

頭盤小食

APPETISERS

每位 Per person HK\$

醬油金魚餃 Steamed minced cod fish and shrimp dumpling with soy sauce	68
金殿乾鮑魚酥 Baked whole South African dried abalone puff with wild mushrooms	148
萬豪金殿獻萃 (自選三款) Chef's Specialties (3 of your choice) 萬豪貴妃叉燒、萬豪脆皮燒鵝皇、窩貼大蝦多士、 酸辣海蜇頭、煙燻墨魚仔、五香脆皮素鵝 Signature barbecued pork loin with honey sauce, roasted goose with Chinese herbs, deep-fried shrimp toast , chilled jellyfish with hot and sour sauce, tea-smoked cuttlefish stuffed with preserved vegetables, pan-fried bean curd roll stuffed with carrot, black fungus and mushrooms	168

每碟 Per plate HK\$

五香脆皮素鵝 Pan-fried bean curd rolls stuffed with carrot, black fungus and mushrooms	118
涼拌海茸窩筍絲 Chilled shredded celtuce with dried seaweed	128
鹵水豬腳仔 Marinated pork knuckle	168
酸辣海蜇頭 Chilled jellyfish with hot and sour sauce	208
窩貼大蝦多士 Deep-fried shrimp toasts	228
醬油田雞腿 Stir-fried frog legs with soy sauce	248

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明爐燒味

CHINESE BARBECUE

每碟 Per plate HK\$

萬豪貴妃叉燒 (西班牙杜洛克紅豬)
Signature barbecued pork loin with honey sauce
(Spanish Duroc pork)

例 Standard 348
半份 Half 188

茶皇香燻雞 (本地平原雞)
Tea-smoked chicken with soy sauce
(Local Ping Yuen chicken)

半隻 Half 368
一隻 Whole 708

萬豪特色燒豬髀
Signature roasted pork leg

398

萬豪脆皮燒鵝皇
Roasted goose with Chinese herbs

例 Standard 318

萬豪片皮鴨
(只限晚市供應，須於兩天前預訂)
Signature roasted Peking duck
(Available for dinner only, a 2-day advance order is required)

1,088

配料：
Condiments: 砂糖、海鮮醬、檸檬汁、酸梅醬、甜酸菜、蜜瓜、奇異果、京蔥
White sugar, seafood sauce, lemon sauce, plum sauce, sweet pickled cabbage, melon, kiwi, leek

二食：
Two ways: 菜盞炒鴨鬆
避風塘鴨殼
豉椒燜鴨殼
Sautéed minced duck, vegetable and pine nuts in lettuce
Wok-fried duck with crispy garlic and chilli
Braised duck with black bean sauce and bell pepper

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湯羹 SOUPS

每位 Per person HK\$

金殿老火湯 (星期一至五午市供應) Soup of the day (Available from Monday to Friday lunch period, except public holidays)	148
菲黃蟹肉瑤柱羹 Conpoy soup with sliced roasted goose meat, crab meat and chives	248
松茸四寶湯 Double-boiled Matsutake mushroom soup with elm fungus, yellow fungus and chickpeas	248
金殿花膠鮮魚湯 Fresh fish soup with fish maw, shrimp cake and bamboo pith	288
椰皇雪蓮子燉花膠 Double-boiled fish maw soup with chickpeas in coconut	288
天籽蘭花響螺燉遼參 Double-boiled sea cucumber soup with conch and dendrobium orchid	288
姬松茸陳皮吉品鮑魚燉老鴨湯 Double-boiled dried South African abalone soup with blaze mushroom, duck and mandarin peel	288
萬豪松茸佛跳牆 (須於兩天前預訂) Double-boiled buddha jump over the wall (Matsutake mushrooms, abalone, fish maw, sea cucumber, vegetarian shark fin, conpoy and pork tendon) (A 2-day advance order is required)	1,088

