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產品可能含有微量食物致敏原，如對食物過敏性反應或不耐性，請通知我們的服務員

**Dish might contain traces of food allergies,
please advise our server of any food allergies or intolerance**

立即預訂 Order Now : 3983 0688

外賣自取預備時間30分鐘 30 minutes preparation time for self pick up takeaway



9月點心紙

- 水晶蝦餃皇
Steamed shrimp dumpling
- 黑魚籽燒賣
Steamed pork dumpling with caviar
- 雞粒娥姐粉果
Steamed diced chicken and vegetable dumpling
- 鳳眼帶子餃
Steamed scallop dumpling
- 黑松露水晶餃
Steamed mushroom dumpling with black truffle paste
- 豉汁蒸排骨
Steamed pork spare rib with black bean sauce
- XO醬皇金錢肚
Braised beef tripe with XO sauce
- 上湯牛肉球
Steamed beef ball in supreme soup
- 紫金醬蒸鳳爪
Steamed chicken feet with chilli sauce
- 蠔皇叉燒包
Steamed barbecued pork bun

粥、粉麵及飯 Congee, Noodle and Rice

- 迷你砂窩陳皮海斑蓉粥 (每位)
Congee with sliced garoupa and dried mandarin peel (per person)
- 柴魚花生粥 (每位)
Congee with dried fish and peanut (per person)
- 越式炒金邊粉
Vietnamese style fried thin rice noodle with seafood and pork sausage
- 龍蝦湯響米海鮮泡飯
Poached diced seafood with crispy rice in supreme lobster soup
- 砂鍋蒜香帶子炒飯
Fried rice with scallop and crispy garlic in casserole
- 黑樅菌脆瓜雜菌炒河
Fried rice noodle with jade squash and mushroom
- 海鮮煎麵
Pan fried crispy noodle with assorted seafood
- 白灼時蔬 (菜苾/唐生菜)
Poached seasonal vegetable (Choi sum/Chinese lettuce)

甜品 Dessert

- 擂沙湯圓
Glutinous rice dumpling with sesame paste
- 燕窩酥皮蛋撻
Baked egg tart with bird's nest
- 棗皇糕
Steamed red date pudding
- 椰汁紅豆糕
Chilled red bean and coconut milk pudding
- 香芒糯米糍
Mango dumpling coated with coconut floss

September Dim Sum Menu

平日	週末		平日	週末
\$68	\$72	<input type="checkbox"/> 蜜汁叉燒腸粉 Steamed rice roll with barbecued pork	\$68	\$72
\$68	\$72	<input type="checkbox"/> 碧綠帶子腸粉 Steamed rice roll with scallop and vegetable	\$68	\$72
\$68	\$72	<input type="checkbox"/> 珍寶蝦腸粉 Steamed rice roll with prawn	\$88	\$88
\$68	\$72	<input type="checkbox"/> 龍蝦湯鮮竹卷 Steamed bean curd sheet roll stuffed with pork in lobster broth	\$58	\$62
\$68	\$72	<input type="checkbox"/> 蝦籽春卷 Deep fried spring roll with shrimp roe	\$58	\$58
\$68	\$68	<input type="checkbox"/> 蘿蔔絲酥 Baked shredded turnip puff	\$58	\$62
\$68	\$68	<input type="checkbox"/> 香芒汁脆炸牛奶 Fresh milk fritter with mango sauce	\$58	\$58
\$58	\$58	<input type="checkbox"/> 紫薯天鵝酥(兩件) Baked purple sweet potato puff (2 pieces)	\$58	\$58
\$58	\$58	<input type="checkbox"/> 沖繩黑糖馬拉糕 Steamed sponge cake with Okinawa brown sugar	\$58	\$62
\$58	\$62	<input type="checkbox"/> 豆沙煎堆仔 Deep fried sesame ball with red bean paste	\$48	\$62

