前菜類 APPETIZER

| 當紅炸子雞 Five spice roasted chic | ken served with crackers (half chicken) | 58 |
|---|--|-----|
| 掛爐燒鴨 "Hong Kong style" roa | ested duck served with plum sauce (half duck) | 98 |
| 海蜇響螺涼伴 Chilled marinated top | shell meat with jelly fish in lime dressing | 58 |
| 熱情芒果蟹肉青瓜 Crab meat salad served | 盘 with mango and passion fruit mayonnaise in cucumber cup (6 cups) | 68 |
| 日式紫菜火鴨卷 Hand roll with roasted | d duck, seaweed, vegetables and mayonnaise (3 pcs) | 48 |
| ▶椰汁焗百花帶子 Oven baked scallop fil | led with prawn paste and coconut sauce | 68 |
| 脆炸椒鹽軟殼蟹 Crispy fried soft shell (| crab with spiced salt | 68 |
| 椒鹽犛丹酥生蠔仔 Half a dozen deep frie | 半香芒沙醬 d oysters with vegetables and mango salsa | 78 |
| 香料煲仔山東花生 Traditional spiced brai | ised "Shan dong" peanuts in clay pot | 12 |
| | 餐 PETIZER PLATTER of the following items (sharing for 4 persons)任選四款 | 198 |
| 沙烟松椒泰川鹅脆梅蛋垛螺瓣五鱼属海鲜菌珠新生的人人种的人名英格兰人名英格兰 医克斯斯 化二二二二二二二二二二二二二二二二二二二二二二二二二二二二二二二二二二二 | Tempura battered prawns tossed in creamy lime sauce Marinated jelly fish wrapped in smoked duck breast Baked scallop with cheese and black truffle Golden fried silver whitebait fish with spiced salt Crispy sesame coated prawns with Thai mayo Wok fried shimeji mushrooms with diced seafood and Szechuan sauce Oven baked foie gras tart with wild mushroom stuffing Crispy prawn mousse ball with pineapple and sweet and sour sauce Chilled marinated shredded pearl shell meat with mango in lime dressing Roasted chicken rolled in crepe with young mango dressed in chefs' creati | |
| 唐心蟹皇雪蟹球 | Steamed stuffed crab roe ball with minced chicken and abalone sauce | |

| | ma Maria | |
|-----|--|------------|
| | 湯糞類 SOUPS | per person |
| | 丽宝轩時日靓例湯 LPH double boiled soup of the day | 38 |
| 100 | 特色功夫湯 Signature double boiled tonic soup served in traditional "Kung Fu Pot" Fine fish maw, Australian abalone, Chinese spring morels, flavored with cordyceps | 158 |
| | 原只鮑魚海宝羹 Braised seafood treasure broth with whole abalone | 86 |
| | 黃金野米海宝羹 Braised pumpkin puree with sea treasure and millet | 72 |
| | 菜膽瑤柱雞丸湯 Superior chicken clear soup with dried scallop and vegetables | 52 |
| | 涼瓜豆腐魚片湯 Double boiled milky omega rich grouper soup with bitter gourd and bean curd | 58 |
| 1 | 碧波玉米野米羹 Sweet corn soup with millet seed, wild mushrooms and spinach | 33 |
| 1 | 紫菜鮮菌竹笙湯 Seaweed soup with shitake mushroom and bamboo pith | 38 |
| | 宮庭蝦球酸辣羹 Imperial hot and sour soup with prawns | 42 |
| | 花膠竹笙蟹肉羹 Braised fish maw with crab meat and bamboo pith | 62 |
| | 金菇海鮮辣湯 Pepper soup with golden mushrooms, scallops, prawns and grouper fillet | 68 |
| | 乾隆一品湯 Double boiled abalone soup with seasonal dried deluxe seafood and baby cabbage | 258 |
| | 秘魯瑪卡清燉花膠牛肝菌 Double boiled fish maw and boletus mushroom with Peruvian maca | 168 |
| | 胎菊清燉花膠湯 Double boiled fish maw soup with chicken broth and chrysanthemum bulb | 168 |
| | 蟲草花清燉花膠湯 Double boiled fish maw soup with chicken broth and cordycep bulb | 190 |

