

## 自選菜譜

### 餐前小食 Appetizer

- 溏心皮蛋子薑 \$88  
Century egg with pickled ginger
- 七味椒鹽豆腐 \$88  
Deep fried diced bean curd with salt and seven spices
- 黑豆干魚露豆腐 \$98  
Marinated bean curd and dried black tofu in fish sauce
- 黃金日本南瓜 \$98  
Deep fried Japanese pumpkin with salted egg yolk paste
- 蝦籽金菇素鵝卷 \$98  
Pan fried bean curd skin roll with enoki mushroom and shrimp roe
- 花枝脆蝦餅 \$98  
Pan fried shrimp cake and squid paste
- 蟲草花沙薑鳳爪 \$98  
Braised chicken feet with cordyceps flower in aromatic ginger paste
- 百花香煎四季豆 \$108  
Pan fried green bean stuffed with shrimp mousse
- 蜆蚶墨魚丸 \$118  
Deep fried squid ball with clam sauce
- 黃金蝦多士 \$128  
Traditional deep fried shrimp toast
- 翠盞龍眼蜜煎沙井蠔 \$128  
Pan fried dried oyster with longan honey served on lettuce
- 吉列帶子皇 \$128  
Deep fried scallop served with mayonnaise
- 醋香鱈魚粒 \$128  
Wok fried diced cod with black vinegar
- 豉油王白灼安格斯肥牛 \$138  
Poached Angus beef fillet in soy sauce
- 鮑汁豬腳仔 \$138  
Braised pig trotter with abalone sauce
- 麻香青瓜海蜇頭 \$168  
Marinated jellyfish and cucumber with sesame oil

### 滋補燉湯(每位) Specialty Soup (per person)

- 舞茸燉菜膽 \$148  
Double boiled Chinese cabbage soup with shitake mushroom
- 紅棗椰子燉豬脰 \$148  
Double boiled pork shank soup with coconut and red date
- 蟲草花燉海參 \$168  
Double boiled condyiceps soup with sea cucumber
- 紫粵軒燉三寶(鮑魚、竹筍、花菇) \$208  
Double boiled soup with abalone, bamboo pith and Chinese mushroom
- 原個椰皇鮮人參燉竹絲雞(只限堂食) \$228  
Double boiled guinea fowl soup with fresh ginseng in young coconut (dine in only)
- 原盅氣鍋花膠燉雞湯(只限堂食) \$268  
Double boiled chicken and fish maw soup in casserole (dine in only)

### 海鮮 Seafood

- 焗釀鮮蟹蓋(每位) \$188  
Baked stuffed crab shell with crabmeat and onion (per person)
- 香煎芥末籽百花鮮蟹鉗(每位) \$188  
Pan fried crab claw stuffed with shrimp mousse (per person)
- 麻香椒銀鱈魚蒸豆腐 \$338  
Steamed cod fillet with bean curd in Sichuan chili
- 香煎澳洲龍蝦扒(每位、兩位起) \$368  
Pan fried Australian lobster fillet (per person, minimum 2 persons)
- 日本清酒麵醬焗銀鱈魚 \$468  
Baked cod fillet in fermented bean paste flavored with sake
- 豉味雙葱炒澳洲龍蝦球 \$598  
Wok fried Australian lobster fillet with duo onion in black bean sauce
- 金沙蝦球 \$298  
Wok fried prawn with salted egg yolk paste sauce
- 香芒千層脆蝦球(只限堂食) \$298  
Deep fried prawn with crispy bean curd sheet in mango sauce (dine in only)
- 黑松露醬野菌炒帶子 \$308  
Sautéed scallop with mushroom in black truffle paste

## A La Carte Menu

### 明爐燒烤 Barbecued Meat

- 紐西蘭蜂蜜片皮鴨(兩食)(只限堂食) \$578  
Roasted Peking duck with New Zealand honey (served in two courses)(dine in only)
- 明爐小米豬(需時約45分鐘)(只限堂食) \$1,288  
Barbecued whole suckling pig (preparation time approx. 45 mins)(dine in only)
- 紅燒脆皮乳鴿 \$108  
Roasted pigeon served with spicy salt
- 脆皮燒腩仔 \$178  
Crispy pork belly
- 蜜汁烤叉燒 \$188  
Barbecued pork glazed with honey
- 叉燒拼燒腩仔 \$208  
Barbecued meat platter
- 貴妃清遠雞 \$268  
Steamed "Qingyuan" chicken
- 明爐燒鵝皇 \$298  
Roasted goose with plum sauce

