

Tourmaline Lunch Set

(Lunch only / family style served)

上湯蝦茸釀海參, 菜香鮮蝦生煎餃

金箔魚子籠蝦餃, 蔥蒜香油星斑餃, 海鮮鮑魚葫蘆酥

Sea Cucumber Stuffed with Shrimps Paste C,G,F

Pan-fried Shrimp Dumpling with Vegetables C,G,F

Steamed Lobster Dumpling with Fish Roe and Gold Leaf C,G,F

Steamed Grouper Dumpling with Ginger Onion Sauce G,F

Deep-fried Bottle Gourd Pastry with Seafood and Abalone C,G,SF,F

帶子蝦球酸辣湯

Imperial SzeChuan-style Hot and Sour Soup C,G,SF
with Shrimps and Fresh Scallop

茶樹菇黑菌燒鴨

Roasted Black Truffle Duck with Tea Plant Mushrooms CS,G

金銀蝦乾小炒皇

Stir-fried Chives Flowers with Cuttlefish and Dried Shrimps C,SF

櫻花蝦雪花牛肉紫菜炒飯

Fried Rice with Sakura Shrimps, Minced Wagyu Beef and Seaweed C,E

雪山金瓜紫米露

Chilled Pumpkin Purée V,VG,D
with Purple Glutinous Rice and Ice-cream

大紅袍茶

Da Hong Pao

234 nett per person Minimum of 4 persons

CS = Chef's specialty C = Crustaceans D = Dairy E = Eggs F = Fish G = Gluten H = Healthy
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Ruby Dinner Set

(Individual served)

麗寶軒三冷熱葷

Lai Po Heen Specialty Appetizers

沙沙果粒爆蝦球, 蒜油芝士烤帶子, 陳醋青瓜拌海蜇頭

Tempura Prawns Tossed with Creamy Lime Sauce C

Oven-baked Scallop with Garlic and Cheese Sauce E,SF

Chilled Jellyfish with Cucumber and Marinated Aged Vinegar SB,G,SF,F

松茸海參乾貝燉雞湯

Double-boiled Chicken Soup with Sea Cucumber SF

Dried Scallops and Matsutake Mushrooms

花椒熏魷魚貝柱

Smoked Squid Shell Pillar with SzeChuan Pepper SF,E

特級花膠扣澳洲原隻六頭鮑魚

Braised Australian 6 Head Whole Abalone SF

with Supreme Fish Maw and Garden Green

蝦子滑蛋薑蔥生蝦煎生麵

Pan-fried Crispy Egg Noodles with Blue River Prawns in Egg Gravy C,E,G,SF

人參龍眼燉燕窩拼核桃牛油果酥餅

Sweetened Double-boiled Bird's Nest Soup with Ginseng and Dried Longan H

Creamy Avocado Pie with Caramelized Walnut D,E,G,VG

龍井茶

Long Jing tea

374 nett per person Minimum of 2 persons

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Diamond Dinner Set

(Individual served)

魚子醬片皮鴨

Sliced Roasted Duck Served with Caviar G

原盅椰皇海鮮湯

Double-boiled Superior Fish Bone Soup C,SF,F,H
with Prawns, Scallops, Enpiko Mushrooms and Spinach in Young Coconut

蜜汁烤銀鱈魚雲河床上

Oven-baked Honey Cod Fish with Egg White E,F

蠔皇三頭澳洲原隻吉品鮑

Braised Australian 3 Head Whole Abalone SF
with Black Mushrooms and Seasonal Vegetables

櫻花蝦雪花牛肉紫菜炒飯

Fried Rice with Sakura Shrimps
Minced Wagyu Beef and Seaweed C,E

貓山王榴槤班戟拼雪山金瓜紫米露

Chilled Musang King Durian Pancake with Whipped Cream CS,D,E,G
Chilled Pumpkin Purée with Purple Glutinous Rice and Ice-cream V,VG,D

