

天龍軒

T I N L U N G H E E N

特級精選茗茶

PREMIUM CHINESE TEA SELECTION

每位

Per Person

特色拼配茶 | SIGNATURE BLENDED TEA

蜜香幽蘭 | Nectar Black Orchid

178

潮州鳳凰山 | Mount Fenghuang, Chaozhou

蜜香幽蘭是天龍軒專屬的拼配茶，展現其傳奇之美及獨特性。銀花單叢茶葉散發出優雅且高昂的花香，與蜜蘭單叢茶葉的果蜜香氣相得益彰，呈現和諧且層次感豐富的滋味。茶湯色金黃清亮，初為幽蘭之氣，後有獨特果蜜韻味，齒頰留香，回甘綿延。

Nectar black orchid is a bespoke tea blend that exclusively represent legendary beauty and uniqueness. The Honeysuckle tea imparts fragrant and delicate floral notes to complement the bold, complex, and fruity flavors of the Honey Orchid tea, creating a well-balanced and harmonious taste. This tea is ideal for those who appreciate a nuanced and complex flavor profile, with lingering aftertaste and a subtle sweetness that endures long after the last sip has been savored.

綠茶 | GREEN

碧螺春 | Spring Jade Snail

128


蘇州洞庭山 | Mount Dongting, Suzhou


早春摘的碧螺春，春意盎然如春風拂面。沖泡後湯色碧綠明亮，帶有山上的野花和嫩毫香，滋味鮮爽潤甜，其後甘味漸出，帶微微的桔子香。


Spring jade snail is harvested during spring, with the sense of renewal and life. The brew is bright with clear green hue, refreshing with a subtle sweetness and a hints of mandarin.

香氣 Aroma 

厚度 Body 

甜度 Sweetness 

滑度 Smoothness 

單寧 Tannin 

回味 Aftertaste 

☆ 雲霧 | Clouds and Mist

148

江西廬山 | Mount Li, Jiangxi

廬山雲霧，初春採摘，採柔嫩的一芽一葉為原料，湯色青嫩綠，口感甘甜。此茶生長在高海拔茶區，長年被雲霧繚繞，故得其名。

Clouds and Mist are harvested from tender Spring buds from high altitude tea plantation, mountain mist throughout the year provide a natural shade for the tea plants. The brew is clear and bright in light green delivers a delightful sweetness.

香氣 Aroma 

厚度 Body 

甜度 Sweetness 

滑度 Smoothness 

單寧 Tannin 

回味 Aftertaste 



= Seasonal Selection 季節推介



= Non-caffeine 無咖啡因

所有價目以港元計算另加壹服務費
All prices are in HK\$ and subject to 10% service charge

特級精選茗茶

PREMIUM CHINESE TEA SELECTION

每位
Per Person

烏龍 | OOLONG

武夷岩茶 | Wuyi Rock Tea

158

福建武夷山 | Mount Wuyi, Fujian

岩茶茶樹生長於岩縫石隙之間，獨有的生態環境及製茶工藝。

香氣高揚霸氣，香味馥郁持久，滋味濃醇厚滑，岩韻明顯，收斂性強。

Rock tea tree grows between crevice, the unique growing environment and tea-making process given a distinctive aroma. Simple and balanced, it's a classic choice for traditional roasting with a lasting rock rhyme.

香氣 Aroma		厚度 Body	
甜度 Sweetness		滑度 Smoothness	
單寧 Tannin		回味 Aftertaste	

鳳凰單叢 | Phoenix Single Bush

158

潮州鳳凰山 | Mount Fenghuang, Chaozhou

茶中香水—鳳凰單叢茶，以曼妙芬芳的天然花香與蜜香攏絡人心。

猶像落日餘暉的橘黃色茶湯，滋味豐富飽滿，杯底留香。

Phoenix tea is referred as “drinkable perfume”. It has a mix of natural floral and honey fragrance. The orange-yellow color of the brew is praised as the sunset. It tastes rich and full with lingering aroma in the emptied cup.

