (2 taels)	每位 per person	\$388
鮑參翅肚羹 Shark's Fin Soup with Fish Maw, Sea Cucumber and Abalone	每位 per person	\$318
宮廷酸辣羹 Hot and Sour Soup with Shredded Abalone, Fish Maw and Bean Curd	每位 per person	\$138
蟲草花燉水鴨 Double-boiled Teal with Cordyceps Flower Soup	每窩 per bowl	\$588
西湖牛肉羹 Minced Beef Soup with Egg Whites	每位 per person	\$138
 鮮百合竹筍上素羹 Vegetables Soup with Lily Bulbs and Bamboo Piths	每位 per person	\$138
足料老火例湯 Daily Soup	每窩 per bowl 每位 per person	\$308 \$88

中山魚頭煲
Braised Fish Head in Casserole



玉簪明蝦球
Sautéed Prawns with Yunnan Ham and Bamboo Shoot



百花炸蟹鉗
Deep-fried Crab Claw stuffed with Shrimp Mousse



格蘭焗釀響螺
Baked Whole Sea Whelk stuffed with Crab Meat, Assorted Meat and Mushroom

海鮮 Seafood



- 彩椒榆耳炒鮮斑球 \$488
Wok-fried Garoupa Fillets with Elm Fungus and Bell Peppers
- 燒汁煎銀鱈魚 \$388
Pan-fried Cod Fish with Brown Sauce
- 帝 中山魚頭煲 \$328
Braised Fish Head in Casserole
- 上湯鍋巴海中蝦 每位 per person \$188
Baked Live Prawns in Bouillon served with Crispy Rice Crackers
- 玉簪明蝦球 \$368
Sautéed Prawns with Sliced Yunnan Ham and Bamboo Shoots
- 格蘭焗釀響螺 每位 per person \$188
Baked Whole Sea Whelk stuffed with Crab Meat, Assorted Meat and Mushroom
- 百花炸蟹鉗 每隻 per piece \$128
Deep-fried Crab Claw filled with Shrimp Mousse
- 鵲巢螺片帶子 \$338
Wok-fried Scallops and Sliced Sea Whelk served in a Taro Nest

游水海鮮 Live Seafood



時價 Market Price
(敬請預訂 Order in advance)

東星斑
Spotted Garoupa

瓜子斑
Speckled Garoupa

蘇鼠斑
Humpback Garoupa

海中蝦
Sea Prawn

基圍蝦
Jinga Shrimp

蠔子皇
Razor Clam

肉蟹
Mud Crab

大紅花蟹
Red Crab

亞拉斯加蟹
Alaskan King Crab

澳洲龍蝦
Australian Lobster

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肉類 Meat



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| 尖椒青椒炒牛肉
Stir-fried Beef Fillets with Green Pepper and Chilli | \$218 |
| 京蔥爆牛柳
Wok-fried Beef Fillets with Beijing Onion | \$218 |
| 馳名蒙古醬烤骨
Braised Spare Ribs 'Mongolian' Style | \$248 |
| 菠蘿咕嚕肉
Sweet and Sour Pork with Pineapple | \$218 |
| 欖菜豆卜蒸排骨
Steamed Pork Ribs with Preserved Olives and Bean Curd Puff | \$208 |
| 涼瓜爆燒腩片
Wok-fried Roasted Pork Belly with Bitter Melon | \$208 |
|  古法蒸肉餅
Traditional Steamed Minced Pork Patty | \$218 |
| 梅菜扣肉煲
Stewed Pork Belly with Preserved Vegetables in Casserole | \$218 |

脆皮炸子雞
Deep-fried Crispy Chicken



菠蘿咕嚕肉
Sweet and Sour Pork with Pineapple



白雪龍皇炒麵「香港美食之最至高榮譽金獎」
Wok-fried Egg Noodles with Lobster and Scrambled Egg Whites
"Hong Kong Tourism Board Best of the Best Culinary Awards – Gold with Distinction Award"