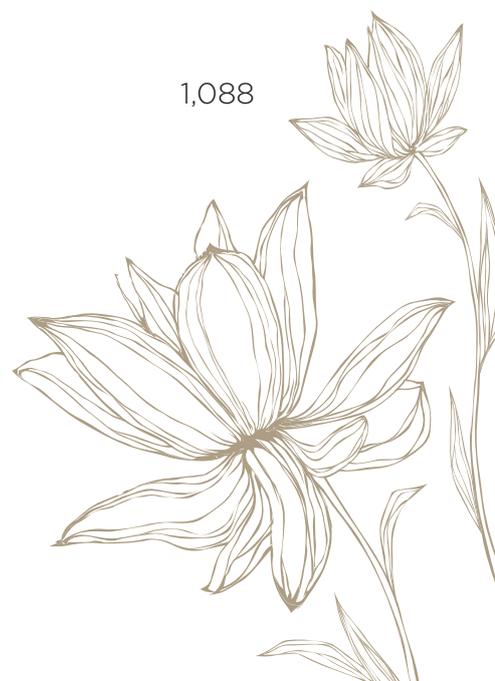
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燕窩

BIRD'S NEST

每位 Per person HK\$

雞茸燴燕窩
Bird's nest broth with minced chicken 338

生拆蟹肉燴燕窩
Bird's nest broth with crab meat 338

金腿西施官燕
Scrambled egg white
with premium bird's nest and Jinhua ham 388

竹筴釀官燕
Braised premium bird's nest stuffed in bamboo pith 688

紅燒官燕
Braised premium bird's nest in brown sauce 688

冰花燉官燕 (配椰汁、杏汁、紅棗汁)
Double-boiled premium bird's nest
with crystal sugar 388
(Serve with coconut milk, almond milk and red dates soup)
二兩 2 Tael 688

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素翅

VEGETARIAN SHARK FIN

每位 Per person HK\$

紅燒素翅 228
Braised vegetarian shark fin in brown sauce

濃雞湯燴素翅 228
Braised vegetarian shark fin in chicken stock

龍蝦湯海皇燴素翅 228
Braised vegetarian shark fin
with assorted seafood in lobster soup

生拆蟹肉燴素翅 228
Braised vegetarian shark fin with crab meat

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鮑魚及海味

ABALONE AND DRIED SEAFOOD

	每碟 Per plate HK\$
瑤柱桂花炒花膠條 Sautéed shredded fish maw with conpoy and egg	488
	每件 Per order HK\$
鮑魚海參鵝肝夾 (兩位用) Deep-fried shrimp mousse stuffed with foie gras, sea cucumber and South African dried abalone in abalone sauce (For 2 persons)	538
	每位 Per person HK\$
欖菜婆參 Braised sea cucumber with preserved vegetable	288
蝦籽麒麟柚皮燜海參 Braised sea cucumber with pomelo skin and dried shrimp roe	288
蝦籽澳洲三頭湯鮑角伴鵝肝 Braised sliced Australian 3-head abalone with goose liver and shrimp roe	338
紅燒原幅六頭廣肚公 (須於三天前預訂) Braised whole fish maw in oyster sauce (A 3-day advance order is required)	時價 Market Price

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鮑魚及海味

ABALONE AND DRIED SEAFOOD

每位 Per person HK\$

杏仁濃湯煎花膠 388
Pan-fried fish maw with almond and chicken sauce

椒麻鮮蹄筋伴關東遼參 388
Braised Kanto sea cucumber and pork tendons
with spicy peppercorn sauce

乾燒新西蘭黑金鮑粒 888
Braised New Zealand abalone cubes with maltose

蠔皇原隻新西蘭黑金鮑魚 888
Braised New Zealand whole abalone
with supreme oyster sauce

南非吉品鮑魚 廿六頭 26-head 488
Braised South African dried abalone 十八頭 18-head 888

蠔皇扣皇冠吉品鮑魚 三十頭 30-head 1,288
Braised dried Yoshihama abalone 十八頭 18-head 4,088

可自選加配以下伴菜:

Paired with:

