

前菜小食

APPETIZERS & SNACKS

 五香鱈魚件 Sautéed cod fish fillet with five spices	\$ 188
蜜味燒風鱧 Barbecued eel glazed with honey	\$ 178
香煎素鵝 Pan fried bean curd sheet roll stuffed with assorted mushrooms (V)	\$ 108
桂花燒大腸 Homemade stuffed osmanthus Chitterlings with minced pork and chicken liver	\$ 98
麻香炸菜腎片 Chilled chicken kidney slices with preserved mustard tuber and sesame	\$ 88
脆皮素春卷 Deep fried vegetarian spring roll (V)	\$ 88
沙薑鳳爪 Marinated chicken feet with ginger sauce	\$ 88
金磚豆腐 Deep fried bean curd cubes (V)	\$ 88
 柚子醋浸小青瓜 Marinated cucumber with pomelo vinegar (V)	\$ 78
雙式皮蛋伴酸薑 Duo preserved eggs with pickled ginger	\$ 78



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

所有價目另收加一服務費

All prices are subject to 10% service charge

大部份菜式加入芝麻油及豬肉，共用廚房亦同時處理含上述材料的食品，如需安排其他菜式，請與職員聯絡。

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前菜與燒味

APPETIZERS AND BARBECUE SELECTION

前菜精選（兩位起）

Appetizer selection

請選擇以下任何三款 Choose 3 varieties from below

每位 Per Person \$ 98

請選擇以下任何四款 Choose 4 varieties from below

每位 Per Person \$128

化皮乳豬
Roasted suckling pig \$ 238

潮蓮燒鵝
Roasted goose \$ 238

怡和軒 蜜汁叉燒
Roasted barbecue pork \$ 178

怡和軒 招牌燒腩仔
Crispy belly pork \$ 178

蔥花爽脆紅海蜆
Supreme Jelly fish with spring onion and sesame oil (N) \$ 138

滷水牛展
Marinated beef shank \$ 118

怡和軒 老廣州蜜味燒鳳肝
Roasted chicken liver glazed with honey \$ 118

怡和軒 太白醉雞卷
Chilled chicken rolls marinated with Chinese wine \$ 98

爽脆海蜆
Jelly fish (N) \$ 98

陳醋小雲耳
Brown fungus in aged vinegar (V) \$ 68

怡和軒 桂花凍瓜片
Sliced bitter melon marinated with osmanthus essence (V) \$ 58

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精選湯羹

SOUP

男女仕湯:	每位	\$ 288
	Per Person	
氣宇軒昂 Double boiled superior soup for men 巴戟、杜仲、麥冬、瑪卡、海馬、瑤柱、竹絲雞 Chinese herbals, Peruvian ginseng, seahorse, conpoy and silky fowl in soup		
沉魚落雁 Double boiled superior soup for women 黨參、圓肉、杞子、紅棗、冬蟲草、花膠、竹絲雞 Chinese herbals, dried longan, wolfberry, red dates Chinese caterpillar fungus, fish maw and silky fowl in soup		
淮杞海螺燉花膠	每位	\$ 288
Double boiled sea whelk soup with fish maw and wild yam	Per Person	
鮮蟲草花瑤柱燉北菇	每位	\$ 198
Double boiled conpoy soup with caterpillar mushroom and Chinese cabbage	Per Person	
松茸榆耳黃耳燉雪蓮子	每位	\$ 178
Double boiled honey locust fruit soup with matsutake and assorted fungus (V)	Per Person	
香茜雞皮蛋斑片湯	每位	\$ 138
Clear fish soup with sliced garoupa, preserved hen eggs and parsley	Per Person	
雞茸或鮮蟹肉粟米羹	每位	\$ 118
Sweet corn soup with crab meat or minced chicken	Per Person	
鮮蝦海鮮豆腐羹	每位	\$ 118
Bean curd soup with shrimp and assorted seafood	Per Person	
宮庭海鮮酸辣湯	每位	\$ 118
Hot and sour soup with assorted seafood	Per Person	
碧綠有機素菜羹	每位	\$ 108
Braised organic vegetables soup with mushrooms (V)	Per Person	



