

## 沙律及蔬菜 Salads and Vegetables HK\$

❖ 皇朝田園沙律	165
Dynasty Salad	
雜菜、牛油果、彩椒、黑橄欖、青瓜、番茄、洋蔥、核桃、杏仁配油醋汁	
Mesclun Mixed, Avocado, Assorted Bell Pepper, Black Olive, Cucumber, Tomato, Onion, Roasted Walnut, Roasted Almond and Balsamic Dressing	
凱撒沙律伴燒雞	190
Caesar Salad with Roasted Chicken	
凱撒沙律伴蝦 /或 煙三文魚	190
Caesar Salad with Shrimp /or Smoked Salmon	

## 湯類 Soups HK\$

❖ 俄國羅宋湯	58
Russian Bortsch	
❖ 野菌忌廉湯	58
Cream Soup with Wild Mushroom	
中式老火湯	58
Double-boiled Chinese Soup of the Day	

## 三文治及意大利粉麵 Sandwiches & Pastas HK\$

和牛芝士漢堡配焦糖洋蔥	170
Wagyu Beef Burger, Caramelized Onions	
瑞士芝士、焦糖洋蔥	
Swiss Cheese, Caramelized Onions	
皇朝公司三文治	180
Club Sandwich	
燒雞、火腿、煙肉、煎蛋、牛油果、番茄及生菜	
Roasted Chicken, Ham, Bacon, Fried Egg, Avocado, Tomato and Lettuce	
自選三文治	110
Create Your Own Sandwich	
請選擇下列其中一款餡料	
Your Choice of the following ingredients	
煙肉生菜番茄、雙重芝士火腿、炒蛋火腿、吞拿魚沙律、午餐肉雞蛋	
BLT, Double Cheese & Ham, Scrambled Egg & Ham,	
Tuna Mayonnaise, Luncheon Meat & Egg	
牛油果忌廉蟹肉意大利粉	258
Spaghetti with Avocado and Crab Meat in Cream Sauce	
焗肉醬意大利粉	185
Spaghetti Bolognese	

## 主菜 Hot Dishes HK\$

香煎龍脣柳配檸檬牛油汁	198
Pan-fried Sole Fillet with Lemon Butter Sauce	
香煎銀鳕魚配白酒忌廉汁	270
Pan-fried Cod Fish with White Wine Cream Sauce	
澳洲 M6 和牛肉眼牛扒	428
Grilled Australian Wagyu M6 Rib Eye Steak	
香煎黑椒雞扒	198
Grilled Chicken Steak with Black Pepper Sauce	
沙丹豬扒	198
Saddam Pork Chop with Egg, Sausage and Assorted Vegetables	

### ❖為素食類別❖Veggie

開瓶費/每瓶: 餐酒/香檳 \$200、烈酒 \$250

Corkage fee/per bottle: Wine \$200, Spirits \$250

若閣下對某種食物有過敏反應、請於點菜時通知服務員、以便作出妥善安排。

Please alert your server if you have any concerns regarding food allergies.

## 粉麵粥品 Noodles & Congees

HK\$

淨餸

98 /158

柱候牛筋腩湯麵

Braised Beef Tendon and Brisket with Noodles in Soup

93 /108

魚蛋魚角湯麵

Fish Ball and Fried Fish Triangular Block with Noodles in Soup

93 /108

鮮蝦餛飩湯麵

Shrimp Wontons with Noodles in Soup

鳳城鮮蝦水餃湯麵

Shrimp and Bamboo Shoot Dumplings with Noodles in Soup

93 /108

雙拼淨餸 2 toppings only:

128

鮮蝦餛飩、鳳城鮮蝦水餃、魚蛋魚角

Shrimp Wontons, Shrimp and Bamboo Shoot Dumplings, Fish Ball and Fried Fish Triangular Block

雙拼湯麵 Noodles with 2 Toppings in Soup

98

上述各式麵食皆可製作為撈麵 /或 雙拼撈麵

98 /108

The above noodles can be served on another way with soup on side /or served with 2 toppings

時令油菜 (西生菜 /或 菜芯 /或 芥蘭)

一份 60

Poached Seasonal Vegetables served with Oyster Sauce

半份 40

生菜鯉魚球湯

93

Dace Fish Balls and Lettuce in Soup

蜆介鯉魚球 (6 粒)

93

Deep-fried Dace Fish Balls with Fermented Clam Sauce

脆炸鮮蝦餛飩配酸甜汁 (8 粒)

