



精選點心菜譜  
Dim Sum Menu

外賣熱線 Takeaway Hotline: 2829 7980

# 精選點心

## Selection of Dim Sum

焗芝士石斑酥 (3 件/pieces) HK\$ 54.00  
Baked Garoupa Pastry with Cheese

蟹粉蒸釀豆腐 (3 件/pieces) 51.00  
Steamed Bean Curd filled with Crab Roe and Minced Dace Fish

香煎韭菜鍋貼 (4 件/pieces) 52.00  
Pan-fried Dumpling filled with Chive and Minced Pork

海鮮腐皮卷 (3 件/pieces) 54.00  
Deep-fried Bean Curd Sheet rolled with Crab Meat, Shrimp,  
Scallop and Hotbed Chive

鮮蝦豆苗餃 (3 件/pieces) 51.00  
Steamed Dumpling filled with Pea Sprouts, Shrimp  
and Minced Pork

臘腸蒸排骨 52.00  
Steamed Pork Ribs with Preserved Sausage

香菇雞包仔 (3 件/pieces) 42.00  
Steamed Bun filled with Chicken , Shrimp, Pork and Mushroom

# 精選點心

## Selection of Dim Sum

|   |            |
|---|------------|
| 酥皮叉燒餐包 (3件/pieces)<br>Baked Barbecued Pork Buns   | HK\$ 42.00 |
| 蟹籽甫魚滑燒賣 (4件/pieces)<br>Steamed minced Pork Dumplings and Dried Flatfish<br>topped with Crab Roe | 52.00      |
| 鮮竹牛肉球 (3件/pieces)<br>Steamed minced Beef Ball   | 42.00      |
| 水晶鮮蝦餃 (4件/pieces)<br>Steamed Shrimp Dumplings   | 52.00      |
| 蠔皇叉燒包 (3件/pieces)<br>Steamed Barbecued Pork Buns  | 42.00      |
| 千島蝦多士 (3件/pieces)<br>Crispy Shrimp Toasts served with Thousand Island Dressing                  | 54.00      |
| 家鄉鹹水角 (3件/pieces)<br>Glutinous Rice Dumpling filled with dried Shrimp and Pork                  | 42.00      |
| 原隻鮑魚珍珠雞 (2件/pieces)<br>Steamed Glutinous Rice and Abalone wrapped in Lotus Leaf                 | 60.00      |

# 精美點心

## Selection of Dim Sum

|   |            |
|---|------------|
| 蒜香雞絲蝦春卷 (3 條 / pieces)<br>Spring Rolls filled with Shredded Chicken and Shrimp        | HK\$ 45.00 |
| 上素蒸粉果 (3 件/pieces)<br>Steamed Vegetarian Dumplings                                    | 42.00      |
| 柚皮蒸鳳爪<br>Steamed Chicken Feet with Pomelo Skin  | 45.00      |
| 原隻鮑魚魚翅灌湯餃 (每位/per person)<br>Shark's Fin Dumpling in Superior Soup with Whole Abalone | 98.00      |
| 金網鮮蝦腸粉<br>Steamed Rice Rolls with Crispy Shrimp Roulade                               | 60.00      |
| 香茜牛肉腸粉<br>Steamed Rice Rolls with Minced Beef and Coriander Fillings                  | 56.00      |
| 蜜汁叉燒腸粉<br>Steamed Rice Rolls with Barbecued Pork Fillings                             | 56.00      |
| 芹香桂魚腸粉<br>Steamed Rice Rolls with Mandarin Fish and Celery                            | 60.00      |

## 甜品 Desserts

|   | HK\$  |
|---|-------|
| 迷你蛋撻 (3件/pieces)<br>Baked Egg Custard Tartlets                          | 42.00 |
| 黑白鴛鴦凍糕 (4件/pieces)<br>Chilled Coconut with Black Sesame Pudding         | 52.00 |
| 古法馬拉糕<br>Steamed Traditional Sponge Cake                                | 38.00 |
| 脆炸鳳梨球 (3件/pieces)<br>Crispy Glutinous Ball stuffed with Pineapple Paste | 42.00 |
| 家鄉棗皇糕 (3件/pieces)<br>Warm Red Date Puddings                             | 42.00 |