### 海味(每位) Dried Seafood (per person)

- 日本邊參伴椎茸 \$228  
Braised Japanese sea cucumber with shitake mushroom in oyster sauce
- 紫粵軒一品鮑 \$248  
Braised abalone in oyster sauce
- 蠔皇扣青島八頭鮑魚伴邊參 \$268  
Braised Qingdao 8-head abalone with sea cucumber in oyster sauce
- 蠔皇扣澳洲三頭鮑魚 \$368  
Braised Australian 3-head abalone in oyster sauce
- 蠔皇扣南非28頭吉品鮑魚 \$368  
Braised South African 28-head Yoshihama abalone in oyster sauce
- 堂弄鮑汁花膠扒(只限堂食) \$498  
Braised Japanese sea cucumber with goose web in oyster sauce (dine in only)

### 湯及羹(每位) Soup (per person)

- 是日老火湯(只限堂食) \$88  
Soup of the day (dine in only)
- 日本南瓜素菜羹 \$98  
Braised Japanese pumpkin soup with vegetable
- 花膠絲粟米羹 \$138  
Braised minced beef soup with Chinese parsley
- 西湖牛肉羹 \$148  
Hot and sour seafood broth with Chinese vinegar
- 香茜皮蛋斑片湯 \$158  
Boiled sliced garoupa soup with century egg and Chinese parsley
- 紅燒竹筍海皇羹 \$168  
Braised seafood soup with bamboo pith
- 鴻圖蟹肉羹 \$198  
Braised crabmeat soup with crab roe

- 野菌炒海斑球 \$368  
Sautéed garoupa fillet with wild mushroom
- 野山椒蒸斑球 \$368  
Steamed garoupa fillet with wild chili
- 茄汁香煎大虎蝦 \$398  
Pan fried tiger prawn with tomato sauce
- 紫粵軒海鮮小炒皇 \$248  
Stir fried squid, scallop, dried shrimp, chive with cashew nut
- XO醬海鮮豆腐煲(只限堂食) \$298  
Braised prawn with crab roe and vermicelli in black pepper (dine in only)
- 黑椒珊瑚蝦球粉絲煲(只限堂食) \$328  
Braised prawn with crab roe and vermicelli in black pepper (dine in only)
- 薑葱桶蠔煲(只限堂食) \$328  
Braised oyster with spring onion and ginger in casserole (dine in only)
- 香煎三杯帶子皇煲(只限堂食) \$338  
Pan fried king scallop with Chinese wine and soy sauce (dine in only)

**牛肉 Beef**

- 十年陳皮蒸牛肉餅 \$198  
Steamed minced beef with 10 years tangerine peel
- 雙蔥爆牛肉 \$228  
Sautéed sliced beef with duo onion
- 中式煎牛柳條 \$288  
Pan fried shredded beef with brown sauce
- 彩椒松茸炒牛柳條 \$298  
Wok fried shredded beef with bell pepper and matsutake mushroom
- 香煎蜜椒澳洲牛仔柳 \$298  
Pan fried Australian veal fillet with honey pepper sauce
- 砂鍋乾蔥牛柳粒 \$298  
Wok fried diced beef with shallot in casserole

**家禽 Poultry**

- 宮保炒雞丁 \$188  
Sautéed diced chicken with cashew nut and chili
- 金蒜雙蔥爆雞球 \$188  
Sautéed chicken fillet with duo onion and garlic
- 銀芽韭黃炒鴨絲 \$198  
Sautéed shredded duck with bean sprout and yellow chive
- 砂鍋日本甘栗炆雞球 \$228  
Braised chicken fillet with Japanese chestnut in casserole
- 鴿蛋炒鴿脯 \$348  
Sautéed diced pigeon meat with quail egg
- 乾蔥鮑魚啫啫雞煲(只限堂食) \$158  
Braised abalone and chicken with shallot in casserole (dine in only)
- 特色鹽香雞(半隻) \$238  
Crispy poached chicken (half bird)
- 招牌炸子雞(半隻) \$238  
Deep fried chicken (half bird)
- 南乳吊燒雞(半隻) \$238  
Deep fried chicken with fermented bean curd (half bird)
- 瓦罉頭抽豉油雞(半隻) \$248  
Poached chicken with supreme soy sauce in casserole (half bird)
- 喜馬拉雅山岩鹽焗原隻清遠雞(需兩天前預訂) \$688  
Baked whole chicken with Himalaya rock salt (order two days in advance)

