

今期推介

recommendation

- 15 海鮮石榴球一件
steamed seafood parcel *per piece*
(預訂 preorder)
- 30 宮廷醬烤骨
roast pork rib in housemade sauce
- 35 紅燒牛尾
red braised ox tail
- 48 秘製羊架六件
lamb cutlet in
chef's secret sauce *six pieces*
- 30 金針雲耳冬菇蒸走地雞半隻
steamed free range chicken
with shiitake mushroom, dried
daylily and cloud ear fungus *half*



富麗宮



MARRIGOLD

dec 20

至愛佳餚

all time favourite

- 12 素或雞春卷四條
vegetarian or chicken spring roll *4pieces*
- 12 紙包蝦四條
crispy rice paper prawn roll *4pieces*
- 6⁵⁰ 酸辣湯
hot and sour soup
- 7⁵⁰ 海鮮豆腐羹
seafood and tofu soup
- 28 蜜糖雞球
honey chicken
- 28 檸檬軟雞
lemon chicken
- 28 梅菜扣肉
pork fillet with preserved vegetable
- 28 豉椒炒牛肉
stir fried beef with black bean
- 30 蠔油牛柳
beef fillet in oyster sauce
- 30 中式牛柳
beef fillet chinese style
- 30 乾燒牛柳絲
dry fried shredded beef fillet
- 36 大蝦球炒麵
pan fried noodle with king prawn
- 48 翡翠大蝦球
king prawn with seasonal green
- 48 金銀大蝦球
gold and silver king prawn
- 48 沙爹大蝦球
satay king prawn

時令

seasonal

- 32 藥膳雞煲
chicken with chinese herb in clay pot
- 63⁸⁰ 御寒草羊煲
heart warming goat brisket hot pot
- 18 臘味煲仔飯 每位
(最少四位)
cured meat and rice in clay pot *per person*
(min. 4 persons)

頭盤

starter

- 9 錦繡炸拼盤 每位
蝦餃. 燒賣. 雞春卷
fried dim sum platter *per person*
har gao . siu mai . chicken spring roll
- 12 蒸蝦餃 或 燒賣 四件
steamed har gao *or* siu mai ⁴pieces
- 18 素 或 雞蓉生菜包 四件
vegetarian *or* minced chicken san choi bao ⁴pieces
- 18 椒鹽豆腐
deep fried tofu with spicy salt
- 24 日式三文魚刺身
salmon sashimi
- 時價 蒸連殼生蠔 或 帶子
豉汁 | 薑蔥 | XO醬粉絲
mp steamed oyster *or* scallop in shell
black bean sauce | ginger and shallot | vermicelli and xo chilli sauce

湯羹

soup

- 35 合時原盅燉湯 四位用
double boiled soup of the day *serve 4*
- 6⁵⁰ 雞蓉粟米羹
chicken sweet corn soup
- 7⁵⁰ 蟹肉粟米羹
crab meat sweet corn soup
- 7⁵⁰ 蘆筍海皇羹
asparagus and seafood soup
- 10 鮮蝦雲吞湯
prawn wonton soup

預訂

pre order

- 468 大紅片皮乳豬全體
roast whole suckling pig
- 118 八寶釀全鴨
stuffed boneless duck with eight treasures
- 12 釀焗葡汁海鮮盒 一件
seafood in portuguese sauce baked in shell *per piece*
- 108 原盅水晶梨螺頭燉豬腱湯
double boiled nashi pear, sea whelk and pork shank soup
- 138 原盅花膠燉響螺湯
double boiled fish maw and sea whelk soup
- 138/188 錦繡海鮮冬瓜盅 細 / 大
double boiled seafood soup in whole winter melon *small / large*