### 每位 PER PERSON

|   |        |
|---|--------|
| 千禧陳皮紅豆沙<br>Sweetened Red Bean Cream flavoured by Dried Tangerine Peel | 38.00  |
| 香芒凍布甸<br>Chilled Mango Pudding  | 38.00  |
| 紫米合桃露<br>Sweetened Walnut Soup with Black Glutinous Rice              | 38.00  |
| 楊枝凍甘露<br>Chilled Sweet Mango Soup with Pomelo and Sago                |        |
| 自家製龜苓膏<br>Homemade Turtle Herbal Jelly                                | 48.00  |
| 冰花燉官燕<br>Double-boiled Sweetened Superior Bird's Nest Soup            | 438.00 |

# 行政套餐

## Set Lunch Menu

### 精美點心組合

Dim Sum Combination

千島蝦多士、上素粉果、蟹籽蒸燒賣

*Crispy Shrimp Toasted served with Thousand Island Dressing*

*Steamed Vegetarian Dumpling*

*Steamed Minced Pork Dumplings topped with Crab Roe*

### 淮揚冷菜三小碟

Three Kind of Cold Appetizers

豐料老火湯 / 酸辣海鮮羹 / 海味雞絲羹  
Soup of the Day / Hot & Sour Seafood Soup / Dried Seafood & Shredded Chicken Soup

翡翠油泡帶子  
Stir-fried Scallop with Vegetable

玫瑰醬油妙齡鴿  
Deep-fried Crispy Pigeon with Soy Sauce and Chinese Rose Liquor

紅燒冬菇扒時蔬  
Braised Vegetable with Mushroom

乾燒鮑魚絲伊麵 / 櫻花蝦蟹肉炒飯  
Braised E-fu Noodles with Abalone, Mushroom and Bean Sprout /  
Fried Rice with Sergestid Shrimp and Crab Meat

御苑小甜點  
Chinese Petits Fours

時令水果盆  
Seasonal Fresh Fruit Platter

每位 HK\$ 300.00 per person  
需兩位或以上享用 Minimum order for 2 persons

# 商務套餐

## Business Set Menu

### 御苑燒味四小碟

Appetizer Sampler

乳豬、叉燒、燒鵝、海蜆

*Roasted Suckling Pig , Barbequed Pork*

*Roasted Goose , Jelly Fish*

### 瑤柱竹笙燴燕窩

Braised Bird's Nest Soup with Conpoy and Bamboo Fungus

### 香煎鱈魚扒

Pan-fried Cod Fish Steak

### 濃湯雞絲泡時蔬

Poached Vegetables with Shredded Chicken in Broth

### 薑蔥龍蝦炆生麵

Braised Lobster with Egg Noodles, Ginger and Scallion

### 美點雙輝

Chinese Petits Fours

### 時令鮮果盆

Seasonal Fresh Fruit Patter

HK\$ 1,488.00 for 2 persons (兩位用)

HK\$ 1,988.00 for 3 persons (三位用)

HK\$ 2,688.00 for 4 persons (四位用)

# 御苑 - 假日精選美食

## 精美點心

|           |      |                          |
|-----------|------|--------------------------|
| 上素蒸粉果     | \$45 | <input type="checkbox"/> |
| 蠔皇叉燒包     | \$45 | <input type="checkbox"/> |
| 柚皮蒸鳳爪     | \$45 | <input type="checkbox"/> |
| 千島蝦多士     | \$57 | <input type="checkbox"/> |
| 原隻鮑魚珍珠雞   | \$64 | <input type="checkbox"/> |
| 蒜香雞絲春卷    | \$48 | <input type="checkbox"/> |
| 水晶鮮蝦餃     | \$56 | <input type="checkbox"/> |
| 酥皮叉燒餐包    | \$45 | <input type="checkbox"/> |
| 香菇雞包仔     | \$45 | <input type="checkbox"/> |
| 蟹籽甫魚滑燒賣   | \$56 | <input type="checkbox"/> |
| 家鄉鹹水角     | \$45 | <input type="checkbox"/> |
| 鮮竹牛肉球     | \$45 | <input type="checkbox"/> |
| 臘腸蒸排骨     | \$52 | <input type="checkbox"/> |
| 蟹粉蒸釀豆腐    | \$54 | <input type="checkbox"/> |
| 原隻鮑魚魚翅灌湯餃 | \$98 | <input type="checkbox"/> |
| 海鮮腐皮卷     | \$57 | <input type="checkbox"/> |
| 香煎韭菜鍋貼    | \$56 | <input type="checkbox"/> |
| 鮮蝦豆苗餃     | \$54 | <input type="checkbox"/> |

