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龍逸軒主菜牌

LOONG YAT HEEN  
A LA CARTE MENU

# 龍逸軒招牌名菜

## LOONG YAT HEEN SIGNATURE DISHES



原盅佛跳牆 (一天前預訂)

"Buddha Jump Over the Wall"

Double-boiled Fish Maw and Abalone with Sea Cucumber and Shark Fin in Supreme Soup (1-day advance order)

每位 Per Person \$320

玻璃蝦球

Sautéed Crystal Prawn with Yunnan Ham

每位 Per Person \$268

香煎琵琶燕窩 (兩位起) (一天前預訂)

Pan-fried Bird's Nest with Egg White  
(min. 2 persons) (1-day advance order)

每位 Per Person \$188

錦繡白玉藏珍 (兩位起) (一天前預訂)

Braised Winter Melon Stuffed with Assorted Seafood  
(min. 2 persons) (1-day advance order)

每位 Per Person \$88

星斑魚湯配白菜仔豆腐

Boiled Spotted Garoupa with Chinese Cabbage and Bean Curd

\$588

大紅袍煙燻脆皮龍崗雞 (一天前預訂)

Smoked Crispy "Loong Kong" Chicken with Great Red Robe Tea Leaves  
(1-day advance order)

一隻 Whole \$500

半隻 Half \$250

招牌古法金錢雞 (兩天前預訂)

Sliced Barbecued Pork with Chicken Liver (2 days advance order)

\$260



黑松露珍菌釀竹筍 (一天前預訂)

Braised Bamboo Piths Stuffed with Assorted Fungus in Black Truffle Paste  
(1-day advance order)

\$238

古法焗魚腸

Traditional Baked Grass Carp Intestines

\$208

碧綠蝦子柚皮

Stewed Pomelo Peel with Dried Shrimp Roe

\$188



素菜  
Vegetarian Dish



招牌菜式  
Signature Dishes

如閣下對任何食物有過敏反應，請跟餐廳職員聯絡 Please inform your server of any food related allergies  
中國茗茶 / 水及餐前小食 (每位HK\$25) Chinese Tea / Water & Condiments at HK\$25 per person  
所有價目以港幣計算及另收加一服務費 Prices are in Hong Kong dollars and subject to 10% service charge

# 前菜 APPETISER

每位 Per Person



酒醉鮮鮑魚

Chilled Abalone with Chinese Wine

\$60

每碟 Per Dish



鹽燒帶子

Salt-grilled Scallops

\$118

百花煎釀秋葵

Pan-fried Okra Stuffed with Shrimp Paste

\$108

生煎蓮藕餅

Pan-fried minced Pork and Lotus Root Cake

\$108

蔥油海蜇頭

Marinated Jelly Fish with Spring Onions and Sesame Oil

\$98

鎮江肴肉

Marinated Pork in Dark Vinegar

\$98

五香牛腩

Marinated Sliced Beef Shank

\$98

鮑汁豬腳仔

Marinated Pig's Knuckle with Abalone Sauce

\$88



香辣脆金磚

Deep-fried Diced Bean Curd Coated in Chilli Bean Sauce

\$88



燒汁燴冬菇

Marinated Black Mushroom with Supreme Soy Sauce

\$88



蒜香豆瓣醬青瓜

Shredded Cucumber with Garlic and Chili Sauce

\$78



話梅車厘茄

Cherry Tomatoes with Sour Plums

\$78



椒鹽蟲草花

Deep-fried Condyceps Flower with Spicy Salt and Chilli

\$78

子薑皮蛋

Preserved Egg with Pickled Young Ginger

\$78



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Vegetarian Dish



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# 明爐燒味 BARBECUE



香芒乳豬件 (只限晚市供應)  
Roasted Suckling Pig with Fresh Mango Slices  
(available during dinner only)