燕窩類 BIRDS' NEST

| 雞精花膠燉官燕 Double boiled birds' nest in rich chicken essence with fish maw | 288 |
|---|-----|
| 花期参瑶柱燉燕窩 Double boiled birds' nest soup with American ginseng and dried scallops | 230 |
| 燕窩金瓜羹 Braised birds' nest in rich pumpkin purée | 220 |
| 蟹肉海宝燕窩羹 Braised birds' nest in clear broth with dried seàfood | 288 |
| 瑪卡清燉海宝官燕 Double boiled birds' nest soup with sea treasure and Peruvian Maca | 313 |
| 鮑魚及海參類 ABALONE, SEA CUCUMBER AND FISH MAW | |
| 特級花膠扣原只鮑魚 Braised 2 head whole abalone with supreme fish maw and garden greens | 338 |
| 紅燒瑤柱鮑魚扣海參 Slow-cooked 3 head whole Australian abalone with sun-dried scallops and sea cucumber in premium oyster sauce | 268 |
| 蟹粉鮑魚海參扣花菇 Slow-cooked 6 head whole Australian abalone with sea cucumber and mushroom in rich crab roe sauce | 268 |
| 銀杏百合海参炒鮑魚仔 Sautéed baby abalone and sea cucumber with ginkgo nuts and lily bulb | 268 |
| 鮑魚一品海味煲 Braised abalone with dried seafood in clay pot (10 head abalone, sea cucumber, sun-dried scallop, fish maw and mushroom flower) | 448 |
| 松露海味煎釀遼參 Braised whole Japanese sea cucumber with sea treasure and truffle stuffing | 218 |
| 紅燒白靈菇海參豆腐 Braised sea cucumber with bai ling mushrooms and tofu in premium oyster sauce | 160 |
| 九層塔海味煲 Braised sea cucumber with dried seafood in clay pot | 198 |
| 松露燴花膠扒菜苗 Braised fish maw with black truffle in superior broth | 218 |



游水海鮮類 LIVE AND FRESH SEAFOOD

(Daily market price)

珍珠龍斑

銀曹

首殼

紅斑

Omega Rich Grouper

Seabass

Soon Hock

Red Grouper

(Three days order in advance)

東星斑

西星斑

East Star Grouper

Spotted Grouper

龍虎斑 Tiger Grouper

游水魚烹調方法 Fish Preparation

清蒸 / 油浸

■薔蒜蒸

豉汁醬蒸

重慶特色水煮

蟲草花紅棗絲蒸

泰式醬蒸/炸

南乳鮮菌煲

Steamed or wok fried with light soy sauce

Steamed with candied garlic and ginger in soy sauce

Steamed with black bean sauce

Simmered fillet with spicy Szechuan pepper oil served in clay pot

Steamed with cordiceps and red dates in superior stock

Steamed or fried with Thai chili sauce

Slow cooked in clay pot with preserved bean curd and wild mushrooms

老虎蝦 Tiger Prawns 大生蝦

澳洲龍蝦

肉蟹 Crab

Blue River Prawns

Australian Lobster

鮮蝦烹調方法 Prawns Preparation

蒜茸蒸蝦

古式蝦煲

奶油炒

豉油皇乾煎蝦

越式酱爆蝦

極醬瓦煲焗

Steamed and served with minced garlic Poached in Chinese herbal broth Deep fried glazed with butter milk Wok fried with fine soy sauce and spring onions

Wok fried with fragrant spicy sauce

Slow cooked in clay pot with spicy shrimp sauce

游水龍蝦烹調方法 Lobster Preparation

金銀蒜蒸龍蝦

蜜椒爆龍蝦

芝士焗龍蝦

■ 牛油蒜蓉爆龍蝦

蝦避風塘爆龍蝦

生蟹烹調方法

Steamed and served with fragrant garlic sauce

Wok roasted with butter and minced garlic

Stir fried with garlic and dried chilies

Crab Preparation

● 蛋白蒸肉蟹 牛油黑椒爆肉蟹

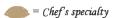
辣子酱炒肉蟹

避风塘爆肉蟹

瓦煲銀絲粉肉蟹

Stir fried with honey pepper sauce Oven baked with rich cheese sauce

Steamed with egg white sauce Wok roasted with butter and black pepper Wok fried with chili sauce Stir fried with garlic and dried chilies Slow cooked with glass noodles and rich chicken broth in clay pot





