



# 怡東軒美食之最大賞推介

## YEE TUNG HEEN

### Award-Winning Recommendations

松茸榆耳黃耳燉雪蓮子 每位 Per Person 188

Double boiled honey locust fruit soup  
with Matsutake and assorted fungus (V)

亞洲名廚精英薈 2016 - 「最佳口味獎」

2016 Asian Culinary Exchange – Best Flavour Award

玉鱗魚躍逐金波 388

Steamed and sautéed egg with crab meat, sea urchin and mini gold fish dumplings

香港旅遊發展局 - 「美食之最大賞 - 至高榮譽金獎」2016

Hong Kong Tourism Board 2016 Best of the Best Culinary Awards – Gold with Distinction Award

梨釀鮫鱈烤肉 每位 Per Person 168

Traditional braised pork in braised pear with abalone, dried octopus

香港旅遊發展局 - 「美食之最大賞 - 至高榮譽金獎」2016

Hong Kong Tourism Board 2016 Best of the Best Culinary Awards – Gold with Distinction Award

綠萼紅梅鴛鴦菌 248

Twin mushroom platter

Mushroom buns with assorted mushrooms

Shiitake mushrooms stuffed with Matsutake and shrimp paste

香港旅遊發展局 - 「美食之最大賞 - 至高榮譽金獎」2015

Hong Kong Tourism Board 2015 Best of the Best Culinary Awards - Gold with Distinction Award

珊瑚白玉球 每位 Per Person 108

Steamed winter melon with crab meat,  
carrot paste and egg white

每份 Standard Portion 268

香港旅遊發展局 - 「美食之最大賞 - 金獎」2014

Hong Kong Tourism Board 2014 Best of the Best Culinary Awards - Gold Award

香蔥蟹肉帶子燴飯 每位 Per Person 118

Braised rice with scallops, crab meat and spring onion

每份 Standard Portion 298

香港旅遊發展局 - 「美食之最大賞 - 金獎」2014

Hong Kong Tourism Board 2014 Best of the Best Culinary Awards - Gold Award

漁港故事 538

甜酸脆鱧柳、花膠釀竹筍及金湯雲腿配南瓜汁

Sweet and sour shredded eel, bamboo piths stuffed with fish maw  
and Jin Hua ham in pumpkin sauce

香港旅遊發展局 - 「美食之最大賞 - 至高榮譽金獎」2007

Hong Kong Tourism Board 2007 Best of the Best Culinary Awards - Gold with Distinction Award

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## 前菜小食

### APPETIZERS & SNACKS

 凉拌篙筍螺片 Sliced celtuce and sea whelk in sesame oil (N)	188
蜜味燒風鱈 Barbecued eel glazed with honey	168
 川味口水雞 Boneless chicken in Sichuan style (N)	148
香煎素鵝 (六件) Pan-fried bean curd sheet rolls stuffed with assorted mushrooms (six pieces) (V)	128
 子薑伴皮蛋 Preserved eggs with tender ginger	98
金磚豆腐 (六件) Deep-fried bean curd cubes (six pieces) (V)	88
 柚子醋浸小青瓜 Marinated cucumber with pomelo vinegar (V)	88
脆皮素春卷 (四件) Deep-fried vegetarian spring rolls (four pieces) (V)	78

 - Chef's recommendations 廚師推介 N - Nuts 含果仁 V - Vegetarian 素食

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## 前菜及燒味

### APPETIZERS AND BARBECUE SELECTION

精選燒味雙拼 Barbecued selection 請選擇以下任何兩款 Choose two from below	268
化皮乳豬 Roasted suckling pig	268
潮蓮燒鵝 Roasted goose	248
 蜜汁叉燒 Barbecued pork	228
 招牌燒腩仔 Crispy pork belly	228
蔥花爽脆紅海蜆 Supreme jellyfish with spring onion and sesame oil (N)	168
 酒香燒鳳肝 (需時 20 分鐘) Roasted chicken liver glazed in Chinese wine (20 minutes cooking time)	128
 太白醉雞卷 Chilled chicken rolls marinated with Chinese wine	98
爽脆海蜆 Jellyfish (N)	98
川味羊肚耳 Marinated fungus in Sichuan style (V)	98
 桂花沖繩涼瓜片 Sliced Okinawa bitter melon marinated with osmanthus essence (V)	98



