

DYNASTY CAFÉ

外賣熱線 Takeaway Hotline: 2829 7930

Japanese and Korean Delicacies

日韓料理

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| 韓式燒牛仔肉配韓國珍珠飯
Sautéed Sliced Beef in Korean Meat Sauce
served with Steamed Korean Pearl Rice | \$298 |
| 韓式春川炒辣雞拌麵及年糕
Stir-fried Chuncheon Spicy Chicken with Cheese,
Korean Noodles and Rice Cake | \$208 |
| 韓式牛肉石頭鍋飯
Stone Pot Beef Rice with Egg and Mixed Vegetable | \$298 |
| 日式吉列豬扒配日本珍珠飯
Japanese Style Pork Cutlet
served with Steamed Japanese Pearl Rice | \$218 |
| 日式 M6 和牛壽喜燒配日本珍珠飯
M6 Wagyu Beef Sukiyaki
served with Steamed Japanese Pearl Rice | \$298 |
| 日式咖喱雞配日本珍珠飯
Japanese Style Chicken Curry
served with Steamed Japanese Pearl Rice | \$208 |



日式 M6 和牛壽喜燒配日本珍珠飯
M6 Wagyu Beef Sukiyaki served with Steamed Japanese Pearl Rice
(圖片只供參考 Photo for reference only)

如閣下對任何食物過敏，請於點餐時向服務員提出
Please advise our staff of any food allergies when order

沙律及蔬菜 Salads and Vegetables HK\$

- ❖ 皇朝田園沙律 160
Dynasty Salad
雜菜、牛油果、彩椒、黑橄欖、青瓜、番茄、洋蔥、核桃、杏仁配香醋汁
Mesclun Mixed, Avocado, Assorted Bell Pepper, Black Olive, Cucumber, Tomato, Onion, Roasted Walnut, Roasted Almond and Balsamic Dressing
- 泰式豬頸肉沙律 180
Thai Style Pork Jowl Salad
- 牛油果蟹肉沙律配日本芝麻沙律醬 180
Crab Meat and Avocado Salad with Japanese Sesame Dressing
- 凱撒沙律伴燒雞 170
Caesar Salad with Roasted Chicken
- 凱撒沙律伴蝦 /或 煙三文魚 180
Caesar Salad with Shrimp /or Smoked Salmon
- 煙肉炒椰菜 88
Sautéed White Cabbage and Bacon
- 碎蛋蒜蓉牛油炒西蘭花 88
Sautéed Broccoli with Egg and Garlic Butter

湯類 Soups HK\$

- ❖ 俄國羅宋湯 55
Russian Bortsch
- 南瓜海鮮忌廉湯 65
Cream Soup with Pumpkin and Seafood
- 中式老火湯 55
Double-boiled Chinese Soup of the Day

漢堡包及三文治 Burger & Sandwiches HK\$

- 安格斯牛肉漢堡包 170
Angus Beef Burger
配芝士、煙肉、番茄、生菜、酸瓜及炒蘑菇
Cheddar Cheese, Bacon, Tomato, Lettuce, Gherkin and Sautéed Mushrooms
- 皇朝公司三文治 160
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
- 焗芝士吞拿魚蘑菇潛艇三文治 160
Baked Submarine Sandwich with Tuna, Mushroom and Cheese
- 焗海鮮芝士潛艇三文治 160
Baked Submarine Sandwich with Seafood and Cheese
- ❖ 自選三文治 100
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、鹹牛肉、午餐肉雞蛋
BLT, Double Cheese & Ham, Scrambled Egg & Ham, Tuna Mayonnaise, Corned Beef, Luncheon Meat & Egg

❖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

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

小食 Snacks

HK\$

瑞士雞翼 Chicken Wings simmered in Sweetened Soya Sauce	118
香蒜炸單骨雞翼配芥末醬 Deep-fried Chicken Wing with Garlic and Mustard Sauce	118
炸鮮蝦多士 (兩件) Deep-fried Shrimp Toast (Two pieces)	98
馬來西亞豬肉或雞肉沙嗲 (半打) Malaysian Pork or Chicken Satay, Peanut Sauce (half dozen)	110
泰式燒豬頸肉 Roasted Pork Jowl with Thai Spicy Sauce	120
厚餐肉煎蛋韓國即食湯麵 Korean Instant Noodles in Soup with Meatloaf and Fried Egg	98