海鮮類 SEAFOOD

| 避风塘炒蝦球 Cantonese style sautéed prawns with fried garlic, shallots and dried chilies | 108 |
|--|-----|
| 西湖糖醋蝦球 Crispy batter fried prawns with sweet and sour sauce | 108 |
| 青芥沙拉醬撈明蝦球 Toasted crispy prawn fritters with wasabi mayonnaise | 108 |
| 川辣酱爆蝦球 Stir fried prawns with Szechuan spicy sauce | 108 |
| 醬爆九層塔三鮮菌煲 Wok fried prawns, scallops, squid and basil leaf with chefs' creation chili paste | 150 |
| 荷塘锦繡玉带 Stir fried assorted vegetables with Hokkaido scallops | 178 |
| 黄金麥香脆玉帶 Crispy fried scallops with salted egg yolk and cereal | 168 |
| 金銀蒜粉絲蒸帶子 Steamed scallops with duo of garlic and glass noodles | 168 |
| 香柚芒沙酥斑片 Fried omega rich grouper fillet with pomelo and Thai plum sauce | 78 |
| 香蔥幹燒鱈魚塊 Wok fried Szechuan spiced cod fish with scallops tossed in chili sauce | 128 |
| 彩椒脆鳕魚 Crispy toasted cod with trio of pepper in vinaigrette | 88 |
| 雪菜南瓜雪魚煲 Braised cod fish with pumpkin and preserved vegetables | 96 |
| 政味彩椒爆斑塊 Wok fried omega rich grouper fillet with spicy Szechuan pepper and broccoli | 88 |
| 芝士焗鱈魚 Oven baked black cod fillet with butter and cheese crust | 112 |
| 五味鹽蝦滑爆吊片 Wok fried squid filled with shrimp mousse and five spiced salt | 53 |

難及鴨類 CHICKEN AND DUCK

| | 北京片皮鴨*两吃 | |
|--------|--|-----|
| | Traditional Beijing duck served with condiments (half duck) | 118 |
| | 手撕香酥鴨 | |
| | "Beijing style" fried aromatic duck with pancakes (half duck) | 118 |
| | 吉汁脆皮童子雞 | |
| | Crispy marinated spring chicken with chefs' creation sauce | 48 |
| All De | 茶香焗雞 | |
| | Jasmine tea leaf smoked free range chicken with ginger and spring onion dip (half chicken) | 90 |
| | 麻辣脆皮雞 | |
| | Oven roasted chicken with fragrant spicy sauce (half chicken) | 58 |
| | 芝麻枇杷脆皮鴨 | |
| | Oven roasted marinated duck with sesame seeds "Pi Pa" style | 128 |
| | 川式乾燒辣雞煲 | |
| | Szechuan spiced chicken served in clay pot | 46 |
| | 鎮江芝麻雞中翼 | |
| | Toasted marinated chicken wings with sesame and vinaigrette | 46 |
| | 杏香爆雞片 | |
| | Stir fried chicken with Chinese barbeque sauce and almond | 46 |
| | 子然羅勒葉滑雞煲 | |
| | Wok fried chicken with cumin seeds and basil leaf served in clay pot | 46 |
| | 金粟流沙爆雞片 | |
| | Deep fried chicken fillet tossed with salted egg yolk and corn kernels | 49 |
| | 西檸煎軟雞 | |
| | Deep fried boneless chicken with lemon sauce | 46 |
| 0 | 惹味醬羅勒葉炒鴨片 | |
| | Stir fried sliced duck with basil leaf and spicy sauce | 56 |
| | 柱候芋香鴨腿煲 | |
| | Braised duck drumstick with tare and chefs' creation brown sauce | 62 |

