



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
- 梨釀鮑鯧烤肉 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
Twins 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, 每份 Standard Portion 268
carrot paste and egg white
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 108
Braised rice with scallops, crab meat and spring onion 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
- 漁港故事 538
甜酸脆鱔柳、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

	蜜味燒風鱈 Barbecued eel glazed with honey	168
怡東軒	涼拌篙筍螺片 Sliced celtuce and sea whelk with sesame oil (N)	168
怡東軒	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
怡東軒	自家製子薑伴皮蛋 Preserved eggs with homemade tender ginger	98
	脆皮素春卷 (四件) Deep-fried vegetarian spring rolls (four pieces) (V)	78
	金磚豆腐 (六件) Deep-fried bean curd cubes (six pieces) (V)	78
怡東軒	柚子醋浸小青瓜 Marinated cucumber with pomelo vinegar (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 Barbecue selection 請選擇以下任何兩款 Choose two from below	248
	化皮乳豬 Roast suckling pig	248
	潮蓮燒鵝 Roast goose	228
怡東軒	蜜汁叉燒 Barbecue pork	198
怡東軒	招牌燒腩仔 Crispy pork belly	198
	蔥花爽脆紅海蜇 Supreme jellyfish with spring onion and sesame oil (N)	158
怡東軒	酒香燒鳳肝 (需時 20 分鐘) Roast chicken liver glazed in Chinese wine (20 minutes cooking time)	118
怡東軒	太白醉雞卷 Chilled chicken rolls marinated with Chinese wine	98
	爽脆海蜇 Jellyfish (N)	98
	川味陳醋羊肚耳 Marinated fungus with aged vinegar in Sichuan style (V)	88
怡東軒	桂花沖繩涼瓜片 Sliced Okinawa bitter melon marinated with osmanthus essence (V)	78



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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 Per Person	318
 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 Per Person	348
淮杞海螺燉花膠 Double boiled sea whelk soup with fish maw and wild yam	每位 Per Person	318
 艇家濃魚湯 Fishermen style rich fish broth	每位 Per Person	158
鮮蟹肉或雞茸粟米羹 Sweet corn soup with crab meat or minced chicken	每位 Per Person	128
鮮蝦海鮮豆腐羹 Bean curd soup with shrimps and assorted seafood	每位 Per Person	128
宮庭海鮮酸辣湯 Hot and sour soup with assorted seafood	每位 Per Person	128
碧綠有機素菜羹 Braised organic vegetable soup with mushrooms (V)	每位 Per Person	128
足料老火湯 Soup of the day	每位 Per Person	98



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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	288
鮑魚汁扣海參鵝掌 Braised sea cucumber and goose web in abalone sauce	每位 Per Person	238
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 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
原條野生竹筍釀官燕 (兩條) Stuffed bamboo piths with supreme bird's nest (two pieces)	每位 Per Person	688
雞茸或鮮蟹肉燴燕液 Braised bird's nest with minced chicken or crab meat	每位 Per Person	268



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游水海鮮

LIVE SEAFOOD

清蒸原條海斑

Steamed whole garoupa

老鼠斑

Humpback garoupa

每兩 98

Per Tael

東星斑

Leopard coral garoupa

每兩 88

Per Tael

蘇鼠斑

Panther garoupa

每兩 88

Per Tael

瓜子斑

Red Flag garoupa

每兩 78

Per Tael

杉斑

Camouflage garoupa

每兩 68

Per Tael

原隻龍蝦 (約12兩)

Live lobster (Approx 12 Tael)

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

每隻 638

Per Piece

生猛海中蝦

Live prawn

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

每兩 42

Per Tael

八兩起 336

Minimum 8 Tael or above

南非鮮鮑 (最少兩隻起)

Live South African abalone (Minimum two pieces)

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

每隻 98

Per Piece

*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

怡東軒 桃膠乾燒開邊龍蝦	每隻	638
Wok-fried whole lobster with resin in sweet and sour sauce	Per Piece	
XO醬鮮淮山炒桂花蚌		398
Stir-fried osmanthus mussels and fresh wild yam with XO sauce		
豆酥鱈魚件 (五件)		298
Steamed cod fish fillet with bean paste (five pieces)		
怡東軒 生拆鮮海蝦炒滑蛋		288
Scrambled egg with fresh shrimps		
怡東軒 芝士柚子焗釀蟹蓋	每位	198
Baked crab shell stuffed with crab meat, pomelo and cheese	Per Person	
怡東軒 豉油皇或黃金香煎大蝦 (最少兩隻起)	每隻	118
Pan-fried king prawns in supreme soya sauce or Pan-fried with salted egg yolk (Minimum two pieces)	Per Piece	
百花炸釀蟹拑	每件	118
Deep-fried crab claw with shrimp paste	Per Piece	