意大利粉麵 Pastas

HK\$

大蝦蒜片意大利粉 Spaghetti with Shrimp and Sliced Garlic	248
牛油果忌廉蟹肉天使意大利粉 Angel Hair with Avocado and Crab Meat in Cream Sauce	248
香辣蕃茄和牛肉天使意大利粉 Angel Hair with Wagyu Beef in Spicy Tomato Sauce	258
焗肉醬意大利粉 Spaghetti Bolognese	180
❖ 香辣蒜片雜椒橄欖油炒意粉 Spaghetti Alioli with Mixed Bell Pepper	180
❖ 雜菌天使意大利粉配黑松露醬 Angel Hair with Assorted Mushroom and Black Truffle Paste	180
❖ 拿坡里意粉 Spaghetti Napolitan	180

主菜 Hot Dishes

HK\$

香煎龍脷柳配檸檬牛油汁 Pan-fried Sole Fillet with Lemon Butter Sauce	198
❖ 香煎銀鱈魚配白酒忌廉汁 Pan-fried Cod Fish with White Wine Cream Sauce	260
扒澳洲 M6 和牛肉眼牛扒 Grilled Australian Wagyu M6 Rib Eye Steak	395
香煎黑椒雞扒 Grilled Chicken Steak with Black Pepper Sauce	198
沙丹豬扒 Saddam Pork Chop with Egg, Sausage and Assorted Vegetables	198
扒紐西蘭羊扒 Grilled New Zealand Lamb Chop	250

❖ 為素食類別 ❖ Veggie

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<u>亞洲美食 Oriental Delicacies</u>	HK\$
馬來西亞咖喱雞或牛筋腩或牛腩配白飯 Malaysian Curry of Chicken or Beef Tendon and Brisket or Ox-Tongue served with Steamed Rice	180
黯然銷魂飯 (洋蔥叉燒煎蛋飯) Barbecue Pork Rice with Sunny Side Up Egg and Onion	190
皇朝龍蝦炒飯 Dynasty Club Fried Rice with Lobster	268
海南雞飯 Hainan Chicken Rice Additional Charge of \$35 for Chicken Leg/ 雞牌另加 \$35	200
焗葡國雞飯 Baked Chicken with Curry Coconut Sauce and Steamed Rice	190
泰式香葉免治豬肉飯 Thai Basil flavored Minced Pork with Steamed Rice	180
日式滑蛋鰻魚飯 Japanese Style Scrambled Egg with Eel and Rice	200
豆豉忌廉汁焗銀鱈魚飯 Baked Rice with Cod Fish in Black Bean Cream Sauce	260
金牌焗豬扒飯 Baked Pork Chop with Fried Rice in Tomato Sauce	200
韓式牛肋骨配白飯 Korean Braised Beef Ribs served with Steamed Rice	260
涼瓜牛肉炒麵 Fried Noodles with Beef and Bitter Melon	180
雜錦豉油皇炒麵 Fried Noodles with Shrimp and Assorted Meat in Soy Sauce	165
炒貴刁 Chew Kway Teow Fried Flat Rice Noodles with Shrimp, Barbecue Pork and Egg with Chilli Sauce	190
台灣牛肉麵 Taiwanese Braised Beef Shank Noodles in Soup	190
越式生澳洲和牛肉湯河粉 Vietnamese Style Australian Wagyu Beef with Rice Noodles in Soup	190
滑蛋牛肉煎米粉 Pan-fried Rice Vermicelli with Beef and Scrambled Egg	190
瑞士汁和牛柳炒河粉 Fried Flat Rice Noodles with Wagyu Beef Tenderloin in Sweetened Soy Sauce	190
芝士焗蟹蓋配多士 Baked Stuffed Crab Shell with Cheese, Toast on Side	220

❖為素食類別❖Veggie

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亞洲美食 Oriental Delicacies HK\$