香氣 Aroma		厚度 Body	
甜度 Sweetness		滑度 Smoothness	
單寧 Tannin		回味 Aftertaste	

☆ 桂花凍頂烏龍 | Osmanthus Dong Ding Oolong

148

台灣凍頂山 | Mount Dongding, Taiwan

台灣南投的鹿谷鄉獨特的氣候與土壤條件，成就出凍頂茶的優異品質。

加入人手採摘的桂花，茶香與花香兼備，滋味甘醇，風味極佳。

The unique climate and soil Lugu region in Nantou, produce excellent quality of Dong Ding tea. Mixing with hand-picked osmanthus flower, created a blend tea with good its attractive fragrance. It taste sweet and mellow, and the flavor profile is excellent.

香氣 Aroma		厚度 Body	
甜度 Sweetness		滑度 Smoothness	
單寧 Tannin		回味 Aftertaste	



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特級精選茗茶

PREMIUM CHINESE TEA SELECTION

每位
Per Person

紅茶 | BLACK

滇紅金芽 | Yunnan Gold

148

雲南鳳慶 | Fengqing, Yunnan

茶葉產於海拔 1000 米以上的地區，具有「晴時早晚遍地霧，陰雨成天滿山雲」的氣候特徵。滇紅金芽帶有雲南獨特的朱古力、杏仁、番薯和麥芽的香氣。湯色紅濃明亮，入口滋味濃醇鮮爽，予人舒適溫暖的感覺。

Experience the exceptional Yunnan Gold tea, grown at high altitudes above 1000 meters. This brew delights with notes of chocolate, almond, sweet potato, and malt. Offers a smooth, and refreshing taste, with sensation. comforting yet warm.

香氣 Aroma	🍃🍃🍃🍃🍃	厚度 Body	🍃🍃
甜度 Sweetness	🍃🍃🍃🍃	滑度 Smoothness	🍃🍃🍃
單寧 Tannin	🍃🍃	回味 Aftertaste	🍃🍃🍃

☆ 正山小種 | Lapsang Souchong

148

福建桐木關 | Tongmuguan, Fujian

正山小種是世界上最早的紅茶，已有400多年的歷史。茶葉色澤烏潤油亮，帶著豐富的煙燻松木香和獨特桂圓乾香，滋味醇厚，是喜歡喝濃茶的人的最愛。Lapsang Souchong is the first black tea produced in the world, which is the best pick for strong tea lovers. The brew gives pronounce smoky pine and dried longan aromas. The taste achieves a fine balance between smoky, spicy flavors and sweet notes with a tangy aftertaste.

香氣 Aroma	🍃🍃🍃🍃🍃	厚度 Body	🍃🍃🍃🍃🍃
甜度 Sweetness	🍃🍃🍃🍃	滑度 Smoothness	🍃🍃🍃
單寧 Tannin	🍃🍃🍃	回味 Aftertaste	🍃🍃🍃

白茶 | WHITE

白牡丹 | White Peony

138

福建福鼎 | Fuding, Fujian

白牡丹有芒草般的乾香，加上蒲公英微花香，就像太陽的氣息般溫暖。沖泡後有獨特的大豆甜味、茶湯杏黃明亮，滋味清甜醇爽。

White peony picked in young tea leaves and silvery unopened leaf buds. Dry leaves of white peony has subtle dandelion fragrance, feel like a warm summer afternoon. Pure white peony tea has a bright yellowish color. Expect light sweetness, dried hay flavor, and hints of floral and baked notes.

香氣 Aroma	🍃🍃🍃	厚度 Body	🍃🍃🍃
甜度 Sweetness	🍃🍃🍃🍃	滑度 Smoothness	🍃🍃🍃🍃
單寧 Tannin	🍃	回味 Aftertaste	🍃🍃



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特級精選茗茶

PREMIUM CHINESE TEA SELECTION

每位
Per Person

黑茶 | DARK

2009 年紫芽普洱生茶 | Purple Tip Raw Pu'erh Vintage 2009 208

雲南瀾滄 | Lancang, Yunnan

紫芽普洱生茶非常獨特，茶樹幼芽呈紫色，有大量花青素。茶湯飄逸著自然花香。滋味有別一般生普洱帶有人參清香，回甘明顯，齒唇留香。

Purple Tip Raw Pu'erh is rare, tender leaves of the cultivar is purple with high natural anti-oxidant. The taste is exceptional with Ginseng flavor. The brew is aromatic with elegant floral note and strong aftertaste.

