



ANTIPASTI
Appetizer 前菜

	港幣HK\$		港幣HK\$
INSALATA DI ABALONE CON ASPARAGI, PATATE, SALSIA AL CAVIALE OSCIETRA E LIMONE Abalone and Asparagus Salad served with Potato, Osicetra Caviar and Lemon Dressing 鮑魚、青蘆筍沙律伴特級魚子醬配檸檬橄欖油汁	380	PROSCIUTTO IBERICO STAGIONATO 48 MESI SERVITO CON MELONE 48 Months Iberico Spanish Ham with Fresh Melon 48個月風乾西班牙黑毛豬火腿配蜜瓜	688
LA MOZZARELLA DI BUFALA O LA BURRATA PUGLIESE CON INSALATINA DI POMODORINI, BASILICO E PROSCIUTTO DI PARMA Buffalo Mozzarella Cheese or Burrata Cheese with Fresh Tomato and Parma Ham 水牛芝士伴番茄沙律配帕爾馬火腿	328	INSALATA DI POLPO E CAPESANTE CON PATATE SERVITA NELLA BUCCIA DI LIMONE AMALFITANO Octopus and Scallops Salad with Potato served in Amalfi Lemon 八爪魚帶子薯仔沙律配意大利檸檬	288

ZUPPE
Soup 湯

IL MINISTRONE DI VERDURE TRADIZIONALE Traditional Italian Vegetables Soup 傳統意式雜菜湯	178	STRACCIATELLA ALLA ROMANA Beef and Capon Consommé with Beaten Egg and Parmesan Cheese 意式蛋花牛肉清湯	178
BISQUE DI ARAGOSTA CON CREMA ACIDA, SCALOGNO ED ERBA CIPOLLINA Lobster Bisque with Croutons, Crème Fraiche and Chives 意式龍蝦湯	218		

PASTE E RISOTTI
Pasta and Risotto 意大利粉及飯

RAVIOLI RIPIENI DI GUANCIA DI MANZO WAGYU CON PUREA DI ZUCCA, CASTAGNE E RIDUZIONE DI VINO ROSSO Home-made Ravioli stuffed with Wagyu Beef Cheek, Pumpkin, Chestnuts and Red Wine Reduction 自家製意大利雲吞釀和牛面頰肉伴南瓜、栗子配紅酒汁	388	LINGUINE ALLA SABATINI Linguine with Scampi, Clams and Mussels, a Sabatini Original 招牌意大利扁意粉伴小龍蝦、蜆肉、青口、番茄汁	448
PAPPARDELLE AL SUGO DI ANITRA TRADIZIONALE 'PUNTA DI COLTELLO' Pappardelle Pasta with Traditional Duck Ragout 意式鴨肉醬闊麵	388	TAGLIOLINI ALL'ASTICE LEGGERMENTE PICCANTI CON POMODORINI Homemade Tagliolini with Lobster and Chilli Cherry Tomato Sauce 自家製龍蝦全蛋麵配辣番茄汁	508
RISOTTO AI FUNGHI PORCINI Risotto with Porcini Mushrooms 意式牛肝菌意大利飯	398	LINGUINE AI GAMBERI ROSSI DI SICILIA CON POMODORINI E BASILICO Linguine with Sicilian Red Prawns with Cherry Tomatoes and Fresh Basil 意式西西里紅蝦扁意粉配香草番茄	528
LASAGNA ALLA BOLOGNESE The Original Oven-baked Lasagna Bolognese Style 意式肉醬千層麵	408		
SPAGHETTI ALLE VONGOLE VERACI Spaghetti with Fresh Clams, Garlic and Parsley 香蒜蜆肉意大利粉	428		

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SECONDI

Main Course 主菜

IL PESCE Fish 海鮮類	港幣HK\$	LE CARNI Meat 肉類	港幣HK\$
FILETTO DI BRANZINO ALLA SABATINI CON OLIVE, PATATE E POMODORINI FRESCHI Baked Fillet of Seabass 'Sabatini Style' with Potatoes, Olives, and Cherry Tomatoes 沙巴天尼式焗海鱸魚伴香薯、橄欖配車厘茄	488	GALLETTO ARROSTITO AL FORNO CON SALSA ALLA CACCIATORA Oven-Baked Spring Yellow Chicken with Cacciatora Sauce 香烤春雞伴意式香草番茄醬	460
ROMBO SELVATICO AL FORNO CON TRIPPA DI BACCALA', PORCINI E CHIPS DI AGLIO Wild Turbot served with Fish Tripes, Porcini Mushrooms and Garlic Chips 多寶魚柳伴魚肚、牛肝菌配香蒜	488	GUANCETTA DI MANZO BRASATA AL BAROLO CON POLENTA ALLA PIASTRA Slow-cooked Wagyu Beef Cheek with Polenta and Barolo Red Wine Sauce 慢煮和牛臉頰肉伴玉米餅配紅酒汁	488
FILETTI DI SOGLIOLA CON ASPARAGI VERDI, DATTERINI E SALSA AL PINOT GRIGIO Fillets of Dover Sole with Green Asparagus, Sicilian Cherry Tomatoes and Pinot Grigio Sauce 香煎法國龍脷柳伴青蘆筍、車厘茄配白酒汁	698	BRACIOLA DI MAIALE IBERICO CON PORCINI, VERDURINE E SALSA ALLA MOSTARDA DI POMMERY Iberico Pork Chop with Porcini Mushrooms, Seasonal Vegetables and Honey Pommery Mustard Sauce 香煎西班牙豬扒伴牛肝菌配蜜糖芥末汁	488
		OSSOBUCO DI VITELLO BRASATO AL FORNO CON CON RISOTTO ALLO ZAFFERANO Slow-Braised Veal Shank with Saffron Risotto and Gremolata 傳統意式燴牛膝配番紅花意大利飯	508

DALLA GRIGLIA

From the Grill 烤肉

COSTOLETTE D' ABBACCHIO SCOTTADITO AL TIMO E LIMONE, CON VERDURE DI STAGIONE E MILLEFOGLIE DI PATATA Charcoal Grilled Lamb Chops with Thyme and Lemon, Seasonal Vegetables and Potato Mille-feuille 澳洲羊排伴時令雜菜配香薯	548	CONTRO-COSTA DI MANZO AMERICANO U.S. Prime Rib Eye Steak 美國頂級肉眼扒	548
FILETTO DI MANZO WAGYU ALLA GRIGLIA CON FEGATO GRASSO D'ANITRA, FRUTTI DI BOSCO E TARTUFO NERO Australian Wagyu Beef Tenderloin with Duck Liver, Mixed Berries Sauce and Black Truffle 澳洲和牛柳伴鴨肝、雜莓醬配黑松露	668	MANZO AUSTRALIANO MAYURA M9 (280G) Australian Mayura Beef M9 (280g) 澳洲M9和牛西冷 (280克)	1,180
		MANZO GIAPPONESE A4 (220G) Japanese Beef A4 (220g) 日本A4和牛 (220克)	1,080
		CONTROFILETTO DI MANZO ANGUS AUSTRALIANO ALLA GRIGLIA CON VERDURE DI STAGIONE Grilled Australian Angus Beef Sirloin served with Seasonal Vegetables 香烤澳洲安格斯西冷扒配時令雜菜	548