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滋補鮑魚海味

ABALONE AND DRIED SEAFOOD

蠔皇扣原隻南非乾鮑 18 頭 Braised whole South African (18 heads) abalone in oyster sauce	每隻 Per Piece	\$ 2,080
蠔皇扣原隻南非乾鮑 26 頭 Braised whole South African (26 heads) abalone in oyster sauce	每隻 Per Piece	\$ 528
蠔皇扣原隻南非乾鮑 33 頭 Braised whole South African (33 heads) abalone in oyster sauce	每隻 Per Piece	\$ 358
怡和軒 蝦籽京葱燒遼參 Braised Hokkaido sea cucumber with shrimp roe and leek in oyster sauce	每位 Per Person	\$ 358
原隻湯鮑燴柚皮 Braised whole abalone with pomelo skin in oyster sauce	每位 Per Person	\$ 318
鮑魚汁扣花膠鵝掌 Braised fish maw with goose web in abalone sauce	每位 Per Person	\$ 288
鮑魚汁扣海參鵝掌 Braised sea cucumber with goose web in abalone sauce	每位 Per Person	\$ 238
蝦籽鮑汁柚皮 Braised pomelo skin with shrimp roe in abalone sauce		\$ 218

怡和軒

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養顏官燕

BIRD'S NEST

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



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游水海鮮

LIVE SEAFOOD

老鼠斑、東星斑、瓜子斑、杉斑、老虎斑、西星斑
Pacific garoupa, Spotter garoupa, Red garoupa,
Flowerly garoupa, Tiger garoupa, Pink garoupa

時價
Market Price

清蒸
Steamed

生猛海蝦、富貴蝦
Live prawn, Mantis Shrimp

時價
Market Price

白灼、豉油皇、蒜茸蒸、避風塘炒
Poached, Stir fried with soya sauce,
Steamed with minced garlic, Sautéed with crispy garlic and chili

膏蟹、肉蟹、紅花蟹
Mud crab, Green crab, Coral crab

時價
Market Price

清蒸、蒜茸蒸、陳年花彫蛋白蒸、薑葱焗、避風塘炒
Steamed, Steamed with minced garlic, Steamed with Chinese yellow wine and egg white,
Baked with ginger and spring onion or Sautéed with crispy garlic and chili

澳洲龍蝦、波士頓龍蝦
Australia Lobster, Boston Lobster

時價
Market Price

蒜茸蒸、上湯焗、芝士牛油焗、避風塘炒、豉汁、刺身
Steamed with minced garlic, Simmered with supreme soup,
Baked with butter and cheese, Sautéed with crispy garlic and chili
Wok-fried with black bean sauce, Sashimi

大連九孔鮮鮑
Live abalone

時價
Market Price

陳皮豉汁蒸、蒜茸蒸、椒鹽
Steamed with dried tangerine peel and black bean,
Steamed with minced garlic or Sautéed with spicy salt and pepper

象拔蚌、蠔子
Geoduck, Razor Clam

時價
Market Price

蒜茸粉絲蒸、豉椒炒
Steamed with minced garlic and vermicelli, Sautéed with black bean and bell peppers

*所有活海鮮數量均視乎供應商當日提供

*All live seafood items are subject to availability pending on daily delivery from our suppliers

怡和軒

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精美海鮮小炒

SEAFOOD FAVOURITES

怡和軒 漁港故事		\$ 498
甜酸脆鱈柳、花膠釀竹筍及金湯雲腿配南瓜汁		
Sweet and sour shredded eel and 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」		
Best of the Best Culinary Awards Competitions - Gold with Distinction Award by The Hong Kong Tourism Board		
生拆活海蝦炒滑蛋		\$ 288
Scrambled egg with fresh shrimps		
怡和軒 芝士柚子焗釀蟹蓋	每位	\$ 178
Baked crab shell stuffed with crab meat, pomelo and cheese	Per Person	
百花炸釀蟹钳	每件	\$ 98
Deep fried crab claws with shrimps paste	Per Piece	
怡和軒 豉油皇或黃金香煎大蝦	每隻	\$ 98
Pan-fried king prawns in supreme soya sauce or Pan-fried with salted egg yolk	Per Piece	