廚點 Snack

- 川汁鳳爪
Braised chicken feet with spicy sauce
- 紅燒脆皮乳鴿
Roasted crispy pigeon
- XO醬炒蘿蔔糕
Stir fried turnip pudding with X.O sauce
- 豆酥鱈魚粒
Pan fried diced cod with yellow bean paste
- 金榜醬海蝦球伴炸饅頭
Sautéed prawn in satay sauce accompanied with deep fried bun
- 柱侯牛筋牛肋條
Braised beef tendon and rib in "Chu Hau" sauce
- 錦滷雲吞
Crispy wonton with sweet and sour sauce
- 翠盞香煎蠔(六隻)
Pan fried oyster served with lettuce (6 pieces)
- 石窩蒜片蝦球
Sautéed prawn with crispy garlic in casserole

- 原個椰皇蛋白合桃露
Sweetened walnut cream with egg white in roasted young coconut
- 鮮草椰汁西米露
Chilled sago cream with grass jelly in coconut milk
- 椰香紫米露
Sweetened purple glutinous rice cream with coconut milk
- 七彩珍珠石榴甘露
Chilled guava cream with tapioca pearl
- 陳皮紅豆沙湯圓
Sweetened red bean cream with glutinous rice dumpling

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餐前小食

Appetizer

七味椒鹽豆腐	
Deep fried diced bean curd with salt and seven spices	\$88
照燒汁香煎冬菇	
Pan fried Chinese mushroom with teriyaki sauce	\$100
黑松露醬炒雜菌	
Sautéed mixed mushroom with black truffle paste	\$100
陳醋青瓜海紅葉	
Chilled jelly fish with cucumber in Chinese vinegar	\$108
酥炸鮮蝦雲吞	
Deep fried shrimp wonton	\$118
蜜汁香煎金蠔	
Pan fried dried oyster glazed with honey	\$128
塘心皮蛋子薑	
Century egg with pickled ginger	\$88
黃金日本南瓜	
Deep fried Japanese pumpkin with salted egg yolk paste	\$100
蝦籽金菇素鵝卷	
Pan fried bean curd skin roll with enoki mushroom and shrimp roe	\$100
鮑汁豬仔腳	
Braised pig trotter with abalone sauce	\$108
花枝脆蝦餅	
Pan fried shrimp cake and squid paste	\$118
蝦籽柚皮	
Braised pomelo peel with shrimp roe	\$118

明爐燒烤 Barbecued Meat

紐西蘭蜂蜜片皮鴨(兩食) Roasted Peking duck with New Zealand honey (served in two courses)	\$588
金陵乳豬全體(需時約四十五分鐘) Barbecued whole suckling pig (preparation time approx. 45 minutes)	\$1,488
化皮乳豬件 Barbecued suckling pig	\$338
脆皮燒腩仔 Crispy pork belly	\$188
蜜汁烤叉燒 Barbecued pork glazed with honey	\$198
叉燒拼燒腩仔 Barbecued meat platter	\$208
明爐燒鵝皇 Roasted goose with plum sauce	\$308

鮑魚
Abalone

紫粵軒一品鮑(每位) Braised abalone in oyster sauce (per person)	\$268
原隻十二頭鮑魚伴遼參(每位) Braised abalone with sea cucumber (per person)	\$278
香煎鵝肝伴鮑魚(每位) Pan fried foie gras with abalone in oyster sauce (per person)	\$308
日本遼參扣鮮鵝掌(每位) Braised Japanese sea cucumber with goose web in oyster sauce (per person)	\$238

滋補燉湯
Specialty Soup
每位(per person)

竹筴牛肝菌燉菜膽 Double boiled Chinese cabbage soup with bamboo pith and porcini mushroom	\$148
蟲草花燉海參 Double boiled condyceps soup with sea cucumber	\$168
紫粵軒燉三寶(鮑魚.竹筴.花菇) Double boiled soup with abalone, bamboo pith and Chinese mushroom	\$218
瑤柱螺頭燉豬展 Double boiled soup with conpoy, sea conch and pork shin	\$228
花膠螺頭燉鮮雞 Double boiled soup with fish maw, sea conch and chicken	\$278
原盅氣鍋燉花膠湯 Double boiled fish maw soup with chicken in casserole	\$268