柚皮 \$60 鵝掌 \$88 鵝肝 \$128
Pomelo skin Goose web Foie gras

花膠件 \$288 山瑞裙 \$288 關東遼參 \$388
Fish maw Softshell turtle Kanto sea cucumber

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生猛海上鮮

LIVE SEAFOOD

新鮮魚類 Fish

老虎斑
Tiger garoupa

瓜子斑
Melon seed garoupa

老鼠斑
High-finned garoupa

東星斑
Spotted garoupa

鬚鼠斑
Coral garoupa

青衣斑
Green Wrasse garoupa

花鷹斑
Eagle garoupa

深水泥鯚
Goldspotted Rabbitfish

本地龍蝦 Local lobster

上湯焗、蒜茸蒸、避風塘、豉椒炒
Baked with superior broth, steamed with garlic,
Wok-fried with crispy garlic and chilli, sautéed with black bean

海蝦 Prawn

中蝦、花竹 (時令)
Prawn, giant tiger prawn (seasonal)
白灼、椒鹽、豉油皇、薑蔥粉絲煲
Poached, sautéed with spicy salt, pan-fried with premium soy sauce,
stewed with vermicelli, spring onion and ginger

蟹 Crab

澳洲泥蟹、越南肉蟹、頂角膏蟹、花蟹
Australian mud crab, Vietnamese mud crab, mud crab, blue crab
黑椒炒、薑蔥焗、花雕蒸、滾粥
Sautéed with black pepper, baked with spring onion and ginger,
steamed with Chinese yellow wine, boiled with congee

鮮鮑魚 Abalone

南非鮑魚、紐西蘭黑金鮑魚 (時令)
South African abalone, New Zealand abalone (seasonal)
薑黃油泡、過橋炒
Sautéed with yellow chives, poached

象拔蚌、蠔子、其他海產 (須於24小時前預訂)
Geoduck, razor clam, other marine products
(A 24-hour advance order is required)

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海鮮

SEAFOOD

每位 Per person HK\$

龍蝦汁元貝皇 (北海道)
Pan-fried Hokkaido scallop in lobster sauce 188

龍蝦粒蟹肉焗釀蟹蓋
Baked crab shell stuffed with crab meat,
lobster meat and onion 248

金影玉玲瓏
Steamed egg with lobster fillets in saffron sauce
served with mullet roe 268

每碟 Per plate HK\$

黃金南瓜蝦球
Sautéed prawns and pumpkin
with salted egg yolk

輕怡 (四件) Light (Four pieces)	288
標準 (六件) Standard (Six pieces)	408

金腿玉簪蝦球
Sautéed prawns stuffed
with vegetables
and Yunnan ham

輕怡 (四件) Light (Four pieces)	288
標準 (六件) Standard (Six pieces)	408

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海鮮

SEAFOOD

每碟 Per plate HK\$

香蔥醬油南澳帶子
Sautéed scallops with soy sauce and spring onion 488

櫻蝦西施抱玉
Sautéed scallops with egg white and sakura shrimps 488

萬豪醬菲菜蒸斑頭腩
Steamed garoupa belly
with chives and Man Ho chilli bean sauce 538

鮮粟米石斑塊
Pan-fried garoupa fillets with fresh sweetcorns sauce 638

筍尖蘆筍油泡斑球
Sautéed garoupa fillets with asparagus and bamboo shoot 638

如意百合油泡龍蝦球
Sautéed lobster fillets with elm fungus and lily bulbs 1,088

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家禽

POULTRY

黑椒筍角乳鴿甫
Sautéed sliced pigeon
with bamboo shoot, onion and black pepper

HK\$
288

萬豪脆皮炸子雞 (本地農場雞)
Signature deep-fried crispy chicken
(Local farm chicken)

半隻 Half 368
一隻 Whole 708

貢棗荷香雲耳蒸雞球
Steamed chicken fillets with black fungus and red dates
on lotus leaf

每碟 Per plate HK\$
328

生菜片鴿鬆
Sautéed minced pigeon, peppers and mushrooms in lettuce

288

金菜平原雞焗飯 (須於一天前預訂)
Baked rice with Ping Yuen chicken
and preserved vegetables
(A 1-day advance order is required)