CONTORNI

Side Dish 伴菜

ASPARAGI ALL' AGRO Steamed Asparagus with Lemon and Olive Oil 檸檬欖油青蘆筍	138	INSALATINA DI RUCOLA, POMODORINI CILIEGIA E SCAGLIE DI PARMIGIANO Rucola Salad with Cherry Tomatoes and Shaved Parmesan Cheese 意式火箭菜沙律伴車厘茄配巴馬臣芝士	148
VERDURE GRIGLIATE ALLA MEDITERRANEA Grilled Vegetables Italian Style with Balsamic and Garlic Olive Oil 香烤意大利雜菜	138	SPINACI SALTATI ALL' AGLIO Sautéed Spinach with Garlic and Olive Oil 香炒香蒜菠菜	158
INSALATA VERDE MISTA AL BALSAMICO O ALL' OLIO E LIMONE Mixed Green Salad with Balsamic Dressing or Lemon Olive Oil Dressing 雜菜沙律配黑醋汁或檸檬欖油汁	138	PORCINI TRIFOLATI ALL' AGLIO E PREZZEMOLO Sautéed Porcini Mushrooms with Garlic and Parsley 香炒香蒜牛肝菌	168

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何偉成師傅招牌菜式 ホー料理長の 特製メニュー

Chef Ho's Signature Dishes



<p>螺頭燉竹絲雞湯 Double-boiled Silky Fowl Soup with Sea Whelk 烏骨雞とほら貝の蒸しスープ</p>	<p>每位 per person 1名様 \$128 四至六位用 4-6 persons 4~6名様 \$588</p>
<p>即燒堂弄手剪原隻乳豬 Roasted Whole Suckling Pig 子豚の丸焼き</p>	<p>\$1,288</p>
<p>焗釀鮮蟹蓋 (兩位起) Baked Whole Crab Shell Filled with Crab Meat and Onions (Minimum of two persons) 蟹の甲羅の詰め物焼き (2名様~)</p>	<p>每位 per person 1名様 \$178</p>
<p>生煎蓮藕餅 Pan-fried Lotus Root Filled with Assorted Meat れんこんの肉詰め</p>	<p>\$138</p>
<p>燒汁蒜片炒澳洲M5和牛 Wok-fried Wagyu Beef with Crispy Garlic and Gravy 和牛とクリスピーガーリックのグレービーソース炒め</p>	<p>\$488</p>

 市品新推介 Recommendations 酒店訂位



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餐前小食 前菜

Appetizers



	椒鹽海參扣 (6兩) Deep-fried Sea Cucumber in Spicy Salt (6 taels) なまこの塩胡椒揚げ (225g)	\$188
	黃金海蝦 Wok-fried Live Shrimps Tossed with Salty Egg Yolk 海老の塩漬け卵黃炒め	\$178
	蔥油海蜆 Tossed Jelly Fish with Spring Onion くらげのねぎ油和え	\$118
	蜆芥鯪魚球 (6粒) Deep-fried Dace Fish Balls Served with Preserved Clam Sauce (6 pieces) 揚げ川魚団子 貝の漬物のソース添え (6個)	\$138
	鹵水墨魚片 Marinated Cuttlefish with Preserved Soy Sauce いかの中国香辛料入りしょうゆマリネ	\$138
	蒜片牛柳粒 Sautéed Diced Beef with Crispy Garlic 牛サイコロステーキのクリスピーガーリック炒め	\$188
	蜜燒豬頸肉 Roasted Pork Neck with Honey 豚トロの蜂蜜風味ロースト	\$148
	蒜泥白肉 Chilled Pork Belly with Garlic and Chilli 豚バラ肉の冷製 ガーリックチリソース添え	\$148
	蝦醬香酥骨 Crispy-fried Pork Ribs with Shrimp Paste スペアリブの海老みそ揚げ	\$138
	香脆炸雲吞 (6粒) Deep-fried Wontons (6 pieces) 揚げワンタン (6個)	\$128
	鹵水鴨舌 Marinated Duck Tongues in Preserved Soy Sauce 鴨舌の中国香辛料入りしょうゆマリネ	\$148
	金沙豆腐粒 Deep-fried Bean Curd Tossed with Salty Egg Yolk 塩漬け卵黃風味の揚げ豆腐	\$98
	紫薑糖心皮蛋 Preserved Eggs with Young Ginger ピータンと新しょうがの盛り合わせ	\$98
	京式素鵝 Deep-fried Bean Curd Sheet Stuffed with Assorted Vegetables 精選揚げ湯菜巻き	\$98

 每碗輕律介 Recommendations 只供參考

 素菜 Vegetarian Dish 素食料理

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燒烤 中国式バーベキュー Barbecued Specialties



<p>乳豬燒味併盤 Roasted Suckling Pig with Barbecued Meat Combination 子豚のローストと中国式バーベキューの盛り合わせ</p>	\$368				
<p>化皮乳豬 Roasted Suckling Pig 子豚のロースト</p>	\$338				
<p>蜜汁叉燒 Honey Roasted Barbecued Pork 蜂蜜風味のチャーシュー</p>	\$238				
<p>炭燒三層肉 Charcoal Grilled Pork Belly 炭焼き豚バラ肉</p>	\$218				
<p> 脆皮燒鵝皇 Roasted Crispy Goose Served with Plum Sauce がちょうのロースト 梅ソース添え</p>	\$268				
<p>玫瑰豉油雞 Marinated Chicken with Supreme Soy Sauce 鶏肉のしょうゆマリネ</p>	<table border="0"> <tr> <td>半隻 Half 1/2羽</td> <td>\$258</td> </tr> <tr> <td>一隻 Whole 1羽</td> <td>\$500</td> </tr> </table>	半隻 Half 1/2羽	\$258	一隻 Whole 1羽	\$500
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一隻 Whole 1羽	\$500				
<p>貴妃走地雞 Marinated Chicken with Yunnan Ham, Conpoy and Dried Shrimps 味付き蒸し鶏</p>	<table border="0"> <tr> <td>半隻 Half 1/2羽</td> <td>\$238</td> </tr> <tr> <td>一隻 Whole 1羽</td> <td>\$488</td> </tr> </table>	半隻 Half 1/2羽	\$238	一隻 Whole 1羽	\$488
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 特別推介 Recommendations 必点おすすめ

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燕窩 燕の巢 Bird's Nest



高湯燴官燕 Braised Superior Bird's Nest in Bouillon 高級燕の巢の高湯スープ煮	每位 per person 1名様	\$688
官燕釀竹筴 Braised Superior Bird's Nest Stuffed in Bamboo Fungus 高級燕の巢詰め衣笠茸の煮物	每位 per person 1名様	\$550
蟹肉燴官燕 Braised Superior Bird's Nest with Crab Roe 高級燕の巢と蟹みその煮物	每位 per person 1名様	\$688
生拆蟹肉燴燕窩 Braised Bird's Nest Soup with Crab Meat 燕の巢と蟹みその煮物	每位 per person 1名様	\$298
燕窩瑤柱蒸蛋 Steamed Egg with Bird's Nest and Conpoy 燕の巢と干し貝柱入り蒸し卵		\$298
黑松露菌雞茸燕窩羹 Braised Bird's Nest Soup with Black Truffle and Minced Chicken 黒トリュフと鶏挽肉入り燕の巢スープ	每位 per person 1名様	\$298
雞茸燕窩羹 Braised Bird's Nest Soup with Minced Chicken 燕の巢と鶏挽肉のスープ	每位 per person 1名様	\$288