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精美海鮮小炒

SEAFOOD FAVOURITES

碧綠油泡斑球 Sautéed groupa fillet with seasonal vegetables		548
翡翠鮮菇油泡智利螺片 Sautéed sliced Chilean sea whelk with mushrooms and seasonal vegetables		468
西蘭花炒帶子 Stir-fried scallops with broccoli		468
雙冬瓦罉炆斑腩 Braised groupa with Shiitake mushrooms and bamboo shoots served in casserole		328
酥薑珊瑚蒸斑球 Steamed groupa fillet with crab meat and crispy ginger	每位 Per Person	198
花彫蛋白蒸蝦球 Steamed king prawn with egg white and Hua Diao wine	每位 Per Person	138



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肉類

MEAT

怡東軒	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
怡東軒	川式酸辣牛肉		328
	Superior fish broth in Sichuan style with sliced beef		
	蒜片牛柳粒		298
	Wok-fried beef cubes with fried garlic		
怡東軒	醬皇乾爆黑豚肉		268
	Sautéed Iberico pork fillet with spicy sauce		
	菜遠炒燻邊叉燒		238
	Stir-fried barbecue pork with seasonal vegetables		
怡東軒	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		



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家禽

POULTRY

北京片皮鴨 Roast duck in Peking style	半隻 Half 全隻 Whole	388 688
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		
怡東軒 古法酒香鹽焗雞 (需時55分鐘及敬請一天前預訂) Baked traditional salt-crusted chicken with Chinese wine (55 minutes cooking time and one day advance order is required)	全隻 Whole	658
瑤柱貴妃雞 Simmered chicken in dried conpoy sauce	半隻 Half 全隻 Whole	288 558
怡東軒 脆皮當紅炸子雞 Deep-fried crispy chicken	半隻 Half 全隻 Whole	288 558
頭抽豉油雞 Marinated chicken in supreme soya sauce	半隻 Half 全隻 Whole	288 558
怡東軒 漁港雞煲 Sautéed chicken fillet with stewed abalone and dried shrimp served in casserole		288
避風塘法國布根地鵪鶉腿 (N) Deep-fried Burgundy quail legs with crispy garlic and chili	268	
蜜味子薑雞煲 Sautéed chicken fillet with tender ginger served in casserole		248
脆皮香燒乳鴿 Deep-fried crispy pigeon	每隻 Per Piece	168



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健康菜蔬精選

VEGETABLES, BEAN CURD AND MUSHROOMS

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
欖菜乾煸法邊豆 Sautéed French beans with minced pork and preserved olive		198
萬佛寺齋煲 Braised assorted vegetables with preserved bean curd sauce in casserole (V)		198
羊肚菌紅燒豆腐 Braised bean curd with morel mushrooms in vegetarian oyster sauce (V)		198
怡東軒 金鉤嫩豆炒津菜 Sautéed baby cabbage with dried shrimp and peas		198
清炒時蔬 Sautéed seasonal vegetables		158



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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		268
怡東軒 太極鴛鴦飯 Fried rice in two styles Shrimps in white cream sauce, Shredded chicken in tomato sauce		268
怡東軒 原隻鮑魚燴絲苗 Braised rice with whole abalone	每位 Per Person	168
飄香鮮蝦荷葉飯 Fried rice with shrimps wrapped in lotus leaf	每位 Per Person 每份 Standard Portion	98 248
怡東軒 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	98 248
瑤柱菜粒蛋白炒飯 Fried rice with dried conpoy, diced vegetables and egg white		218
乾炒牛河 Fried rice noodles with beef and bean sprouts		198
珍寶蝦乾豉油皇炒麵 Fried noodles with giant dried shrimps in soya sauce		198
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	20
明火白粥 Plain congee	每位 Per Person	20



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滋補養顏甜品

DESSERTS

怡東軒 遠年陳皮紅豆沙 (25年陳皮配日本紅豆) Supreme red bean soup (25 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	55
怡東軒 薑汁奶凍 Chilled ginger milk custard	每位 Per Person	55
蛋白杏仁茶 Almond cream with egg white	每位 Per Person	55
楊枝甘露 Chilled mango cream, pomelo and sago	每位 Per Person	55
怡東軒 懷舊栗子西米焗布甸 Baked chestnut and sago pudding	每位 Per Person	55
香芒凍布甸 Chilled mango pudding	每位 Per Person	55
香甜綠茶脆薄罈 Pan-fried green tea pancake with peanuts, sesame and coconut flake (N)		55
古法馬拉糕 Steamed Cantonese sponge cake		55
棗皇椰汁糕 (三件) Steamed dates and coconut pudding (three pieces)		55
話梅咸柑桔糕 (三件) Chilled plum and salted citrus jelly (three pieces)		55
怡東軒 黑白芝麻卷 (三件) Black and white sesame rolls (three pieces) (N)		55
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) (N)		55



- 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 dollars 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.