



點擊下列方格查閱相關餐牌
点击下列方格查阅相关餐牌
Click the boxes below to view specific menu

午市點心
Lunch
Dim Sum
Menu

午市套餐
Lunch Set

招牌菜
Signature
Dishes

迪士尼
特色點心
Signature Disney
Dim Sum
(只限星期六、日及
公眾假期午市供應
available on
Saturday,
Sunday and
Public Holiday
Lunch Period)

全日餐單
All Day Menu

晚市套餐
Dinner Set

「香茗佳餚」
茶宴
Premium
Chinese Tea
and Dim Sum Set
(平日 | Weekday
2:00pm-5:00pm;
週末及公眾假期 |
Weekend &
Public Holiday
2:30pm-5:00pm)

「五行」
飲品
Five Elements
Drinks

飲品
Beverage
Menu



午市點心 LUNCH DIM SUM MENU

水晶點心精選 瑤柱鮮蝦翡翠餃，原隻鮑魚燒賣 黑松露上素水晶球，珍寶海鮮春卷 (各兩件) Crystal Dim Sum Sampler conpoy with shrimp, vegetables dumpling, whole abalone siu mai, black truffle dumpling, jumbo seafood spring roll (2 pcs each)	\$ 268
荷花點心精選 蟹肉灌湯小籠包，筍尖鮮蝦餃 鮮菌雞粒鮑魚酥，荔蓉天鵝酥 (各兩件) Lotus Dim Sum Sampler crabmeat xiao lung bao, shrimp dumpling, abalone with chicken, mushroom puff, "swan" vegetarian taro puff (2 pcs each)	\$ 248
蠔汁海螺叉燒包 (三件) Sea Whelk Barbecue Pork Bun in Oyster Sauce (3 pcs)	\$ 88
黑松露上素水晶球 (三件) Black Truffle Dumpling (3 pcs)	\$ 88
榆耳上素粉果 (三件) Yellow Fungus Dumpling (3 pcs)	\$ 88
瑤柱鮮蝦翡翠餃 (三件) Conpoy with Shrimp, Vegetables Dumpling (3 pcs)	\$ 98
筍尖鮮蝦餃 (三件) Shrimp Dumpling (3 pcs)	\$ 98
蟹肉灌湯小籠包 (三件) Crabmeat Xiao Lung Bao (3 pcs)	\$ 98
帆立貝菜苗燒賣 (三件) Scallop Vegetables Siu Mai (3 pcs)	\$ 98
原隻鮑魚燒賣 (三件) Whole Abalone Siu Mai (3 pcs)	\$ 128

中國茶 Chinese Tea (每位 PER GUEST) \$34

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午市點心 LUNCH DIM SUM MENU

鳳凰香煎糯米雞 (一件) Pan-fried Glutinous Rice with Egg (1 pc)	\$ 98
荔蓉天鵝酥 (四件) "Swan" Vegetarian Taro Puff (4 pcs)	\$ 98
珍寶海鮮春卷 (四件) Jumbo Seafood Spring Roll (4 pcs)	\$ 118
鮮菌雞粒鮑魚酥 (三件) Abalone with Chicken, Mushroom Puff (3 pcs)	\$ 128
松茸和牛腸 Rice Flour Rolls with Wagyu Beef and Wild Matsutake Mushrooms	\$ 168
榆耳上素腸粉 Rice Flour Rolls with Yellow Fungus and Vegetables	\$ 168
松露韭黃鮮蝦腸粉 Rice Flour Rolls with Shrimps, Chives and Black Truffle	\$ 168
明火白粥 (每位) Congee (per Guest)	\$ 32
鮑絲鹹雞粥 (每位) Congee with Shredded Abalone, Salty Chicken (per Guest)	\$ 138

中國茶 Chinese Tea (每位 PER GUEST) \$34

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金玉滿堂午市套餐

FULL HOUSE OF GOLDEN TREASURES LUNCH SET

黑毛豬蜂蜜叉燒，白滷清遠香妃雞，麻辣萵筍大利

Honey-glazed Iberico Barbecue Pork

Poached Qingyuan Chicken with Ginger Spring Onion Oil

Marinated Sliced Ox Tongue with Celtuce

瑤柱魚肚海皇羹

Braised Seafood Broth with Conpoy and Fish Maw

欖醬羽衣甘藍炒帶子

Wok-fried Scallops with Kale in Preserved Olive Sauce

清蒸老虎斑

Steamed Tiger Garoupa

發財金錢好市

Braised Black Moss with Dried Oysters and Shiitake Mushrooms

南乳吊燒雞

Crispy Chicken served with Preserved Red Bean Curd Sauce

黑松露和牛鬆炒飯

Wagyu Beef Fried Rice with Black Truffle

紅豆沙湯丸拼笑口棗

Red Bean Sweet Soup with Glutinous Rice Dumplings

Sesame Cookies

每位 \$ 538 per Guest
(四位起 minimum 4 Guests)



中國茶 Chinese Tea (每位 PER GUEST) \$34

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農曆新年限定料理 CHINESE NEW YEAR SEASONAL DISHES



開運豬手 Braised Pork Knuckle with Abalones, Dried Oysters, Prawns, stuffed Bean Curd Pockets and Black Moss	\$ 668
麻辣萵筍大利 Marinated Sliced Ox Tongue with Celtuce	\$ 188
發財海參鮑魚一品煲 Abalone with Sea Cucumber, Black Moss, Dried Oysters and Shiitake Mushrooms in Casserole	\$ 698
香煎蜜餞金蠔 Pan-fried Candied Golden Oyster	\$ 288
金湯燴百花釀蟹鉗 Braised Fresh Crab Claw with Shrimp Mousse in Supreme Soup	\$ 528
欖醬羽衣甘藍炒帶子 Wok-fried Scallop with Kale in Preserved Olive Sauce	\$ 428
腰果青胡椒香草焗大蝦 Baked King Prawns with Toasted Cashew Nuts	\$ 468
松子臘味炒蠔豉鬆 Wok-fried Minced Dried Oysters with Diced Air-dried Meat and Pine Nuts Served with Steamed Pancake	\$ 288
米奇蓮蓉甜包 (兩件) Mickey's Lotus Seed Bun (2 pcs)	\$ 108