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鮑魚海味 あわび・乾物海鮮 Abalone & Dried Seafood



<p>蟻皇原隻三頭青邊鮑 Braised Whole Abalone (3 heads) in Oyster Sauce あわびの姿煮(約200g) オイスターソース風味</p>	<p>毎隻 per piece 1つ</p>	<p>\$798</p>
<p>生扣原隻南非四頭鮮吉品鮑 Braised Whole South African Abalone (4 heads) in Oyster Sauce 南アフリカ産あわびの姿煮(約150g) オイスターソース風味</p>	<p>毎隻 per piece 1つ</p>	<p>\$388</p>
<p>婆參鮮鮑甫 Braised Abalone with Sea Cucumber あわびとなまこの煮物</p>		<p>\$988</p>
<p>翡翠鮮鮑片 Braised Sliced Abalone with Vegetables あわびのスライスと野菜の煮物</p>		<p>\$638</p>
<p>鮑汁扣海參(2両) Braised Sea Cucumber in Abalone Sauce (2 taels) なまこのあわびソース煮(75g)</p>	<p>毎件 per piece 1つ</p>	<p>\$158</p>
<p>蝦籽扣原條遼參 Braised Japanese Sea Cucumber with Dried Shrimp Roe 日本産なまこの蝦子煮</p>	<p>毎支 per piece 1つ</p>	<p>\$268</p>
<p>蛋白煎海參 Pan-fried Sea Cucumber with Egg White なまこと卵白のソテー</p>		<p>\$338</p>
<p>鮑汁扣鵝掌 Braised Goose Web in Abalone Sauce がちょうの水かきのソテー</p>	<p>毎隻 per piece 1つ</p>	<p>\$98</p>
<p>翡翠鴛鴦瑤柱甫 Braised Tianjin Cabbage Rolls with Sea Moss and Conpoy 髪菜と干し貝柱入り天津白菜の煮物</p>		<p>\$288</p>

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湯羹 スープ Soups



螺頭海中寶 Double-boiled Dried Seafood and Sea Whelk Soup 乾物海鮮とほら貝の蒸しスープ	四至六位用 4-6 persons 4~6名様	\$588
海皇豆腐羹 Seafood and Bean Curd Soup 海鮮と豆腐のスープ	每位 per person 1名様	\$118
蟹肉粟米羹 Sweet Corn Soup with Crab Meat 蟹肉とコーンのスープ	每位 per person 1名様	\$118
花膠燉北菇湯 Double-boiled Fish Maw Soup with Black Mushroom 魚の浮き袋と椎茸の蒸しスープ	每位 per person 1名様	\$388
鮑參翅肚羹 Shark's Fin Soup with Fish Maw, Sea Cucumber and Abalone 魚の浮き袋となまことあわび入りふかひれスープ	每位 per person 1名様	\$238
宮廷酸辣羹 Hot and Sour Soup with Shredded Abalone, Fish Maw and Bean Curd 細切りあわびと魚の浮き袋と豆腐入り酸辣湯(サンラータン)	每位 per person 1名様	\$118
西湖牛肉羹 Minced Beef Soup with Egg White 牛挽肉と卵白のスープ	每位 per person 1名様	\$118
鮮白合竹筴上素羹 Vegetables Soup with Lily Bulbs and Bamboo Piths 衣笠茸と百合根の精進スープ	每位 per person 1名様	\$118
足料老火例湯 Daily Soup 本日のスープ	四至六位用 4-6 persons 4~6名様	\$298

素菜 Vegetarian Dish 素食料理

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海鮮 海鮮 Seafood



彩椒榆耳炒鮮斑球 Wok-fried Garoupa Fillets with Elm Fungus and Bell Peppers ガループフィレときくらげとパプリカの炒め物		\$488
燒汁煎銀鱈魚 Pan-fried Cod Fish with Brown Sauce たらのブラウンソース焼き		\$338
上湯鍋巴海中蝦 Baked Live Prawns in Bouillon Served with Crispy Rice Crackers 活け海老の上湯スープ蒸し焼き おこげ添え	每位 per person 1名様	\$168
玉簪明蝦球 Sauteéd Prawns with Yunnan Ham and Bamboo Shoots 海老と雲南ハムとたけのこの炒め物		\$348
焗醃響螺 Baked Whole Sea Whelk ほら貝の詰め物焼き	每位 per person 1名様	\$168
百花炸蟹钳 Deep-fried Crab Claw Filled with Shrimp Mousse 蟹爪の揚げ物 海老のすり身詰め	每隻 per piece 1つ	\$108
鵲巢螺片帶子 Wok-fried Scallops and Sliced Sea Whelk Served in a Taro Nest ほら貝とほたての炒め物 タロ芋の鳥の巣風バスケット添え		\$338

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游水海鮮 活魚 Live Seafood



時價 Market Price 時価

鬚眉 (敬請預訂 Order in advance 要予約)

Giant Labrid
ナポレオンフィッシュ

三刀

Flagfish
タカノハダイ

青衣

Green Wrasse
青ベラ

黃腳鯧

Yellow-Fin Seabream
鯛

黃皮老虎斑

Tiger Garoupa
タイガーガルーバ

老鼠斑 (敬請預訂 Order in advance 要予約)

Pacific Garoupa
パシフィックガルーバ

東星斑

Spotted Garoupa
スポットガルーバ

海石蚌

Golden Garoupa
フェダイ

瓜子斑

Speckled Garoupa
スペックルガルーバ

澳洲龍蝦

Australian Lobster
オーストラリア産ロブスター

波士頓龍蝦

Boston Lobster
ボストン産ロブスター

宮貴蝦

Mantis Shrimp
ヨシエビ

花竹蝦

Striped Prawn
車海老

基圍蝦

Jinga Shrimp
海老

象拔蚌

Geoduck
ミル貝

蠔子皇

Razor Clam
マテ貝

亞拉斯加蟹

Alaskan King Crab
アラスカ産蟹

大紅花蟹

Red Crab
渡り蟹

肉蟹

Mud Crab
グリーンクラブ

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豬肉牛肉 豚肉・牛肉 Pork & Beef



尖椒青椒炒牛肉 Stir-fried Beef Fillets with Green Pepper and Chilli 牛肉とピーマンととうがらしの炒め物	\$188
京蔥爆牛柳 Wok-fried Beef Fillets with Beijing Onion 牛フィレとねぎの炒め物	\$188
馳名蒙古醬烤骨 Braised Spare Ribs 'Mongolian' Style スペアリブのモンゴル風煮込み	\$228
菠蘿咕嚕肉 Sweet and Sour Pork with Pineapple パイナップル入り酢豚	\$188
欄菜豆卜蒸排骨 Steamed Pork Ribs with Preserved Olive and Bean Curd Puff スペアリブと中国オリーブと厚揚げの蒸し物	\$188
黑椒珍菌爆豬頸肉 Stir-fried Pork Neck with Assorted Mushrooms and Black Pepper 豚トロときのこの黒胡椒炒め	\$188
惹味海山骨 Wok-fried Pork Ribs with Shrimp Paste スペアリブの海老みそ炒め	\$188
涼瓜爆燒腩片 Wok-fried Roasted Pork Brisket with Bitter Melon 豚バラ肉のローストと苦瓜の炒め物	\$178
古法蒸肉餅 Traditional Steamed Minced Pork Patty 豚挽肉の昔風蒸しハンバーグ	\$198
梅菜扣肉煲 Stewed Pork Belly with Preserved Vegetables in Casserole 豚バラ肉と梅菜の土鍋煮	\$188