乾炒牛河 190
Stir-fried Flat Rice Noodles with Beef and Bean Sprouts
in Soy Sauce

星洲炒米粉 190
Singaporean Fried Rice Vermicelli with Assorted Meats

❖ **咖喱雜菜配白飯** 165
Mixed Vegetables and Mushroom Curry
served with Steamed Rice

❖ **雜菜炒飯** 165
Fried Rice with Mixed Vegetables

❖ **鮮菇銀芽炒麵** 165
Fried Noodles with Mushroom and Bean Sprouts

廣東粉麵 Cantonese Style Noodles HK\$

潮汕牛丸湯麵 淨饊
72 / 88
Chaoshan Beef Ball with Noodles in Soup

鮮蝦餛飩湯麵 72 / 88
Shrimp Wontons with Noodles in Soup

鳳城鮮蝦水餃湯麵 72 / 88
Shrimp and Bamboo Shoot Dumplings with Noodles in Soup

魚蛋魚片湯麵 72 / 88
Fish Ball and Sliced Fish Cake with Noodles in Soup

柱候牛筋腩湯麵 72 / 128
Braised Beef Tendon and Brisket with Noodles in Soup

南乳豬手湯麵 72 / 98
Preserved Taro Curd Braised Pork Trotter
with Noodles in Soup

雙拼淨饊 128
2 toppings only

雙拼湯麵 78
Noodles with 2 Toppings in Soup

滋味炸醬撈麵 78
Noodles with Shredded Pork in Spicy Sauce

上述各式麵食皆可製作為撈麵 /或 雙拼撈麵 78 / 88
The above noodles can be served on another way
with soup on side /or served with 2 toppings

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廣東粉麵 Cantonese Style Noodles HK\$

生菜鯪魚球湯 Dace Fish Balls and Lettuce in Soup	75
蜆介鯪魚球 Deep-fried Dace Fish Balls with Fermented Clam Sauce	75
時令油菜 (西生菜 /或 菜芯 /或 芥蘭) Poached Seasonal Vegetables served with Oyster Sauce	55
時令油菜 (半份) Poached Seasonal Vegetables (half portion)	35

生滾粥品 Congees HK\$

新鮮豬脷粥 Congee with Pork Liver	75
手剉肉丸粥 Congee with Minced Pork Dumplings	75
豬脷肉丸粥 Congee with Pork Liver and Minced Pork Dumplings	75
嫩滑牛肉粥 Congee with Beef Slices	75
皇朝海皇粥 Congee with Assorted Seafoods 鮑魚、帶子、蝦、魚柳 Abalone, Scallop, Shrimp and Fish Fillet	200
鮑魚雞粥 Congee with Abalone and Chicken	200
生菜鯪魚球粥 Congee with Dace Fish Ball and Lettuce	75
鮮味滑雞粥 Congee with Chicken	75
皮蛋瘦肉粥 Congee with Preserved Egg and Shredded Pork	75

以上粥類均配薄脆，炸菜及花生

All Congees served with Crispy Chips, Preserved Vegetables and Peanuts

❖為素食類別❖Veggie

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飲品類 Beverages

HK\$

熱 / 凍

港式奶茶

45 / 48

Hong Kong Style Milk Tea

英式餐茶

45 / 48

茉莉 / 或 薄荷 / 或 甘菊 / 或 伯爵茶

Jasmine/ or Peppermint/ or Camomile/ or Earl Grey

港式咖啡

45 / 48

Hong Kong Style Coffee

即磨咖啡

45 / 48

Brewed Coffee

朱古力咖啡

45 / 48

Coffee Mocha

好立克

45 / 48

Horlicks

朱古力

45 / 48

Chocolate

阿華田

45 / 48

Ovaltine

生薑蜜

45 / 48

Honey Ginger Tea

柚子蜜

45 / 48

Honey Citron Tea

檸檬利賓納

45 / 48

Ribena with Lemon

依雲礦泉水

45

Evian Water

法國巴黎有氣礦泉水

45

Perrier

各款汽水

45

Soft Drink

各款啤酒

55

Local and Imported Beer (per bottle)

鮮榨橙汁

55

Fresh Orange Juice

鮮榨蘋果汁

55

Fresh Apple Juice

竹蔗茅根馬蹄水 (功能: 潤肺、生津、保健)

45 / 48

Nourished Sugar Cane, Imperatae and Water Chestnut Tea

時令保健特飲 (逢星期五、六、日)

45 / 48

Seasonal Health Drink (Every Friday, Saturday, Sunday)

開瓶費/每瓶: 餐酒/香檳 \$200、烈酒 \$250

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