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招牌菜 SIGNATURE DISHES



木魚花金沙豆腐
Salted Egg Yolk Tofu
with Katsuobushi



椰皇元貝燉海螺
Double-boiled Conpoy
and Sea Whelk Broth
in Coconut

木魚花金沙豆腐
Salted Egg Yolk Tofu with Katsuobushi

\$ 148

椰皇元貝燉海螺
Double-boiled Conpoy and Sea Whelk Broth in Coconut

\$ 228

避風塘孜然一口和牛
Wok-fried Diced Wagyu Beef with Local Hong Kong Style
dry-roasted spicy garlic flakes and cumin

\$ 368



避風塘孜然一口和牛
Wok-fried Diced Wagyu Beef
with Local Hong Kong Style
dry-roasted spicy garlic flakes
and cumin

中國茶 Chinese Tea (每位 PER GUEST) \$34

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招牌菜 SIGNATURE DISHES



炸釀南瓜蟹蓋
Tasmanian Crabmeat and Pumpkin
stuffed in Whole Crab Shell
with Aged Vinegar Pearl



薑蔥焗大蝦
Baked King Prawn
with Ginger Spring Onion

炸釀南瓜蟹蓋 (每位) \$ 198
Tasmanian Crabmeat and Pumpkin
stuffed in Whole Crab Shell with Aged Vinegar Pearl (per Guest)

薑蔥焗大蝦 (六隻) \$ 428
Baked King Prawn with Ginger Spring Onion (6 pcs)

古早荔枝醬片皮鴨 (整隻) \$ 788
伴鴨嗜味原樽自家製古法荔枝醬
Roasted Whole Peking Duck
served with steamed pancake, condiments
with a complimentary bottle of House-made Ancient Lychee Sauce
二食另加 | for 2nd course Peking Duck \$ 180

**只供堂食 | for dine-in only



古早荔枝醬片皮鴨
Roasted Whole Peking Duck
with Ancient Lychee Sauce

中國茶 Chinese Tea (每位 PER GUEST) \$34

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迪士尼特色點心 (只限星期六、日及公眾假期午市供應)

SIGNATURE DISNEY DIM SUM (AVAILABLE ON SATURDAY, SUNDAY AND PUBLIC HOLIDAY LUNCH PERIOD)

迪士尼 Duffy & ShellieMay 甜包 (各一件) Duffy & ShellieMay Steamed Sweet Bun (1 each)	\$ 98
唐老鴨綠豆蓉包, 黛絲鴨崧子紅豆蓉包 (各一件) Donald Duck Mung Bean Puree Bun Daisy Duck Red Bean Puree Bun (1 each)	\$ 98
醫神海鮮雞肉包 (兩件) Baymax Bun (2 pcs)	\$ 98
蠔汁叉燒豬仔包 (三件) Three Little Pigs Barbecue Pork Bun (3 pcs)	\$ 98
綠色小人菜肉包 (三件) Little Green Men Pork and Vegetable Bun (3 pcs)	\$ 98
米奇鴛鴦糕 (四件) Mickey's Double-layer Turnip and Taro Pudding (4 pcs)	\$ 98
米奇煎薄餅 (四件) Mickey's Seafood Glutinous Pancake (4 pcs)	\$ 98



中國茶 Chinese Tea (每位 PER GUEST) \$34

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風味小碟
APPETIZERS



鮮果鴨肉凍
Chilled Duck Aspic Cubes
with Seasonal Fruits

梅酒牛展 \$ 158
Chilled Beef Shank with Plum Wine

鮮果鴨肉凍 \$ 188
Chilled Duck Aspic Cubes with Seasonal Fruits

五香滷水蜂巢豆腐拼花椒鴨舌 \$ 188
Marinated Honeycomb Tofu
Duck Tongue in Sichuan Peppercorn Sauce

 海蝦海蜆沙律 \$ 198
Marinated Jellyfish with Shrimp Salad

 香辣清遠口水雞 \$ 238
Qingyuan Chicken in Sichuan Spicy Sauce

中國茶 Chinese Tea (每位 PER GUEST) \$34  廚師推介 Signature Dishes

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湯類 (每位) SOUPS (PER GUEST)

紅燒竹笙海皇羹 \$ 148
Braised Seafood Broth with Bamboo Piths



迷你佛跳牆 \$ 228
Buddha Jumps Over the Wall
double-boiled abalone, fish maw, sea cucumber
and mock shark fin soup



黑毛豬蜂蜜叉燒
Honey-glazed Iberico
Barbecue Pork

迷你佛跳牆
Buddha Jumps Over the Wall
double-boiled abalone,
fish maw, sea cucumber
and mock shark fin soup



燒味 BARBECUED SPECIALTIES

大紅化皮乳豬件 全隻 whole \$1688
Crispy Suckling Pig with Sweet Sauce 半隻 half \$ 858
例牌 regular \$ 468

巧手燒味拼盤 \$ 368
黑毛豬蜂蜜叉燒，湘蓮脆皮燒鵝，白滷清遠香妃雞
Barbecue Platter
Honey-glazed Iberico Barbecue Pork
Roasted Goose with Lotus Seeds
Poached Qingyuan Chicken with Ginger Spring Onion Oil