香氣 Aroma	☞☞☞☞	厚度 Body	☞☞☞
甜度 Sweetness	☞☞☞	滑度 Smoothness	☞☞
單寧 Tannin	☞☞☞	回味 Aftertaste	☞☞☞☞

2006 年紫芽普洱熟茶 | Purple Tip Ripe Pu'erh Vintage 2006 168

雲南瀾滄 | Lancang, Yunnan

紫芽茶是雲南大葉種隨氣候特變後產生的獨有品種。抗氧化物含量較高，有利於心血管和神經健康。經過接近 100 日的發酵，令茶湯入口醇甜，綿滑濃厚，陳香持久。

Purple tip tea is a rare variety of large-leaf cultivars in Yunnan. The young leaves of tea trees are purple, which has a higher antioxidant level. It was fermented for nearly 100 days, giving it a full-bodied mouthfeel and sweet taste, with a long lasting earthy aroma.

香氣 Aroma	☞☞☞	厚度 Body	☞☞☞
甜度 Sweetness	☞☞☞☞	滑度 Smoothness	☞☞☞☞☞
單寧 Tannin	☞	回味 Aftertaste	☞☞☞

花草茶 | HERBAL

☾ 玫瑰花 | French Rose 108

法國 | France

採用法國的純天然玫瑰花蕾，茶湯金黃絢麗，滋味甜蜜，花香縈繞。玫瑰花含豐富維生素 C、有紓壓解鬱等功效。

Natural rose buds picked from France, it creates a gorgeous golden color brew, taste a hints of sweetness with a lingering floral fragrance. Rose tea contains high in vitamin C and with benefit of stress relieving.

香氣 Aroma	☞☞☞☞	滑度 Smoothness	☞☞☞
甜度 Sweetness	☞☞☞☞	回味 Aftertaste	☞☞
厚度 Body	☞☞		

☆ = Seasonal Selection 季節推介 ☾ = Non-caffeine 無咖啡因

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精選茗茶

HOUSE CHINESE TEA SELECTION

	每位 Per Person
龍井 Dragon Well 杭州西湖 West Lake, Hangzhou	52
貢眉 Imperial White 福建福鼎 Fuding, Fujian	52
水仙 Shui Hsien 福建武夷山 Mount Wuyi, Fujian	52
鐵觀音 Iron Buddha 福建安溪 Anxi, Fujian	52
熟普洱 Ripe Pu'erh Vintage 2016 雲南勐海 Menghai, Yunnan	52
茉莉花茶 Jasmine Tea 廣西橫縣 Henhsien, Guangxi	52
☾ 胎菊 Baby Chrysanthemum 浙江桐鄉 Tongxiang, Zhejiang	52
☆ 特選冷泡茶 (每杯) Seasonal Cold Brew (Per Glass)	98



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米芝蓮盛宴

MICHELIN DEGUSTATION MENU

天龍獻粹

Chef's Premium Selection

油泡鮮菌白螺花、桂花蜜汁叉燒、魚子醬鮮鮑

Sautéed conch with mushrooms

Barbecued pork with osmanthus flower honey

Simmered fresh abalone topped with caviar

NV Edouard Duval Saignée D'Eulalie Rose Extra Brut

2013 Dom Pérignon, Champagne, France

龍蝦湯葱蓉煎龍蝦

Pan-fried lobster with minced green onion, served with lobster soup

2020 Chardonnay, Luke Lambert, Yarra Valley, Australia

2020 Chablis Grand Cru, La Chablisienne, Château Grenouilles, Burgundy, France

金腿官燕蒸星斑

Steamed groupa fillet topped with bird's nest and Jinhua ham

黑椒鮮露筍爆和牛

Wok-fried wagyu beef with asparagus and black pepper

2016 Castello Banfi Brunello di Montalcino DOCG, Tuscany, Italy

2018 Château Clerc-Milon Pauillac, Bordeaux, France

糖醋脆蟹拑伴飯

Fried rice with crispy crab claw in sweet and sour sauce

特選冷泡茶

Seasonal Cold Brew

天龍甜品薈萃

Chef's Specialty Desserts

香芒楊枝甘露、精製鳳梨酥

Chilled mango cream with sago and pomelo

Baked pineapple puff

2021 Moscato d' Asti, La Spinetta, Piedmont, Italy

2019 Prince de Saint-Aubin, Sauternes, France

每位 HK\$1,988

HK\$1,988 per person

HK\$1,180 可配搭美酒及特選冷泡茶

Selected classic wines and seasonal cold brew available at an additional HK\$1,180 per person