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雞肉鴨肉 鶏肉・鴨肉

Poultry



頭抽香煎走地雞 Pan-fried Boneless Chicken with Superior Soy Sauce 鶏肉の一番搾りしょうゆ焼き	半隻 Half 1/2羽 一隻 Whole 1羽	\$258 \$500
西檸煎軟雞 Pan-fried Chicken Fillet with Lemon Sauce 鶏肉のソテー レモンソースかけ	半隻 Half 1/2羽	\$248
大漠風沙雞 Roasted Chicken Marinated with Chopped Garlic 鶏肉のガーリック風味ロースト	半隻 Half 1/2羽 一隻 Whole 1羽	\$258 \$500
脆皮炸子雞 Deep-fried Crispy Chicken クリスピーチキン	半隻 Half 1/2羽 一隻 Whole 1羽	\$258 \$500
金華玉樹雞 Steamed Boneless Chicken with Yunnan Ham and Vegetables 雲南ハムと野菜入り鶏肉の蒸し物	半隻 Half 1/2羽 一隻 Whole 1羽	\$278 \$538
金針雲耳荷香蒸雞 Steamed Chicken with Black Fungus and Dried Lily Bulbs Wrapped with Lotus Leaf 鶏肉ときくらげと百合根の蓮の葉包み蒸し		\$268
乾蔥豆豉滑雞煲 Stewed Chicken with Shallots and Black Bean in Casserole 豆豉とエシャロット入り鶏肉の土鍋煮		\$168
菜片乳鴿鬆 Wok-fried Minced Pigeon with Bamboo Shoots Served with Lettuce 鳩挽肉とたけのこの炒め物 レタス包み		\$188

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蔬菜豆腐 野菜・豆腐

Vegetables & Bean Curd



- ④ 雪裡紅古法燻豆腐 \$168
Braised Bean Curd with Preserved Vegetables
豆腐と雪菜の煮物
- ④ 鬼馬炒素雞 \$138
Stir-fried Vegetarian Chicken with Assorted Vegetables
精進鶏肉と野菜の炒め物
- ④ 南乳溫公齋 \$168
Stewed Vegetables and Fungus with Fermented Bean Curd
野菜ときくらげの南乳ソース煮
- ④ 薑汁炒有機芥蘭 \$148
Stir-fried Organic Kale with Ginger Sauce
有機カイランのしょうがソース炒め
- ④ 青瓜青椒炒涼瓜 \$138
Stir-fried Bitter Melon with Cucumber and Green Pepper
きゅうりとピーマンと苦瓜の炒め物
- ④ 白靈菇扒生菜 \$148
Braised Lettuce with Bailing Mushroom
レタスと白しめじの煮物
- ④ 蠔油雙菇 \$128
Braised Assorted Mushrooms with Vegetarian Oyster Sauce
豆腐と雪菜の煮物
きのこのオイスターソース煮
きのこの精進オイスターソース煮
- ④ 竹筴頂湖上素 \$168
Braised Assorted Vegetables with Bamboo Piths
衣笠茸と野菜の煮物
- 上湯雲腿絲浸有機菜遠 \$148
Simmered Organic Choi Sum with Yunnan Ham in Bouillon
有機サイシンと雲南ハムのスープ煮

④ 素食 Vegetarian Dish 素食料理

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粥粉 麵飯 麵・ご飯・お粥

Noodles, Rice & Congee



鮑片雞球粥 Sliced Abalone and Chicken Congee あわびと鶏肉のお粥	每碗 per bowl 1碗	\$288
菜遠鮮斑球炒河粉 Fried Rice Noodles with Garoupa Fillets and Vegetables ガルーパーフィレと野菜の炒め米粉平麵		\$288
X.O. 醬乾炒牛河 Fried Rice Noodle with Beef Fillets in X.O. Sauce 牛肉入り炒め米粉平麵 X.O.ソース風味		\$228
桂花蟹肉炒粉絲 Stir-fried Glass Noodle with Crab Meat and Scrambled Eggs 蟹肉と卵の炒め春雨		\$288
雙芹魚鬆炆米粉 Braised Rice Vermicelli with Minced Fish Cake and Celery 魚そぼろとセロリの煮込みビーフン		\$168
海鮮炆米粉 Stewed Rice Vermicelli with Assorted Seafoods 海鮮入り煮込みビーフン		\$268
豉汁蝦球炒麵 Fried Noodles with Prawns in Black Bean Sauce 海老入り焼きそば 豆豉風味		\$288
豉椒味菜牛柳絲炒麵 Fried Noodle with Shredded Beef, Black Bean, Chilli and Preserved Pickles 牛フィレと味菜の焼きそば 豆豉風味		\$188
帝苑炒飯 Fried Rice with Crab Roes, Diced Taro and Vegetables 帝苑軒特製炒飯		\$208
 鮑粒福建炒飯 Fried Rice with Diced Abalone 'Fujian' Style あわび入り福建風炒飯		\$268
飄香荷葉飯 Fried Rice with Shrimps Wrapped with Lotus Leaf 海老炒飯の蓮の葉包み		\$198
蛋白海鮮菜粒炒飯 Fried Rice with Seafood, Egg White and Diced Vegetables 海鮮と卵白と野菜の炒飯		\$208
馬友鹹魚雞粒炒飯 Fried Rice with Diced Chicken and Salty Fish 鶏肉と塩漬け魚の炒飯		\$198
靚蝦膏牛鬆炒飯 Fried Rice with Minced Beef and Shrimp Paste 牛挽肉と海老みその炒飯		\$188
 五穀糙米炒飯 Fried Brown Rice with Five Grains 五穀米炒飯		\$168

 帝苑軒推介 Recommendations 当店おすすめ

 素菜 Vegetarian Dish 素食料理

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甜品デザート Desserts



冰花燉官燕 Double-boiled Superior Bird's Nest with Rock Sugar 高級燕の巣の氷砂糖蒸し	每位 per person 1名様	\$668
椰汁燉官燕 Double-boiled Superior Bird's Nest with Coconut Milk 高級燕の巣のココナッツミルク蒸し	每位 per person 1名様	\$668
湘蓮百合燉官燕 Double-boiled Bird's Nest with Lily Bulbs and Lotus Seeds in Rock Sugar 燕の巣と百合根と蓮の実の氷砂糖蒸し	每位 per person 1名様	\$550
生磨燕窩合桃露 Sweetened Walnut Cream with Bird's Nest 燕の巣入りくるみのお汁粉	每位 per person 1名様	\$138
生磨合桃露 Sweetened Walnut Cream くるみのお汁粉	每位 per person 1名様	\$68
生磨蛋白杏仁茶 Sweetened Almond Cream with Egg White 卵白入り杏仁のお汁粉	每位 per person 1名様	\$68