珍饈

delicacy

海鮮

seafood

- 33 窩燒原隻鮮鮑一隻
whole abalone in oyster sauce *per piece*
- 70 鮑魚鴨掌煲
braised abalone and duck feet casserole
- 60 海參扣鴨掌
braised sea cucumber with duck feet
- 60 海參冬菇扒菜膽
heart of green with sea cucumber and shiitake mushroom
- 88 鮑汁花膠扣海參
fish maw and sea cucumber in abalone sauce
- 28 椒鹽鮮魷
deep fried squid with spicy salt
- 28 椒鹽白飯魚
deep fried white bait with spicy salt
- 28 潮式煎蠔餅
oyster pancake chiu chow style
- 38 錦繡海鮮煲
braised seafood in clay pot
- 42 脆葉椒鹽石斑片
rock cod fillet with spicy salt and mermaid's tresses
- 45 翡翠石斑片
rock cod fillet with seasonal green
- 45 麒麟石斑片
steamed sliced rock cod with ham and green
- 48 煎釀帶子
pan fried scallop stuffed with minced prawn
- 48 荷豆二崙帶子
scallop with snow pea and pine nut
- 80 翡翠鮑片
sliced abalone with seasonal green
- 12 豉油皇大蝦皇一隻
jumbo prawn in shell with superior soy sauce *per piece*
- 48 金沙粉絲大蝦碌煲
king prawn in shell with satay vermicelli in clay pot
- 48 XO醬蜜豆大蝦球
king prawn with sugar snap pea in xo chilli sauce
- 48 豉油皇大蝦球
king prawn in superior soy sauce
- 48 薑蔥大蝦球
king prawn with ginger and shallot
- 48 椒鹽大蝦球
king prawn with spicy salt
- 48 辣子大蝦球
chilli king prawn

游水海鮮

from the tank

水蜆

豉汁炒
XO醬炒

pipi in shell

stir fried with black bean sauce
stir fried with xo chilli sauce

海蝦

白灼
蒜蓉蒸
蒜蓉花雕炒

sea prawn

blanched and served with chilli soy sauce
steamed with minced garlic
stir fried with minced garlic and fa diew wine

青邊鮑魚

響螺

堂灼片
鮑汁窩燒

greenlip abalone

sea whelk

shabu shabu (cooked at table)
braised in abalone sauce in clay pot

岩龍蝦

椒鹽
薑蔥焗
上湯焗
蒜蓉蒸
炒牛奶
秘製二食

rock lobster

deep fried with spicy salt
stir fried with ginger and shallot
stir fried with superior broth
steamed with minced garlic
stir fried with milk
special duo

泥蟹

黄金蟹

皇帝蟹

椒鹽
薑蔥焗
XO醬炒
花雕清蒸
金沙粉絲煲

mud crab

snow crab

king island crab

deep fried with spicy salt
stir fried with ginger and shallot
stir fried with xo chilli sauce
steamed with fa diew wine
satay vermicelli in clay pot

大鰱

盲鰱

玉鱸

鱸斑

青衣

三刀

星斑

豉汁陳皮蒸
薑蔥豉油蒸

eel

barramundi

jade perch

murray cod

parrot fish

red morwong

coral trout

steamed with tangerine peel and black bean sauce
steamed with soy sauce, ginger and shallot

時價

market price

燒味

barbecue

- 28 蜜汁叉燒
honey glazed barbecued pork
- 42 化皮乳豬件
roast suckling pig slice
- 48 乳豬拼盤
roast suckling pig combination platter
- 36⁸⁰ 紅燒乳鴿
roast squab
- 36⁸⁰ 豉油皇乳鴿
squab in superior soy sauce
- 22 豉油皇童子雞
spring chicken in superior soy sauce
- 23/45 一品燒雞 半隻 / 一隻
supreme roast chicken *half/whole*
- 23/45 當紅炸子雞 半隻 / 一隻
deep fried crispy skin chicken *half/whole*
- 30/58 明爐燒鴨 半隻 / 一隻
chinese roast duck *half/whole*
- 30/58 掛爐琵琶鴨 半隻 / 一隻
crispy peipa duck *half/whole*
- 50/88 北京片皮鴨 半隻 / 一隻
及鴨蓉生菜包 或 鴨絲炒麵
peking duck *half/whole*
and minced duck san choi bao or shredded duck fried noodle