一隻 Whole \$1,200  
半隻 Half \$600  
例牌 Regular \$300



湘蓮燒鵝  
Roasted Goose

一隻 Whole \$960  
半隻 Half \$480  
例牌 Regular \$260

玫瑰豉油雞  
Soy Sauce Chicken with Chinese Rose Wine

一隻 Whole \$500  
半隻 Half \$250

錦繡乳豬拼盤  
Suckling Pig Platter

每碟 Per Dish \$320

金裝燒味拼盤  
Assorted Barbecued Meat Platter

三拼 3 Kinds \$308  
兩拼 2 Kinds \$268



蜜汁西班牙黑毛豬叉燒皇  
Barbecued Spanish Iberico Pork

鐵板上菜  
Served on Teppan \$268  
例牌 Regular \$238



花雕酒醉乳鴿  
Marinated Pigeon in "Hua Diao" Wine

一隻 Whole \$208

脆皮燒腩仔  
Roasted Pork Belly

\$188



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# 魚翅、燕窩

## SHARK FIN AND BIRD'S NEST

每位 Per Person

### 紅燒鮑翅

Braised Imperial Shark Fin with Chicken Broth

\$550

### 菜膽燉排翅

Double-boiled Supreme Shark Fin with Chinese Cabbage

\$380



### 紅燒蟹肉翅

Braised Shark Fin with Crab Meat

\$360

### 紅燒花膠雞絲翅

Braised Shark Fin with Shredded Chicken and Fish Maw

\$360



### 海皇燴燕窩

Braised Bird's Nest Soup with Assorted Seafood

\$238

### 原條刺參扣花菇

Braised Sea Cucumber with Black Mushrooms

\$168

### 鮑魚汁柚皮炆鵝掌

Braised Goose Web with Pomelo Peel

\$98

例牌 Regular



### 桂花炒魚翅

Stir-fried Shark Fin with Scrambled Egg

\$450



招牌菜式  
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湯羹  
SOUP

每位 Per Person

鮑參翅肚羹

Thick Shark Fin Soup with Supreme Fish Maw and Sea Cucumber

\$298

竹筍北菇菜膽湯

Bamboo Pith and Cabbage Soup with Black Mushrooms

\$128

龍逸軒精選燉湯 (兩天前預訂)

Loong Yat Heen Supreme Double-boiled Soup (2 days advance order)

\$128



珍菌竹筍上素羹

Braised Shredded Fungus Soup with Bamboo Pith

\$108

宮廷酸辣湯

Spicy and Sour Soup with Diced Seafood

\$108



龍皇帶子羹

Thick Bean Curd Soup with Assorted Seafood

\$108

鮮蟹肉西湖牛肉羹

Thick Minced Beef Soup with Fresh Crab Meat

\$108

鮮蟹肉粟米羹

Thick Sweet Corn Soup with Fresh Crab Meat

\$108

是日廚師湯品

Soup of the Day

\$58

例牌 Regular



龍逸軒精選燉湯 (四至六位用)

Loong Yat Heen Supreme Double-boiled Soup (for 4-6 persons)

\$398



素菜  
Vegetarian Dish



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# 海產 SEAFOOD



## 鮑粒焗釀鮮蟹蓋

Baked Crab Meat and Diced Abalone in Shell

每位 Per Person \$148

## 焗釀響螺

Baked Sea Conch Stuffed with Diced Chicken, Bacon and Onion

每位 Per Person \$128

## 百花炸釀蟹鉗

Deep-fried Crab Claw Wrapped with Minced Shrimp

每位 Per Person \$108

## 清蒸游水龍躉海斑 (約2斤半至3斤)

Steamed Fresh Garoupa in Supreme Soy Sauce (approx. 1500g-1800g)

\$680

## 雲耳勝瓜浸斑球

Boiled Fillet of Garoupa with Luffa and Black Fungus

\$308

## 玉樹麒麟斑

Steamed Garoupa Fillet with Yunnan Ham and Black Mushrooms

\$308

## 西施蒸海斑球

Steamed Fillet of Garoupa with Egg White

\$308

## 吉列斑球

Deep-fried Fillet of Garoupa with Sweet & Sour Sauce

\$308

## 薑蔥焗海斑頭腩煲

Baked Garoupa Belly and Head with Ginger and Spring Onion

\$238



## 胡椒焗海斑頭腩

Baked Garoupa Belly and Head with Black Pepper

\$238



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海產  
SEAFOOD

滋味三蔥大虎蝦 \$420  
Fried Tiger Prawns with Onions

薑蔥粉絲蝦球煲 \$308  
Braised Prawns with Ginger, Spring Onions and Vermicelli in Casserole

黃金蝦球 \$308  
Stir-fried Prawns with Salted Egg Yolk

碧綠川汁蝦球 \$308  
Sautéed Prawns and Seasonal Vegetables with Sichuan Chilli Sauce

胡椒蜜糖豆炒蝦球 \$308  
Sautéed Prawns with Honey Bean and Black Peppercorns

翡翠炒帶子 \$308  
Sautéed Scallops with Seasonal Vegetables

川汁宮保帶子 \$308  
Sautéed Scallops with Cashew Nut and Vegetables in Sichuan Chilli Sauce