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APPETIZERS 頭盤**Appetizers Combination (For 2 Persons)**

Spring Roll, Deep-fried Shrimp Cake, Rice Paper Roll with Pork Fillet, Steamed Rice Flour Pouch, Cabbage and Chicken Salad
越式併盤(兩位用)春卷、越南蝦餅、燒豬柳米紙卷、越式蒸粉包、牙車快沙律


Grilled Pork Neck served with Pickle and Cold Noodle
燒豬頸肉伴酸菜及檬粉


 Banh Hoi with Grilled Sliced Beef/Roasted Pork/Roasted Shrimp
安南濱海配烤牛肉或燒豬柳或烤蝦

Crispy-fried Saigon Spring Rolls
香脆西貢春卷


Steamed Rice Flour Pouches with Minced Pork & Dried Shrimp
越式蒸粉包

Deep-fried Shrimp Cakes
越南脆炸蝦餅

 Grilled Sugar Cane wrapped with Shrimp Mousse
堤岸蔗蝦

 Stir-fried Minced Pork with Herbs served with Lettuces
越式乾撈肉碎生菜包

Rice Paper Rolls with Choice of Grilled Shrimps/ Soft Shell Crabs/
Roasted Pork Fillet/ Deep-fried Sole Fillet
烤蝦或軟殼蟹或燒豬柳或炸龍利柳米紙卷

 Deep-fried Chicken Wings with Lemongrass in 'Vietnamese' Style
越式香茅牛油雞翼

SALADS & SOUPS 沙律及湯

Vietnamese Cabbage and Chicken Salad
越式牙車快沙律

Pomelo Salad with Scallops, Squids and Shrimps
帶子、魷魚、鮮蝦柚子沙律

Green Papaya Salad with Sakura Shrimp and Vietnamese Sausage
扎肉櫻花蝦青木瓜沙律

 Deep-fried Soft Shell Crab with Green Mango Salad
軟殼蟹青芒果沙律


Seafood Sour Soup with Coconut (per person)
椰香海鮮酸湯(每位)

Fresh Clams Soup served in Young Coconut (per person)
椰青蜆湯(每位)

MAIN COURSES 主菜

French Spring Chicken 法國春雞
☞ Roasted with Five Spiced Herbs 五味燒
☞ Roasted with Vietnamese Herbs 蕉葉燒

 Crispy Beef Brisket served with Curry Sauce
脆皮咖喱牛腩

 Roasted Suckling Pig in 'Vietnamese' Style
 越式燒乳豬

Braised Oxtail with Lemongrass & Tomato served in Casserole
香茅鮮茄牛尾煲

 Signature Diced Beef Tenderloin with Fried Egg and Onion
招牌鐵板牛柳粒配煎蛋及洋蔥

Grilled Pork Chop flavored with Lemongrass
越南香茅豬扒

 Quail Flambé au Rum
美酒火焰燒鶉鴉


Banh Mi with Basil & Vietnamese Sausage or 'Omni Pork' (Veg)
越式三文治配扎肉或金不換'新豬肉'(素菜)

HK\$**293**

Vietnamese Live Crab 越南肉蟹

Boston Lobster 波士頓龍蝦

☞ Stir-fried with Peppercorns and Lemongrass 香茅胡椒炒

 ☞ Stir-fried with Curry Sauce 咖喱炒

☞ Stir-fried 'Ha Long Bay' Style 下龍灣香草辣醬炒

☞ Baked with Glutinous Rice 焗糯米飯(另加\$60)

208 Pan-seared Marble Goby with Fish Sauce
香烤魚露筍殼魚**293**Baked Cod Fillet with Mango Sauce
香芒焗銀鱈魚**268****178**

Vietnam Bighead Prawn 越南大頭蝦


 ☞ Baked with Garlic Butter 蒜香牛油燒

☞ Baked with Fish Sauce 越式香露燒

(each 只)

198**168**Stir-fried Clams with Sweet Basil and Assorted Pepper
越式金不換炒花蛤**238****178**Wok-fried Frog Legs 'Vietnamese' Style
越式香茅田雞腿**198****168**Stir-fried Soft Shell Crab with Oatmeal and Salted Egg Yolk
鹹香麥片炒軟殼蟹**168****168**Stir-fried Seasonal Vegetable with Salted Fish
馬友鹹魚炒時蔬**188****118**Stir-fried Seasonal Vegetable 'Vietnamese' Style
越式炒時蔬**138****NOODLE IN SOUP • RICE VERMICELLI • COLD NOODLE • FRIED NOODLE • RICE 金邊粉 • 米線 • 凍檬粉 • 炒粉 • 飯****138**

Vietnamese Beef Noodles in 'Le Soleil' Style in Soup

 Le Soleil 火車頭-越南生熟牛肉、牛筋湯金邊粉


(Small 小/Large 大)


168/208**198**Shrimp Head Oil Seafood Noodle in Tomato Soup
蝦頭油海鮮番茄湯米線**168/198****178**Shredded Chicken Noodle in Soup
越式雞絲湯金邊粉**158/188****168**Vietnamese Sausage and Noodle in Soup
扎肉湯金邊粉**148/178****98**

Cold Noodle 'Vietnamese' Style 越式凍檬粉

Grilled prawns, Crispy-fried Soft Shell Crabs, Spring Rolls,

Grilled Beef Fillet, Roasted Pork Fillet or Vietnamese Sausages
燒蝦, 炸軟殼蟹, 春卷, 燒牛肉, 燒豬柳或扎肉**188****148****268**Wok-fried Thick Rice Noodle with Prawns
蝦球炒金邊粉**218****258**Stir-fried Black Vermicelli in 'Vietnamese' Style
越式炒黑粉絲**188****248**Baked Rice with Seafood, Vietnamese Meat in Whole Coconut
椰青海鮮扎肉焗飯**208**

 Roasted Suckling Pig in 'Vietnamese' Style
 越式燒乳豬

248 Fried Rice with Crab Meat
生拆蟹肉炒飯**188****228**Stir-fried Spicy Minced Pork and Fried Eggs served with
Steamed Pandan Rice
越式香辣肉碎煎蛋配香蘭葉飯**198****208****198****178****98**

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|---|--|----------------------|-------|
| 🍲 | 文思豆腐羹 | (每位 per person 1人前) | \$108 |
| | Bean Curd Soup with Shredded Fungus and Dried Duck Brisket
干し鴨肉ときくらげ入り豆腐スープ | | |
| 🍲 | 砂窩瑤柱菜飯 | (每位 per person 1人前) | \$118 |
| | Shanghai Vegetable Rice with Conpoy in Casserole
干し貝柱と野菜の土鍋ご飯 | | |
| | 菌皇龍蝦球 | (每位 per person 1人前) | \$338 |
| | Stir-fried Lobster with Wild Mushrooms
ロブスターときこの炒め物 | | |
| | 頂上鳳凰 | | \$368 |
| | Sautéed Chicken with Matsutake and Minced Chicken Dumpling
鶏肉と松茸のソテーと鶏挽肉餃子の盛り合わせ | | |
| 🍲 | 左右逢魚 | 時價 Seasonal price 時価 | |
| | Deep-fried Garoupa Fillet with Savory Crisbean / Stir-fried Garoupa Fillet with Wild Mushrooms
ガルーバの切り身の揚げ物 揚げおから添え / ガルーバの切り身ときこの炒め物 | | |