HK\$2,080 可配搭特級美酒

Selected premium wines available at an additional HK\$2,080 per person

兩位或以上

Minimum order for 2 persons

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黑珍珠盛宴

BLACK PEARL DEGUSTATION MENU

天龍獻粹

Chef's Premium Selection

三文魚子煎帶子、桂花蜜汁叉燒、窩貼大蝦多士

Pan-fried scallop topped with salmon roe

Barbecued pork with osmanthus flower honey

Deep-fried shrimp toast

2021 Riesling Spätlese, Kaseler Dominikanerberg, C. von Nell-Breuning, Mosel, Germany

2013 Dom Pérignon, Champagne

薑米黃金筍蟹黃炆蟹拑

Braised crab claw and crab roe served with yellow carrot and minced ginger

2020 Blanc des Cabanes, Château du Coureau, Bordeaux, France

2020 Chablis Grand Cru, La Chablisienne, Château Grenouilles, Burgundy, France

原個椰皇花膠燉雞

Double-boiled chicken soup with fish maw in baby coconut

26 頭南非吉品鮑魚伴花菇

Braised South Africa Yoshihama abalone (26 head) with

shiitake mushroom in supreme sauce

2021 Pinot Noir, Kooyong Estate, Mornington Peninsula, Australia

2021 Marsannay, Saint Urbain Rouge, Domaine Jean Fournier, Burgundy, France

蕃茄牛頸脊伴油泡螺片

Braised beef chuck flap tail and tomato with sautéed conch

2016 Castello Banfi Brunello di Montalcino DOCG, Tuscany, Italy

2018 Château Clerc-Milon Pauillac, Bordeaux, France

脆盞露筍長壽果仁炒海竹片

Wok-fried sliced polygonatum root, pecan and asparagus served in crispy nest

大蜆魚湯蝦乾燴米線

Braised rice noodle with dried shrimp and clam in fish broth

特選冷泡茶

Seasonal Cold Brew

天龍甜品薈萃

Chef's Specialty Desserts

鴿蛋腐竹露、芝士奶油酥餅

Sweetened bean curd sheet cream with pigeon egg

Baked puff stuffed with milk and cheese

2021 Moscato d' Asti, La Spinetta, Piedmont, Italy

2019 Prince de Saint-Aubin, Sauternes, France

每位 HK\$2,388

HK\$2,388 per person

包括品酒師推介香檳一杯

With a glass of champagne from Sommelier's selection

HK\$1,180 可配搭美酒及特選冷泡茶

Selected classic wines and seasonal cold brew available at an additional HK\$1,180 per person

HK\$2,280 可配搭特級美酒

Selected premium wines available at an additional HK\$2,280 per person

兩位或以上

Minimum order for 2 persons

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香茜醬油焗富貴蝦皇

Baked mantis shrimp with coriander in superior soy sauce

每隻 HK\$798
HK\$798 per piece

富貴蝦皇宴

MANTIS SHRIMP DELICACIES

天龍獻粹

Chef's Premium Selection

大紅乳豬件、蔥蓉油泡螺花
*Roasted crispy suckling pig served with Chinese puff
Sautéed conch with minced spring onion*
NV Ruinart, Blanc de Blancs, Champagne
2013 Dom Pérignon, Champagne

花雕蛋白蒸蟹鉗

Steamed crab claw with egg white in Huadiao wine
2020 Chardonnay, Luke Lambert, Yarra Valley, Australia
2020 Chablis Grand Cru, La Chablisienne, Château Grenouilles, Burgundy, France

避風塘富貴蝦

Wok-fried mantis shrimp with spicy dried garlic
2021 Riesling Spätlese, Kaseler Dominikanerberg, C. von Nell-Breuning, Mosel, Germany
2020 Blanc des Cabanes, Château du Coureau Bordeaux, France

26 頭南非吉品鮑魚伴菜膽

Braised South Africa Yoshihama abalone (26 head) with cabbage in supreme sauce
2021 Marsannay, Domaine Jean Fournier Cuvée Saint-Urbain Burgundy, France
2018 Château Clerc-Milon, Pauillac, Bordeaux, France