京蔥爆牛柳
Wok-fried Beef Fillet with Beijing Onion

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家禽 Poultry



 頭抽香煎走地雞 Pan-fried Boneless Chicken with Superior Soy Sauce	半隻 Half	\$308
	全隻 Whole	\$598
西檸煎軟雞 Pan-fried Chicken Fillet with Lemon Sauce		
	半隻 Half	\$248
 脆皮炸子雞 Deep-fried Crispy Chicken	半隻 Half	\$308
	全隻 Whole	\$598
金華玉樹雞 Steamed Boneless Chicken with Yunnan Ham and Vegetables		
	半隻 Half	\$308
	全隻 Whole	\$598
金針雲耳荷香蒸雞 Steamed Chicken with Black Fungus and Dried Lily Bulbs wrapped with Lotus Leaf		
		\$288
乾蔥豆豉滑雞煲 Stewed Chicken with Shallots and Black Beans in Casserole		
		\$238
八珍扒大鴨 (敬請一日前預訂) Braided Duck filled with Assorted Meat (Order 1 day in advance)		
	半隻 Half	\$268
	全隻 Whole	\$538
菜片乳鴿鬆 Wok-fried Minced Pigeon with Bamboo Shoots served with Lettuce		
		\$208

蔬菜豆腐 野菜·豆腐 Vegetables & Bean Curd



 雪裡紅古法燒豆腐 Braised Bean Curd with Preserved Vegetables		\$178
 鬼馬炒素雞 Stir-fried Vegetarian Chicken with Assorted Vegetables		\$168
 南乳溫公齋 Stewed Vegetables and Fungus with Red Fermented Bean Curd		\$198
 葡汁焗四蔬 (需時20分鐘) Baked Assorted Vegetables in Portuguese Sauce (20 Minutes for Preparation)		\$178
 薑汁炒有機芥蘭 Stir-fried Organic Kale with Ginger Sauce		\$178
 青瓜青椒炒涼瓜 Stir-fried Bitter Melon with Cucumber and Green Pepper		\$178
 白靈菇扒生菜 Braised Lettuce with Bailing Mushroom		\$168
 椒鹽舞茸菌 Deep-fried Maitake Mushroom tossed with Spicy Salt		\$138
 竹筴頂湖上素 Braised Assorted Vegetables with Bamboo Piths		\$198
上湯雲腿絲浸有機菜遠 Simmered Organic Choi Sum with Yunnan Ham in Bouillon		\$178

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 素菜 Vegetarian Dish

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粉麵飯 Noodles & Rice



菜遠鮮斑球炒河粉 Fried Rice Noodles with Garoupa Fillets and Vegetables	\$288
X.O. 醬乾炒牛河 Fried Rice Noodles with Beef in X.O. Sauce	\$248
桂花蟹肉炒粉絲 Stir-fried Glass Noodles with Crab Meat and Scrambled Eggs	\$288
海鮮炆米粉 Stewed Vermicelli with Assorted Seafoods	\$268
豉椒味菜牛柳絲炒麵 Fried Noodles with Shredded Beef, Black Beans Chilli and Preserved Pickles	\$208
  白雪龍皇炒麵「香港美食之最至高榮譽金獎」 Wok-fried Egg Noodles with Lobster and Scrambled Egg Whites "Hong Kong Tourism Board Best of the Best Culinary Awards - Gold with Distinction Award"	\$598
 帝苑蟹子炒香苗 Fried Rice with Crab Roe, Diced Taro and Vegetables	\$248
鮑粒福建炒飯 Fried Rice with Diced Abalone 'Fujian' Style	\$288
飄香荷葉飯 Fried Rice with Shrimps wrapped with Lotus Leaf	\$228
蛋白海鮮菜粒炒飯 Fried Rice with Seafood, Egg Whites and Diced Vegetables	\$248
馬友鹹魚雞粒炒飯 Fried Rice with Diced Chicken and Salted Fish	\$228

甜品 Desserts



冰花燉官燕 Double-boiled Superior Bird's Nest with Rock Sugar	每位 per person	\$688
椰汁燉官燕 Double-boiled Superior Bird's Nest with Coconut Milk	每位 per person	\$688
生磨燕窩合桃露 Sweetened Walnut Cream with Bird's Nest	每位 per person	\$168
黃金煎堆 (三件) Deep-fried Glutinous Rice Balls coated with Sesame (3 pieces)		\$80
生磨合桃露 Sweetened Walnut Cream	每位 per person	\$75
生磨蛋白杏仁茶 Sweetened Almond Cream with Egg Whites	每位 per person	\$75
奶皇炸春卷 Deep-fried Spring Rolls filled with Egg Custard		\$75
金絲黃金卷 Deep-fried Crispy Dough glazed with Honey		\$75
香芒凍布甸 Chilled Mango Pudding	每位 per person	\$75
金箔黑芝麻卷 Black Sesame Rolls with Gold Leaf		\$75

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