## 家鄉美食

|       |       |                          |
|-------|-------|--------------------------|
| 蒜泥黃瓜  | \$78  | <input type="checkbox"/> |
| 米椒木耳  | \$78  | <input type="checkbox"/> |
| 雞絲粉皮  | \$98  | <input type="checkbox"/> |
| 蒜泥白肉  | \$128 | <input type="checkbox"/> |
| 花雕醉雞  | \$148 | <input type="checkbox"/> |
| 陳醋海蜇頭 | \$128 | <input type="checkbox"/> |

## 生滾粥品

|           |      |                          |
|-----------|------|--------------------------|
| 荔灣艇仔粥(碗)  | \$72 | <input type="checkbox"/> |
| 皮蛋瘦肉粥(碗)  | \$72 | <input type="checkbox"/> |
| 生滾海鮮粥(碗)  | \$88 | <input type="checkbox"/> |
| 瑤柱雞球粥(碗)  | \$72 | <input type="checkbox"/> |
| 香滑鮑魚雞粥(碗) | \$98 | <input type="checkbox"/> |

## 即蒸腸粉

|         |      |                          |
|---------|------|--------------------------|
| 金網鮮蝦腸粉  | \$65 | <input type="checkbox"/> |
| 蜜汁叉燒腸粉  | \$60 | <input type="checkbox"/> |
| 香茜牛肉腸粉  | \$60 | <input type="checkbox"/> |
| XO 醬炒腸粉 | \$60 | <input type="checkbox"/> |
| 芹香桂魚腸粉  | \$60 | <input type="checkbox"/> |

## 特色小食

|         |       |                          |
|---------|-------|--------------------------|
| 子薑糖心皮蛋  | \$78  | <input type="checkbox"/> |
| 七味脆豆腐   | \$68  | <input type="checkbox"/> |
| 黑松露鹽燒雞翼 | \$68  | <input type="checkbox"/> |
| 滷水滑豆腐   | \$68  | <input type="checkbox"/> |
| 五香滷牛展   | \$88  | <input type="checkbox"/> |
| 港式煎釀三寶  | \$78  | <input type="checkbox"/> |
| 蘿蔔炆牛雜   | \$98  | <input type="checkbox"/> |
| 椒鹽墨魚鬚   | \$98  | <input type="checkbox"/> |
| 麻香小蔥海蜇絲 | \$78  | <input type="checkbox"/> |
| 蜆芥鯪魚球   | \$98  | <input type="checkbox"/> |
| 咖喱魚蛋豬皮  | \$68  | <input type="checkbox"/> |
| 椒鹽九肚魚   | \$98  | <input type="checkbox"/> |
| 冰燒三層肉   | \$158 | <input type="checkbox"/> |
| 咸菜胡椒豬肚  | \$78  | <input type="checkbox"/> |
| 香煎蘿蔔糕   | \$52  | <input type="checkbox"/> |
| 豬腳薑甜醋   | \$88  | <input type="checkbox"/> |
| 金錢蝦餅    | \$88  | <input type="checkbox"/> |
| 山葵螺肉    | \$88  | <input type="checkbox"/> |
| 黑松露鮮菌素鵝 | \$98  | <input type="checkbox"/> |