薑蔥美國生蠔煲 \$360  
Braised US Oyster with Ginger and Spring Onion in Casserole



砵酒焗美國生蠔 \$360  
Braised US Oyster with Onions and Port Wine in Casserole

豉油香煎美國生蠔 \$360  
Pan-fried US Oyster in Supreme Soy Sauce

蟹肉桂花炒魚肚 \$238  
Sautéed Crab Meat and Fish Maw with Egg



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家禽  
POULTRY

古法八寶鴨 (一天前預訂) 一隻 Whole \$680  
Stewed Duck Stuffed with Lotus Seeds, Mushrooms and Ham  
(1-day advance order)

北京片皮鴨 一隻 Whole \$680  
Roasted Peking Duck  
自選二食 Second course cooked to your liking: 另加 Supplement \$100  
· 生菜包鴨鬆 Sautéed Minced Duck Meat Served with Lettuce  
· 涼瓜炆鴨件 Braised Duck Meat with Bitten Marrow  
· 鴨件滾湯 Boiled Duck Meat with Chinese Seasonal Vegetables and Bean Curd

薑蔥花雕焗雞煲 一隻 Whole \$500  
Braised Chicken with "Hua Diao" Wine in Clay Pot 半隻 Half \$250

大頭荷香雞 (一天前預訂) 一隻 Whole \$500  
Baked Chicken Stuffed with Yunnan Preserved Vegetables Wrapped  
in Lotus Leaves (1-day advance order)

鮑魚汁珍菌龍崗雞煲 一隻 Whole \$500  
Braised "Loong Kong" Chicken and Assorted Fungus with Abalone  
Sauce in Casserole 半隻 Half \$250

羅定豆豉雞煲 一隻 Whole \$250  
Braised Chicken with Scallion and Black Bean Sauce in Casserole

脆皮龍崗雞 一隻 Whole \$500  
Deep-fried "Loong Kong" Chicken 半隻 Half \$250

醬油煙燻龍崗雞 (一天前預訂) 一隻 Whole \$500  
Smoked "Loong Kong" Chicken with Soy Sauce (1-day advance order) 半隻 Half \$250

杏片香酥鴨 (一天前預訂) 一隻 Whole \$420  
Deep-fried Duck Fillet Coated with Almond (1-day advance order)



牛、豬

## BEEF AND PORK

蒜香鵝肝牛柳粒 \$298  
Stir-fried Diced Beef with Foie Gras and Dried Garlic



紅酒燴牛尾 \$258  
Stewed Ox's Tail with Radish in Red Wine

砂窩燒汁牛柳粒 \$258  
Stir-fried Diced Beef with Assorted Fungus in Casserole

黑椒馬鈴薯炒牛柳粒 \$258  
Stir-fried Diced Beef with Potato in Black Pepper Sauce

彩椒味菜炒牛柳絲 \$258  
Stir-fried Shredded Beef with Bell Peppers and Preserved Vegetables

XO醬黑豚肉生菜包 \$238  
Sautéed US Berkshire Pork with XO Chilli Sauce on Bed of Lettuce

燒汁京蔥爆黑豚肉 \$238  
Stir-fried US Berkshire Pork with Leeks in Barbecue Sauce

彩椒芥末黑豚肉 \$238  
Wok-fried US Berkshire Pork with Mustard and Bell Peppers

瑤柱馬蹄蒸肉餅 \$238  
Steamed Pork Patty with Conpoy and Water Chestnut

菠蘿咕嚕肉 \$238  
Sweet and Sour Pork with Pineapple



招牌菜式  
Signature Dishes

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# 時菜、豆腐

## VEGETABLE AND BEAN CURD

- |   |   |       |
|---|---|-------|
|    | 上湯花膠絲浸時蔬<br>Braised Seasonal Vegetables with Shredded Fish Maw in Soup            | \$238 |
|    | 蟲草花竹筍扒蘆筍<br>Braised Asparagus with Bamboo Piths and Cordyceps Flowers             | \$228 |
|    | 竹筍鼎湖上素<br>Braised Vegetables with Bamboo Piths                                    | \$228 |
|    | 南乳粗齋煲<br>Braised Assorted Vegetables with Fungus in Fermented Red Bean Curd Paste | \$188 |
|   | 鮮竹雜菌燒豆腐<br>Braised Bean Curd with Mushrooms and Bean Curd Sheet                   | \$188 |
|  | 上素麻婆豆腐<br>Braised Bean Curd with Mushrooms in Sichuan Chilli Sauce                | \$188 |
|  | 銀杏鮮腐竹浸時蔬<br>Braised Seasonal Vegetables with Bean Curd Sheet and Ginkgo in Soup   | \$188 |
|  | 咕嚕彩椒素羅漢<br>Deep-fried Bean Curd with Bell Peppers in Sweet and Sour Sauce         | \$188 |
|  | 三椒鮮百合炒本菇<br>Sautéed Mushrooms with Fresh Lily Bulbs and Assorted Peppers          | \$188 |
|  | 翡翠北菇麒麟豆腐<br>Steamed Bean Curd and Black Mushrooms with Vegetables                 | \$188 |
|  | 梅菜心蒸菜遠<br>Steamed Vegetables with Preserved Mustard Greens                        | \$178 |
|   | 櫻花蝦炒芥蘭<br>Stir-fried Kale with Sakura Shrimps                                     | \$178 |
|   | 金銀蛋浸時蔬<br>Poached Seasonal Vegetables with Salty Egg and Thousand Year Egg        | \$178 |



