

逸軒師房宴 I

Yat Heen Chef's Special Menu I

逸·慈心

輕煎香蔥鮮鮑魚、匈牙利鬃毛豬叉燒皇

牛油煎北海道元貝配澳洲手檸檬

Pan-seared Fresh Abalone with Scallion,

Yat Heen Signature Barbecued Mangalica Pork,

Seared Scallop with Butter and Australian Finger Lime

逸·湯

五指毛桃花膠燉海螺

Double-boiled Fish Maw and Sea Conch Soup with Five Finger Fig

逸·隨緣

蟹肉焗牛油果

Baked Avocado with Crab Meat

松露鵝肝茶碗蒸

Steamed Egg with Goose Liver and Black Truffle

薑蔥胡椒煎焗海斑

Pan-seared and Baked Grouper Fillet with Pepper, Ginger and Spring Onion

逸·無我

蝦湯棉花海鮮泡鴛鴦飯

Poached Mixed Rice with Seafood and Fish Maw in Prawn Soup

逸·形色

桂花糖西瓜冰粉

Osmanthus Sugar Soup with Watermelon and Ice Jelly

每位 HK\$588

HK\$588 per person

- 以上價目另設加一服務費 All prices are subject to 10% service charge
- 逸軒師房宴須提前 24 小時預訂
24 hours advance booking is required for Yat Heen Chef's Special Menu
- 廂房設有最低消費 Minimum charge is applied for Private Dining Room booking
- 菜單上的食材供應有可能受季節影響，帝逸酒店保留最終決定權以更換同價值之食材
Seasonal ingredients on the menu may be subjected to changes, depending on the availability

推廣日期由 2025 年 9 月 1 日至 2026 年 2 月 28 日

Available from 1 September 2025 to 28 February 2026

逸軒師房宴 II
Yat Heen Chef's Special Menu II

逸·拼

燒椒醬醋香蜆子皇、輕煎拌飯醬鮮鮑魚、金沙南瓜脆皮蝦球
Braised Razor Clam King with Roasted Pepper and Black Pepper Sauce,
Pan-fried Fresh Abalone with Homemade Chili Sauce
Fried Shrimp Prawn and Pumpkin with Salt Egg Sauce

逸·湯

萬壽果鮮鮑魚燉海螺
Double-boiled Papaya and Sea Conch Soup with Fresh Abalone and

逸·藝

濃湯攪菜遼參伴千金菜
Braised Sea Cucumber with Preserved Olive Vegetables and Celtuce

蟹肉炒瑤柱花膠桂花

Stir-fried Egg with Dried Conpoy, Fish Maw and Crab Meat

黃湯蝦乾魚肚浸時蔬

Poached Vegetables with Dried Shrimp and Fish Maw in Chicken Broth

逸·匠

脆金菇酸菜綿羊豬砂窩飯
Rice with Lamb, Pork, Crispy Enoki Mushroom and Pickled Cabbage in Casserole

逸·嚐

粉紅芭樂露
Chilled Sago with Pink Guava

每位 HK\$888
HK\$888 per person

- 以上價目另設加一服務費 All prices are subject to 10% service charge
- 逸軒師房宴須提前 72 小時預訂
72 hours advance booking is required for Yat Heen Chef's Special Menu
- 廂房設有最低消費 Minimum charge is applied for Private Dining Room booking
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逸軒師房宴 III
Yat Heen Chef's Special Menu III

逸·拼

紅油椒醬輕煎富貴蝦、滷水法國鵝肝、子薑煎焗無激素雞
Lightly Seared Mantis Shrimp with Sichuan Style Red Oil Sauce,
Braised French Goose Liver,
Pan-seared and Baked Hormone Free Chicken with Pickled Young Ginger

逸·湯

原個椰皇濃湯燉厚花膠
Double-boiled Premium Fish Maw Soup in Young Coconut

逸·藝

金沙花雕本灣乳龍蝦白玉
Stir-fried Local Lobster with White and Salted Egg, tossed Huadiao wine

28 頭南非吉品鮑拌脆飯球
Braised 28-head South African Dried Abalone, served with rispy Rice

風乾火腿黑魚子胡椒黃湯冬林伴小甘荀
Winter Melon with Dry-cured Ham and Black Caviar in Pepper Chicken Broth, served with
Baby Carrot

逸·匠

薑蔥遼參撈麵伴蝦子
Braised Sea Cucumber and Tossed Noodles with Scallion and Shrimp Roe

逸·嚐

十勝紅豆奶凍
Tokachi Red Bean Jelly

每位 HK\$1,180

HK\$1,180 per person

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72 hours advance booking is required for Yat Heen Chef's Special Menu
- 廂房設有最低消費 Minimum charge is applied for Private Dining Room booking
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