108

Deep-fried Shrimp Wontons with Sweet and Sour Sauce

手剁肉丸粥

80

Congee with Minced Pork Dumplings

生菜鯉魚球粥

80

Congee with Dace Fish Ball and Lettuce

皮蛋瘦肉粥

80

Congee with Preserved Egg and Shredded Pork

嫩滑牛肉粥

80

Congee with Beef Slices

鮮味滑雞粥

80

Congee with Chicken

◆為素食類別◆Veggie

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## 亞洲美食 Oriental Delicacies

HK\$

馬來西亞咖喱雞配白飯 185

Malaysian Curry of Chicken served with Steamed Rice

馬來西亞咖喱牛筋腩配白飯 208

Malaysian Curry of Beef Tendon and Brisket served with Steamed Rice

馬來西亞咖喱澳洲和牛𦗎配白飯 288

Malaysian Curry of Australian Wagyu Ox-Tongue served with Steamed Rice

黯然銷魂飯 (洋蔥叉燒煎蛋飯) 190

Barbecue Pork Rice with Sunny Side Up Egg and Onion

海南雞飯 218

Hainan Chicken Rice

Additional Charge of \$35 for Chicken Leg / 雞脾另加 \$35

馬來西亞黃薑雞配蔥油飯 208

Malaysian Turmeric Chicken Served with Scallion Rice

泰式香葉免治豬肉飯 185

Thai Basil flavored Minced Pork with Steamed Rice

豆豉忌廉汁焗銀鳕魚飯 270

Baked Rice with Cod Fish in Black Bean Cream Sauce

金牌焗豬扒飯 205

Baked Pork Chop with Fried Rice in Tomato Sauce

韓式醬爆牛仔肉配白飯 298

Sautéed Sliced Beef in Korean Meat Sauce

served with Steamed Rice

韓式牛肋骨配白飯 268

Korean Braised Beef Ribs served with Steamed Rice

涼瓜牛肉炒麵 190

Fried Noodles with Beef and Bitter Melon

滑蛋牛肉煎米粉 190

Pan-fried Rice Vermicelli with Beef and Scrambled Egg

瑞士汁和牛柳炒河粉 218

Fried Flat Rice Noodles with Wagyu Beef Tenderloin in Sweetened Soy Sauce

芝士焗蟹蓋配多士 248

Baked Stuffed Crab Shell with Cheese, Toast on Side

越式生澳洲和牛肉湯河粉 208

Vietnamese Style Australian Wagyu Beef with Rice Noodles in Soup

厚餐肉煎蛋韓國即食湯麵 108

Korean Instant Noodles in Soup with Meatloaf and Fried Egg

星加坡海鮮喇沙湯麵 218

Singapore Laksa Noodles Soup with Seafood

◆為素食類別◆Veggie

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## 小食 Snacks

HK\$

**瑞士雞翼** 128  
Chicken Wings simmered in Sweetened Soya Sauce

**蜜糖烤單骨雞翼** 128  
Grilled Single Bone Chicken Wing with Honey

**炸鮮蝦多士 (兩件)** 108  
Deep-fried Shrimp Toast (Two pieces)

**馬來西亞雞肉沙嗲 (半打)** 120  
Malaysian Chicken Satay, Peanut Sauce (half dozen)

## 甜品 Desserts

HK\$

**一口法式西多士 (內含花生醬)** 88  
French Toast with Peanut Butter

**香脆窩夫配香蕉片、鮮忌廉、雲厘拿雪糕及朱古力汁** 85  
Waffle with Sliced Banana, Whipped Cream, Vanilla Ice-cream and Chocolate Sauce  
一人份量 85  
二人份量 120

**椰果雪糕涼粉 (可選擇-椰子/或朱古力/或雲厘拿/或士多啤梨雪糕)** 75  
Herbal Jelly with Ice-cream and Nata de Coco  
(Coconut/ or Chocolate/ or Vanilla/ or Strawberry Ice-cream)

**雪糕紅豆冰** 70  
Red Bean Cooler with Ice-cream

**Mövenpick 雪糕 (單球)** 45  
Mövenpick Ice-cream (per scoop)  
椰子 /或 朱古力 /或 雲厘拿 /或 士多啤梨  
Coconut/ or Chocolate/ or Vanilla/ or Strawberry

開瓶費/每瓶: 餐酒/香檳 \$200、烈酒 \$250  
Corkage fee/per bottle: Wine \$200, Spirits \$250

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