

中國茶 Chinese Tea Selection

	每位 Per person HK\$28
極品雨前龍井 Dragon Well Green Tea	<input type="checkbox"/>
雲南普洱 Yunnan Pu-erh	<input type="checkbox"/>
清香鐵觀音 Tie Guan Yin	<input type="checkbox"/>
壽眉 Shou Mei	<input type="checkbox"/>
桂花香片 Osmanthus Jasmine	<input type="checkbox"/>
頂級胎菊 Premium Chrysanthemum	<input type="checkbox"/>



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 黑蒜海蝦燒賣皇、XO 醬櫻花蝦酥、松茸高湯牛肉球 Dim Sum Combination Steamed Pork Dumpling with Shrimp and Black Garlic Sakura Shrimp Puff with XO Sauce, Steamed Beef Ball in Matsutake Mushroom Broth
粟米魚肚羹 Sweet Corn Thick Soup with Fish Maw, Egg White and Coriander
鮑汁蝦籽柚皮遼參 Braised Sea Cucumber, Pomelo Peel and Dried Shrimp Roe with Abalone Sauce
古法油渣炒菜苗 Stir-fried Baby Vegetables with Pork Lard
鴛鴦脆米揚州炒飯 Yeung Chow Fried Rice with Crispy Rice
甜品薈萃 Daily Dessert

HK\$580 /兩位用 for 2 persons
(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 Quantity
沖繩黑糖馬拉糕 Okinawa Brown Sugar Sponge Cake	HK\$58 <input type="checkbox"/>
招牌菲林芝麻卷 Traditional Black Sesame Roll	HK\$48 <input type="checkbox"/>
遠年陳皮紅豆沙(每位) Sweetened Red Bean Soup with Aged Tangerine Peel (per person)	HK\$48 <input type="checkbox"/>
楊枝甘露(每位) Chilled Mango Cream Soup with Sago and Pomelo (per person)	HK\$38 <input type="checkbox"/>
四川鮮果冰粉(每位) Sichuan Style Ice Jelly with Fresh Fruit (per person)	HK\$38 <input type="checkbox"/>
薑茶湯丸(每位) Sweetened Ginger Tea with Glutinous Rice Dumpling (per person)	HK\$38 <input type="checkbox"/>
山楂桂花糕 Hawthorn and Osmanthus Cake	HK\$38 <input type="checkbox"/>