大紅袍

Da Hong Pao tea

575 nett per person Minimum of 2 persons

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麗寶軒廚師精選

LAI PO HEEN Chef's
Recommendations

魚子醬片皮鴨 Sliced Roasted Duck Served with Caviar	CS,G,SB,D E,P	178
原盅椰皇海鮮湯 Double-boiled Superior Fish Bone Soup with Prawns, Scallops, Enpiko Mushrooms and Spinach in Young Coconut	CS,C,SF,F,H	136
澳洲六頭鮑魚有機豆腐海參 Braised Australian 6 head Abalone Bean Curd, Mushrooms and Sea Cucumber	C,SF,E,SB,CS,G	170
蜜汁烤銀鱈魚 Baked Black Codfish with Honey and Spinach	CS,E,SB,F,G SF,D	198
澳洲十頭鮑魚酥 Australian 10 head Abalone in Puff Pastry	C,D,E,G,SF CS,SB	170
麗寶軒馳名黑椒牛仔粒 Lai Po Heen's Wok-fried Cubed Beef Tenderloin with Black Pepper and Onions	CS,E,SB,SF,G	94
黑蒜醬蝦仁鮮蘆筍炒飯 Fried Rice with Black Garlic Paste, Shrimps and Asparagus	CS,C,E,H,G SB,SF	104

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前菜類

APPETIZER

北 京 片 皮 鴨	CS,G,SB,E,D,G	190
Traditional Roasted Peking Duck (Whole Duck)		
Your Choice of Second Preparation		
薑 蔥 炒 Sautéed with Spring Onions and Ginger	SB,S,G	
炒 鴨 鬆 Sautéed and Served with Iceberg Lettuce	SF,G,SB	
炒 麵 或 炒 飯 Wok-fried with Rice or Noodles	E,G,SB,SF	
特 式 醬 或 黑 椒 Wok-fried with Extraordinary Sauce or Black Pepper Sauce	SF,SB,G	
烘 烤 蜂 蜜 鵝 肝 牛 油 果	CS,G,SB	198
Baked Foie Gras and Avocado Wrapped with Honey Sauce		
陳 醋 青 瓜 拌 海 蜇 頭	SB,G,SF,F	86
Chilled Jellyfish and Cucumber Marinated in Aged Vinegar		
蒜 油 芝 士 烤 帶 子	CS,D,E,SF,G,SB	104
Oven-baked Scallops with Garlic and Cheese		
沙 沙 果 粒 爆 蝦 球	CS,C,E,D,SF,G	94
Tempura Prawns Tossed in Creamy Lime Sauce		
麻 辣 手 撕 走 地 雞	SB,N,G,SF	72
SzeChuan-style Hand Shredded Free Range Chicken in Chillies Oil		
魚 子 醬 片 皮 鴨	CS,G,SB,D	178
Sliced Roasted Duck Served with Caviar	E,P	

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湯羹類

SOUPS

老火湯一直是中國南方烹飪的傳統, 把各類 配得宜的原料一同慢火熬製
取其精華以達到保健和美容的療效

Chinese cuisine has a long history of specially prepared soups featuring a vast
selection of ingredients designed to enhance health, beauty and vitality
Allow our chef to prepare one for you.

貢品佛跳牆	CS,SF,F,H	295
Buddha Jump Over The Wall		
Double-boiled Australian Abalone with Fish Maw		
Sea Cucumber, Black Mushrooms and Dried Scallop		
特色功夫湯	CS,SF,F,H	220
Signature Double-boiled Soup Served in Traditional		
“Kung Fu Pot”		
Fish Maw, Australian 10 Head Abalone, Spring Morels		
Dried Scallop, Flavored with Cordyceps		
原盅椰皇海鮮湯	CS,C,SF,F,H	136
Double-boiled Superior Fish Bone Soup		
with Prawns, Scallops, Enpiko Mushrooms		
and Spinach in Young Coconut		
魚骨濃湯燉花膠	SF,F,H	60
Double-boiled Superior Fish Bone Soup with Fish Maw		
松茸海參幹貝燉雞湯	SF,H,F	76
Double-boiled Chicken Soup with Sea Cucumber		
Dried Scallops and Matsutake Mushrooms		
螺頭花膠炖湯	SF,F,C	60
Double-boiled Fish Maw Soup		
with American Dried Whelk Meat		
Chicken and Dried Scallops		

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	養生黑蒜燉雞湯	SF,F,H,C	60
	Double-boiled Chicken Soup with Fish Maw and Black Garlic		
	帶子蝦球酸辣羹	CS,C,E,SF SB,G	30
	Imperial SzeChuan-style Hot and Sour Broth with Shrimps and Fresh Scallops		
	竹笙瑤柱龍皇羹	C,E,SF,F,G	30
	Braised Assorted Seafood Broth with Bamboo Pith and Dried Scallops		
	天籽蘭花石斛燉竹絲雞	CS,SF,H,SB F,C	52
	Double-boiled Black Chicken Soup with Dendrobium and Dendrobium Orchid		