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| <p> 花椒滷腐皮
Marinated Bean Curd Sheet with Peppercorn
濕葉的花椒マリネ</p> | \$108 |
| <p> 米椒拌木耳
Black Fungus with Spicy Chili
きくらげと唐辛子の和え物</p> | \$118 |
| <p> 蒜泥黃瓜
Marinated Cucumbers with Chopped Garlic
きゅうりにんにくマリネ</p> | \$118 |
| <p> 香椿菜皮蛋豆腐
Bean Curd with Preserved Vegetables and Preserved Eggs
香椿(チャンチン)入りピータン豆腐</p> | \$128 |
| <p> 四喜烤麩
Braised Wheat Gluten with Mushrooms and Bamboo Shoots
麩ときのことたけのこの煮物</p> | \$128 |
| <p> 脆皮素鰻
Deep-fried Bean Curd Sheet Filled with Vegetables and Mushrooms
野菜ときのこと入り揚げ湯葉巻き</p> | \$138 |
| <p>無錫脆鱈
Crispy Eel in Honey
鰻の蜂蜜風味揚げ</p> | \$168 |
| <p>川味蝗子皇
'Sichuan' Style Chilled Razor Clams
四川風冷製マテ貝</p> | \$228 |
| <p>龍井煙燻雞
'Long-Jing' Tea Leaf-Smoked Chicken
龍井茶風味の燻製鶏肉</p> | (半隻 half 半羽 / 整隻 whole 1羽) \$288 / \$560 |



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| 🍵 | 龍井煙燻蛋
"Long-Jing" Tea Leaf-Smoked Duck Egg
龍井茶風味の燻製鴨卵 | (每隻 per piece 1個) \$40 |
| 🍵 | 水晶羊肉
Mutton Terrine
マトンのゼリー寄せ | \$138 |
| | 雞絲粉皮
Shredded Chicken Tossed with Bean Jelly
鶏肉の細切りと板春雨の和え物 | \$138 |
| | 金陵鹽水鴨
Salty Duck
塩ゆで鴨 | \$178 |
| 🍵 | 花雕醉雞
Drunken Boneless Chicken
骨なし鶏肉の紹興酒漬け | \$178 |
| | 蔥油海蜆頭 / 老陳醋蜆頭
Jelly Fish Tossed with Scallion / Aged Vinegar Dressing
くらげのねぎ油和え / 黒酢和え | \$178 |
| 🍵 | 淮揚冷菜全盒
水晶羊肉・丹山海蜆頭・花雕醉雞
金陵鹽水鴨・煙燻桂魚・四喜烤麩
Dong Lai Shun Cold Platter
Mutton Terrine, Jelly Fish Tossed with Scallion, Drunken Boneless Chicken, Salty Duck,
Smoked Mandarin Fish, Braised Wheat Gluten with Mushrooms and Bamboo Shoots
東來順特製冷菜の盛り合わせ
マトンのゼリー寄せ、くらげのねぎ油和え、骨なし鶏肉の紹興酒漬け
塩ゆで鴨、燻製桂魚、麩ときのことたけのこの煮物 | \$888 |

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|--|---|---------------------|----------------------|
| | 宋嫂鮮魚羹
Mandarin Fish Fillet Soup with Dried Fungus and Mushrooms
桂魚ときくらげときこのスープ | (每位 per person 1人前) | \$108 |
| | 野生菇菌羹
Wild Mushrooms Soup
きのこのスープ | (每位 per person 1人前) | \$108 |
| | 海鮮酸辣羹
Hot and Sour Seafood Soup
海鮮入り酸辣湯 (サンラータン) | (每位 per person 1人前) | \$138 |
| | 花膠三絲羹
Shredded Fish Maw Soup with Beef, Chicken,
Bamboo Shoots and Black Mushrooms
魚の浮き袋の五目スープ | (每位 per person 1人前) | \$138 |
| | 鮑魚魚肚豆腐羹
Abalone and Fish Maw, Bean Curd Thicken Soup
鮑と魚の浮き袋と豆腐のとろみスープ | (每位 per person 1人前) | \$168 |
| | 花膠眉豆花生鹿筋湯
Double-boiled Deer Sinew Soup with Fish Maw, Peanuts and Black-eyed Beans
鹿すじと魚の浮き袋と豆の蒸しスープ | (每位 per person 1人前) | \$238 |
| | 螺頭花膠湯
Double-boiled Fish Maw and Sea Whelk Soup
魚の浮き袋とほら貝の蒸しスープ | (每位 per person 1人前) | \$368 |
| | 砂窩雲吞雞湯 (半份 / 壹份 half portion / regular ハーフ / レギュラー) \$408 / \$788
Double-boiled Chicken and Wontons Soup in Casserole
鶏肉とワンタンの土鍋スープ | | |
| | 富貴全家福
Tianjin Cabbage Soup with Fish Maw, Sliced Abalone,
Sea Cucumber and Air-dried Duck Brisket
魚の浮き袋、鮑のスライス、なまこ、乾燥鴨肉入り天津白菜のスープ | (例窩 regular レギュラー) | \$788 |
| | 花膠燉津白苾
Double-boiled Fish Maw Soup with Tianjin Cabbage
魚の浮き袋と天津白菜の蒸しスープ | (每位 per person 1人前) | 時價 Seasonal price 時価 |



上海鮮河蝦仁 (杭州龍井)

椒鹽小黃魚

Deep-fried Small Croaker Fish with Spicy Salt
イシモチの塩胡椒揚げ

(每條 per piece 1匹) \$108

糟溜黃魚片 / 雪菜黃魚片

Fried Sliced Croaker Fish in Yellow Wine Sauce / with Preserved Vegetables
イシモチの切り身の揚げ物 酒粕ソースがけ / 雪菜添え

\$238

蝦爆鱈

Sautéed Eel with Brown Sauce topped with Stir-fried River Shrimp
鰻のブラウンソース炒め 川海老の炒め物がけ

\$238

上海鮮河蝦仁 (清炒 / 杭州龍井 / 鮮百合豆板 / 宮保)

River Shrimp (Stir-fried / Stir-fried with Tea Leaves /
Stir-fried with Fresh Lily Bulbs in Broad Bean Paste / Wok-fried in Chilli and Tomato Sauce)
川海老 (炒め物 / 龍井茶炒め / 百合板豆板醬炒め / チリトマトソース炒め)

\$288

宮保明蝦球 / 黃金明蝦球 / 雲彩明蝦球

Sautéed Prawns in Chilli Sauce with Cashew Nuts /
Deep-fried Prawns Coated with Salted Egg Yolk / Sautéed Prawns with Vegetables
海老とカシューナッツのチリソース炒め / 海老の塩漬け卵黃揚げ / 海老と野菜の炒め物

\$328

川味辣蟹 / 年糕醬炒肉蟹

'Sichuan' Style Stir-fried Crab with Chilli / Stir-fried Green Crab with Rice Flour Cake
四川風蟹の唐辛子炒め / 肉蟹と中国餅の炒め物