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## 精選湯羹

### SOUP

#### 男、女士湯

 氣宇軒昂 (功效: 增強體力、補肝強腎、健脾益氣) Double boiled superior soup for gentlemen 巴戟、杜仲、麥冬、瑪卡、海馬、瑤柱、竹絲雞 Chinese herbs, Peruvian ginseng, seahorse, conpoy and silky fowl in soup	每位 318 Per Person
 沉魚落雁 (功效: 養血安神、補益肺腎、滋陰養顏) Double boiled superior soup for ladies 黨參、圓肉、杞子、紅棗、冬蟲草、花膠、竹絲雞 Chinese herbs, dried longan, wolfberry, red dates, cordyceps flower, fish maw and silky fowl in soup	每位 348 Per Person
淮杞海螺燉花膠 Double boiled sea whelk soup with fish maw and wild yam	每位 318 Per Person
杏汁燉白肺湯 Double boiled pork lung soup with almond cream (N)	每位 248 Per Person
 艇家濃魚湯 Fishermen style rich fish broth	每位 158 Per Person
鮮蟹肉或雞茸粟米羹 Sweet corn soup with crab meat or minced chicken	每位 128 Per Person
鮮蝦海鮮豆腐羹 Bean curd soup with shrimps and assorted seafood	每位 128 Per Person
宮庭海鮮酸辣湯 Hot and sour soup with assorted seafood	每位 128 Per Person
碧綠有機素菜羹 Braised organic vegetable soup with mushrooms (V)	每位 128 Per Person
足料老火湯 Soup of the day	每位 98 Per Person

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## 滋補鮑魚海味

### ABALONE AND DRIED SEAFOOD

蠔皇扣極品皇冠吉品鮑 12 頭 Braised whole Japanese Yoshihama abalone (12 heads) in oyster sauce	每隻 Per Piece	7,888
蠔皇扣極品皇冠吉品鮑 25 頭 Braised whole Japanese Yoshihama abalone (25 heads) in oyster sauce	每隻 Per Piece	988
蠔皇扣原隻南非乾鮑 18 頭 Braised whole South African dried abalone (18 heads) in oyster sauce	每隻 Per Piece	788
蝦籽京葱燒北海道遼參 Braised Hokkaido sea cucumber with shrimp roe and leek in oyster sauce	每位 Per Person	468
原隻湯鮑伴菜膽 Braised whole canned abalone with seasonal vegetables in oyster sauce	每位 Per Person	268
鮑魚汁扣花膠鵝掌 Braised fish maw and goose web in abalone sauce	每位 Per Person	328
鮑魚汁扣海參鵝掌 Braised sea cucumber and goose web in abalone sauce	每位 Per Person	288
蝦籽鮑汁柚皮 Braised pomelo peel with shrimp roe in abalone sauce		208



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## 養顏官燕

### BIRD'S NEST

杏汁或冰花燉官燕 Double boiled supreme bird's nest in almond cream or clear sweetened broth (N)	每位 688 Per Person
 高湯蟹肉撈官燕 Supreme bird's nest in supreme broth and crab meat	每位 688 Per Person
紅燒頂級官燕 Braised supreme bird's nest	每位 688 Per Person
原條野生竹筴釀官燕 (兩條) Stuffed bamboo piths with supreme bird's nest (two pieces)	每位 688 Per Person
雞茸或鮮蟹肉燴燕液 Braised bird's nest with minced chicken or crab meat	每位 268 Per Person



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## 游水海鮮

### LIVE SEAFOOD

#### 清蒸原條海斑

#### Steamed whole garoupa

老鼠斑 每兩 98  
Humpback garoupa Per Tael

東星斑 每兩 88  
Leopard coral garoupa Per Tael

蘇鼠斑 每兩 88  
Panther garoupa Per Tael

瓜子斑 每兩 88  
Red Flag garoupa Per Tael

杉斑 每兩 68  
Camouflage garoupa Per Tael

原隻龍蝦 (約12兩) 每隻 638  
Live lobster (Approx 12 Tael) Per Piece  
蒜茸蒸、上湯焗、芝士牛油焗、避風塘炒、豉汁蒸或炒  
Steamed with minced garlic, Simmered with supreme soup,  
Baked with butter and cheese, Sautéed with crispy garlic and chili,  
Steamed or Wok-fried with black bean sauce

生猛海中蝦 每兩 42  
Live prawn Per Tael  
白灼、豉油皇、蒜茸蒸、避風塘炒 八兩起 336  
Poached, Stir-fried with soya sauce, Minimum 8 Tael or above  
Steamed with minced garlic, Sautéed with crispy garlic and chili