燕窩鮑魚,海參及花膠類

BIRDS ’NEST, ABALONE
SEA CUCUMBER, FISH MAW

菜膽花膠燉官燕 Double-boiled Imperial Bird's Nest with Fish Maw in Chicken Consommé	SF,F,G,SB,C	274
燕窩葛仙米龍蝦羹 Braised Bird’s Nest Soup with Lobster and Assorted Seafood	C,SF,F,SB,E	230
碧綠十八頭澳洲原隻吉品乾鮑 Braised Australian 18 Head Whole Abalone with Seasonal Vegetables	SF,CS,C,G SB,F	432
蠔皇三十頭澳洲原隻吉品乾鮑 Braised Australian 30 Head Whole Dried Abalone with Black Mushrooms and Seasonal Vegetables	CS,SF,C,G SB,F	340
特級花膠扣澳洲原隻六頭鮑魚 Braised Australian 6 Head Whole Abalone with Supreme Fish Maw and Garden Greens	SF,F,CS,C G,SB	230
澳洲六頭鮑魚海參鵝掌 Braised Australian 6 Head Whole Abalone with Sea Cucumber and Goose Web	CS,SF,C,G SB,F	182
澳洲十頭鮑魚羊肚菌有機豆腐 Braised Australian 10 Head Abalone with Morel Mushrooms and Homemade Organic Bean Curd	SF,C,E,SB,G,F	125

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游水鮮魚類

LIVE AND FRESH FISH

(per 100 gram)

龍 虎 斑 F	荀 殼 F	東 星 斑 F
Dragon Tiger	Soon	Coral
Grouper (Seanutri)	Hock (Marble Goby)	Trout (East Star)
32	45	72

游 水 魚 烹 調 方 法

Fish Preparation

清 蒸	G,SB,F
Steamed with Light Soy Sauce	
油 浸	G,SB,F
Deep-fried and Served in Light Soy Sauce	
油 泡	F,E,SB,G
Stir-fried with Chives and Sweet Bean	

游水海鮮類

LIVE AND FRESH SEAFOOD

老虎蝦 C	大生蝦 C	澳洲龍蝦 C	澳洲龍蝦仔C	銀鱈魚 F
Tiger Prawn (per 100 grams)	Blue River Prawn	Australian Lobster (per 100 gram)	Baby Australian Lobster (per piece 500grams+ -)	Black Codfish Fillet (per 100 grams)
37	34	134	447	107

游水龍蝦烹調方法

Lobster Preparation

上湯焗 Simmered in Bouillon	D,G,SF,SB
薑蔥炒 Wok-fried with Ginger and Spring Onion	D,G,SF,SB
椒鹽 Fried with Spice, Salt and Pepper	D,G,SF,SB
蒜蓉粉絲蒸 Steamed with Vermicelli and Minced Garlic	D,G,SF,SB
鮮果沙律 Tropical Fruits Salad with Lemon Dressing	E,F,G,D
特式醬 Wok-fried with Extraordinary Sauce	D,G,SF,E,SB
黃金鹹蛋 Stir-fried with Salted Egg Yolk	E,D,G,SB,SF

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澳洲龍蝦仔烹調方法
Australian Baby Lobster

奶油 Sautéed with Oriental Butter Sauce	D,E,G,SF SB
沙 沙 果 粒 Tempura Battered Tossed in Creamy Lime Sauce	C,E,D,G
特 式 醬 Wok-fried with Extraordinary Sauce	C,SF,SB,G,C
蒜 油 芝 士 烤 Oven-baked with Butter and Parmesan Cheese Crust	CS,D,E,G SF,SB

鮮蝦烹調方法
Prawn Preparation

芝 士 烤 Oven-baked with Butter and Parmesan Cheese Crust	CS,D,E,C,SB SF,G
上 湯 焗 Simmered in Bouillon	C,D,G,SF,SB
豉 油 皇 Wok-fried with Superior Soy Sauce	C,G,SB,F
黃 金 鹹 蛋 Stir-fried with Salted Egg Yolk	C,E,D,G,SF SB
蛋 白 蒸 Steamed with Egg White	E,SF,SB