\$588

京式賽螃蟹 Stir-fried Egg White with Conpoy 卵白と干し貝柱の蟹肉風炒め		\$188
清炒 / 銀芽 / 韭黃炒鱈糊 Sautéed Fillet of Eel / Sautéed Fillet of Eel with Young Bean Sprouts / Sautéed Fillet of Eel with Chives 鱈の炒め物 / 鱈ともやしの炒め物 / 鱈とにらの炒め物		\$208
乾燒大明蝦 Wok-fried King Prawns in Chilli and Tomato Sauce 車海老のチリトマトソース炒め	(每隻 per piece 1匹)	\$208
 花雕蛋白蒸蟹鉗 Steamed Egg White with Crab Claw in 'Hua Diao' Chinese Wine 蟹爪と卵白の紹興酒蒸し	(每位 per person 1人前)	\$268
 香糟煎泥鱸扒 Pan-fried Rabbit Fish with Chinese Yellow Wine Sauce アイゴの酒粕ソテー		\$268
象拔蚌炒鹿筋 Sautéed Baby Geoduck with Deer Sinew 小ミル貝と鹿すじ肉の炒め物		\$328
 黑松露菌醬海蝦球 Stir-fried Prawns with Black Truffle Sauce 海老の黒トリュフソース炒め		\$348
松子桂魚 Deep-fried Mandarin Fish with Pine Nuts, Sweet and Sour Sauce 桂魚の揚げ物 松の実と甘酢ソースがけ	(每條 per piece 1匹)	\$428
碧波桂魚 Poached Mandarin Fish Fillet with Chives and Bean Sprouts in Spicy Soup 桂魚とにらともやしのスパイシースープ煮		\$468
水煮桂花魚片 Poached Mandarin Fish Fillet with Lettuce, Bean Jelly in Spicy Broth 桂魚とレタスと春雨のスパイシースープ煮		\$468
 龍鬚桂魚 Sautéed Shredded Mandarin Fish 桂魚の細切りの炒め物		\$468
魚湯酸菜煮小星斑 Poached Fresh Spotted Garoupa with Pickled Vegetables 活けスポットガルーパと酸菜のスープ煮	(每條 per piece 1匹)	\$1,088

淮揚蔥油淋雞

Deep-fried Chicken with Soy and Vinegar Sauce
 鶏肉の揚げ物 醤油と酢とねぎ油のソースがけ

(半隻 half 半羽 / 壹隻 whole 1羽)

\$288 / \$560

樟茶大鴨 / 香酥大鴨

Fried Duck Marinated with Tea Leaves / Deep-fried Crispy Duck
 鴨の茶葉風味揚げ / 鴨の唐揚げ

(半隻 half 半羽 / 壹隻 whole 1羽)

\$288 / \$560

京蔥扒鴨

Braised Duck with Beijing Onions in Brown Sauce
 鴨とねぎのブラウンソース煮

(半隻 half 半羽 / 壹隻 whole 1羽)

\$288 / \$560

醬爆 / 宮保雞丁

Sautéed Diced Chicken in Brown Sauce / Sautéed Diced Chicken in Chilli Sauce with Cashew Nuts
 鶏肉のブラウンソース炒め / 鶏肉とカシューナッツのチリソース炒め

\$198

松子雞米

Stir-fried Minced Chicken in Pine Nuts served with Lettuce and Sesame Pockets
 鶏挽肉と松の実の炒め物 レタスとごまパン包み

\$208

 **乾煸紅椒雞**

Wok-fried Chicken with Chilli
 鶏肉と唐辛子の炒め物

\$368



精製牛・羊柳串

<p>精製牛 / 羊柳串 Beef / Mutton Shashlik 牛肉 / マトンの串焼き</p>	<p>(毎串 per piece 1本) \$88</p>
<p> 内蒙古烤羊鞍 'Inner Mongolian' Style Roasted Lamb Chop 内モンゴル風ラムチョップのロースト</p>	<p>(毎件 per piece 1本) \$138</p>
<p>蔥爆羊肉 / 蔥爆牛肉 Stir-fried Fillet of Mutton / Beef with Leeks マトン / 牛肉とねぎの炒め物</p>	<p>\$208</p>
<p>孜然羊串骨 Fried Lamb Leg with Spices ラムレッグのスパイス揚げ</p>	<p>\$238</p>
<p> 手抓羊肉 Poached Mutton in Stock マトンのスープ煮</p>	<p>\$248</p>
<p>紅燒蘿蔔牛腩 Braised Beef Brisket with Turnips 牛バラ肉と大根の煮物</p>	<p>\$288</p>
<p> 黑醋燒牛尾 Baked Ox-Tail with Black Vinegar 牛テールの黒酢ロースト</p>	<p>\$408</p>
<p>珍菌和牛粒 Sautéed Diced Wagyu Beef with Assorted Mushrooms 和牛ときこの炒め物</p>	<p>\$428</p>
<p> 蒙古烤杜泊羊排 'Mongolian' Style Roasted Hulunbuir Mutton Spare Ribs モンゴル風ラムチョップのロースト</p>	<p>\$988</p>



東來順蜀香辣椒醬杜泊羊排

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| <p>椒油香烏筍
Chilled Green Bamboo with Chilli Oil
冷製青たけのこの唐辛子油和え</p> | \$128 |
| <p>香麻辣子海中蝦
Wok-fried Spicy Prawns in Chilli with Dried Bean Curd and Peanuts
海老と揚げ豆腐とピーナッツの唐辛子炒め</p> | \$328 |
| <p>辣子黃油雞煲
Wok-fried Chicken with Chilli in Casserole
鶏肉と唐辛子の土鍋炒め</p> | \$368 |
| <p>水煮杜泊羊肉上腦
Poached Hulunbuir Deluxe Mutton in 'Sichuan' Style
フルンボイル産特上マトンの四川風煮</p> | \$398 |
| <p>水煮本地牛頸脊
Poached Local Beef Neck in 'Sichuan' Style
香港産牛首肉の四川風煮</p> | \$398 |
| <p>酸辣海參
Chilled Sea Cucumber with Spicy and Sour Flavor
冷製なまこの酸辣風味和え</p> | \$488 |
| <p>紅袍辣子和牛粒
Wok-fried Diced Wagyu Beef with Garlic, Cashew Nuts and Chilli
和牛の角切りとカシューナッツの唐辛子炒め</p> | \$588 |
| <p>蓉城香辣蟹
Stir-fried Crab with Hot Spicy Sauce
蟹の麻辣ソース炒め</p> | \$668 |
| <p>東來順蜀香辣椒醬杜泊羊排
Fried Hulunbuir Mutton Spare Ribs with Dong Lai Shun Homemade Sichuan Chilli Sauce
フルンボイル産マトンスペア肋の麻辣ソース揚げ</p> | \$1088 |

