

紫園軒

TZE
YUET
HEEN

產品可能含有微量食物致敏原，如對食物過敏性反應或不耐性，請通知我們的服務員

**Dish might contain traces of food allergies,
please advise our server of any food allergies or intolerance**

紫粵軒招牌菜 Signature dishes

紫粵軒燉三寶 (鮑魚. 竹笙. 花菇) (每位) Double boiled soup with abalone, bamboo pith and Chinese mushroom (per person)	\$188
堂弄鮑汁花膠扒 (每位) Braised fish maw with oyster jus (per person)	\$388
紫粵軒一品鮑 (每位) Braised abalone in oyster sauce (per person)	\$228
特色鹽香雞 (半隻) Salted roast chicken (half bird)	\$218
龍蝦湯響米海鮮泡飯 (每位) Poached diced seafood with crispy rice in supreme lobster soup (per person)	\$98
石鍋鮑魚粒叉燒煎蛋飯 (每位) Barbecued pork and fried egg rice with diced abalone in casserole (per person)	\$98

所有價格以港幣計算及另加一服務費

All prices in HK dollars and subject to 10% service charge

餐前小食 Appetizer

七味椒鹽豆腐 Deep fried diced bean curd with salt and seven spices	\$78
照燒汁香煎冬菇 Pan fried Chinese mushroom with teriyaki sauce	\$88
黑松露醬炒雜菌 Sautéed mixed mushroom with black truffle paste	\$88
酥炸鮮蝦雲吞 Deep fried shrimp wonton	\$98
溏心皮蛋子薑 Century egg with pickled ginger	\$78
黃金日本南瓜 Deep fried Japanese pumpkin with salted egg yolk paste	\$88
蝦籽金菇素鵝卷 Pan fried bean curd skin roll with enoki mushroom and shrimp roe	\$88
花枝脆蝦餅 Pan fried shrimp cake and squid paste	\$98

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明爐燒烤 Barbecued Meat

紐西蘭蜂蜜片皮鴨(兩食) Roasted Peking duck with New Zealand honey (served in two courses)	\$558
金陵乳豬全體(需時約四十五分鐘) Barbecued whole suckling pig (preparation time approx. 45 minutes)	\$1,288
脆皮燒腩仔 Crispy pork belly	\$158
蜜汁烤叉燒 Barbecued pork glazed with honey	\$168
叉燒拼燒腩仔 Barbecued meat platter	\$188
明爐燒鵝皇 Roasted goose with plum sauce	\$268

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鮑魚 Abalone

紫粵軒一品鮑(每位) Braised abalone in oyster sauce (per person)	\$228
原隻十二頭鮑魚伴遼參(每位) Braised abalone with sea cucumber (per person)	\$238
日本遼參扣鮮鵝掌(每位) Braised Japanese sea cucumber with goose web in oyster sauce (per person)	\$208

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滋補燉湯
Specialty Soup
每位(per person)

竹筍牛肝菌燉菜膽 Double boiled Chinese cabbage soup with bamboo pith and porcini mushroom	\$128
蟲草花燉海參 Double boiled condycep soup with sea cucumber	\$148
紫粵軒燉三寶(鮑魚.竹筍.花菇) Double boiled soup with abalone, bamboo pith and Chinese mushroom	\$188
瑤柱螺頭燉豬展 Double boiled soup with conpoy, sea conch and pork shin	\$198
花膠螺頭燉鮮雞 Double boiled soup with fish maw, sea conch and chicken	\$228
原盅氣鍋燉花膠湯 Double boiled fish maw soup with chicken in casserole	\$248

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湯及羹
Soup
每位(per person)

是日老火湯 Soup of the day	\$78
文思豆腐羹 Sliced bean curd in supreme soup	\$88
花膠絲粟米羹 Sweet corn broth with shredded fish maw	\$108
陳醋海鮮酸辣羹 Hot and sour seafood broth with Chinese vinegar	\$138
雞茸燕窩羹 Bird's nest broth with minced chicken	\$168

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游水海鮮

Live Seafood

東星斑
Spotted garoupa

珍珠龍躉
Sabah garoupa

老虎斑
Brown marbled garoupa

本地龍蝦
Asian lobster

中蝦
Shrimp

鮑魚
Abalone

時價 market price

廚師推介各種烹調方法

Our chef will recommend different preparations

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海鮮 Seafood

焗釀鮮蟹蓋(每位) Baked stuffed crab shell with crabmeat and onion (per person)	\$138
芥末籽香煎百花鮮蟹鉗(每位) Pan fried crab claw with stuffed shrimp mousse (per person)	\$178
金沙蝦球 Sautéed prawn with salted egg yolk paste	\$268
韭黃滑蛋炒帶子 Sautéed scramble egg with scallop and yellow chive	\$288
黑松露醬野菌炒帶子 Sautéed scallop with mushroom and black truffle paste	\$288
蝦皇醬翡翠鮮蝦球 Sautéed prawn with seasonal vegetable in shrimp paste	\$278
四川鮮蝦球 Sautéed prawn in Sichuan style	\$268
茄汁香煎大蝦皇 Pan fried king prawn with tomato sauce	\$308