銀鱈魚烹調方法
Black Codfish Preparation

芝士烤
Oven-baked with Butter and Parmesan Cheese Crust

CS,D,E,SB,SF,G

黑椒烤
Baked with Black Pepper and Green Vegetables

D,F,G,SF,SB

蒜子砂煲燜
Wok-braised with Garlic and Mushrooms

F,G

豆酥黃燜
Steamed with Pickled Chilli and Soy Crumbs

G,SB,F,SF

海鮮類

SEAFOOD

籠仔金銀蒜蒸糯米蝦 Steamed Prawns with Minced Garlic and Glutinous Rice in Bamboo Basket	C,SF,SB,G	40
花椒燻魷魚貝柱 Smoked Squid Shell Pillar with Szechuan Pepper	SF,G,E,SB	199
特式醬油雞縱炒蝦球 Wok-fried Prawns with Termite Mushrooms and Extraordinary Sauce	C,E,SF,SB,D,G	178
龍虎斑魚炆茄子 Braised Dragon Tiger Grouper with Eggplants Spring Onions and Oyster Sauce	CS,E,SF,F,SB	114
名廚招牌奶油蝦球 Sautéed Prawns with Oriental Butter Sauce	CS,C,D,E,G SB,SF	94
桂林醬爆炒蝦球 Stir-fried Prawns with Gui Lin’s Sauce	C,E,G,SF,SB	94
勝瓜炆冬粉明蝦 Braised Prawns with Luffa and Glass Noodles	C,SF,SB,G	72
蜜汁烤銀鱈魚 Baked Black Codfish with Honey and Spinach	CS,E,SB,F,G SF,D	198

家禽類

POULTRY

茶樹菇黑菌燒鴨 Roasted Black Truffle Duck with Tea Plant Mushrooms (Half Duck)	CS,G,SB,SF,D,E	114
亞麻籽燒走地雞 Marinated Crispy Free Range Chicken with Flaxseed (Half Chicken)	CS,G,SB,SF,D,E	94
玫瑰豉油走地雞 Red Braised Soy Sauce with Free Range Chicken (Half Chicken)	G,SB,N,SF	72
黑松露焗走地雞 Braised Free Range Chicken with Black Truffle	F,G,H,CS SF,SB	72
秘製三杯走地雞 Wok-fried Free Range Chicken with Basil Leaves and Sweet Soy Sauce	F,G,H,CS SF,SB	72
宮保爆走地雞球 KungPo-style Free Range Chicken Wok-fried Boneless Diced Chicken with Dried Chillies	F,G,H,CS,SF SB,N	72
川式辣子走地雞 SzeChuan-style Spicy Free Range Chicken	F,G,H,CS,SF SB,N	72

牛及羊類

BEEF AND LAMB

琥珀蒜片和牛粒 Wok-seared Diced Australian Wagyu Beef Sirloin with Sliced Garlic and Caramelized Walnuts	CS,N,G,C,D,E SF,SB	348
京葱煎爆澳洲牛腩排 Sautéed Diced Australian Beef Short Rib with Leek and Superior Soya Sauce	D,SF,SB,F,E G,C	158
乾煸牛肉絲 Stir-fried Crisp Shredded Beef with Sesame and Barbeque Sauce	D,SF,SB,F,E G,C	176
京燒牛肋骨伴饅頭 Braised Beef Short Ribs Served with Steamed Buns	G,D,SF,SB,E	168
麗寶軒馳名黑椒牛仔粒 Lai Po Heen’s Wok-fried Cubed Beef Tenderloin with Black Pepper and Onions	CS,E,SB,SF,G	94
野味醬焖牛筋腩 Stewed Beef Tendon and Beef Brisket in Bean Paste	D,SF,SB,F,E G,C	100
川椒炒澳洲羊排 Wok-fried Marinated Lamb Chop with Dried Chillies and Garlic Chips	D,SF,SB,E G,C	125
蒙古爆羊肉 Wok-fried Sliced Lamb Leg in Mongolian-style	D,SF,SB,C,E F,G	62
川式鍋巴炒羊肉 Stir-fried Lamb Leg in SzeChuan-style with Crispy Rice Crackers	D,SF,SB,E G,C	78

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豆腐時蔬類

BEAN CURD AND VEGETABLES

龍蝦丁麻婆豆腐 SzeChuan-style “Mapo” Bean Curd with Diced Lobster	CS,C,G,SF,SB	190
上湯浸澳洲菠菜苗 Poached Australian Baby Spinach in Superior Stock	C,H,SF,SB,G,F	94
黑皮雞樅菌扒有機豆腐露筍 Homemade Organic Bean Curd Sautéed Asparagus and Enpiko Mushrooms	CS,E,SF,SB,H	61
金銀蝦乾小炒皇 Stir-fried Chives Flowers with Cuttlefish and Dried Shrimps	CS,C,SF,F,G	84
清爽淮山時蔬 Stir-fried Chinese Yam with Asparagus Butternut Fungus, Macadamia and Seasonal Vegetables	F,G,E,C,N SF,SB	34
蠔皇素鮑片 Stewed Vegetarian Abalone with Bamboo Pith	G,V,VG	52
羅漢燴上素 Braised Lo Hon-style Vegetables	V,VG,G	30
白果鮮竹扒時蔬 Braised Ginkgo Nuts with Bean Curd Sheet and Seasonal Vegetables	VG,V,G	40

