

頭盤小食精選

APPETISERS AND SNACKS

		每份 Per Dish HK\$
珊瑚紅蜆頭	Chilled Crispy Jelly Fish Head with Sesame Oil	178
椒鹽太湖銀魚	Deep-fried White Bait in Spicy Salt	138
胡麻茄子	Chilled Eggplants with Sesame Sauce	118
蒜泥雲片白肉	Marinated Sliced Fatty Pork with Garlic Soy Sauce	118
海蜆川汁牛腩片	Marinated Beef Shank and Jelly Fish with Spicy Sauce	178
酥炸鮮蝦雲吞(四件)	Deep-fried Shrimp Dumplings (Four Pieces)	128
滷水豬仔腳	Marinated Pig Knuckle	128
滷水鴨舌	Marinated Duck's Tongue	168
百花釀皮蛋	Deep-fried Preserved Egg with Shrimp Paste	108
花雕杞子醉雞	Drunken Chicken with Chinese Wine and Wolfberries	188
黃金魷魚鬚	Deep-fried Squid with Salted Egg Yolks	168

餐前小食 Snacks \$28

如對任何食物有過敏性反應, 請於落單時通知服務員。

Please advise your server of any food product allergies.

中國茶/水 Chinese Tea / Water: 星期一至四 Monday – Thursday (每位 per person) \$22

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另加一服務費 Plus 10% Service Charge

燒味、滷水

BARBECUED MEAT AND CHINESE MARINATED MEAT SPECIALTIES

		每份 Per Dish HK\$
九宮片皮鴨 (一食)	Peking Duck with Nine Condiments (First Way)	708
二度食法 可選擇: 生菜包鴨崧 / 銀芽炒鴨絲 / 醬爆鴨件	Second Way Cooked to your liking: Minced Duck Meat Served with Lettuce; Stir-fried Shredded Duck with Bean Sprouts; Sautéed Duck with Homemade Chili Sauce	100
脆皮燒腩仔	Roasted Crispy Pork Belly	188
明爐烤黑豚叉燒	Honey Barbecued Spanish Ibérico Pork	238
麻皮乳豬件(例)	Suckling Pig (Standard portion)	298
乳豬燒味拼盤(三拼)	Suckling Pig and Assorted Barbecued Meat Platter (Three kinds)	348
風沙脆皮燒雞(半隻)	Crispy Chicken in Garlic Sauce (Half piece)	238
風沙脆皮燒雞(一隻)	Crispy Chicken in Garlic Sauce (Whole piece)	448
潮蓮燒黑棕鵝(例)	Roasted Goose (Standard portion)	208
玫瑰豉油雞(半隻)	Marinated Chicken in Soy Sauce (Half piece)	238
玫瑰豉油雞(一隻)	Marinated Chicken in Soy Sauce (Whole piece)	448
佐酒脆皮燒豬肘(一隻)	Crispy Pig's Knuckle (Whole piece)	398

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湯羹類 SOUP

		每份 Per Dish HK\$
蟹肉燕窩羹(位)	Braised Bird's Nest Soup with Crab Meat (Per person)	338
蟹皇燕窩羹(位)	Braised Bird's Nest Soup with Crab Roe (Per person)	398
紅燒雞茸燕窩羹(位)	Braised Bird's Nest Soup with Minced Chicken in Brown Sauce (Per person)	338
海參燉花菇(位)	Double-boiled Sea Cucumber Soup with Black Mushroom and Pork (Per person)	158
花膠燉響螺(例)	Double-boiled Fish Maw Soup with Sea Whelk and Pork (Standard portion)	498
松茸螺頭燉豬脰(例)	Double-boiled Sea Whelk Soup with Pork Shank and Agaricus Blazei (Standard portion)	398
杏汁燉豬肺湯(例)	Double-boiled Pig Lungs with Pork and Almond Soup (Standard portion)	398
雲腿花膠燉菜膽 (例/位)	Double-boiled Fish Maw Soup with Cabbage and Yunnan Ham (Standard portion / Per person)	558 / 158
蟹肉/ 雞茸粟米羹 (例/位)	Braised Sweet Corn Soup with Crab Meat or Minced Chicken (Standard portion / Per person)	298 / 98
龍苑海皇豆腐羹 (例/位)	Braised Seafood and Bean Curd Soup (Standard portion / Per person)	298 / 98
海鮮酸辣羹 (例/位)	Hot and Sour Soup with Seafood (Standard portion / Per person)	298 / 98
宋嫂魚羹 (例/位)	Braised Fish Soup with Shredded Ham, Black Mushroom, Bamboo Shoot and Egg (Standard portion / Per person)	298 / 98
竹筍上素燉菜膽湯 (例/位)	Double-boiled Bamboo Pith and Cabbage Soup (Standard portion / Per person)	298 / 98