花膠龍蝦湯燴糯米飯

Braised glutinous rice with fish maw in lobster soup

天龍甜品薈萃

Chef's Specialty Desserts

香芒楊枝甘露、杏仁水晶餅
*Chilled mango cream with sago and pomelo
Steamed dumpling with almond paste*
2021 Moscato d' Asti, La Spinetta, Piemont, Italy
2019 Prince de Saint-Aubin, Sauternes, France

每位 HK\$1,988
HK\$1,988 per person

HK\$1,280 可配搭美酒
Selected classic wines available at an additional HK\$1,280 per person

HK\$2,280 可配搭特級美酒
Selected premium wines available at an additional HK\$2,280 per person

兩位或以上
Minimum order for 2 persons

折扣不適用於此季節性菜單
Discount is not applicable for this seasonal menu

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純素套餐

VEGAN MENU

天龍獻粹

Chef's Premium Selection

蜜汁素鱔絲、泡椒牛肝菌、五香錦繡燻鵝

Shredded mushroom in honey sauce

Sautéed porcini mushroom with pickled chili

Smoked bean curd sheet filled with assorted vegetables and five spices

NV Ruinart, Blanc de Blancs, Champagne

脆盞露筍長壽果仁炒海竹片

Wok-fried sliced polygonatum root, pecan and asparagus

served in crispy nest

2020 Blanc des Cabanes, Château du Coureau, Bordeaux, France

雪棗菜膽燉松茸

Double-boiled matsutake mushroom soup with red date and vegetable

山珍炆釀豆腐盒

Braised tofu with assorted mushrooms

2021 Riesling Spätlese, Kaseler Dominikanerberg, C. von Nell-Breuning, Mosel, Germany

香芋椰汁焗素肉

Baked Omnipork with taro in coconut sauce

2021 Marsannay, Domaine Jean Fournier Cuvée Saint-Urbain Burgundy, France

甜梅菜蒸茄子

Steamed eggplant with preserved sweet vegetables

青蔬南瓜燴米線

Braised rice noodle with pumpkin and green vegetables

鮮果拼盤

Fruit platter

2021 Moscato d' Asti, La Spinetta, Piedmont, Italy

每位 HK\$888

HK\$888 per person

HK\$1,180 可配搭美酒及特選冷泡茶

Selected classic wines and seasonal cold brew available at an additional HK\$1,180 per person

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頭盤及冷盤

APPETIZERS AND COLD DISHES

 	蒜香田雞腿 Deep-fried frog leg with minced garlic	292
  	窩貼大蝦多士 Deep-fried shrimp toast	248
 	芝士焗銀鱈魚 Baked cod fish with cheese	248
 	芝麻海蜆凍鮑絲 Chilled shredded abalone with jellyfish in sesame oil	232
  	龍蝦威化卷 Deep-fried crispy roll stuffed with lobster	252
  	蟹肉紫蔥雞絲粉皮 Tossed bean noodle with shredded chicken, crab meat and onion	222
	五香山珍燻鵝 Smoked bean curd sheet with assorted mushrooms	198

 = Signature 推介菜式  = Sustainable 持續發展的食材  = Vegan 純素食  = Pork 含豬肉

 = Shellfish 貝類  = Vegetarian 素菜  = Spicy 辣  = Nuts 含果仁

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明爐燒烤

BARBECUED SPECIALTIES

-     蜜燒西班牙黑豚肉叉燒 (需 24 小時前預訂) 448
Barbecued Iberian pork with honey
(24 hours advance notice required)
-    桂花蜜汁叉燒 308
Barbecued pork with osmanthus flower honey
-  化皮乳豬件 488
Roasted crispy suckling pig served with
Chinese puff
- 玫瑰豉油雞 (半隻) 388
Marinated chicken in soy sauce (Half piece)
-   掛爐燒鵝
Roasted goose with plum sauce
(例牌 Regular portion) 382
(半隻 Half piece) 758
-   片皮烤鴨
Tin Lung Heen Peking duck
(半隻 Half piece) 538
(一隻 Whole piece) * 998
*另加菜式: 生菜片鴨鬆 228
* Additional course:
Wok-fried minced duck, mushroom and bamboo shoot served
with fresh lettuce
-    精選燒味拼盤 (每位) 258
Chef's signature barbecued combination
(Per Person)
桂花蜜汁叉燒、玫瑰豉油雞、掛爐燒鵝、
滷水牛腩、燻蹄或海蜆
Barbecued pork with osmanthus flower honey,
Marinated chicken in soy sauce, Roasted goose with plum sauce,
Marinated beef shin, Pig knuckle, Jellyfish
自選三款
Three kinds
of your
choice