湯及羹
Soup
每位(per person)

是日老火湯 Soup of the day	\$88
文思豆腐羹 Sliced bean curd in supreme soup	\$98
花膠絲粟米羹 Sweet corn broth with shredded fish maw	\$128
陳醋海鮮酸辣羹 Hot and sour seafood broth with Chinese vinegar	\$158
香茜皮蛋斑片湯 Sliced garoupa soup with century egg and Chinese parsley	\$168
雞茸燕窩羹 Bird's nest broth with minced chicken	\$198

海鮮 Seafood

焗釀鮮蟹蓋(每位) Baked stuffed crab shell with crabmeat and onion (per person)	\$148
葡汁焗釀響螺(每位) Baked stuffed sea whelk with diced chicken in light curry sauce (per person)	\$148
芥末籽香煎百花鮮蟹鉗(每位) Pan fried crab claw with stuffed shrimp mousse (per person)	\$198
金沙蝦球 Sautéed prawn with salted egg yolk paste	\$298
韭黃滑蛋炒帶子 Sautéed scramble egg with scallop and yellow chive	\$308
黑松露醬野菌炒帶子 Sautéed scallop with mushroom and black truffle paste	\$318
露筍螺片炒帶子 Sautéed scallop with sea conch and asparagus	\$328
蝦皇醬翡翠鮮蝦球 Sautéed prawn with seasonal vegetable in shrimp paste	\$298
四川鮮蝦球 Sautéed prawn in Sichuan style	\$298
咕嚕斑球 Deep fried garoupa fillet with sweet and sour sauce	\$348
濃魚湯杞子浸斑球 Poached garoupa fillet with wolfberry in supreme broth	\$358
野菌炒海斑球 Sautéed garoupa fillet with wild mushroom	\$368

銀芽桂花炒瑤柱	
Sautéed conpoy with bean sprout and egg	\$268
XO 醬海鮮豆腐煲	
Braised seafood with bean curd in XO sauce	\$288
薑葱桶蠔煲	
Braised oyster with spring onion and ginger in casserole	\$328
石燒鵝肝炆斑腩	
Braised garoupa belly with foie gras in casserole	\$358
茄汁香煎大蝦皇	
Pan fried king prawn with tomato sauce	\$338

牛肉 Beef

雙葱爆牛肉

Sautéed sliced beef with duo onion

\$228

清湯蘿蔔牛坑腩煲

Braised beef brisket with turnip in supreme soup

\$278

XO 醬露筍炒牛柳條

Pan fried shredded beef with asparagus in XO sauce

\$338

中式煎牛柳條

Pan fried shredded beef with brown sauce

\$328

美極彩椒爆牛柳粒

Wok fried diced beef and mixed bell pepper with Maggi sauce

\$328

豬肉
Pork

鮮果咕嚕肉 Sweet and sour pork with fresh fruit	\$188
櫻花蝦瑤柱蒸肉餅 Steamed minced pork with Sakura shrimp and conpoy	\$218
醬烤骨 Braised pork spare rib in brown sauce	\$218
三杯金不換黑豚肉 Sautéed sliced Kurobuta pork with vinegar and Chinese wine	\$228
雲耳露筍炒黑豚肉 Sautéed Kurobuta pork with black fungus and asparagus	\$228
紅燒髮菜元蹄 Braised pork knuckle with sea moss in brown sauce	\$278