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山珍海味 DRIED SEAFOOD

		每份 Per Dish HK\$
海味拼盤(四位用) 原隻鮮鮑魚, 花膠, 海參, 玉掌, 生菜	Braised Fresh Whole Abalone with Fish Maw, Sea Cucumber, Goose Web and Lettuce (For Four Persons)	1388
廿八頭禾麻乾鮑魚(位)	Braised Dry Oma Premium Abalone (28 Heads) (Per person)	888
蠔皇扣兩頭澳洲鮮鮑魚(位)	Braised Fresh Australian Abalone in Oyster Sauce (2 Heads) (Per person)	688
蠔皇扣六頭南非鮑魚玉掌(位)	Braised Fresh South African Abalone with Goose Web in Oyster Sauce (6 Heads) (Per person)	338
蠔皇扣日本關東遼參 伴花菇蘆筍(位)	Braised Japanese Sea Cucumber with Black Mushroom and Asparagus in Oyster Sauce (Per person)	238
龍苑一品鮑魚海鮮煲(例)	Braised Abalone with Assorted Seafood served in Casserole (Per portion)	488
紅燒花膠扣鵝掌(例)	Braised Fish Maw and Goose Web in Abalone Sauce (Standard portion)	368
紅燒海參扣鵝掌(例)	Braised Sea Cucumber with Goose Web in Brown Sauce (Standard portion)	288
鮑汁扣鮑螺片北菇鵝掌煲(例)	Braised Sliced Sea Whelk with Black Mushroom and Goose Web served in Casserole (Standard portion)	288

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海鮮類 SEAFOOD

		每份 Per Dish HK\$
游水海星斑(約一斤)	Spotted Garoupa (Approx. one catty)	668
新鮮老虎斑(約一斤)	Tiger Garoupa (Approx. one catty)	438
枝竹火腩紅炆龍躉翅煲	Braised Giant Garoupa's Fin with Pork Belly and Bamboo Sheet in Casserole	498
遠年花雕蛋白蒸龍躉球	Steamed Sliced Giant Garoupa with Egg White and Chinese Wine	378
黑椒洋蔥龍躉球煲	Sautéed Sliced Giant Garoupa with Black Pepper Sauce and Onion served in Casserole	348
果皮蔥花蒸龍躉球	Steamed Sliced Giant Garoupa with Dried Mandarin Peel	348
胡椒雲耳浸斑球煲	Braised Sliced Garoupa with Fungus and Pepper in Casserole	348
油泡海斑球	Stir-fried Sliced Giant Garoupa	348

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海鮮類 SEAFOOD

每份
Per Dish
HK\$

<p>波士頓龍蝦(約一斤)</p> <p>可選擇食法:</p> <p>瓦罉薑蔥粉絲煲 /</p> <p>蒜蓉金菇開邊蒸 /</p> <p>日本清酒豆腐煮 /</p> <p>上湯焗 /</p> <p>芝士焗</p> <p>如需另加伊麵底 /</p> <p>稻庭烏冬底 +\$30(份)</p>	<p>Fresh Boston Lobster (Approx. one catty)</p> <p>Cooked to your liking:</p> <p>Braised with Ginger, Spring Onion and Vermicelli in Casserole / Steamed with Garlic and Enoki Mushroom/</p> <p>Braised with Bean Curd and Sake/</p> <p>Baked in Superior Soup/</p> <p>Baked with Cheese</p> <p>Additional \$30 for E-Fu Noodles or Udon per portion</p>	<p>398</p>
<p>游水中蝦 (例)</p> <p>可選擇食法:</p> <p>白灼/豉油皇煎 /避風塘焗 /</p> <p>火焰太白酒 /瓦罉薑蔥粉絲煲</p>	<p>Fresh Live Shrimps (Standard portion)</p> <p>Cooked to your liking:</p> <p>Poached/ Pan-fried with Premium Soy Sauce/</p> <p>Baked with Chili and Garlic/ Drunken/</p> <p>Braised with Vermicelli,</p> <p>Ginger and Scallion served in Casserole</p>	<p>368</p>
<p>美國生蠔 (例)</p> <p>可選擇食法:</p> <p>脆皮酥炸/砵酒焗/瓦罉薑蔥焗</p>	<p>America Oyster (per portion)</p> <p>Cooked to your liking:</p> <p>Deep-fried/ Baked with Port Wine/</p> <p>Braised with Ginger and Scallion served in Casserole</p>	<p>338</p>