黑毛豬蜂蜜叉燒 \$ 328
Honey-glazed Iberico Barbecue Pork



湘蓮脆皮燒鵝 全隻 whole \$ 856
Roasted Goose with Lotus Seeds 半隻 half \$ 458
例牌 regular \$ 288

白滷清遠香妃雞 全隻 whole \$ 448
Poached Qingyuan Chicken 半隻 half \$ 268
with Ginger Spring Onion Oil 例牌 regular \$ 218

中國茶 Chinese Tea (每位 PER GUEST) \$34 廚師推介 Signature Dishes

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豬·牛·及家禽類
PORK, BEEF AND POULTRY DISHES

雙花欖菜炒豚肉 Wok-fried Pork Fillets, Cordyceps Flower and Chives with Preserved Olive Sauce	\$ 228
玫瑰銀絲蝦醬蒸松阪肉 Steamed Vermicelli with Pork Cheek in Shrimp Paste and Chinese Rose Wine	\$ 208
 川味家常燜牛小排 Braised De-boned Short Ribs in Sichuan Spicy Sauce	\$ 308
紅酒香薯和牛粒 Wok-fried Wagyu Beef with Potato in Red Wine Sauce	\$ 368
香辣遼參雞煲 Braised Chicken and Sea Cucumber with Spicy Sauce in Casserole	\$ 328
椰青水松茸雲吞雞 Braised Chicken with Wontons and Matsutake in Young Coconut Broth	\$ 348
脆皮吊炸龍崗雞 Crispy Cantonese Chicken with Spiced Salt and Lime Juice	半隻 half \$ 268 整隻 whole \$ 448

川味家常燜牛小排
Braised De-boned Short Ribs
in Spicy Sichuan Sauce



中國茶 Chinese Tea (每位 PER GUEST) \$34  廚師推介 Signature Dishes

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鮑魚類及海鮮類 ABALONE AND SEAFOOD



原隻鮑魚壹品煲
Abalone with Goose Webs
and Fish Maws in Casserole

- 蠔皇原隻湯鮑 (每位) \$ 358
Braised Whole Abalone in Premium Oyster Sauce (per Guest)
可另加搭配 for side order \$ 438
伴 遠參 with Sea Cucumber
伴 花膠 with Fish Maw
伴 花菇鵝掌 with Goose Webs and Shiitake Mushroom

-  原隻鮑魚壹品煲 \$ 688
Abalone with Goose Webs and Fish Maws in Casserole

- 大肉蟹 (每隻約斤四，需三日前預訂) \$ 688
薑蔥焗或避風塘
Fresh Crab (approx. 1.4 catty each, pre-order at least 3 days in advance)
baked with ginger spring onion
local Hong Kong style dry-roasted with spicy garlic flakes

中國茶 Chinese Tea (每位 PER GUEST) \$34  廚師推介 Signature Dishes

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海鮮類 SEAFOOD

迪士尼小炒 Wok-fried Shrimps and Disney Root Vegetables	\$ 268
辣子腰果鳳尾蝦 Wok-fried Spicy Prawns with Cashew	\$ 368
雞縱菌醬蘆筍炒帶子 Wok-fried Scallops with Asparagus in Termite Mushroom Sauce	\$ 368
 豉汁有機啡菇炒星斑球 Wok-fried Garoupa Fillets with Portobello Mushrooms in Black Bean Sauce	\$ 588
清蒸游水海上鮮 Live Fish prepared with Ginger, Spring Onions and Light Soy Sauce	
轉水煮另加 change to Spicy Sichuan Broth ** 只供堂食 for dine-in only	\$ 100
桂花魚 (每條約一斤) Mandarin Fish (approx. 1 catty each)	\$ 408
老虎斑 (每條約一斤) Tiger Garoupa (approx. 1 catty each)	\$ 488
海星斑 (每條約十四兩) Star Garoupa (approx. 14 tael each)	\$ 538
東星斑 (需三日前預訂) Spotted Garoupa (pre-order at least 3 days in advance)	時價 Market Price

豉汁有機啡菇炒星斑球
Wok-fried Garoupa Fillets
with Portobello Mushroom
in Black Bean Sauce



中國茶 Chinese Tea (每位 PER GUEST) \$34  廚師推介 Signature Dishes

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新素肉菜譜

PLANT-BASED | VEGETARIAN



豉汁銀絲蒸素魚
Steamed Plant-based Fish Fillets
with Vermicelli in Black Bean Sauce

西湖素牛肉羹 (每位)
Braised Minced Plant-based Beef Broth (per Guest) \$ 148

素豬肉麻婆豆腐
Braised Plant-based Pork with Bean Curd in Spicy Hot Sauce \$ 188

羅勒素豬肉乾煸四季豆
Wok-fried Plant-based Pork with String Bean \$ 188

紅燒素海參茄子煲
Braised Mock Sea Cucumber with Eggplant in Casserole \$ 208

 豉汁銀絲蒸素魚
Steamed Plant-based Fish Fillets with Vermicelli in Black Bean Sauce \$ 238

雪裏紅素雞肉燜鴛鴦米
Braised Dual Vermicelli with Mock Chicken
and Pickled Vegetable \$ 238

中國茶 Chinese Tea (每位 PER GUEST) \$34  廚師推介 Signature Dishes

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蔬菜類 VEGETABLES

是日蔬菜 Daily Vegetables	\$ 168
竹筴上素燒豆腐 Braised Bamboo Piths and Stewed Bean Curd	\$ 188
榆耳百合魚湯浸娃娃菜 Braised Cabbage with Yellow Fungus and Lily Bulb in Fish Broth	\$ 188
鮮淮山椰青雞湯浸菜苗 Braised Baby Vegetables with Yam in Young Coconut Chicken Broth	\$ 208