牛、鹿及羊類 BEEF, VENISON AND LAMB

| | 香煎澳洲和牛 | |
|---|--|-----|
| | Australian Wagyu beef sirloin with Sarawak black pepper sauce and bean sprouts topped with gold leaf | 288 |
| | 丽宝轩馳名黑椒牛仔粒 | |
| | LPH wok fried cubed beef tenderloin tossed in black pepper and onions | 115 |
| | 東方式香煎牛柳 "Cantonese style" pan seared beef tenderloin with Chinese barbeque sauce | 115 |
| | | 113 |
| | 乾煸滑牛肉 Wok fried sliced prime beef tenderloin with fragrant garlic, butter and soya sauce | 108 |
| | 鎮江彩膠脆牛柳 | |
| | Crispy stir fried prime beef tenderloin with vinaigrette sauce and peppers | 108 |
| | 薑蔥柱候醬炒鹿片 | |
| | Stir fried Australian venison with ginger and onions in brown sauce | 108 |
| | 青芥野菌鹿扒 Australian venison steak served with field mushrooms in wasabi sauce | 108 |
| | | 100 |
| • | 中式香草煎羊扒 Australian lamb cutlets marinated in white onions and rosemary barbeque sauce | 126 |
| | 蔥油沙茶炒羊片 Wok fried sliced lamb with asparagus and lotus root in fragrant peanut sauce | 92 |
| | 二 蔚本 | |
| | 豆腐類 BEAN CURD | |
| | | |
| | 紅燒海鮮豆腐煲 Clay pot braised bean curd with seafood and oyster sauce | 56 |
| | 金汁玉帶蛋白蒸豆腐 Steamed egg white bean curd with scallops and shimeji mushrooms in pumpkin gravy | 80 |
| | Steamea egg white bean cara with staubps and shimeh mashrooms in pampkin gravy | 00 |
| | 海堂八珍豆腐 Steamed bean curd with eight sea treasure in superior broth | 60 |
| 1 | 碧綠翡翠滑豆腐 | |
| • | Steamed bean curd with mushrooms and vegetables | 38 |
| | 黄金椒鹽豆腐 | 2.5 |
| | Doon fried hean curd with spiced salt and seasonal weaetables | 38 |

VEGETABLES

| | 清炒各類時蔬 Wok seared Hong Kong seasonal vegetables as per our waiters' recommendation | 46 |
|---|---|----|
| | 魚香茄子魚滑煲 "Szechuan style" eggplant with minced chicken and fish dumpling | 46 |
| | 川汁雞茸煎釀香茄 Braised stuffed eggplant with minced chicken and Szechuan sauce | 60 |
| | 瑶柱上湯灼時蔬 Poached seasonal greens in chicken broth and sun-dried scallops | 46 |
| | 避風塘乾煸四季豆 "Causeway Bay style" wok fried string beans with minced chicken, dried shrimps and garlic hot bean paste | 46 |
| | 魚湯浸營養蔬 Poached vegetables in milky fish broth | 56 |
| | 夏果芹香四小炒 Wok fried celery, lotus root, sweet peas and macadamia nuts with crispy cuttlefish | 56 |
| 7 | 雜菌上素腐皮包 Braised assorted mushrooms, bean curd sheet and seasonal vegetables in rich soya bean curd skin | 46 |
| 1 | 露跡尋仙霞 Wok fried Australian asparagus with assorted mushrooms and wood fungus | 56 |
| 1 | 鮮野菌小唐菜 Sautéed field mushrooms with baby cabbage | 50 |
| 1 | 鼎湖上素環 Braised duo of mushrooms with bean curd dough in crispy yam ring | 56 |
| 1 | 橄榄酱炒金瓜/百合/西芹/白果 Sautéed lily bulb with pumpkin, ginkgo nuts and celery in olive paste | 46 |
| 1 | 椒鹽四季豆 Deep fried string beans with salt and pepper | 46 |