 = Signature 推介菜式  = Sustainable 持續發展的食材  = Vegan 純素食  = Pork 含豬肉




 = Shellfish 貝類  = Vegetarian 素菜  = Spicy 辣  = Nuts 含果仁

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湯羹

SOUPS

	每位 Per Person
    原個椰皇花膠燉雞 Double-boiled chicken soup with fish maw in baby coconut	512
   桂圓遼參燉響螺 Double-boiled sea conch soup with sea cucumber and dried longan	458
   冬蟲草黨參水鴨燉鮮鮑 Double-boiled abalone soup with duck, cordyceps and pilose asiabell root	458
   公魚皮瑤柱鴨絲羹 Braised shredded duck soup with fish skin and conpoy	298
    花膠酸辣羹 Braised hot and sour soup with fish maw	288
  鮮蟹肉菜苗羹 Braised vegetable soup with crab meat	288
 雪棗菜膽燉松茸 Double-boiled matsutake mushroom soup with red date and vegetable	288

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燕窩

BIRD'S NEST

	每位
	Per Person
   龍蝦球蝦湯扒官燕 Braised superior bird's nest with lobster in shrimp soup	788
   金箔蟹钳伴官燕 Braised superior bird's nest with crab claw in supreme broth	758
  魚子醬官燕蟹肉蒸蛋白 Steamed egg white with superior bird's nest, crab meat and caviar	698
  珊瑚官燕釀竹笙 Braised bamboo fungus stuffed with superior bird's nest and crab roe	698
  海鮮魚湯燕窩羹 Braised bird's nest soup with seafood in fish broth	468
   腿絲雞蓉燕窩羹 Braised bird's nest soup with minced chicken and Jinhua ham	468

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鮑魚、海味

ABALONE AND AIR DRIED SEAFOOD

	每位 Per Person
   日本 20 頭禾麻鮑魚 Braised whole Japanese Oma abalone (20 heads) in supreme sauce	6,288
   日本 26 頭吉品鮑魚 Braised whole Japanese Yoshihama abalone (26 heads) in supreme sauce	2,828
   南非 23 頭青邊吉品鮑魚 Braised South Africa Yoshihama abalone (23 head) in supreme sauce	698
   蝦子百花炆釀遼參 Braised sea cucumber stuffed with minced shrimp and shrimp roe	568
   鮑甫菜膽伴海參 Braised sliced abalone with sea cucumber and cabbage	428
   金壕花菇扣鵝掌 Braised goose web with Shiitake mushroom and air-dried oyster	288

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生猛海上鮮

LIVE SEAFOOD

清蒸海上鮮

Steamed Live Fish

東星斑、老鼠斑、瓜子斑 或 其他
Spotted garoupa, Pacific garoupa,
Red spotted garoupa or others

時價

Market Price



生猛本地龍蝦

Live Lobster

薑蔥焗、蒜蓉蒸、豉椒炒、上湯焗、花雕雲腿蒸
Wok-fried with ginger and spring onion,
Steamed with garlic,
Stir-fried with black bean sauce,
Simmered in superior soup,
Steamed with Jinhua ham and Huadiao wine

時價

Market Price



游水海中蝦

Live Prawn

白灼、椒鹽、豉油皇、蒜蓉蒸、花雕醉
Poached,
Wok-fried with spicy salt,
Pan-fried with soy sauce,
Steamed with garlic,
Drunken with Huadiao wine

時價

Market Price



生猛大肉蟹

Live Crab

清蒸、薑蔥焗、花雕蒸、豉椒炒、
椒鹽、豉油皇、蛋白蒸
Steamed with ginger and spring onion,
Wok-fried with ginger and spring onion,
Steamed with Huadiao wine,
Stir-fried with black bean sauce,
Wok-fried with spicy salt,
Wok-fried with soy sauce,
Steamed with egg white