麵類

NOODLES

龍蝦秋官米線湯 Qiu Guan Rice Noodles with Lobster in Superior Stock	C,SF,SB,E,G	210
蝦子滑蛋薑蔥生蝦煎生麵 Pan-fried Crispy Egg Noodles with Blue River Prawns in Egg Gravy	CS,C,E,G,SF,SB	66
黑椒海鮮炒拉麵 Stir-fried Hand-pulled Noodles with Scallops, Squids, Fish Fillets Black Pepper, Capsicum and Soy Sauce	D,E,F,G,SF,SB	52
蝦子花膠筒撈麵 Braised Egg Noodles with Fish Maw and Shrimp Roe	CS,E,G,SB,F SF	88
黑松露鮮黑雞樅菌燜伊麵 Braised Ee Fu Noodle with Enpiko Mushrooms and Black Truffle	CS,E,G,SF,SB	76

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飯類

RICE

櫻花蝦雪花牛肉紫菜炒飯	E,F,G,H,SF,SB	220
Fried Rice with Sakura Shrimps		
Minced Wagyu Beef and Seaweed		
龍蝦鮑魚生拆蟹肉泡脆米飯	E,F,G,SF,SB	204
Poached Crispy Rice with Crab Meat		
Lobster and Abalone in Superior Stock		
黑松露帶子蛋白炒飯	CS,E,SF,C,G,F	94
Fragrant Black Truffle Fried Rice with		
Scallops and Egg White		
特色醬海鮮炒飯	C,E,SF,SB	62
Special Seafood Fried Rice with Extraordinary Sauce		
黑蒜醬蝦仁鮮蘆筍炒飯	CS,C,E,H,G	104
Fried Rice with Black Garlic Paste, Shrimps and Asparagus	SB,SF	

甜品精選

DESSERTS

鹹蛋雪糕甜紅豆醬 Lai Po Heen’s Salted Egg Ice-cream Served with Red Bean Paste	CS,D,E,N	14
紅糖薑冰淇淋 Homemade Brown Sugar Ginger Ice Cream	CS,D,E	14
雪糕楊枝灑甘露 Chilled Mango Purée with Vanilla Ice-cream Sago and Pomelo	CS,D	14
添加燕窩 Add on Bird's Nest		212
風味香芒果班戟 Lai Po Heen’s Mango Pancakes with Whipped Cream	D,E,G	19
百香果香芒布甸 Chilled Mango Pudding Served with Passion Fruit Sauce	VG,D,V,H	14
青柠鲜果香茅凍 Lemon Grass Jelly with Fresh Lime Sorbet	VG,V,H	19
人參龍眼燉燕窩 Sweetened Double-boiled Bird's Nest Soup with Ginseng and Dried Longan	H	178

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核 桃 牛 油 果 酥 饼			D,E,G,N	19	
Creamy Avocado Tart with Caramelized Walnut					
杏 脯 桃 膠 燉 雪 梨			VG,V,H	14	
Sweetened Double-boiled Snow Pear					
with Dried Apricot and Peach Gum					
雪 山 金 瓜 紫 米 露			VG,D	8	
Chilled Pumpkin Purée with Purple Glutinous Rice					
and Ice-cream					
蛋 白 生 磨 杏 仁 茶			CS,E,H	19	
Sweetened Double-boiled Almond Cream					
with Egg White					
貓 山 王 榴 蓮 班 戟			CS,D,E,G,V	52	
Musang King Durian Pancakes			G,SB		
with Whipped Cream					

中國茶

CHINESE TEA SELECTION

(Per Person)

珍珠香片	19
Pearl Jasmine	
8年普洱	19
8 Years Aged Pu Erh	
菊普	19
Kook Po	
菊花	19
Chrysanthemum	
龍井	19
Long Jing	
凍頂烏龍	19
Tung-ting Oolong	
一線天	19
Yi Xian Tian	
鐵觀音	19
Ti Kuan Yin	
白牡丹	19
Pai Mu Tan	
大紅袍	35
Da Hong Pao	

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