無麩質餐點 (每位) GLUTEN FREE MENU (PER GUEST)

涼拌陳醋青瓜雲耳 Chilled Black Fungus and Cucumber in Aged Vinegar	\$ 78
油鹽水猴頭菇浸菠菜苗 Poached Baby Spinach with Lion's Mane Mushrooms in Salty Sauce	\$ 88
香煎薄切和牛伴無麩質豉油皇炒有機啡菇 Pan-fried Wagyu Beef Fillets Wok-fried Portobello Mushrooms in Gluten Free Soy Sauce	\$ 138
薑蔥蟹肉靈芝菇燜米 Braised Rice Vermicelli with Crabmeat and Marmoreal Mushrooms	\$ 148
瑤柱鮮菌蛋炒飯 Egg Fried Rice with Copoy and Assorted Mushrooms	\$ 148
荷香蟲草花蒸斑球 Lotus Leaf Wrap Steamed Garoupa Fillets with Cordyceps Flowers	\$ 168

中國茶 Chinese Tea (每位 PER GUEST) \$34

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粉麵飯類 NOODLES AND RICE



鮮蝦雲吞湯麵
Soup Noodles with Wontons

鮮蝦雲吞湯麵 (每位) \$ 148
Soup Noodles with Wontons (per Guest)

 蠔皇原隻鮑魚炒飯 (每位) \$ 188
Fried Rice with Whole Abalone (per Guest)

豉汁意瓜豚肉煎米粉 \$ 248
Pan-fried Rice Vermicelli with Pork and Zucchini
in Black Bean Sauce

鮑汁螺片帶子炒河 \$ 268
Wok-fried Rice Noodles with Sea Whelk and Scallops
in Abalone Sauce



蠔皇原隻鮑魚炒飯
Fried Rice with Whole Abalone

中國茶 Chinese Tea (每位 PER GUEST) \$34  廚師推介 Signature Dishes

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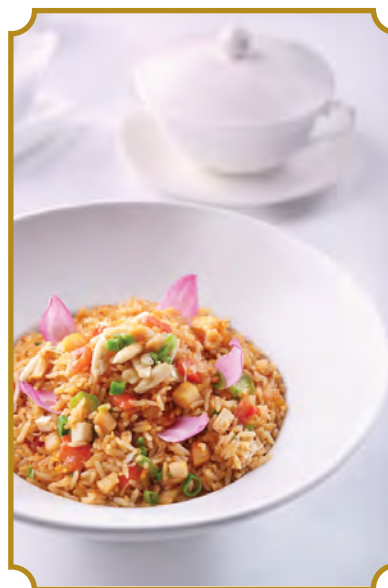
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粉麵飯類
NOODLES AND RICE



晶荷軒炒飯
Crystal Lotus Fried Rice

蟹籽金瑤海鮮炒飯

Seafood Fried Rice with Crab Roe and Conpoy

\$ 268

砂窩雜錦和牛炒飯

Wagyu Beef Fried Rice with Vegetables
in Casserole

\$ 268



晶荷軒炒飯

Crystal Lotus Fried Rice

abalone, chicken, crabmeat, squid
diced tomato and salted egg yolk

\$ 298

中國茶 Chinese Tea (每位 PER GUEST) \$34



廚師推介 Signature Dishes

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中式甜點 CHINESE DESSERTS



迪士尼 Duffy 椰汁糕
Chilled Duffy's Coconut Pudding



晶荷軒甜點精選
Crystal Lotus Dessert Sampler

米奇香芋凍糕 (四件) \$ 68
Chilled Mickey's Taro Pudding (4 pcs)

米奇杞子桂花凍糕 (四件) \$ 68
Chilled Mickey's Osmanthus Wolfberry Pudding (4 pcs)

米奇楊枝甘露 (每位) \$ 98
Chilled Mickey's Mango Sago Cream with Pomelo (per Guest)

 迪士尼 Duffy 椰汁糕 (每位) \$ 98
Chilled Duffy's Coconut Pudding (per Guest)

晶荷軒甜點精選 (各兩件) \$ 198
米奇香芋凍糕, 米奇杞子桂花凍糕
玫瑰豆沙角, 藍莓牡丹酥, 香芒豆花涼粉
Crystal Lotus Dessert Sampler (2 pcs each)
chilled mickey's taro pudding
chilled mickey's osmanthus wolfberry pudding
deep-fried glutinous red bean dumpling
deep-fried blueberry puff
chilled mango with tofu pudding and grass jelly soup

中國茶 Chinese Tea (每位 PER GUEST) \$34  廚師推介 Signature Dishes

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中式甜點 CHINESE DESSERTS



杏汁雪燕燉雪梨
Double-boiled Whole Chinese Pear
with Tragacanth Gum in Almond Jus

玫瑰豆沙角 (四件) \$ 68
Deep-fried Glutinous Red Bean Dumpling (4 pcs)

香芒豆花涼粉 (每位) \$ 68
Chilled Mango with Tofu Pudding and Grass Jelly Soup (per Guest)

椰汁桃膠西米露 (每位) \$ 68
Coconut Milk with Peach Resin and Sago Pearl (per Guest)

玫瑰薑茶湯丸 (每位) \$ 68
Sweetened Rose Ginger Tea Soup
with Glutinous Rice Dumplings (per Guest)

 杏汁雪燕燉雪梨 (每位) \$ 88
Double-boiled Whole Chinese Pear
with Tragacanth Gum in Almond Jus (per Guest)