## 粉麵飯類

|            |       |                          |
|------------|-------|--------------------------|
| 雪菜火鴨絲湯米(碗) | \$68  | <input type="checkbox"/> |
| 魚片魚蛋湯河粉(碗) | \$68  | <input type="checkbox"/> |
| 鳳爪排骨煲仔飯    | \$88  | <input type="checkbox"/> |
| 家鄉錦鹵雲吞     | \$98  | <input type="checkbox"/> |
| 豉油皇海鮮炒麵    | \$178 | <input type="checkbox"/> |
| 櫻花蝦海鮮炒飯    | \$178 | <input type="checkbox"/> |
| 粒粒貴妃泡飯     | \$198 | <input type="checkbox"/> |
| 台式肉燥新竹米粉   | \$168 | <input type="checkbox"/> |
| 沙嗲牛柳絲炒河粉   | \$168 | <input type="checkbox"/> |
| 龍芽肉絲煎香麵    | \$168 | <input type="checkbox"/> |
| 乾炒牛肉河      | \$168 | <input type="checkbox"/> |
| 鮑汁金菇瑤柱炆伊麵  | \$168 | <input type="checkbox"/> |
| 薑葱叉燒撈粗麵    | \$168 | <input type="checkbox"/> |
| 桂花瑤柱蟹肉炒米粉  | \$168 | <input type="checkbox"/> |
| 番茄雞蛋牛肉湯烏冬  | \$198 | <input type="checkbox"/> |
| 太極鴛鴦飯      | \$198 | <input type="checkbox"/> |

## 甜品

|                 |       |                          |
|-----------------|-------|--------------------------|
| 迷你蛋撻            | \$42  | <input type="checkbox"/> |
| 黑白鴛鴦凍糕          | \$52  | <input type="checkbox"/> |
| 香煎小米糕           | \$40  | <input type="checkbox"/> |
| 脆炸鳳梨球           | \$42  | <input type="checkbox"/> |
| 香芒凍布甸           | \$38  | <input type="checkbox"/> |
| 香脆合桃酥           | \$39  | <input type="checkbox"/> |
| 香滑豆腐花           | \$32  | <input type="checkbox"/> |
| 陳皮紅豆沙湯圓         | \$40  | <input type="checkbox"/> |
| 紫米合桃露           | \$40  | <input type="checkbox"/> |
| 楊枝凍甘露           | \$40  | <input type="checkbox"/> |
| 古法馬拉糕           | \$38  | <input type="checkbox"/> |
| 家鄉棗皇糕           | \$42  | <input type="checkbox"/> |
| 北海道奶凍           | \$38  | <input type="checkbox"/> |
| 自家製龜苓膏<br>(凍或熱) | \$48  | <input type="checkbox"/> |
| 冰花燉官燕           | \$438 | <input type="checkbox"/> |



# 御苑 - 假日精選美食

## 粵式點心 Dim Sum

- 水晶鮮蝦餃 \$56□  
Steamed shrimp Dumplings "Har Gau"
- 蟹籽甫魚滑燒賣 \$56□  
Steamed Pork w/ Dried Flatfish Dumplings "Siu Mai"
- 蠔皇叉燒包 \$45□  
Steamed Barbecued Pork Buns
- 香菇雞包仔 \$45□  
Bun w/ Chicken, Shrimp, Pork & Mushroom
- 上素蒸粉果 \$45□  
Steamed Vegetable Dumplings
- 蒜香雞絲春卷 \$48□  
Chicken Spring Rolls
- 原隻鮑魚珍珠雞 \$64□  
Steamed Glutinous Rice with Abalone
- 鮮竹牛肉球 \$45□  
Steamed Minced Beef Ball
- 千島蝦多士 \$57□  
Crispy Shrimp Toasts with Dressing
- 臘腸蒸排骨 \$52□  
Pork Ribs w/ Preserved Sausage
- 柚皮蒸鳳爪 \$45□  
Chicken Feet w/ Pomelo Skin

## 特式點心

### Monthly New Dim Sum

- 蟹粉蒸釀豆腐 \$54□  
Bean Curd filled w/ Crab Roe & Minced Dace Fish
- 香煎韭菜鍋貼 \$56□  
Dumpling filled w/ Chive & Pork
- 海鮮腐皮卷 \$57□  
Bean Curd Sheet rolled w/ Crab Meat, Shrimp, Scallop & Hotbed Chive
- 原隻鮑魚魚翅灌湯餃 \$98□  
Shark's Fin Dumpling in Soup w/ Abalone
- 鮮蝦豆苗餃 \$54□  
Dumpling filled w/ Pea Sprouts, Shrimp & Minced Pork
- 香煎蘿蔔糕 \$52□  
Pan-fried Turnip Cake
- 家鄉美食**  
**Homemade Specialties**
- 山葵螺肉 \$88□  
Conch tossed w/ Wasabi Oil
- 陳醋海蜇頭 \$128□  
Jelly Fish w/ Aged Vinegar
- 雞絲粉皮 \$98□  
Chicken w/ Bean Jelly & Peanut Sauce
- 冰燒三層肉 \$158□  
Crispy Roasted Pork Belly
- 椒鹽九肚魚 \$98□  
Crispy Bombay Duck Fish w/ Salted Chilli
- 蒜泥白肉 \$128□  
Pork w/ Garlic & Chilli Sauce