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海鮮類 SEAFOOD

		每份 Per Dish HK\$
香草焗大虎蝦(隻)	Baked Tiger Prawns with Herbs (Each)	128
玉簪明蝦球	Sautéed Crystal Prawn Stuffed with Vegetables	328
宮保大虎蝦球	Sautéed Tiger King Prawn, Carrot and Bell Pepper with Cashew Nuts in Chili Sauce	328
翡翠百合鮮蝦仁	Sautéed Shrimps with Fresh Lily Blubs and Vegetables	298
四川蝦仁 (配蒸花卷四件)	Sichuan Sautéed Shrimps (Served with four steamed buns)	298
黑椒粉絲蟹煲	Braised Crab with Vermicelli and Black Pepper Sauce	348
辣子龍蝦煲(約一斤)	Braised Boston Lobster with Chili and Garlic Sauce served in Casserole (Approx. one catty)	398

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海鮮類 SEAFOOD

		每份 Per Dish HK\$
桂花銀芽炒蟹肉	Stir-fried Egg with Crab Meat and Bean Sprouts	268
蟹肉西施蛋白賽螃蟹	Scrambled Egg White with Crab Meat	268
龍苑黃金蝦球	Sautéed Prawns with Salty Egg Yolk	348
魚香蝦球帶子	Sautéed Prawns and Scallops with Scallion in Chili Paste	328
金絲鵝肝百花 炸釀北海道帶子	Deep-fried Hokkaido Scallops and Foie Gras	368
鮮檸檬鱈魚扒	Pan-fried Cod Fish Fillet with Fresh Lemon Juice	348
粟米/甜酸汁 吉列石斑塊	Deep-fried Garoupa Fillet served with Sweet and Sour Sauce / Sweet Corn Sauce	348
石窩醬燒海斑件	Braised Giant Garoupa with Homemade Sauce served in Casserole	438

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家禽 POULTRY

		每份 Per Dish HK\$
招牌脆皮炸子雞(半隻)	Deep-fried Crispy Chicken (Half piece)	238
招牌脆皮炸子雞(一隻)	Deep-fried Crispy Chicken (Whole piece)	448
秘製蔥油雞(半隻)	Steamed Chicken with Scallion and Spring Onion (Half piece)	238
秘製蔥油雞(一隻)	Steamed Chicken with Scallion and Spring Onion (Whole piece)	448
東江沙薑鹽焗雞(半隻)	Baked Salted Chicken with Ginger (Half piece)	238
東江沙薑鹽焗雞(一隻)	Baked Salted Chicken with Ginger (Whole piece)	448
荷香金針雲耳蒸雞(半隻)	Steamed Chicken with Black Fungus and Enoki Mushroom in Lotus Leaf (Half piece)	238
荷香金針雲耳蒸雞(一隻)	Steamed Chicken with Black Fungus and Enoki Mushroom in Lotus Leaf (Whole piece)	448
蝦子柚皮扣鵝掌	Braised Goose Web with Pomelo and Dried Shrimp Roe	298

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肉類 MEAT

		每份 Per Dish HK\$
招牌紅酒燴牛尾煲(四件) (配蒸花卷四件)	Braised Ox Tail in Tomato and Red Wine Sauce (with steamed buns) (Four pieces)	398
牛肝菌和牛粒	Sautéed Diced Wagyu Beef Fillet with Boletus Edulis	368
孜然煎羊架(四件)	Pan-fried Lamb Rack with Cumin (Four pieces)	268
豉蒜涼瓜爆牛肉	Sautéed Sliced Beef with Bitter Melon in Garlic and Black Bean Sauce	288
原個菠蘿咕嚕黑豚肉	Sweet and Sour Spanish Ibérico Pork with Pineapple	288
海鹽煎西班牙豬扒(四件)	Pan-fried Spanish Ibérico Pork Chop with Sea Salt (Four pieces)	398
蒜煎黑豚豬柳	Pan-fried Spanish Ibérico Pork Fillet with Garlic	288
紅炆梅菜腩肉煲	Braised Pork Belly with Preserved Vegetables in Casserole	288