 東來順推介 Recommendation 遠東軒出品

 素菜 Vegetarian Dish 遠東軒出品

另加一成服務費 All prices are subject to 10% service charge. 10%のサービス料が別途加算されます。



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| ② | 上湯時蔬 | \$158 |
| | Seasonal Vegetables in Stock
季節の野菜のスープ煮 | |
| ② | 雪菜毛豆百頁 | \$168 |
| | Stir-fried Salted Vegetables with Green Peas and Bean Curd Sheets
雪菜と枝豆と干し豆腐の炒め物 | |
| ② | 麻婆豆腐 | \$168 |
| | Stewed Bean Curd with Minced Beef in Spicy Sauce
マーボー豆腐 | |
| ② | 砂窩扁尖豆腐 | \$168 |
| | Braised Bean Curd with Bamboo Shoots in Casserole
豆腐とたけのこの土鍋煮 | |
| ② | 竹笙素燴 | \$208 |
| | Braised Bamboo Fungus with Seasonal Vegetables
衣笠茸と季節の野菜の煮物 | |



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| 🍲 | 醬燒茄子
Braised Eggplant with Minced Beef and Bean Paste
牛挽肉となすの中国味噌煮 | \$158 |
| 🌱 | 北菇毛豆素雞
Gluten with Green Peas and Black Mushrooms
精進鶏肉と枝豆と干し椎茸の煮物 | \$168 |
| 🌱 | 百頁小棠菜
Poached Shanghai Brassica with Bean Curd Sheets
青梗菜と干し豆腐の煮物 | \$168 |
| | 乾煸四季豆
Fried String Beans with Dried Shrimp
干し海老といんげんの炒め物 | \$168 |
| 🌱 | 三色土豆絲
Stir-fried Shredded Potatoes with Chill in Vinegar Sauce
じゃがいもの細切りと唐辛子の酢炒め | \$168 |
| 🌱 | 鮑魚菇扒時蔬
Seasonal Vegetables with Abalone Mushrooms
季節の野菜と鮑きのこの炒め物 | \$188 |
| 🌱 | 豆板鮮菜苗
Poached Vegetables with Green Peas
野菜と枝豆のスープ煮 | \$188 |
| | 蟹肉扒時蔬
Poached Green Vegetables topped with Crab Meat
季節の野菜の蟹肉あんかけ | \$238 |



京城擔擔麵	(每碗 per bowl 1碗)	\$88
Hot and Spicy 'Tan-Tan' Noodles 北京風担担麵		
燻雞絲炒米		\$188
Fried Rice Vermicelli with Smoked Chicken スモークチキン入り炒めビーファン		
蝦仁炒飯		\$188
Fried Rice with Shrimp 海老入り炒飯		
淮揚炒飯		\$198
Fried Rice with Diced Scallop and Shrimp 干し貝柱と海老入り炒飯		
三鮮炒飯		\$198
Fried Rice with Shrimp, Sea Cucumber and Chicken 海老となまこ鶏肉入り炒飯		
	東來順炒飯	\$208
'Dong Lai Shun' Signature Fried Rice with Shredded Beef, Mutton and Shrimp 東來順特製炒飯		
羊 / 牛肉兩面黃		\$208
Pan-fried Crispy Noodles Topped with Mutton / Beef and Vegetables マトン / 牛肉と野菜の炒め物のせかた焼きそば		
	東來順煨麵	(每碗 per bowl 1碗) \$228
Braised Fish Maw, Sea Cucumber and River Shrimp with Noodles in Soup 東來順特製スープ麵		



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| 🍜 | 青菜 / 嫩雞煨麵
Vegetable with Noodles in Soup / Shredded Chicken with Noodles in Soup
野菜入りスープ麺 / 鶏肉の細切り入りスープ麺 | (每碗 per bowl 1碗) \$78 |
| | 蔥油開洋拌麵
Braised Noodles with Dried Shrimp, Spring Onions and Leeks
干し海老入りねぎ油そば | (每碗 per bowl 1碗) \$78 |
| 🍜 | 炸菜牛柳絲 / 雞絲手擀麵
Handmade Noodles with Shredded Beef and Preserved Vegetable in Soup /
Handmade Noodles with Shredded Chicken in Soup
牛肉の細切りとザーサイ入り手打ちスープ麺
鶏肉の細切り入り手打ちスープ麺 | (每碗 per bowl 1碗) \$88 |
| | 京蔥羊肉湯拉麵
Soup Noodles with Mutton Fillet and Leeks
マトンとねぎ入りスープ麺 | (每碗 per bowl 1碗) \$98 |
| | 雪菜海參炒拉麵
Stir-fried Noodles with Sea Cucumber and Preserved Vegetables
なまこと雪菜入り焼きそば | \$238 |



上海風味炒年糕

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| 🍴 | 上海炒年糕
'Shanghai' Style Stir-fried Rice Flour Cake
上海風中国餅の炒め物 | \$188 |
| | 齋菜雞絲炒年糕
Stir-fried Rice Flour Cake with Shredded Chicken and Shanghai Vegetables
鶏肉の細切りとなずな入り中国餅の炒め物 | \$188 |
| | 三鮮年糕 (湯 / 炒)
Rice Flour Cake with Shrimp, Chicken and Sea Cucumber in Superior Stock / Stir-fried
海老と鶏肉となまこ入り中国餅のスープ煮 / 炒め物 | \$208 |
| | 蕃蝦鍋粿
Crispy Rice Cake with Shrimp and Tomato Sauce
海老とトマトソースのおこげ | \$248 |
| 🍴 | 海皇鍋粿
Crispy Rice Cake with Seafood
海鮮ソースのおこげ | \$328 |
| | 海參鍋粿
Crispy Rice Cake with Sea Cucumber
なまこソースのおこげ | \$388 |

桂花酒釀小丸子 Glutinous Rice Flour Dumplings in Sweet and Wine Syrup 白玉団子入り桂花陳酒風味スープ	(每位 per person 1人前)	\$68
鮮果拼盆 Fresh Fruit Platter フルーツの盛り合わせ	(每位 per person 1人前)	\$68
驢打滾 (四件) Glutinous Rice Flour Rolled with Red Bean Paste (4 pieces) 小豆あん入りもち米ロール(4個)		\$78
擂沙湯圓 (四件) Glutinous Rice Dumplings Filled with Black Sesame Paste (4 pieces) 小豆あん入り白玉団子(4個)		\$78
香打麥場 (四件) Glutinous Rice Roll with Sesame Seed and Peanut (4 pieces) ごまとピーナッツ入りもち米ロール(4個)		\$78
桂花酒釀湯圓 Glutinous Rice Dumplings Filled with Black Sesame Paste in Sweet and Wine Syrup 黒ごま団子入り桂花陳酒風味スープ	(每位 per person 1人前)	\$78
高力豆沙 (四件) Deep-fried Egg White Filled with Red Bean Paste (4 pieces) 小豆あん入り卵白揚げ饅頭(4個)		\$88
豆沙窩餅 Pan-fried Cake Filled with Red Bean Paste 小豆あん入り中国風クレープ		\$88
流沙金球 (四件) Deep-fried Sesame Dumplings Filled with Salted Egg Yolk (4 pieces) 塩漬け卵黄入り揚げごま団子(4個)		\$88
煎八寶飯 Pan-fried Glutinous Rice and Sweetened Diced Fruits ドライフルーツ入り焼きもち米		\$98
冰花官燕 Sweetened Superior Bird's Nest 高級燕の巣の氷砂糖シロップ添え	(每位 per person 1人前)	\$600