中國茶 Chinese Tea (每位 PER GUEST) \$34  廚師推介 Signature Dishes

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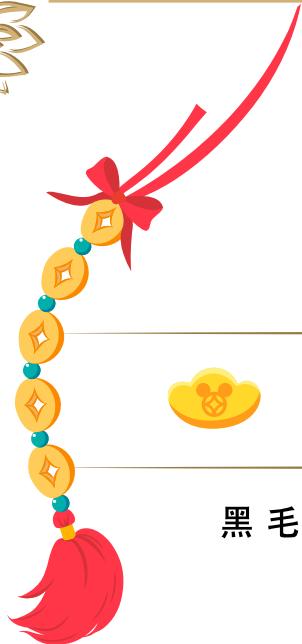
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錦繡豐年晚市套餐
PROSPERITY YEAR DINNER SET

黑毛豬蜂蜜叉燒，湘蓮脆皮燒鵝，梅酒牛展
Honey-glazed Iberico Barbecue Pork
Roasted Goose with Lotus Seeds
Chilled Beef Shank with Plum Wine

舞茸蟲草花燉海螺
Double-boiled Sea Whelk, Cordyceps Flower
and Maitake Mushroom Soup

腰果青胡椒香草焗大蝦
Baked King Prawns with Toasted Cashew Nuts

發財海參鮑魚一品煲
Abalone with Sea Cucumber, Black Moss, Dried Oysters
and Shiitake Mushrooms in Casserole



清蒸海星斑
Steamed Spotted Garoupa

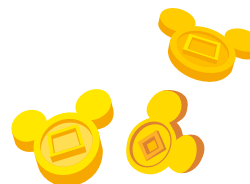
南乳吊燒雞
Crispy Chicken served with Preserved Red Bean Curd Sauce

富貴糯米飯
Fried Sticky Glutinous Rice with Diced Air-dried Meats

紅豆沙湯丸拼奶皇煎堆仔
Red Bean Sweet Soup with Glutinous Rice Dumplings
Lava Custard Sesame Balls



每位 \$ 688 per Guest
(四位起 minimum 4 Guests)



中國茶 Chinese Tea (每位 PER GUEST) \$34

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品茶，可以說是一種精神上的享受，包含著個人品味，
亦是一種藝術文化。古人品茶會着重五個環節，包括選茗、擇水、
預備茶具、烹茶和品飲的方式。

Drinking tea can be said as a kind of spiritual enjoyment.
It would also includes personal taste and a cultural profundity.
The ancient tea drinking party focused on five elements,
including the way of tea and water choosing,
tea set preparing, tea brewing and tasting.

「香茗佳餚」茶宴

Premium Chinese Tea and Dim Sum Set

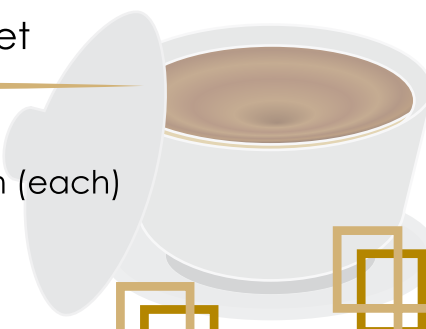
平日星期一至五
下午二時至五時供應
Weekday Monday to Friday
available at 2:00pm-5:00pm

週末及公眾假期
Weekend & Public Holiday
下午二時三十分至五時供應
available at 2:30pm-5:00pm

每位 \$180 per set

品嚐額外點心 (每件)
to enjoy additional dim sum (each)

+ \$20



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特選中式茗茶 Premium Chinese Tea

(任選一款 / choose one from below)

綠茶 Green Tea

獅峰明前龍井

Shifeng Ming Chin Lung Ching Tea

茶味鮮爽 質感細嫩

Crisp and delicate texture

花茶 Floral Tea

太極香片

Tai Chi Jasmine Tea

茶韻優雅 帶芬芳茉莉花香氣

Exquisite aftertaste with fragrant jasmine scent

白茶 White Tea

銀針白毫

White Sliver Needle Tea

口感細膩清爽 白毫香顯

Refreshing on palate

and outstanding pekoe aroma

紅茶 Red Tea

正山小種

Lapsang Souchong Tea

茶氣強烈 帶獨特松脂燻和圓肉乾果香

Intense flavor with unique resin smoke
and dried fruit aroma

鳳凰單叢烏龍

Dan Cong Oolong Tea

蜜蘭香

Honey-Orchid Fragrance

蜜味甜醇 水潤香滑

Luscious nectar with silky texture

銀花香

Almond Fragrance

山韻獨特 高雅叢香

Unique rocky scented
and refined Dan Cong aroma

普洱生茶 Puerh Raw Tea

野生奇苑貢餅2004

Kie Yuen Tribute Puerh 2004

淡淡樟香 回甘濃厚帶霸氣的韻味

A touch of camphor incense,
surrounding richness and domineering charm

昔歸古樹普洱 2017

Xi Gui Gu Shu Puerh 2017

淡淡樟香 回甘濃厚帶霸氣的韻味

Aroma is fragrant like orchid with fresh,
mouth-watering and sweet bitter lingering

精品點心 Dim Sum

(任選三件 / choose three from below)

帆立貝菜苗燒賣

Scallop Vegetables Siu Mai

榆耳上素粉果

Yellow Fungus Dumpling

瑤柱鮮蝦翡翠餃

Conpoy with Shrimp,
Vegetables Dumpling

蟹肉灌湯小籠包

Crabmeat
Xiao Lung Bao

珍寶海鮮春卷

Jumbo Seafood Spring Roll

荔蓉天鵝酥

"Swan" Vegetarian Taro Puff

玫瑰豆沙角

Deep Fried Glutinous
Red Bean Dumpling

香芒豆花涼粉

Chilled Mango with Tofu Pudding
and Grass Jelly Soup



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「五行」飲品意念 Drinks with 5 elements in nature

中國人認為大自然中存在五種不同的「氣」，亦稱「五行」。
「五行」的概念在中國文化的各個方面都發揮著重要作用，
包括人們的飲食方式。

五種元素構成類型是一 木、火、土、金和水。
根據您自己的體質類型選擇相對五行的成分
可以滋養您的身體及增強您的體質。

Chinese people believe that we are surrounded by five different kinds of
“chi” (氣) in nature. These are also called the “five elements”
and are believed to play an important role in many aspects of Chinese culture,
including people’s diet.