**粉麵及飯 Noodle and Rice**

- 生炒欖菜和牛崧飯 \$208  
Fried rice with minced Wagyu beef and preserved vegetable
- 紫粵軒炒飯 \$218  
Fried rice with assorted seafood and salted egg yolk
- 牛油果海鮮炒飯 \$218  
Fried rice with assorted seafood and avocado
- 砂鍋蒜香帶子炒飯 \$268  
Fried rice with diced scallop and crispy garlic
- 鮑魚粒飄香荷葉飯 \$268  
Fried rice with diced abalone and Chinese mushroom wrapped in lotus leaf
- 龍蝦湯響米海鮮泡飯(每位) \$108  
Poached diced seafood with crispy rice in supreme lobster soup(per person)

**豬肉 Pork**

- 芹香蓮藕炒肉片 \$188  
Wok fried pork fillet with Chinese celery and lotus root
- 火龍果咕嚕肉 \$198  
Sweet and sour pork with dragon fruit
- 櫻花蝦瑤柱蒸肉餅 \$198  
Steamed minced pork with Sakura shrimp and conpoy
- 大澳海山骨 \$228  
Deep fried pork spare rib with shrimp paste
- 香醋西班牙黑豚肉粒 \$298  
Deep fried Ibérico pork cube with black vinegar
- 三杯金不換西班牙黑豚肉 \$308  
Sautéed Ibérico pork fillet with Chinese wine and basil

**健康素菜 Vegetarian**

- 蓮藕炒雲耳 \$148  
Sautéed sliced lotus root with fungus
- 鮮百合杞子浸時蔬 \$148  
Poached seasonal vegetable with fresh lily bulb and wolfberry in supreme soup
- 銀魚茄子蒸豆腐 \$158  
Steamed bean curd with whitebait and eggplant in soy sauce
- 香菇乾燒四季豆 \$168  
Wok fried string bean with Chinese mushroom
- 金腿濃湯浸鶴藪白菜 \$168  
Poached local cabbage with Yunnan ham in rich chicken broth
- 蟹肉扒時蔬 \$198  
Braised seasonal vegetable with crabmeat
- 蝦籽海參炆豆腐 \$268  
Braised bean curd with sea cucumber and shrimp roe
- 梅菜蒸菜遠 \$148  
Steamed choi sum with preserved vegetable
- 麵醬唐生菜煲(只限堂食) \$148  
Sautéed lettuce with brown bean paste in casserole (dine in only)
- 鮮茄蛋花燴豆腐 \$148  
Braised bean curd with tomato and egg
- 日本南瓜炆芋頭 \$158  
Braised Japanese pumpkin with taro
- 金菇瑤柱扒節瓜甫 \$178  
Braised hairy melon with enoki mushroom and conpoy
- 白菌上湯浸菠菜苗 \$178  
Simmered baby spinach with mushroom in supreme soup
- 鮮腐竹銀杏上湯雜菜煲(只限堂食) \$178  
Poached garden green with bean curd sheet and gingko in casserole (dine in only)

- 一品叉燒炒麵 \$228  
Fried noodle with shredded barbecued pork and yellow chive
- 蠔皇花膠辦麵 \$268  
Braised flat egg noodle with fish maw in oyster sauce
- 雪菜火鴨絲炆鴛鴦米 \$268  
Braised rice noodle and vermicelli with shredded roasted duck meat
- 滑蛋帶子雙面黃 \$268  
Pan fried crispy noodle with scramble egg and scallop
- 蝦球蟹肉炆伊麵 \$288  
Braised e-fu noodle with prawn and crabmeat
- 酸菜桂花魚片湯米線(只限堂食) \$368  
Poached vermicelli with mandarin fish fillet and pickled vegetable (dine in only)in fish broth
- 上湯斑球燴稻庭麵(只限堂食) \$398  
Braised Inaniwa noodle with garoupa fillet in supreme soup (dine in only)