## 即蒸腸粉 Rice Flour Roll

- 金網鮮蝦腸粉 \$65□  
Crispy Rice Rolls w/ Shrimps
- 蜜汁叉燒腸粉 \$60□  
Rice Rolls with Barbecued Pork
- 香茜牛肉腸粉 \$60□  
Rice Rolls with Minced Beef
- 芹香桂魚腸粉 \$60□  
Rice Rolls with Mandarin Fish & Celery
- XO 醬炒腸粉 \$60□  
Stir-fried Rice Roll with XO Chilli Sauce

## 精選甜品 Desserts

- 迷您蛋撻 \$42□  
Baked Egg Tartlets
- 黑白鴛鴦凍糕 \$52□  
Chilled Coconut with Black Sesame Pudding
- 家鄉棗皇糕 \$42□  
Warm Red Date Puddings
- 香芒凍布甸 \$38□  
Chilled Mango Pudding
- 古法馬拉糕 \$38□  
Steamed Traditional Sponge Cake
- 香滑豆腐花 \$32□  
Sweetened Bean Curd
- 脆炸鳳梨球 \$42□  
Crispy Glutinous Ball stuffed w/ Pineapple Paste

## 粥、粉、麵、飯

### Congee, Rice and Noodles

- 生滾海鮮粥 \$88□  
Seafood Congee
- 瑤柱滑雞粥 \$72□  
Conpoy and Chicken Congee
- 餛飩湯麵 (每碗) \$68□  
Shrimps & Pork Dumplings Noodles
- 魚蛋魚片湯河 \$68□  
Fish Balls with Flat Rice Noodles in Soup
- 鳳爪排骨煲仔飯 \$88□  
Steamed Rice w/ Pork Ribs & Chicken Feet
- 櫻花蝦海鮮炒飯 \$178□  
Fried Rice w/Seafood & Shrimps
- 乾炒牛肉河 \$168□  
Stir-fried Flat Noodles with Beef
- 金菇瑤柱炆伊麵 \$168□  
Fried E-Fu Noodles w/ Conpoy & Fungus
- 台式肉燥新竹米粉 \$168□  
Vermicelli w/ Minced Pork
- 龍芽肉絲煎香麵 \$168□  
Crispy Noodles w/ Pork & Bean Sprout
- 薑蔥叉燒撈粗麵 \$168□  
Noodles w/ Barbecued Pork & Ginger
- 太極鴛鴦飯 \$198□  
Fried Rice w/ Duo Sauce

## 特色小食 Snacks

- 蒜泥黃瓜 \$78□  
Cucumber tossed with Garlic
- 米椒木耳 \$78□  
Marinated Fungus w/ Chilli
- 蘿蔔炆牛雜 \$98□  
Beef Internal w/ Turnip
- 川味口水雞 \$148□  
Chicken with Chilli Oil Sauce
- 花雕醉雞 \$148□  
Chicken in Chinese Yellow Wine
- 滷水滑豆腐 \$68□  
Marinated Bean Curd
- 蜆芥鯪魚球 \$98□  
Crispy Minced Mud Fish Dumplings
- 五香滷牛展 \$88□  
Marinated Beef Shin with Spices
- 煎釀三寶 \$78□  
Pan-fried Bean Curd, Eggplant & Capsicum
- 咸菜胡椒豬肚 \$78□  
Pork Tripe w/ Pickled Mustard Green and Pepper
- 咖喱魚蛋豬皮 \$68□  
Curry Sauce w/ Fish Ball & Pig Skin
- 椒鹽墨魚鬚 \$98□  
Cuttlefish with Spicy Salt
- 金錢蝦餅 \$88□  
Assorted Mushroom with Gravy