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招牌小炒 Yat Heen Specialties

川香星斑水煮魚

Sichuan Style Poached Spotted Grouper in Chili Broth

招牌鬚毛豬叉燒皇

Signature Barbecued Mangalica Pork

鎮江排骨煲

Braised Spare Rib with Chinese Black Vinegar Sauce
In Clay Pot

菠蘿咕嚕肉

Sweet and Sour Pork with Pineapple

瑤柱桂花蟹肉炒銀絲

Stir-fried Glass Vermicelli with Crab Meat, Conpoy and Egg

古法油渣炒菜苗

Stir-fried Baby Vegetables with Pork Lard

白灼田園油菜

Poached Vegetables

梅酒浸小番茄

Pickled Cherry Tomatoes with Plum Wine

粉·麵·飯 Rice & Noodle

滑蛋蝦球炒河

Wok Fried Rice Flat Noodles with Prawn and Scrambled
Egg

鴛鴦脆米揚州炒飯

Yeung Chow Fried Rice with Crispy Rice

豉油皇肉絲炒麵

Crispy Noodles with Shredded Pork in Supreme Soy Sauce

逸軒招牌炒米

Yat Heen Signature Fried Rice Vermicelli

焗港式咖喱豬扒飯

Hong Kong Style Curry Baked Pork Chop Rice

數量 Quantity

HK\$268 ☐

HK\$238 ☐

HK\$168 ☐

HK\$128 ☐

HK\$128 ☐

HK\$118 ☐

HK\$88 ☐

HK\$68 ☐

HK\$188 ☐

HK\$138 ☐

HK\$138 ☐

HK\$138 ☐

HK\$138 ☐

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

逸軒前菜薈萃

大吉逸軒蝦餃皇、三耳上素餃、櫻花蝦香煎蘿蔔糕

Dim Sum Combination

Steamed Lucky Shrimp Dumpling,

Steamed Mixed Fungus Dumpling

Seared Turnip Cake with Dried Sakura Shrimp

姬松茸燉花膠海螺

Double-boiled Fish Maw Soup with Sea Conch, Blaze Mushrooms

貴州酸湯禪衣脆皮帶子

Deep-fried Scallop in Guizhou Sour Broth

紅燒關西遼參高湯鵝掌伴翡翠

Braised Japanese Sea Cucumber with Goose Web and Vegetable in
Brown Sauce

滑蛋蝦球炒河

Wok Fried Rice Flat Noodles with Prawn and Scrambled Egg

甜品薈萃

Daily Dessert

HK\$756 /

兩位用 for 2 persons
(Available for 2 persons
or above 兩位起)

帝賞會員價

Go Royal Member Price
1,000 points 分 + HK\$665 或
167,250 points 分
(兩位用 for 2 persons)

以上價目另收原價加一服務費及茗茶

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蒸點 Steamed

- 原個椰皇花膠濃湯灌湯餃(每位)
Fish Maw Soup Dumpling served in Young Coconut
(per person)
- 大吉逸軒蝦餃皇
Steamed Lucky Shrimp Dumpling
- 黑蒜海蝦燒賣皇
Steamed Pork Dumpling with Shrimp and Black Garlic
- 麻辣海參餃
Steamed Sea Cucumber Dumpling with Minced
Shrimp, Water Chestnut and Asparagus in Sichuan
Peppercorn Sauce
- 黑松露灌湯小籠包
Shanghainese Chicken Soup Dumpling with Pork and
Black Truffles
- 松茸高湯牛肉球
Steamed Beef Ball in Matsutake Mushroom Broth
- 珍珠雞
Steamed Glutinous Rice with Chicken in Lotus Leaf
- 紅油鮮蝦韭菜餃
Steamed Shrimp and Chinese Chives Dumpling with
Chili Oil
- 三耳上素餃
Steamed Mixed Fungus Dumpling
- 招牌豉汁鳳爪
Braised Chicken Feet with Black Bean Sauce
- 咖喱魷魚
Hong Kong Style Steamed Squid with Curry
- 黑豚肉叉燒包
Honey Barbecued Pork Bun

數量 Quantity

HK\$148 ☐

HK\$78 ☐

HK\$78 ☐

HK\$78 ☐

HK\$78 ☐

HK\$78 ☐

HK\$68 ☐

HK\$68 ☐

HK\$78 ☐

HK\$68 ☐

HK\$68 ☐

HK\$68 ☐

各款點心每客三件（特別註明除外）

3 pieces per order unless specified

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煎炸·焗點 Baked & Fried

- X.O. 醬皇黑毛豬鬆炒腸粉
Wok-fried Rice Roll with Shredded Pork in X.O. Sauce
- 芥末蟹肉春卷
Crab Meat and Shrimp Spring Roll with Mustard
- 巴馬火腿蘿蔔千絲酥
Parma Ham and Shredded Turnip Puff
- 台式胡椒煎包
Pan-fried Minced Pork Bun with Black Pepper
- 櫻花蝦脆煎蘿蔔糕
Seared Turnip Cake with Dried Sakura Shrimp
- 錦鹵脆炸小雲吞
Deep-fried Wonton with Sweet and Sour Sauce
- 均安豆豉鯪魚餅
Pan-fried Dace Fish Cake with Shunde Black Bean Sauce
- 小啤梨喇沙鹹水角
Golden-fried Glutinous Puff filled with Minced Pork,
Black Mushroom, Bamboo Shoots and Dried Shrimp with
Laksa Paste
- 黃金炸流沙包
Golden Fried Salted Egg Lava Bun

數量 Quantity

HK\$78 ☐

HK\$78 ☐

HK\$68 ☐

HK\$68 ☐

HK\$68 ☐

HK\$68 ☐

HK\$68 ☐

HK\$68 ☐

HK\$68 ☐

湯·羹 Soup

- 姬松茸燉花膠海螺(每位)
Double-boiled Fish Maw Soup with Sea Conch, Blaze
Mushrooms (per person)
- 海鮮酸辣羹(每位)
Hot and Sour Soup with Assorted Seafood (per person)

HK\$128 ☐

HK\$88 ☐

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