



# 怡東軒美食之最大賞推介

## YEE TUNG HEEN

### Award-Winning Recommendations

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

玉鱗魚躍逐金波 388

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

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 bun with assorted mushrooms

Shiitake mushroom 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

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

梨釀鮑鱈烤肉 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

香蔥蟹肉帶子燴飯 每位 Per Person 118

Braised rice with scallop, 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

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





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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。  
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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 roll stuffed with assorted mushrooms (six pieces) (V)	128
 子薑伴皮蛋 Preserved egg with tender ginger	98
金磚豆腐 (六件) Deep-fried bean curd cube (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 roll (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 請選擇以下兩款 Choose two from below	268
	化皮乳豬 Roasted suckling pig	268
	潮蓮燒鵝 Roasted goose	248
怡東軒	蜜汁叉燒 Barbecued pork	228
怡東軒	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
怡東軒	酒香燒鳳肝 (需時 20 分鐘) Roasted chicken liver glazed in Chinese wine (20 minutes cooking time)	128
怡東軒	太白醉雞卷 Chilled chicken roll marinated with Chinese wine	98
	爽脆海蜆 Jellyfish (N)	98
	川味羊肚耳 Marinated fungus in Sichuan style (V)	98
怡東軒	桂花沖繩涼瓜片 Sliced Okinawa bitter melon marinated with osmanthus essence (V)	98

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

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## 精選湯羹

### SOUP

#### 男、女士湯

 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 date, cordyceps flower, fish maw and silky fowl in soup	每位 348 Per Person
 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
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
花膠菲黃瑤柱羹 Fish maw soup with conpoy and Chinese chive	每位 168 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 shrimp 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 mushroom (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 pith 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
金湯蟹肉燴燕液 Braised bird's nest with crab meat in pumpkin soup	每位 268 Per Person



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## 游水海鮮

### LIVE SEAFOOD

原隻龍蝦 (約12兩) Live lobster (Approx 12 Taels) 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 Per Piece	638
生猛海中蝦 Live Shrimp 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 Per Tael	42
八兩起 Minimum 8 Taels or above		336
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 Per Piece	108
<b>清蒸原條海斑</b> <b>Steamed whole garoupa</b>		
老鼠斑 Humpback garoupa	每兩 Per Tael	98
東星斑 Leopard coral garoupa	每兩 Per Tael	88
蘇鼠斑 Panther garoupa	每兩 Per Tael	88
瓜子斑 Red Flag garoupa	每兩 Per Tael	88
杉斑 Camouflage garoupa	每兩 Per Tael	68

\*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
川式酸辣龍躉球 Supreme fish broth in Sichuan style with garoupa fillet (N)		538
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 shrimp		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
百花炸釀蟹拑 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
松茸黃耳炒智利螺片 Wok-fried sliced Chilean sea whelk with golden tremell and matsutake	498
西蘭花炒帶子 Stir-fried scallop with broccoli	468
櫻花脆魚柳 Crispy cod fillet coated with sweet & sour sauce and dried cherry blossom	368
雙冬瓦罉炆斑腩 Braised garoupa served in casserole with Shiitake mushroom and bamboo shoot	328
 酥薑珊瑚蒸斑球 Steamed garoupa fillet with crab meat and crispy ginger	每位 218 Per Person
花彫蛋白蒸蝦球 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 Braised Wagyu beef rib with sesame and onion in beef jus (N)	每位 Per Person 158 每份 Standard Portion 528
鮮花椒百合和牛粒 Wok-fried M6 Wagyu beef cube with green pepper and lily bulb	488
蒜片和牛柳粒 Wok-fried M6 Wagyu beef cube with dried garlic	488
醬皇乾爆豚肉 Sautéed pork fillet with spicy sauce	268
菜遠炒煨邊叉燒 Stir-fried sliced barbecued pork with seasonal vegetables	238
大澳蝦醬脆炸五花腩件 Deep-fried pork belly with Tai O shrimp paste	228
家鄉瑤柱馬蹄手打肉餅 Homemade steamed minced pork patty with conpoy and water chestnut	198
鮮鳳梨咕嚕肉 Sweet and sour pork with fresh pineapple	198



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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		
 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)		
 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
 漁港雞煲		288
Sautéed chicken fillet served in casserole with stewed abalone and dried shrimp		
避風塘法國布根地鵪鶉腿 (N)		268
Deep-fried Burgundy quail leg 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		228
Braised bean curd in vegetarian oyster sauce with morel mushroom (V)		
魚湯花膠木耳浸菜苗		268
Poached seasonal vegetables in fish broth with fish maw and wood fungus		
怡東軒 雞湯野生雲耳煮萬壽果	原個 Whole	98
怡東軒 Simmered papaya with brown fungus in chicken broth	每份 Standard Portion	208
怡東軒 甘栗米皇浸菜苗	每位 Per person	78
怡東軒 Poached seasonal vegetables with chestnut and conpoy in supreme rice soup	每份 Standard Portion	198
萬佛寺齋煲		198
Braised assorted vegetables in casserole with preserved bean curd sauce (V)		
欖菜乾煸法邊豆		198
Sautéed French beans with minced pork and preserved olive		
怡東軒 金鉤嫩豆炒津菜		198
怡東軒 Sautéed baby cabbage with dried Sakura shrimp and peas		

### 田園時蔬

#### Seasonal vegetables

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



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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
醬油和牛崧炒飯 Fried rice with minced Wagyu beef in chef's special soya sauce		298
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 shrimp 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 sprout		228
珍寶蝦乾豉油皇炒麵 Fried noodles with giant dried shrimp in soya sauce		228
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 egg	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

 遠年陳皮紅豆沙 (32年陳皮配日本紅豆) <b>Supreme red bean soup</b> (32 years vintage dried tangerine peel and Japanese red bean)	每位 Per Person	98
湘蓮紅豆沙 <b>Red bean soup</b>	每位 Per Person	58
 薑汁奶凍 <b>Chilled ginger milk custard</b>	每位 Per Person	58
蛋白杏仁茶 <b>Almond cream with egg white</b>	每位 Per Person	58
楊枝甘露 <b>Chilled mango cream, pomelo and sago (V)</b>	每位 Per Person	58
 懷舊栗子西米焗布甸 <b>Baked chestnut and sago pudding (N)</b> (慶祝四十五週年紀念期間限定) (Celebrating 45 <sup>th</sup> anniversary special promotion)	原價 Original price 每位 Per Person	58  45
香芒凍布甸 <b>Chilled mango pudding</b>	每位 Per Person	58
香甜綠茶脆薄罈 <b>Pan-fried green tea pancake with coconut flakes, peanut and sesame (N)</b>		58
古法馬拉糕 <b>Steamed Cantonese sponge cake</b>		58
棗皇椰汁糕 (三件) <b>Steamed date and coconut pudding (three pieces)</b>		58
話梅咸柑桔糕 (三件) <b>Chilled plum and salted citrus jelly (three pieces)</b>		58
 黑白芝麻卷 (三件) <b>Black and white sesame roll (three pieces) (N)</b>		58
迷你酥皮蛋撻 (四件) (只限午市供應) <b>Freshly baked mini egg tart (four pieces) (Available for lunch only)</b>		58



- 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.