家禽
Poultry

金蒜雙蔥爆雞球 Sautéed chicken fillet with duo onion and garlic	\$188
乾蔥豆豉雞球 Sautéed chicken fillet with shallot and black bean	\$188
腰果炒雞丁 Sautéed diced chicken with cashew nut	\$198
銀芽韭黃炒鴨絲 Sautéed shredded duck with bean sprout and yellow chive	\$218
金華玉樹雞 Poached sliced chicken with Yunnan ham and black mushroom	\$308
鮮檸百花芝麻雞 Pan fried sliced chicken stuffed with minced shrimp in lemon sauce	\$308
特色鹽香雞(半隻) Crispy poached chicken (half bird)	\$238
招牌炸子雞(半隻) Deep fried chicken (half bird)	\$238
柚子蜂蜜吊燒雞(半隻) Deep fried crispy chicken with honey pomelo sauce (half bird)	\$248
金柱水晶雞(半隻) Steamed chicken with conpoy (half bird)	\$268
瓦礫頭抽豉油雞(半隻) Poached chicken with supreme soy sauce in casserole (half bird)	\$258

健康素菜 Vegetarian

上湯杞子浸時蔬	
Poached seasonal vegetable with wolfberry in supreme soup	\$158
豉汁茄子蒸豆腐	
Steamed bean curd with eggplant in black bean sauce	\$158
蓮藕炒雲耳	
Sautéed sliced lotus root with fungus	\$168
香菇乾燒四季豆	
Wok fried string bean with Chinese mushroom	\$168
金盞夏果炒茄丁	
Wok fried eggplant and celery with macadamia nut in wheat basket	\$188
紅燒竹筍榆耳豆腐	
Braised bean curd with assorted fungus in brown sauce	\$188
金湯浸腐竹上素卷	
Braised bean curd sheet roll with pumpkin soup	\$188
梅菜蒸菜遠	
Steamed choy sum with preserved vegetable	\$168
麵醬唐生菜煲	
Sautéed lettuce with brown bean paste in casserole	\$168
鮮腐竹銀杏炆麵根	
Braised bean curd sheet with ginkgo and gluten	\$168
雪菜香菇炆豆腐	
Braised bean curd with Chinese mushroom and preserved vegetable	\$168
竹筍紅棗鮮腐竹浸時蔬	
Poached garden green, bean curd sheet and red date with bamboo pith	\$188

野菌杞子浸露筍

Braised assorted fungus with asparagus and wolfberry

\$198

鮮腐竹銀杏上湯雜菜煲

Poached garden green with bean curd sheet and gingko in casserole

\$188

粉麵及飯 Noodle and Rice

紫粵軒炒飯 Fried rice with assorted seafood and salted egg yolk	\$238
薑米瑤柱蛋白炒飯 Fried rice with conpoy, ginger and egg white	\$228
荷香海鮮飯 Steamed assorted seafood rice wrapped in lotus leaf	\$228
櫻花蝦三文魚蟹肉炒飯 Fried rice with salmon, crabmeat and Sakura shrimp	\$268
砂鍋蒜香帶子炒飯 Fried rice with diced scallop and crispy garlic	\$258
鮑魚角燴飯 Braised rice with diced abalone and Chinese mushroom	\$288
龍蝦湯響米海鮮泡飯(每位) Poached diced seafood with crispy rice in supreme lobster soup (per person)	\$108
鮑魚汁瑤柱蝦籽撈粗麵 Braised flat egg noodle with conpoy and shrimp roe in abalone sauce	\$218
一品叉燒炒麵 Fried noodle with shredded barbecued pork and yellow chive	\$238
雪菜帶子炆鴛鴦米 Braised rice noodle and vermicelli with scallop and preserved vegetable	\$258
滑蛋帶子雙面黃 Pan fried crispy noodle with scramble egg and scallop	\$258
海鮮雙面黃	

Pan fried crispy noodle with assorted seafood \$278

鮑魚粒飄香荷葉飯

Fried rice with diced abalone and \$278

Chinese mushroom wrapped in lotus leaf

蝦球蟹肉燴伊麵

Braised e-fu noodle with prawn and crabmeat \$288