| | 港式蟹肉乾燒伊麵 | |
|---|--|----|
| | "Hong Kong style" braised e-fu noodles with crab meat, yellow chive, bean sprout and straw mushrooms | 63 |
| j | 菜絲芝麻蕎麥麵 Toasted Japanese cha soba with vegetables and sesame dressing | 56 |
| | 上湯海鮮水餃面 Poached egg noodles in clear broth with seafood dumplings | 58 |
| | 什錦海鮮煎生面 Crispy egg noodles with assorted seafood and vegetables | 56 |
| | 滑蛋海鮮炒鴛鴦粉 Fried flat noodles and vermicelli with assorted seafood in rich egg sauce | 56 |
| | 廣式乾炒牛肉河 "Cantonese style" wok fried noodles with sliced beef and bean sprouts | 58 |
| | 香辣牛肉茄香長壽麵 Toasted longevity noodles with spicy minced beef and eggplant gravy | 98 |
| | 蝦仁酸辣麵線 Braised longevity noodles with shrimp meat in hot and sour broth | 56 |
| | 廈門乾炒蝦仁麵線 "Xiamen" style wok fried vermicelli with shrimps and vegetables | 56 |
| | 鮮菌菜苗米粉湯 Poached vermicelli with wild mushrooms and vegetables | 38 |
| | 胡椒海鮮米粉湯 Poached vermicelli with assorted seafood and vegetables in Sarawak pepper broth | 62 |
| | 極味生蝦乾炒銀絲粉 Wok fried glass noodles with blue river prawn and spicy shrimp sauce | 80 |

飯類 RICE

| 丽宝轩炒飯 LPH special seafood fried rice with spicy scallop sauce | 63 |
|--|-----|
| 鮮菇素菜薑汁炒飯 Fried rice with diced mushrooms, seasonal vegetables and ginger juice | 38 |
| 黑芝麻蟹肉炒飯 Fragrant black sesame fried rice with crab meat and asparagus | 80 |
| 雙皇海鮮炒飯 Fragrant seafood fried rice with duo of egg yolk | 82 |
| 鴛鴦燴香飯 Fragrant fried Jasmine rice topped with "Ying yang" gravy (Tomatoes, chicken gravy and creamy seafood gravy with peas) | 82 |
| 和牛青蔥炒飯 Scallion fried rice with Japanese Wagyu beef and garlic | 108 |
| 瑤柱靚白粥 Fried scallop congee served with traditional condiments | 23 |
| 金黃炸饅頭 Chinese fried rice flour bun served with condensed milk (3 pieces) | 12 |

甜品精選 DESSERTS

| P3 ++ F3 -+ 100 # ->+ +1) | |
|--|-----|
| 丽宝轩風味榴蓮班戟 LPH durian pancakes Fresh durian with whipped cream wrapped in thin crèpes | 43 |
| 而宝轩風味芒果班戟 LPH mango pancakes | |
| Fresh mango with whipped cream wrapped in thin crèpes with passion fruit sauce | 33 |
| 杏香龍眼滑豆腐 Refreshing homemade bean curd with longan and almond sauce | 20 |
| 香芒布甸, 巧克力漩條 Mango pudding with chocolate twirl | 20 |
| 香滑白咖啡布甸 White coffee pudding | 20 |
| 蜂蜜龜苓膏 Chinese herbal jelly with honey syrup and snow fungus | 20 |
| 黑芝麻奶凍 杏味雪糕,櫻桃果凍,焦糖 Black sesame panna cotta, "A classic Italian dessert transformed into a Chinese style delicacy" apricot sorbet, cherry jelly and caramel | 28 |
| 楊枝甘露 Chilled mango purée with palm seed, pomelo drops and vanilla bean ice cream | 20 |
| 綠茶千層糕配雪糕 Ocha layer cakes served with ice cream | 20 |
| 冰花清燉燕窩 Hot or chilled double boiled birds' nest with rock sugar | 196 |
| 囊汁拌官燕 Double boiled birds' nest with red dates essence | 196 |
| 薑茶黑芝麻湯丸 Double boiled sweetened ginger tea with black sesame glutinous rice dumplings | 20 |
| 羅漢五宝茶 Double boiled five treasure siraitia tea | 20 |
| 豆漿雪耳雪白果 Sweetened rich soy milk with snow fungus and ginkgo nuts | 20 |
| 香煎馬蹄糕 Pan fried homemade water chestnut cakes | 18 |