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蔬菜 VEGETABLES

		每份 Per Dish HK\$
羅漢上素燴手制千層	Braised Imperial Fungus and Vegetables with Deep-fried Crispy Bean Curd Layer Pudding	208
竹筍雲耳野菌泡時蔬	Simmered Seasonal Vegetables with Bamboo Piths, Black Fungus and Mushroom in Chicken Stock	208
豉汁帶子蒸豆腐	Steamed Scallop and Bean Curd in Black Bean Sauce	228
京醬野菌海參煲	Braised Sea Cucumber and Mushroom with Chou Hou Sauce served in Casserole	288
黑松露野菌炒蘆筍	Sautéed Mushroom and Asparagus with Black Truffle	208
摩利菌素肉燒豆腐	Braised Bean Curd with Morchella Esculenta and Vegetarian Meat	228
舞茸瑤柱銀針蛋白	Scramble Egg with Maitake Mushroom, Conpoy and Bean Sprouts	238
南乳上素齋煲	Braised Superior Vegetables with Preserved Red Bean Curd served in Casserole	208

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粉麵飯

RICE AND NOODLES

		每份 Per Dish HK\$
鮮拆蟹肉炒粉絲	Fried Rice Vermicelli with Fresh Crab Meat	188
南丫島蝦仁蝦醬炒飯	Fried Rice with Shrimps and Shrimp Paste	188
鮑汁鮑魚窩仔飯	Fried Rice with Diced Abalone and Abalone Sauce in Casserole	298
金銀蒜帶子蒸飯	Steamed Fried Rice with Scallop in Fresh and Deep-fried Garlic	188
蛋花芙蓉海鮮煎米粉	Pan-fried Rice Vermicelli with Assorted Seafood and Egg	188
滑蛋蝦仁炒河	Fried Rice Flat Noodles with Shrimp and Egg	188
XO 醬蝦球炆伊麵	Braised E-Fu Noodles with Prawn in X.O. Sauce	208
XO 醬頭抽牛肉炒河	Fried Rice Flat Noodles with Sliced Beef in X.O. and Premium Soy Sauce	198
海鮮皇炒麵	Fried Crispy Noodles with Seafood	208
雪菜肉絲炆鴛鴦米	Braised Vermicelli and Rice Noodles with Shredded Pork and Preserved Vegetables	208
蟹皇一品燴稻庭烏冬	Braised Udon with Prawn, Scallop and Crab Roe	298

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特級鮑魚晚市套餐 PREMIUM ABALONE SET DINNER

蒜片和牛粒伴百花皮蛋
Sautéed Diced Wagyu Beef Fillet with Garlic and Preserved Egg with Shrimp Paste

蟹皇燕窩羹
Braised Bird's Nest Soup with Crab Roe

原隻兩頭澳洲鮮鮑魚扣玉掌
Braised Whole Fresh Australian Abalone with Goose Web in Oyster Sauce
(2 Heads)

海鹽煎西班牙豬扒
Pan-fried Spanish Ibérico Pork Chop with Sea Salt

西蘭花龍躉球
Sautéed Giant Garoupa with Broccoli

香檳汁海皇焗飯
Baked Rice with Assorted Seafood in Champagne Sauce

蛋白燉鮮奶
Double Boiled Milk with Egg White

HK\$1,088 位
(兩位起)

HK\$1,088 per person
(Minimum of 2 peoples)

所有首選會現金及特別折扣券恕不適用 All FCC Member Coupons not applicable

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龍苑晚市套餐 SPECIALTY SET DINNER

龍苑特選小食

蜜汁叉燒 • 海蜇拍青瓜

Loong Yuen Assorted Appetizers

Roasted Honey Pork • Chilled Jelly Fish and Cucumber with Sesame Oil

海鮮酸辣羹

Braised Hot and Sour Soup with Seafood

蝦籽油泡蝦球

Sautéed Prawns with Shrimp Roe

薑蔥斑球粉絲煲

Stewed Sliced Giant Garoupa with Scallion and Vermicelli in Clay Pot

蒜香安格斯牛柳粒

Sautéed Diced Angus Beef with Garlic

豉油皇銀芽雞肉炒麵

Fried Noodle with Chicken in Soy Sauce

美點雙輝

Chinese Petit Fours

HK\$528 位

(兩位起)

HK\$528 per person
(Minimum 2 persons)

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