The five elemental constitutional types are – wood, fire, earth, metal and water.
Choosing ingredients according to your own constitutional type can nourish
your body, strengthen your constitution and optimize your health and well-being.



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酒精類
Cocktail

\$100
每杯 each

雙「五行」元素

(酒精類任選兩杯)

Duo 5 Elements Cocktail Platter
\$160

無酒精類

Mocktail

\$ 80
每杯 each



五行木
WOOD
Wood Mood

tanqueray gin,
poire william edv
fresh cucumber juice,
elderflower syrup
fresh lime juice,
tonic water



五行火
FIRE
Flickering
Red

stolichnaya vodka
framboise edv,
smoky tabasco
tomato juice,
lemon juice,
spice salt



五行水
WATER
Water
Shimmer

John Jameson
whiskey,
framboise edv
blackcurrant puree,
cranberry juice
fresh raspberry
and fresh blueberry



五行土
EARTH
Starry Happy
Earth

orendain extra
gold tequila
poire william edv,
apricot puree
cider vinegar,
honey,
apple juice



五行金
METAL
Golden
Blast

potter's rum,
poire william edv
rosemary chili syrup
pear puree &
sweeten tofu,
ginger ale



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品酒師精選

SOMMELIER'S RECOMMENDATION

香檳 CHAMPAGNE

酩悅香檳

NV, Moët & Chandon Imperial
Brut, FRANCE

細瓶裝
PICCOLO
200 ml
\$240

白酒 WHITE WINE

	每杯 GLASS	玻璃酌 CARAFE	每瓶 BOTTLE
雷司令 Riesling, Carl Graff QbA Mosel, GERMANY	\$ 90	\$ 140	\$400

沙黨妮 Chardonnay, Château de Mirande Macon, FRANCE	\$ 90	\$ 140	\$400
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白蘇維翁 Sauvignon Blanc, Jean-Claude Roux Quincy A.O.C, Loire, FRANCE	\$ 90	\$ 140	\$400
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沙黨妮 Chardonnay, Terrazas Reserva Mendoza, ARGENTINA	\$ 90	\$ 140	\$400
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紅酒 RED WINE

	每杯 GLASS	玻璃酌 CARAFE	每瓶 BOTTLE
梅洛 Merlot Blended, Château Belair Coubet Cote de Bourg, FRANCE	\$ 90	\$ 140	\$400

黑皮諾 Pinot Noir, Undone Rheinhessen, GERMANY	\$ 90	\$ 140	\$400
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梅洛 Merlot, Château Los Boldos Grand Reserve Central Valley, CHILE	\$ 90	\$ 140	\$400
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赤霞珠 Cabernet Sauvignon, Terrazas Reserva Mendoza, ARGENTINA	\$ 90	\$ 140	\$400
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抱歉或未能提供指定年份餐酒；我們樂意提供主酒單作更多餐酒選擇
We regret that certain vintages may be unavailable at times;
we are pleased to offer Master Wine List for more wine selection

中式工藝花茶

CHINESE CRAFT BLOOMING TEA

金盞飄香 (茉莉花, 金盞花) \$ 55
Forever Marigold (Jasmine Flower, Calendula)

丹桂飄香 (百合花, 桂花) \$ 55
Osmanthus Lily (Lily Flower, Osmanthus)

心心相印 (政和白茶, 茉莉花, 千日紅花) \$ 55
Jasmine Hearts
(Zhenghe White Tea, Jasmine Flower,
Globeamaranth Flower)

一見鍾情 (福鼎白茶, 茉莉花, 千日紅花) \$ 55
Love at First Sight
(Fuding White Tea, Jasmine Flower,
Globeamaranth Flower)

中式花茶精選

CHINESE FLORAL TEA

三花茶 (粉紅玫瑰花蕾, 茉莉花, 桂花) \$ 55
Mix Herbal Tea
(Pink Rose Buds, Jasmine Flower, Osmanthus)

粉紅玫瑰花蕾 \$ 55
Pink Rose Buds

玫瑰桂花烏龍 \$ 55
Osmanthus Pink Rose Buds Oolong

中式冷泡茶

ICE CHINESE TEA

冷泡烏龍茶 \$ 55
Ice Oolong Tea



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**晶荷軒特飲****CRYSTAL LOTUS SIGNATURE COCKTAILS**

晶荷軒 Crystal Lotus Champagne and Pineapple Juice	\$ 180
飛躍中國 China Jump Champagne and Southern Comfort	\$ 180
東方之珠 Hong Kong Delight Rum, Crème de Banana, Pineapple Juice, and Lime Juice	\$ 85
月影河 Moon River Peach Liqueur and Orange Juice	\$ 85
飄仙派對 Pimm's Party Pimm's No. 1, Absolute Mandrin, and Sprite®	\$ 85

中國酒 CHINESE WINES

桂花陳 Kuei Hua Chen (750ml)	\$ 300
唐宋紹興花雕酒20年 Tang Song Shaoxing Huadiao 20 Years (600ml)	\$ 600
會稽山荷韻陳釀花雕酒8年 Kuajishan Huadiao 8 Years (500ml)	\$ 480
茅台 Mau Tai (500ml)	\$ 6,880
五糧液52° Wuliangye 52° (500ml)	\$ 4,200
百年瀘州老窖 窖齡60年 Biannian Luzhou Laojiao 60 Years Cellar (500ml)	\$ 1200
金典習酒53% Jindian Xijiu Jiang 53% (500ml)	\$ 1000

