中國茶 Chinese Tea Selection

	每位 Per persor HK\$29
極品雨前龍井 Dragon Well Green Tea	
雲南普洱 Yunnan Pu-erh	
清香鐵觀音 Tie Guan Ying	
壽眉 Shou Mei	
桂花香片 Osmanthus Jasmine	
頂級胎菊 Premium Chrysanthemum	

Yat Heen

所有價格需另收加一服務費 All prices are subject to 10% service charge

逸軒師房午宴I Yat Heen Chef's Special Luncheon Menu I

逸軒前菜薈萃 醬皇燒賣皇、金不換小甘荀咸水角、清雞湯小籠包

Dim Sum Combination Steamed Pork Dumpling

with Conpoy X.O. Sauce and Mushroom

Golden-fried Glutinous Puff filled with Minced Pork and Thai Basil, Shanghainese Chicken Soup Dumpling with Pork

香茜蛋白和牛羹

Wagyu Thick Soup with Egg White and Coriander

酸湯煎焗松葉百花蟹鉗 Pan-fried Crab Claw and Minced Shrimp Paste with Sour Broth

巴馬火腿玉液浸菜苗 Poached Vegetable in Rice Broth with Parma Ham

魚湯番茄班腩稻庭麵 Inaniwa Noodles in Fish Supreme Broth with Tomato

> 甜品薈萃 **Daily Dessert**

HK\$580 (兩位用)

(Available for 2 persons or above 兩位起)

以上價目另收原價加一服務費及茗茶

All prices are subject to 10% service charge based on the original price and tea charge

此優惠套餐不可與會員折扣,其他推廣優惠、禮券或現金券同時使用

The set menu cannot be used in conjunction with go royal member's discount, other promotional offers, voucher or cash coupon.

食材或會因季節變化及供應情況而改變

All menu items are subject to change due to seasonality and availability

甜點 Sweet

	數量 Qu	antity
沖繩黑糖馬拉糕 Okinawa Brown Sugar Sponge Cake	HK\$58	
招牌菲林芝麻卷 Traditional Black Sesame Roll	НК\$48	
遠年陳皮紅豆沙(每位) Sweetened Red Bean Soup with Aged Tangerine Peel (per person)	HK\$48	
粉紅芭樂甘露(每位) Chilled Sago Cream Soup with Pink Guava (per person)	НК\$38	
開心果紅豆奶凍(每位) Pistachio and Red Bean Panna Cotta	HK\$38	
薑茶湯丸 (每位) Sweetened Ginger Tea with Glutinous Rice Dumpling (per person)	HK\$38	
洛神花椰汁糕 Roselle and Coconut Milk Pudding	HK\$38	

所有價格需另收加一服務費 All prices are subject to 10% service charge

招牌小炒 Yat Heen Specialties

<u> </u>	數量 Quar	ntity
薑蔥花膠農場雞煲 Wok-fried Farm Chicken and Fish Maw with Ginger and Scallion in Claypot	HK\$268	
招牌鬈毛豬叉燒皇 Signature Barbecued Mangalica Pork	HK\$238	
燒汁花雕牛肋肉 Braised Beef Short Ribs with Chinese Gravy Sauce and 15-year Aged Hua Diao	HK\$168	
無花果別不同咕嚕肉 Sweet and Sour Pork with Fig	HK\$128	
瑤柱桂花蟹肉炒銀絲 Stir-fried Glass Vermicelli with Crab Meat, Conpoy and Egg	HK\$128	
大澳蝦醬黑毛豬鬆 啫啫 唐生菜 Stir-fried Chinese Lettuce with Tai-O Shrimp Paste & Minced Pork served in a Clay Pot	HK\$118	
白灼田園油菜 Poached Vegetables	HK\$88	
<mark>粉·麵·飯 Rice & Noodle</mark> 豉汁涼瓜斑片炒河 Stir-fried Grouper Fillet and Rice Noodles with Bitter Melon and Black Bean Sauce	НК\$188	
日本靜岡番茄焗北海道白樺豬扒飯 Curry Baked Japanese Amera Tomato and Shirakaba Pork Chop with Rice	HK\$168	
咖哩提子乾雞粒炒飯 Curry Chicken Fried Rice with Raisin	HK\$138	
蒜香避風塘炒牛河) Wok-fried Sliced Beef and Flat Rice Noodles with Golden Garlic and Chili	HK\$138	
雪裡紅肉絲炆鴛鴦米 Fried Duo of Vermicelli with Pickled Vegetable and Shredded Pork	HK\$138	
薑蔥花膠撈生麵 Tossed Noodle with Fish Maw, Spring Onion and Ginger	HK\$138	