家禽

poultry

- 28 海蜆手撕雞
shredded chicken with jellyfish, carrot and celery (served cold)
- 28 乾蔥爆豆豉雞煲
flash fried chicken with eschalot and black bean in clay pot
- 28 三杯雞
chicken fillet in three cup sauce
- 28 脆菜黑椒雞
black pepper chicken with mermaid's tresses
- 28 骨香雞
chicken cooked two ways ~ stir fried . spicy salt
- 28 貴妃走地雞 半隻
free range chicken simmered in brine *half*
- 28 鹽焗走地雞 半隻
salt baked free range chicken *half*
- 32 生扣鴛鴦雞 半隻
steamed sliced chicken with ham and shiitake mushroom *half*
- 28 羅漢扒鴨
braised duck with lo han green
- 30 荔蓉香酥鴨
crispy boneless duck stuffed with taro
- 30 柱侯芋香鴨煲
braised duck and taro with sweet bean sauce in clay pot

豬 牛 羊

pork.beef.lamb

- 28 無錫骨
pork rib wuxi style
- 28 鎮江骨
pork rib in special vinegar sauce
- 28 椒鹽排骨
deep fried spare rib with spicy salt
- 28 京都肉排
peking spare rib
- 28 菠蘿咕嚕肉
sweet and sour pork with pineapple
- 34 鹹魚蒸肉餅
steamed pork patty with salted fish
- 28 荔芋扣肉煲
braised pork belly with taro in clay pot
- 40 金菇肥牛肉煲
braised sliced beef with enoki mushroom in clay pot
- 30 黑椒牛柳粒
diced beef fillet with black pepper
- 30 日式牛柳粒
diced beef fillet with wasabi dressing
- 30 蒙古羊肉
mongolian lamb
- 30 XO醬乾蔥爆羊柳
flash fried lamb fillet with eschalot in xo chilli sauce

蔬菜

green

- 18 清炒時令菜
stir fried seasonal green
- 18 豆豉小棠菜
shanghai bok choy with black bean
- 18 豆醬唐生菜
chinese lettuce with bean paste
- 18 薑汁炒芥蘭
stir fried gai lan with ginger and rice wine
- 22 方魚炒芥蘭
stir fried gai lan with crispy salted fish
- 22 梅菜芥菜膽
mustard green with sweet preserved vegetable
- 24 浸淋白菜苗
soft boiled bok choy shoot in broth
- 22 欖菜乾燒四季豆
dry fried green bean with preserved olive leaf
- 22 避風塘茄子
eggplant with crispy garlic and whole black bean
- 22 魚香茄子煲
spicy eggplant with minced pork in clay pot
- 26 竹筴扒上素
braised seasonal green with bamboo pith
- 28 金銀菇扒時菜
braised seasonal green with two kinds of mushroom

豆腐

tofu

- 22 竹笙冬菇玉子豆腐
silken tofu with bamboo pith and shiitake mushroom
- 25 鹹魚雞粒豆腐煲
tofu with salted fish and diced chicken in clay pot
- 28 香煎琵琶豆腐
pan fried tofu and minced prawn patty
- 30 客家煎釀豆腐
pan fried stuffed tofu hakka style
- 30 老嫩豆腐
fried tofu with duck and seafood on steamed egg white
- 33 百花蒸釀豆腐
steamed tofu with minced prawn

麵飯

noodle.rice

- 20 薑蔥撈麵
noodle tossed with ginger and shallot
- 22 仙泛蓮池
braised e-fu noodle with mushroom and green
- 18 揚州炒飯
classic cantonese fried rice
- 28 鹹魚雞粒炒飯
fried rice with salted fish and diced chicken
- 30 鮮蝦臘味炒飯
fried rice with prawn and cured meat
- 30 福建炒飯
fried rice with prawn, duck and chicken in fukien sauce
- 30 鴛鴦炒飯
fried rice with prawn and chicken in yin yan sauce
- 250 白飯 每位
steamed rice *per person*
- 2 茗茶 每位
chinese tea *per person*
- 250 菊花茶 每位
chrysanthemum tea *per person*
- 150 辣椒絲豉油
fresh chilli in soy sauce
- 3 公眾假期收費 每位
public holiday surcharge *per person*