時價

Market Price



= Signature 推介菜式



= Sustainable 持續發展的食材



= Vegan 純素食



= Pork 含豬肉



= Shellfish 貝類



= Vegetarian 素菜



= Spicy 辣



= Nuts 含果仁

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海鮮

SEAFOOD

	每位
	Per Person
    花雕蛋白蒸蟹钳 Steamed crab claw with egg white in Huadiao wine	392
    炸釀鮮蟹蓋 Deep-fried crab shell stuffed with crab meat and onion	392
  避風塘螺肉釀虎蝦皇 Deep-fried tiger prawn stuffed with minced conch in spicy dried garlic	342
  韭黃牛肝菌炒蠔子皇 Wok-fried razor clam with porcini mushroom and chives	272
  紫胡蘿蔔三文魚子煎帶子 Pan-fried scallop with salmon roe and purple carrot	238
   蟲草花咸檸檬蒸海鱸魚 Steamed seabass fish fillet with cordyceps flower and preserved salted lemon	238

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海鮮

SEAFOOD

- | | | |
|---|---|-----|
|    | X.O. 醬雞縱菌龍蝦球
Sautéed lobster with termite mushroom in X.O. sauce | 968 |
|   | 丁香魚乾油泡星斑球
Sautéed garoupa fillet with dried sliver fish | 708 |
|   | 柱侯豆腐炆斑骨腩
Stewed garoupa belly with bean curd in Chu Hou sauce | 498 |
|   | 金腿茭白筍炒螺片
Wok-fried sliced conch with Jinhua ham and white water bamboo | 638 |
|   | 紅甜椒脆餅煎帶子
Pan-fried scallop with red bell pepper served with crispy rice cracker | 518 |
|   | 上湯牛油大蝦球
Wok-fried prawn with butter in supreme broth | 498 |
|   | 翡翠黃金蝦仁
Wok-fried shrimp with salted egg yolk and vegetable | 498 |

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肉類

MEAT

- | | | |
|---|--|-----|
|    | 黑豚肉煎鵝肝盒 (每位)
Pan-fried Kurobuta pork filled with foie gras
and onion (Per Person) | 238 |
| ☆    | 龍軒東坡肉 (每位)
Braised pork belly with supreme sauce (Per Person) | 238 |
|    | 黑椒露筍爆和牛
Wok-fried wagyu beef with asparagus and
black peppers | 808 |
|    | 南乳香芋扣和牛面頰
Stewed wagyu beef cheek with taro in
fermented bean curd sauce | 438 |
|   | 京紅蘿蔔中式煎牛柳
Pan-fried beef fillet with carrot in Chinese style | 378 |
|    | 鮑粒土魷蒸肉件
Steamed minced pork patties with
diced abalone and dried squid | 338 |
|    | 京醬土豆羊柳粒
Wok fried lamb loin with potato in sweet bean sauce | 298 |

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家禽

POULTRY

- | | | |
|---|---|-----|
|    | 花雕麒麟雞 (半隻)
Steamed chicken with mushrooms and Jin Hua ham in Huadiao wine (Half piece) | 488 |
|   | 薑蔥蘑菇焗雞 (半隻)
Baked chicken with mushrooms and ginger and green onion (Half piece) | 386 |
|   | 脆皮炸子雞 (半隻)
(使用本地採購的原隻新鮮雞)
Deep-fried crispy chicken (Half piece)
(Our whole piece fresh chicken is locally sourced) | 386 |
|   | 鳳梨糖醋鴿肉拼花菇炆鴿脯
Wok-fried pigeon meat with pineapple in sweet and sour sauce
Braised pigeon fillet with shiitake mushroom | 388 |
|   | 鮮百合臘味炒鴿鬆
Wok-fried minced pigeon with preserved meat and fresh lily bulb | 378 |
|     | 辣味雞縱菌炒鴨絲
Wok-fried shredded duck with termite mushroom in chili sauce | 328 |
|    | 豆豉冬筍炆鴨脯
Braised duck breast with bamboo shoots in black bean sauce | 328 |