逸軒師房午宴 II Yat Heen Chef's Special Luncheon Menu II

逸軒前菜薈萃

逸軒蝦餃皇、雪菜火鴨小晶餃、水煮 A4 和牛肉球 Dim Sum Combination

Yat Heen Steamed Shrimp Dumpling, Steamed Duck Dumpling with Pickled Vegetable Steamed Beef Ball in Sichuan Peppercorn Sauce

竹笙松露海鮮羹 Seafood Thick Soup with Bamboo Pith and Truffle

脆陳皮茶香老虎蝦 Tea Fragrance Fried Tiger Prawn with Aged Tangerine Peel

紅燒關西遼參伴翡翠 Braised Sea Cucumber in Brown Sauce with Vegetable

日本番茄焗豬扒飯 Baked Pork Chop Rice with Japanese Tomato

> 甜品薈萃 Daily Dessert

HK\$756 (兩位用) (Available for 2 persons or above 兩位起) 帝賞會員價 Go Royal Member Price 1,000 points + HK\$665 或 167,250 points (兩位用 for 2 persons)

以上價目另收原價加一服務費及茗茶

All prices are subject to 10% service charge based on the original price and tea charge

此優惠套餐不可與會員折扣,其他推廣優惠、禮券或現金券同時使用

The set menu cannot be used in conjunction with go royal member's discount, other promotional offers, voucher or cash coupon.

食材或會因季節變化及供應情況而改變

All menu items are subject to change due to seasonality and availability

蒸點 Steamed

數量 Quantity 數量 Quantity 原個椰皇花膠濃湯灌湯餃(每位) HK\$148 □ HK\$78 □ X.O.醬皇黑毛豬鬆炒腸粉 🔍 Fish Maw Soup Dumpling served in Young Coconut Wok-fried Rice Roll with Shredded Pork in X.O. Sauce (per person) 鳳尾蝦芋荳春卷 HK\$78 □ 大吉逸軒蝦餃皇 HK\$78 □ Shrimp Spring Roll with Mashed Taro and Garlic Steamed Lucky Shrimp Dumpling HK\$68 □ 巴馬火腿蘿蔔千絲酥 瑤柱 XO 醬燒賣皇▼ HK\$78 □ Shredded Turnips Puff filled with Parma Ham Steamed Pork Dumpling with Conpoy X.O. Sauce and Mushroom HK\$68 □ 和牛牛煎包 Pan-fried Wagyu Beef Bun 雪裡紅火鴨水晶餃 HK\$78 □ Steamed Duck Dumpling with Pickled Vegetable HK\$68 □ 櫻花蝦脆煎蘿蔔糕 清雞湯小籠包 HK\$78 □ Seared Turnip Cake with Dried Sakura Shrimp Shanghainese Chicken Soup Dumpling with Pork HK\$68 □ 錦鹵脆炸小雲吞 水煮藤椒牛肉球 HK\$78 □ Deep-fried Wonton with Sweet and Sour Sauce Steamed Beef Ball in Sichuan Peppercorn Sauce HK\$68 □ 均安豆豉蚧鯪魚餅 鼎湖上素餃 HK\$78 □ Pan-fried Dace Fish Cake with Black Bean Sauce Steamed Mixed Fungus, Mushrooms and Bamboo Pith Dumpling 脆皮九層塔小甘筍鹹水角 HK\$68 □ 紅油鮮蝦菲菜餃 HK\$68 □ Golden-fried Glutinous Puff filled with Minced Pork Steamed Shrimp and Chinese Chives Dumpling with and Thai Basil Chili Oil and Garlic 梅酒浸小番茄 HK\$68 □ 招牌豉汁鳯爪 HK\$68 □ Pickled Cherry Tomatoes with Plum Wine Braised Chicken Feet with Black Bean Sauce 咖哩魷魚 HK\$68 □ Hong Kong Style Steamed Squid with Curry 湯·羹 Soup 黑豚肉叉燒包 HK\$68 □ 准杞燉花膠海螺(每位) HK\$128 □ Honey Barbecued Pork Bun Double-boiled Fish Maw Soup with Sea Conch, Goji Berry and Yam (per person) 逸軒麻蓉包 HK\$68 □ Steamed Sesame Paste Bun HK\$88 □ 海鮮酸辣羹(每位) 🔪 Hot and Sour Soup with Assorted Seafood (per person) 珍珠雞 HK\$58 □ Steamed Chicken with Glutinous Rice in Lotus Leaf

煎炸·焗點 Baked & Fried

各款點心每客三件(特別註明除外)

3 pieces per order unless otherwise specified

所有價格需另收加一服務費 All prices are subject to 10% service charge