南非鮮鮑 (最少兩隻起) 每隻 108  
Live South African abalone (Minimum two pieces) Per Piece  
陳皮豉汁蒸、蒜茸蒸、油泡  
Steamed with dried tangerine peel and black beans,  
Steamed with minced garlic or Sautéed with seasonal vegetables

\*所有新鮮海鮮數量均視乎供應情況而定，海鮮價格或會適時變動

\*All fresh seafood items are subject to availability. Prices may vary according to seasonality



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## 精美海鮮小炒

### SEAFOOD FAVOURITES

 桃膠乾燒開邊龍蝦 Wok-fried whole lobster with resin in sweet and sour sauce	每隻 Per Piece	638
XO醬鮮淮山炒桂花蚌 Stir-fried osmanthus mussels and fresh wild yam with XO sauce		398
豆酥鱈魚件 (五件) Steamed cod fish fillet with bean paste (five pieces)		298
 生拆鮮海蝦炒滑蛋 Scrambled egg with fresh shrimps		298
 芝士柚子焗釀蟹蓋 Baked crab shell stuffed with crab meat, pomelo and cheese	每位 Per Person	228
 豉油皇或黃金香煎大蝦 (最少兩隻起) Pan-fried king prawn in supreme soya sauce or Pan-fried with salted egg yolk (Minimum two pieces)	每隻 Per Piece	128
百花炸釀蟹钳 Deep-fried crab claw with shrimp paste	每件 Per Piece	128



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## 精美海鮮小炒

### SEAFOOD FAVOURITES

碧綠油泡斑球 Sautéed garoupa fillet with seasonal vegetables	568
宮崎筍乾炒智利螺片 Wok-fried Chilean sea whelk with Miyazaki dried bamboo shoots	498
西蘭花炒帶子 Stir-fried scallops with broccoli	468
雙冬瓦罉炆斑腩 Braised garoupa with Shiitake mushrooms and bamboo shoots served in casserole	328
 酥薑珊瑚蒸斑球 Steamed garoupa fillet with crab meat and crispy ginger	每位 218 Per Person
花膠蛋白蒸蝦球 Steamed king prawn with egg white and Hua Diao wine	每位 138 Per Person



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## 肉類

### MEAT

 醬燒和牛肋骨	每位 Per Person	158
Braised Wagyu beef rib with sesame and onion in beef jus (N)	每份 Standard Portion	528
 川式酸辣牛肉		328
Sichuan style superior fish broth with sliced beef (N)		
蒜片牛柳粒		298
Wok-fried beef cubes with fried garlic		
 醬皇乾爆黑豚肉		268
Sautéed Iberico pork fillet with spicy sauce		
菜遠炒濃邊叉燒		238
Stir-fried sliced barbecued pork with seasonal vegetables		
 大澳蝦醬脆炸五花腩件		228
Deep-fried pork belly with Tai O shrimp paste		
家鄉瑤柱馬蹄手打肉餅		198
Homemade steamed minced pork patty with conpoy and water chestnuts		
鮮菠蘿咕嚕肉		198
Sweet and sour pork with fresh pineapple		



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## 家禽

### POULTRY

北京片皮鴨	半隻 Half	428
Roast duck in Peking style	全隻 Whole	768
二食配：生菜片鴨崧或蔥爆鴨件 Second serving: Minced duck with lettuce or Sautéed duck meat with shallot		
<span style="color: red;">怡東軒</span> 古法酒香鹽焗雞 (需時55分鐘及敬請一天前預訂)	全隻 Whole	658
Baked traditional salt-crusted chicken with Chinese wine (55 minutes cooking time and one day advance order is required)		
<span style="color: red;">怡東軒</span> 脆皮當紅炸子雞	半隻 Half	288
Deep-fried crispy chicken	全隻 Whole	558
頭抽豉油雞	半隻 Half	288
Marinated chicken in supreme soya sauce	全隻 Whole	558
<span style="color: red;">怡東軒</span> 漁港雞煲		288
Sautéed chicken fillet with stewed abalone and dried shrimp served in casserole		
避風塘法國布根地鵪鶉腿 (N)		268
Deep-fried Burgundy quail legs with crispy garlic and chili		
脆皮香燒乳鴿	每隻	168
Deep-fried crispy pigeon	Per Piece	