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海鮮 Seafood

咕嚕斑球 Deep fried garoupa fillet with sweet and sour sauce	\$318
野菌炒海斑球 Sautéed garoupa fillet with wild mushroom	\$328
銀芽桂花炒瑤柱 Sautéed conpoy with bean sprout and egg	\$248
XO 醬海鮮豆腐煲 Braised seafood with bean curd in XO sauce	\$268
薑蔥桶蠔煲 Braised oyster with spring onion and ginger in casserole	\$308

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牛肉 Beef

雙蔥爆牛肉 Sautéed sliced beef with duo onion	\$218
XO 醬露筍炒牛柳條 Pan fried shredded beef with asparagus in XO sauce	\$288
中式煎牛柳條 Pan fried shredded beef with brown sauce	\$288
美極彩椒爆牛柳粒 Wok fried diced beef and mixed bell pepper with Maggi sauce	\$288

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豬肉 Pork

鮮果咕嚕肉 Sweet and sour pork with fresh fruit	\$188
櫻花蝦瑤柱蒸肉餅 Steamed minced pork with Sakura shrimp and conpoy	\$188
三杯金不換黑豚肉 Sautéed sliced Kurobuta pork with vinegar and Chinese wine	\$208
雲耳露筍炒黑豚肉 Sautéed Kurobuta pork with black fungus and asparagus	\$208

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家禽 Poultry

金蒜雙蔥爆雞球 Sautéed chicken fillet with duo onion and garlic	\$168
乾蔥豆豉雞球 Sautéed chicken fillet with shallot and black bean	\$168
腰果炒雞丁 Sautéed diced chicken with cashew nut	\$168
銀芽韭黃炒鴨絲 Sautéed shredded duck with bean sprout and yellow chive	\$188
特色鹽香雞(半隻) Crispy poached chicken (half bird)	\$218
招牌炸子雞(半隻) Deep fried chicken (half bird)	\$218
柚子蜂蜜吊燒雞(半隻) Deep fried crispy chicken with honey pomelo sauce (half bird)	\$218
金柱水晶雞(半隻) Steamed chicken with conpoy (half bird)	\$238
瓦礫頭抽豉油雞(半隻) Poached chicken with supreme soy sauce in casserole (half bird)	\$228

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健康素菜 Vegetarian

上湯杞子浸時蔬	
Poached seasonal vegetable with wolfberry in supreme soup	\$138
豉汁茄子蒸豆腐	
Steamed bean curd with eggplant in black bean sauce	\$148
蓮藕炒雲耳	
Sautéed sliced lotus root with fungus	\$148
香菇乾燒四季豆	
Wok fried string bean with Chinese mushroom	\$158
紅燒竹筍榆耳豆腐	
Braised bean curd with assorted fungus in brown sauce	\$168
金湯浸腐竹上素卷	
Braised bean curd sheet roll with pumpkin soup	\$168

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健康素菜 Vegetarian

梅菜蒸菜遠 Steamed choi sum with preserved vegetable	\$148
麵醬唐生菜煲 Sautéed lettuce with brown bean paste in casserole	\$148
雪菜香菇炆豆腐 Braised bean curd with Chinese mushroom and preserved vegetable	\$158
竹筍紅棗鮮腐竹浸時蔬 Poached garden green, bean curd sheet and red date with bamboo pith	\$168
野菌杞子浸露筍 Braised assorted fungus with asparagus and wolfberry	\$168
鮮腐竹銀杏上湯雜菜煲 Poached garden green with bean curd sheet and ginkgo in casserole	\$168

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粉麵及飯 Noodle and Rice

紫粵軒炒飯 Fried rice with assorted seafood and salted egg yolk	\$208
薑米瑤柱蛋白炒飯 Fried rice with conpoy, ginger and egg white	\$208
荷香海鮮飯 Steamed assorted seafood rice wrapped in lotus leaf	\$228
櫻花蝦三文魚蟹肉炒飯 Fried rice with salmon, crabmeat and Sakura shrimp	\$248
砂鍋蒜香帶子炒飯 Fried rice with diced scallop and crispy garlic	\$238
鮑魚角燴飯 Braised rice with diced abalone and Chinese mushroom	\$268
龍蝦湯響米海鮮泡飯(每位) Poached diced seafood with crispy rice in supreme lobster soup (per person)	\$98

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粉麵及飯 Noodle and Rice

鮑魚汁瑤柱蝦籽撈粗麵 Braised flat egg noodle with conpoy and shrimp roe in abalone sauce	\$208
一品叉燒炒麵 Fried noodle with shredded barbecued pork and yellow chive	\$218
雪菜帶子炆鴛鴦米 Braised rice noodle and vermicelli with scallop and preserved vegetable	\$238
滑蛋帶子雙面黃 Pan fried crispy noodle with scramble egg and scallop	\$238
海鮮雙面黃 Pan fried crispy noodle with assorted seafood	\$288
鮑魚粒飄香荷葉飯 Fried rice with diced abalone and Chinese mushroom wrapped in lotus leaf	\$258
蝦球蟹肉燴伊麵 Braised e-fu noodle with prawn and crabmeat	\$268

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