日本酒 JAPANESE SAKE

白鶴 翔雲 純米大吟釀 Hakutsuru "Sho-Une" Junmai Daiginjo	\$ 650
白鹿 黑松 純米 四段仕込 Hakushika Kuromatsu Junmai Yodan Jikomi	\$ 480

無酒精飲品**NON-ALCOHOLIC COCKTAILS**

雜果賓治 Fruit Punch Orange Juice, Pineapple Juice Grenadine, and Soda Water	\$ 75
莎莉譚寶 Shirley Temple Grenadine and Sprite	\$ 75
鎗手 Gunner Ginger Ale, Spicy Ginger Beer, and Bitters (含大豆製品 contain soybean product)	\$ 75
草莓飄香 Strawberry Colada Strawberry, Pineapple Juice, and Coconut Milk	\$ 75
椰林樹影 Virgin Colada Pineapple Juice and Coconut Milk	\$ 75
檸檬雜飲 Lemon Squash Lemon Juice and Soda Water	\$ 75
香橙雜飲 Orange Squash Orange Juice and Soda Water	\$ 75

汽水及礦泉水**SOFT DRINKS AND MINERAL WATERS**

 可口可樂® Coca-Cola®	\$ 60
 無糖可口可樂® Coca-Cola No Sugar®	\$ 60
 加系可口可樂® Coca-Cola Plus®	\$ 60
 雪碧® 檸檬青檸味汽水 Sprite® Lemon-Lime Flavoured Soda	\$ 60
 芬達® 橙味汽水 Fanta® Orange Flavoured Soda	\$ 60
 玉泉® 梳打水 Schweppes® Soda Water	\$ 60
 玉泉® 湯力水 Schweppes® Tonic Water	\$ 60
 玉泉® 乾薑味汽水 Schweppes® Dry Ginger Ale Soda	\$ 60
 玉泉® 有氣辣薑啤飲品(薑味) Schweppes® Spicy Ginger Beer (含大豆製品 contain soybean product)	\$ 60
法國依雲天然礦泉水 (750ml) evian® Nature Mineral Water	\$ 88
法國依雲有汽天然礦泉水 (750ml) evian® Sparkling Carbonated Nature Mineral Water	\$ 88

價目均為港幣及另加一服務費 Prices are in HK\$ and subject to 10% service charge





果汁 FRUIT JUICES

蘋果汁 Apple Juice	\$ 60
橙汁 Orange Juice	\$ 60
西瓜汁 Watermelon Juice	\$ 60
西柚汁 Grapefruit Juice	\$ 60
菠蘿汁 Pineapple Juice	\$ 60
芒果汁 Mango Juice	\$ 60
紅莓汁 Cranberry Juice	\$ 60

啤酒 BEERS

嘉士伯 Carlsberg	\$ 80
菲律賓生力 Philippines San Miguel	\$ 80
喜力 Heineken	\$ 80
朝日 Asahi	\$ 80
史提拉 Stella Artois	\$ 80
青島 Tsing Tao	\$ 80
健力士波打酒 Guinness Stout	\$ 80

手工啤酒 CRAFT BEERS

門神 - 孫悟空琥珀啤酒 MOONZEN - MONKEY KING AMBER ALE	\$88
門神 - 玉皇大帝印度式淡啤酒 MOONZEN - JADE EMPEROR IPA	\$88
門神 - 南雲啤酒 MOONZEN - SOUTH CLOUD LAGER	\$88

特色茗茶 SPECIALTY TEAS

薑母蜂蜜茶 Ginger and Honey	\$ 55
蜜桃荔枝茶 Peach and Lychee	\$ 55
低咖啡因綠茶 Decaffeinated Green Tea	\$ 55

西方茗茶 CLASSIC WESTERN TEAS

英式紅茶 English Breakfast Tea	\$ 50
伯爵茶 Earl Grey Tea	\$ 50
香片茶 Jasmine Tea	\$ 50
甘菊茶 Camomile Tea	\$ 50
薄荷茶 Peppermint Tea	\$ 50

經典朱古力飲品

CLASSIC CHOCOLATE BEVERAGES

熱朱古力 Hot Chocolate	\$ 55
凍朱古力 Iced Chocolate	\$ 55

創意特飲 FUN TEA MOCKTAILS



薰衣草花園
Lavender Garden
Ginger Honey Tea,
Lavender Syrup
Lime, Raspberry
\$ 75



花枝招展
Peach and Lychee
Blossoms
Peach and Lychee Tea
Lavender Syrup
Cranberry Juice, Soda Water
\$ 75

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香檳雞尾酒 CHAMPAGNE COCKTAILS

皇室魅影 Kir Royal Crème de Cassis and Champagne	\$180
荔枝特飲 Lychee Champagne Cocktail Lychee, Lychee Liqueur, and Champagne	\$180
草莓飄香 Strawberry Bellini Strawberry Liqueur, Strawberry, and Champagne	\$180
香檳橙酒 Mimosa Orange Juice and Champagne	\$180

馬天尼特飲* MARTINI COCKTAILS*

馬天尼 Classic Martini Gin, Dry Vermouth, and Olive	\$100
橄欖馬天尼 Dirty Martini Vodka, Dry Vermouth, and Olive Juice	\$100
草莓馬天尼 Strawberry Martini Vodka, Strawberry Liqueur, and Strawberry	\$100
荔枝馬天尼 Lychee Martini Vodka, Lychee Liqueur, and Lychee Juice	\$100
西瓜馬天尼 Watermelon Martini Vodka, Watermelon Juice, and Syrup	\$100
咖啡馬天尼 Espresso Martini Vodka, Kahlua, and White Crème de Cacao	\$100
大都會 Cosmopolitan Vodka, Cointreau, Lime Juice, and Cranberry Juice	\$100