素菜  
Vegetarian Dish



招牌菜式  
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# 粥、粉、麵、飯

## CONGEE, NOODLES AND RICE

每位 Per Person



### 燕窩海鮮粥

Congee with Seafood and Bird's Nest

\$228

### 生滾斑球粥

Congee with Fillet of Garoupa

\$128

### 皮蛋瘦肉粥

Congee with Thousand Year Egg and Minced Pork

\$98

### 廣東點心拼盤 (四拼)

Cantonese Dim Sum Platter (4 kinds)

\$328

每窩 Per Tureen



### 上湯雲腿竹筍稻庭麵

Inaniwa Udon with Yunnan Ham and Bamboo Piths in Supreme Soup

\$288

### 濃湯蝦球稻庭麵

Inaniwa Udon with Prawns in Chicken Broth

\$288

每碟 Per Dish

### 滑蛋帶子炒河

Stir-fried Flat Rice Noodles with Scallop and Scrambled Egg

\$238

### 瑤柱海皇泡飯

Braised Jasmine Rice with Assorted Seafood and Conpoy in Soup

\$238

### 咖喱海鮮炒飯

Curry Fried Rice with Assorted Seafood

\$238



### 哈哈蝦炒飯

Fried Rice with Diced Shrimp, Sakura Shrimp and Shrimp Paste

\$238

### 芙蓉海鮮粒煎米粉

Pan-fried Rice Vermicelli with Assorted Seafood and Scrambled Egg

\$238

### 皇牌XO醬乾炒牛河

Stir-fried Flat Rice Noodles with Beef and Homemade XO Chilli Sauce

\$218

### 鮑魚汁叉燒絲撈寬條麵

Braised Flat Noodles with Shredded Barbecued Pork in Abalone Sauce

\$218

### 豉油皇黑豚肉炒麵

Fried Noodles with US Berkshire Pork in Supreme Soy Sauce

\$218

### 醬油生炒牛鬆飯

Fried Rice with Minced Beef with Supreme Soy Sauce

\$218



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甜品  
DESSERT

每位 Per Person

- |   |  |                   |               |
|---|--|-------------------|---------------|
|   | 椰汁燉燕窩<br>Double-boiled Bird's Nest in Coconut Cream            |                   | \$468         |
|    | 甘露浮圖<br>Chilled Mango Pudding in Sago and Pomelo Cream         |                   | \$68          |
|   | 香芒布甸<br>Chilled Mango Pudding                                  |                   | \$58          |
|    | 楊枝甘露<br>Chilled Mango Smoothies with Sago and Pomelo           |                   | \$58          |
|   | 冰花雪耳燉萬壽果<br>Double-boiled Snow Fungus with Papaya              |                   | \$58          |
|   | 生磨蛋白杏仁茶<br>Sweetened Almond Cream with Egg White               |                   | \$58          |
|   | 陳皮紅豆沙<br>Sweetened Red Bean Soup                               |                   | \$58          |
|   | 生磨黑芝麻糊<br>Sweetened Sesame Cream                               |                   | \$58          |
|  | 燕麥香芒卷<br>Chilled Mango Roll with Oatmeal                       | 4件 pcs            | \$60          |
|  | 流沙奶皇煎堆仔<br>Deep-fried Sesame Dumpling with Egg Custard Filling | 3件 pcs            | \$60          |
|   | 香滑奶皇包<br>Steamed Egg Custard Bun                               | 3件 pcs            | \$60          |
|  | 燕窩雞蛋撻<br>Baked Mini Egg Tart with Bird's Nest                  | 3件 pcs            | \$96          |
|   | 迷你奶皇蟠桃<br>Steamed Egg Custard Longevity Bun (Small)            | 12件 pcs<br>6件 pcs | \$180<br>\$90 |
|   | 大奶皇蟠桃<br>Steamed Egg Custard Longevity Bun (Big)               | 6件 pcs<br>3件 pcs  | \$180<br>\$90 |
|   | 合時鮮果盤<br>Seasonal Fruit Platter                                |                   | \$60          |



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Signature Dishes

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