怡和軒

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精美海鮮小炒

SEAFOOD FAVOURITES

怡和軒 太極雙式龍蝦 (一隻)		\$ 588
Whole Boston lobster in two flavors		
花雕蛋白蒸波士頓龍蝦钳		
Steamed lobster claw with egg white in Hua Diao wine		
碧綠油泡龍蝦球		
Sautéed lobster with seasonal vegetables		
環球廚神2014大獎		
Gourmet Master Chef Awards of 2014		
碧綠油泡斑球		\$ 488
Sautéed groupa fillet with seasonal vegetables		
XO醬蘭度螺片配油泡帶子		\$ 368
Sautéed sea whelk and scallops with kale in XO sauce		
瓦罉薑葱焗蠔		\$ 318
Baked oyster with ginger and spring onion served in casserole		
雙冬瓦罉炆斑腩		\$ 268
Braised groupa with Chinese mushroom and bamboo shoot served in casserole		
怡和軒 酥薑珊瑚蒸斑球	每位	\$ 198
Steamed groupa fillet with crab meat and crispy ginger	Per Person	
花雕蛋白蒸蝦球	每位	\$ 138
Steamed king prawn with egg white and Hua Diao wine	Per Person	

怡和軒

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肉類

MEAT

怡保新	醬燒牛肋骨	每位 Per Person	\$ 118
	Braised beef ribs with sesame and onion in cinnamon beef jus (N)	每份 Standard portion	\$ 338
	黑椒和牛柳粒		\$ 328
	Wok-fried Wagyu beef cubes in black pepper sauce		
	菜遠蠔油牛柳片		\$ 238
	Sautéed beef fillet with vegetable in oyster sauce		
怡保新	醬皇乾爆黑豚肉		\$ 268
	Sautéed Iberian pork fillet with spicy sauce		
	家鄉瑤柱馬蹄手打肉餅		\$ 198
	Homemade steamed minced pork with conpoy and water chestnut		
	河塘煎藕餅		\$ 188
	Pan fried lotus root cake with salty fish and minced pork		
	古法生炒骨		\$ 188
	Sweet and sour pork ribs		



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家禽

POULTRY

北京片皮鴨 Roasted duck in Peking style	半隻 Half 全隻 Whole	\$ 298 \$ 588
另加二食：生菜片鴨崧或蔥爆鴨片 Additional second course: Minced duck with lettuce or Sautéed duck meat with shallot	半隻 Half 全隻 Whole	\$ 108 \$ 158
怡和軒 脆皮當紅炸子雞 Deep fried crispy chicken	半隻 Half 全隻 Whole	\$ 278 \$ 548
古法酒香鹽焗雞 (需時五十五分鐘 敬請一天前預訂) Baked traditional salt crusted chicken with Chinese wine (Cooking time 55 minutes and one day advance order required)	全隻 Whole	\$588
頭抽豉油雞 Marinated chicken in supreme soya sauce	半隻 Half 全隻 Whole	\$ 278 \$ 548
怡和軒 鮑汁松茸煎走地雞煲 Pan fried chicken with matsutake and abalone sauce served in casserole		\$ 278
乾葱豆豉雞煲 Sautéed chicken fillet and shallot in black bean sauce served in casserole		\$ 248
竹籠蒜香雞 Crispy garlic chicken with peanut and sesame (N)		\$ 238
脆皮香燒乳鴿 Deep fried crispy pigeon	每隻 Per Piece	\$ 168
雙冬炒乳鴿甫 Sautéed pigeon fillet with shiitake mushroom and bamboo shoot		\$ 238