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## 健康菜蔬精選

### VEGETABLES, BEAN CURD AND MUSHROOMS

羊肚菌紅燒豆腐 Braised bean curd with morel mushrooms in vegetarian oyster sauce (V)		228
瑤柱肉碎浸涼瓜皮 Poached bitter melon peel with conpoy and minced pork in supreme soup		228
怡東軒 雞湯野生雲耳煮萬壽果 Simmered papaya with brown fungus in chicken broth	原個 Whole	98
	每份 Standard Portion	208
怡東軒 甘栗米皇浸菜苗 Poached seasonal vegetables with chestnuts and conpoy in supreme rice soup	每位 Per person	78
	每份 Standard Portion	198
萬佛寺齋煲 Braised assorted vegetables with preserved bean curd sauce in casserole (V)		198
欖菜乾煸法邊豆 Sautéed French beans with minced pork and preserved olive		198
怡東軒 金鉤嫩豆炒津菜 Sautéed baby cabbage with dried Sakura shrimps and peas		198

### 田園時蔬

#### Seasonal vegetables

蟹肉扒或瑤柱扒 Braised with crab meats or conpoy		248
金銀蛋浸或濃魚湯浸 Poached with salted eggs and preserved eggs or rich fish broth		228
上湯浸或油鹽水浸 Poached with supreme broth or poached with vermicelli		188
蒜茸炒或白灼 Sautéed with garlic or plain poached		168



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## 特選粥粉麵飯

### RICE AND NOODLES

鴻圖窩伊麵 E-fu noodles with crab meat and carrot in supreme soup		298
<span style="color: red;">怡東軒</span> 太極鴛鴦飯 Fried rice in two styles Shrimps in white cream sauce, Shredded chicken in tomato sauce		298
<span style="color: red;">怡東軒</span> 鮑汁薑蔥花膠撈麵 Tossed noodles with fish maw, ginger and spring onion in abalone sauce	每位 Per Person 每份 Standard Portion	98 288
飄香鮮蝦荷葉飯 Fried rice with shrimps wrapped in lotus leaf	每位 Per Person 每份 Standard Portion	98 268
瑤柱菜粒蛋白炒飯 Fried rice with dried conpoy, diced vegetables and egg white		248
乾炒牛河 Fried rice noodles with beef and bean sprouts		228
珍寶蝦乾豉油皇炒麵 Fried noodles with giant dried shrimps in soya sauce		228
<span style="color: red;">怡東軒</span> 原隻鮑魚燴絲苗 Braised rice with whole abalone	每位 Per Person	168
金銀蛋肉片粥 Sliced pork congee with salted and preserved eggs	每位 Per Person	98
絲苗白飯 Steamed rice	每位 Per Person	22
明火白粥 Plain congee	每位 Per Person	22



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## 滋補養顏甜品

### DESSERTS

<span style="color: red;">怡東軒</span> 遠年陳皮紅豆沙 (32年陳皮配日本紅豆) Supreme red bean soup (32 years vintage dried tangerine peel and Japanese red bean)	每位 Per Person	98
湘蓮紅豆沙 Red bean soup	每位 Per Person	58
<span style="color: red;">怡東軒</span> 薑汁奶凍 Chilled ginger milk custard	每位 Per Person	58
蛋白杏仁茶 Almond cream with egg white	每位 Per Person	58
楊枝甘露 Chilled mango cream, pomelo and sago (V)	每位 Per Person	58
<span style="color: red;">怡東軒</span> 懷舊栗子西米焗布甸 Baked chestnut and sago pudding (N)	每位 Per Person	58
香芒凍布甸 Chilled mango pudding	每位 Per Person	58
香甜綠茶脆薄罈 Pan-fried green tea pancake with peanuts, sesame and coconut flake (N)		58
古法馬拉糕 Steamed Cantonese sponge cake		58
棗皇椰汁糕 (三件) Steamed dates and coconut pudding (three pieces)		58
話梅咸甘桔糕 (三件) Chilled plum and salted citrus jelly (three pieces)		58
<span style="color: red;">怡東軒</span> 黑白芝麻卷 (三件) Black and white sesame rolls (three pieces) (N)		58
迷你酥皮蛋撻 (四件) (只限午市供應) Freshly baked mini egg tart (four pieces) (Available for lunch only)		58

怡東軒 - Chef's recommendations 廚師推介 N - Nuts 含果仁 V - Vegetarian 素食

以上價目以港幣計算及需另收加一服務費  
All prices above are in Hong Kong dollar and subject to a 10% service charge

大部份菜式含有芝麻油及豬肉，共用廚房亦同時處理上述材料的食品，如需安排其他菜式，請與職員聯絡。  
Most dishes contain sesame oil and pork and are prepared in a shared kitchen with products containing the mentioned food contents. Please ask your server for alternatives.