一隻 Whole 1,088

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肉類 MEAT

每碟 Per plate HK\$

時果咕嚕肉 (西班牙杜洛克紅豬) 288
Sweet and sour pork with seasonal fruit (Spanish Duroc pork)

砂鍋魚香豆腐鮮蹄筋粒 288
Stewed diced pork tendon and bean curd
with salted fish

X.O. 醬韭菜花炒肉絲 288
Sautéed shredded pork with garlic chives and X.O. chilli sauce

脆皮和牛面頰 (澳洲) (須時20分鐘製作) 368
Deep-fried Australian Wagyu beef cheek
(A 20-minute preparation time is required)

家常牛柳 368
Sautéed local beef tenderloin with garlic chives and Maggi sauce

中式本地鮮牛柳 368
Pan-fried local beef tenderloin
with onion in sweet and sour sauce

黑芝麻焗法國乳羊腩 (須時20分鐘製作) 388
Baked French lamb belly with black sesame
(A 20-minute preparation time is required)

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蔬菜

VEGETABLES

	每位 Per person HK\$
竹裡居賢 Steamed bamboo pith rolls stuffed with vegetables in rice broth	128
	每碟 Per plate HK\$
蝦籽柚皮 Braised pomelo peel with dried shrimp roe	238
羊肚菌竹筍燜豆腐 Stewed bean curd with bamboo piths, morel mushrooms and chives	238
金菜黑蒜蒸茄子 Steamed eggplant with preserved vegetables and black garlic	238
欖菜四季豆炒玉豆腐 Sautéed Japanese bean curd with preserved vegetables and green bean	238
松露野菌炒蘆筍 Sautéed asparagus with wild mushrooms and truffle sauce	238
時令蔬菜 Seasonal vegetables 清炒、蒜蓉炒、薑汁炒、魚湯泡 Sautéed, sautéed with garlic, sautéed with ginger sauce, poached in fish stock	238
鎖鮮杞子魚湯竹筍泡西洋菜苗 Poached hydroponic watercress with bamboo pith and wolf berries in fish stock	288

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飯麵

RICE AND NOODLES

每位 Per person HK\$

風味擔擔麵 148
Sichuan dan dan noodles with spicy minced beef

蝦腰雲勝魚湯稻庭麵 148
Inaniwa udon with shrimps and luffa melon in fish stock

每碟 Per plate HK\$

萬豪炒香苗 288
Signature fried rice with diced roasted goose,
shrimp, wild rice, beans and shrimp head oil

韭黃肉絲煎脆麵 288
Pan-fried crispy noodles with shredded pork and chives

X.O. 醬帶子燜伊麵 338
Braised E-fu noodles with scallops and X.O. chilli sauce

蔥油花膠絲燜粗麵 338
Braised thick egg noodles
with shredded fish maw and spring onion oil

乾炒本地牛肉陳村粉 338
Fried rice noodles with sliced local beef

海皇西施泡飯 408
Poached rice with assorted seafood in lobster soup

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甜品 DESSERT

每碟 Per plate HK\$

金殿棗皇糕 Steamed red date puddings	78
抹茶紅豆煎堆仔 Deep-fried glutinous rice dumplings stuffed with matcha and red bean	78
酥皮蛋撻 Baked egg tarts	78

每位 Per person HK\$

精選糖水 Dessert of the day	78
蜂蜜龜苓膏 Chilled Chinese herbal jelly	88
石榴燕液牛奶奶凍 Chilled milk pudding with pomegranate and bird's nest	98
原桶豆腐花 Sweetened bean curd pudding	128
瑪卡雪蓮子燉桃膠 Double-boiled peach resin with maca and chickpea	128
冰花燉官燕 (配椰汁、杏汁、紅棗汁) Double-boiled premium bird's nest with crystal sugar (Serve with coconut milk, almond milk and red dates soup)	一兩 1 Tael 388 二兩 2 Tael 688

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