怡和軒

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健康菜蔬精選

VEGETABLES, BEAN CURD AND MUSHROOMS

怡保軒	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」 Best of the Best Culinary Awards Competitions - Gold Award by The Hong Kong Tourism Board		
怡保軒	雞汁野生雲耳煮萬壽果	原個 Whole	\$ 98
	Simmered papaya with brown fungus in chicken broth	每份 Standard portion	\$ 208
怡保軒	甘栗米皇浸菜苗	每位 Per person	\$ 78
	Poached seasonal vegetables with chestnut and conpoy in supreme rice soup	每份 Standard portion	\$ 188
	羊肚菌紅燒豆腐		\$ 218
	Braised bean curd with morel in vegetarian oyster sauce (V)		
怡保軒	金鉤嫩豆炒津菜		\$ 198
	Sautéed baby cabbage with dried shrimp and peas		
	雀巢黑松露醬炒露筍、蓮藕及百合		\$ 198
	Sautéed asparagus, lotus root, lily bulb in black truffle paste served in crispy bird's nest (V)		
	欖菜乾煸法邊豆		\$ 198
	Sautéed French beans with minced pork and preserved olive		
	羊肚菌千葉豆腐		\$ 198
	Steamed sliced bean curd with morel mushroom and assorted mushroom		
	一嘗素願		\$ 188
	Sautéed assorted fungus and mushroom (V)		
	香辣茄子鮮菌生菜包		\$ 188
	Sautéed diced eggplant with carrot, water chestnut, mushroom and chili served with lettuce wrap (V)		

怡保軒

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特選粉麵飯

RICE AND NOODLES

怡保新	香蔥蟹肉燴飯	每位 Per person	\$ 108
	Braised rice with crab meat and spring onion	每份 Standard portion	\$ 268
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怡保新	鮑汁松露野菌燴絲苗	每位	\$ 118
	Braised truffle rice with mushrooms in abalone sauce	Per person	
	鮮蝦鮑魚荷葉飯	每位 Per person	\$ 88
	Fried rice with shrimp and abalone wrapped in lotus leaf	每份 Standard portion	\$ 218
	瑤柱菜粒蛋白炒飯		\$ 198
	Fried rice with dried conpoy, diced vegetables and egg white		
	乾炒牛河		\$ 198
	Fried rice noodles with beef and bean sprouts		
	鮑汁薑蔥花膠撈麵	每位 Per person	\$ 98
	Tossed noodles with fish maw, ginger and spring onion in abalone sauce	每份 Standard portion	\$ 238
	豉椒牛柳粒煎脆米		\$ 218
	Crispy rice noodles with beef cubes and bell peppers in black bean sauce		
	珍寶蝦乾豉油皇炒麵		\$ 198
	Fried noodles with giant dried shrimp in soya sauce		
	養身五穀紅米飯	每位 Per person	\$ 88
	Healthy mixed grains of red glutinous rice		
	鴛鴦雲吞麵	每位 Per person	\$ 108
	Crispy wonton dumplings and wonton noodles in supreme soup		

怡保新

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滋補養顏甜品

DESSERTS

 遠年陳皮紅豆沙 (二十五年陳皮配日本紅豆) Supreme sweetened red bean soup (25 years vintage dried tangerine peel and Japanese red bean)	每位 Per Person	\$ 98
湘蓮紅豆沙 Sweetened red bean soup	每位 Per Person	\$ 52
薑汁奶凍 Chilled ginger milk custard	每位 Per Person	\$ 58
蛋白杏仁茶 Sweetened almond milk with egg white	每位 Per Person	\$ 58
懷舊栗子西米焗布甸 Baked sago pudding	每位 Per Person	\$ 55
香芒凍布甸 Chilled mango pudding	每位 Per Person	\$ 55
楊枝甘露 Chilled mango cream, pomelo and sago	每位 Per Person	\$ 55
 燕液迷你蛋撻 (三件) Mini egg tart with bird's nest (3 pieces)		\$ 88
迷你蓮蓉煎堆 (三件) Deep fried mini sesame balls with lotus paste (3 pieces)		\$ 55
山渣椰汁糕 (三件) Chilled coconut and haw berry cake (3 pieces)		\$ 52
 黑白芝麻卷 (三件) Black and white sesame rolls (3 pieces) (N)		\$ 52
 粉櫻花杏汁卷 (三件) Verbena almond rolls (3 pieces) (N)		\$ 52



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