*Guest may choose Premium Vodka for Martini Cocktail with extra \$20

雞尾酒 COCKTAILS

長島冰茶 Long Island Ice Tea Gin, Vodka, Rum, Tequila, Cointreau, and Coke	\$100
環島特飲 Around The World Special Gin, Vodka, Rum, Scotch Whisky, Cognac Lemon, Orange, and Pineapple Juice	\$100
海風 Sea Breeze Vodka, Grapefruit, and Cranberry Juice	\$85
血色瑪莉 Bloody Mary Vodka and Tomato Juice	\$85
得其利 Daiquiri Rum, Lemon Juice, and Syrup Flavours: Original, Pineapple or Strawberry	\$85
莫宜圖 Mojito Rum, Fresh Lime, Mint, and Soda Water Flavours: Original or Raspberry	\$85
椰林飄香 Pina Colada Rum, Pineapple Juice, and Coconut Milk	\$85
美態 Mai Tai Rum, Dark Rum, Pineapple Juice, and Orange Juice	\$85
瑪格麗特 Margarita Tequila, Cointreau, and Lemon Juice Flavours: Original, Pineapple or Strawberry	\$85
美州晨曦 Tequila Sunrise Tequila, Orange Juice, and Grenadine	\$85
香檳威士忌 Whiskey Sour Bourbon and Lemon Juice	\$85
愛爾蘭咖啡 Irish Coffee Jameson Whisky with Whipped Cream	\$85
百利甜酒咖啡 Baileys Coffee Baileys Irish Cream with Whipped Cream	\$85

餐前酒及威末 APERITIFS AND VERMOUTH

金巴利 Campari	\$85
飄仙一號 Pimm's No.1	\$85
杜本來甜酒 Dubonnet	\$85
邦度香草酒 Pernod	\$85
馬天尼 Martini Extra Dry	\$85
白馬天尼 Martini Bianco	\$85
紅馬天尼 Martini Rosso	\$85

氈酒 GINS

邦比 Bombay Sapphire	\$85
將軍 Beefeater	\$85
天加利 Tanqueray	\$105
亨利爵士 Hendrick's	\$115

伏特加 VODKAS

皇冠 Smirnoff	\$85
瑞典 Absolut	\$85
瑞典橘子 Absolut Mandrin	\$85
俄羅斯 Stolichnaya	\$85
門號檸檬 Ketel One Citron	\$105
灰鵝 Grey Goose	\$105
普迪 Belvedere	\$105

琴酒 RUMS

波特 Potter's	\$85
美雅 Myers's	\$85
夏灣娜7年 Havana 7 Years	\$105

龍舌蘭酒 TEQUILAS

祖家寶 Jose Cuervo	\$85
金龍 Tequila Gold	\$105

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蘇格蘭威士忌 SCOTCH WHISKIES

黑牌 Johnnie Walker Black Label	\$ 90
名仕 Famous Grouse	\$ 90
芝華士12年 Chivas Regal 12 Years	\$105
藍牌 Johnnie Walker Blue Label	\$268

純麥威士忌 SINGLE MALT WHISKIES

麥哥林12年 Macallan 12 Years	\$125
格蘭菲迪12年 Glenfiddich 12 Years	\$110
坦尼斯加10年 Talisker 10 Years	\$110
麥哥林18年 Macallan 18 Years	\$268

美國威士忌 BOURBON WHISKIES

占邊 Jim Beam	\$ 90
傑克丹尼 Jack Daniel's	\$105

其他威士忌 OTHER WHISKEY

加拿大會所 Canadian Club	\$ 90
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干邑 COGNACS

拿破崙 V.S.O.P. Courvoisier V.S.O.P.	\$105
人頭馬 V.S.O.P. Remy Martin V.S.O.P.	\$105
軒尼詩 V.S.O.P. Hennessy V.S.O.P.	\$105
馬爹利 V.S.O.P. Martell V.S.O.P.	\$100
軒尼詩 X.O. Hennessy X.O.	\$250
馬爹利藍帶 Martell Cordon Bleu	\$250
人頭馬 X.O. Remy Martin X.O.	\$180

雅文邑 ARMAGNAC

麥奇士21年 Marquis de Caussade 21 Years	\$150
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些厘酒 SHERRIES

吐比 Tio Pepe	\$ 85
夏域士忌廉甜酒 Harveys Bristol Cream	\$ 85

砵酒 PORTS

泰來 L.B.V. Taylor's L.B.V.	\$105
泰來陳年 Taylor's Vintage	\$205
道酒 1970 Dow's 1970	\$265

餐後烈酒 EAUX-DE-VIE

富波士烈酒 Framboise Tradition Valaisanne	\$ 85
香梨烈酒 Williams Tradition Valaisanne	\$ 85

餐後甜烈酒 LIQUEURS

百利甜酒 Baileys Irish Cream	\$ 85
當酒 Benedictine D.O.M.	\$ 85
藍橋甜酒 Blue Curacao	\$ 85
櫻桃甜酒 Cherry Heering	\$ 85
君度橙酒 Cointreau	\$ 85
吉寶蜂蜜甜酒 Drambuie	\$ 85
榛子甜酒 Frangelico	\$ 85
金萬利橙酒 Grand Marnier	\$ 85
加奴拿咖啡酒 Kahlua	\$ 85
馬力寶椰香酒 Malibu	\$ 85
森芭茴香甜酒 White Sambuca	\$ 85



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