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時蔬、素菜

VEGETARIAN

- | | | | |
|---|---|--|-----|
|  |  | 香芋椰汁焗素肉 | 298 |
| | | Baked Omnipork with taro in coconut sauce | |
|  |  | 松露翡翠竹筍卷 | 288 |
| | | Braised bamboo fungus with spinach and black truffle | |
|  |  | 姬松茸花菇津菜膽 | 288 |
| | | Braised mustard green with shiitake mushroom and blaze mushroom | |
|  |  | 脆盞露筍長壽果仁炒海竹片 | 288 |
| | | Wok-fried sliced polygonatum root, pecan and asparagus served in crispy nest | |
|  | | 甜梅菜蒸茄子 | 288 |
| | | Steamed eggplant with preserved sweet vegetables | |
|  | | 山珍炆釀豆腐盒 | 288 |
| | | Braised tofu with assorted mushrooms | |
|  | | 豆瓣海茸菌銀芽炒豆乾 | 288 |
| | | Stir-fried dried bean curd with bean sprouts and bull kelp in chili sauce | |

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飯、麵

RICE AND NOODLES

- | | | |
|---|--|-----|
|    | 蝦乾鮑粒荷葉飯 (每位) | 138 |
| | Fried rice with diced abalone, goose and dried shrimp wrapped in lotus leaf (Per Person) | |
|   | 龍蝦湯花膠螺粒糯米飯 | 368 |
| | Braised glutinous rice with fish maw and diced conch in lobster soup | |
|   | 松子蛋白蟹肉帶子炒飯 | 368 |
| | Fried rice with crab meat, scallop, egg white and pine nut | |
|     | X.O. 醬鮮鮑雞球脆麵 | 368 |
| | Crispy noodle with fresh abalone and sliced chicken in X.O. chili sauce | |
|    | 韭黃瑤柱乾燒伊麵 | 348 |
| | Braised e-fu noodle with conpoy and chives | |
|     | 沙爹菜苗乾炒牛肋肉瀨粉 | 368 |
| | Fried rice vermicelli noodle with sliced beef rib and vegetable in satay sauce | |
|    | 星洲牛肝菌炒河粉 | 328 |
| | Fried rice noodle with porcini mushrooms in Singapore style | |

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甜品

DESSERT

	每位 Per Person
 冰花燉官燕 (需時約 30 分鐘) Double-boiled superior bird's nest served with coconut milk, almond cream and syrup (Requires approximately 30 minutes preparation time)	788
 香芒楊枝甘露 Chilled mango cream with sago and pomelo	108
 鴿蛋腐竹露 Sweetened bean curd sheet cream with pigeon egg	108
 紅棗萬壽果燉銀耳 Double-boiled papaya and snow fungus with red date	108
 葛仙米奶凍 Chilled milk pudding with nostoc	108

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甜點

PASTRIES

- | | |
|---|---|
|  | 雪燕紅棗凍糕 98
Chilled red date and snow swallow jelly (3 pieces) |
|   | 傳統酥皮蛋撻 (需時約 20 分鐘) 98
Baked egg custard tart (2 pieces)
(Requires approximately 20 minutes preparation time) |
|  | 杏仁水晶餅 98
Steamed dumpling with almond paste (3 pieces) |
|  | 芝士奶油酥餅 98
Baked puff stuffed with milk and cheese (3 pieces) |
|  | 乳香脆麻花 88
Deep-fried egg pastry topped condensed milk
(3 pieces) |
|  | 精制鳳梨酥 88
Baked pineapple puff (3 pieces) |

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天龍軒特色醬料

SPECIAL SAUCE SELECTION

	每位
	Per Person
 淨指天椒 Chopped chili	30
 指天椒豉油 Soy sauce with chopped chili	30
 天龍軒 X.O. 醬 Tin Lung Heen X.O. chili sauce	60

天龍軒特色禮盒

TIN LUNG HEEN SPECIAL GIFT BOX

	每樽
	Per Jar
 天龍軒琥珀腰果 Tin Lung Heen cashew	110
 天龍軒豆瓣醬 Tin Lung Heen chili sauce	285
 天龍軒 X.O. 醬 Tin Lung Heen X.O. chili sauce	420



= Signature 推介菜式



= Sustainable 持續發展的食材



= Vegan 純素食



= Pork 含豬肉



= Shellfish 貝類



= Vegetarian 素菜



= Spicy 辣



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