

Fire Opal Set

麗寶軒二小碟

蒜油芝士烤帶子

Lai Po Heen specialty appetizers

Oven-baked scallop with garlic and cheese sauce

冰梅櫻桃番茄仔

Preserved cherry tomato with vinegar and plum

養生黑蒜燉雞湯

Double-boiled chicken soup with fish maw and black garlic

港式掛爐燒鴨

Crispy roasted duck with plum sauce

芝士蒜茸焗龍虎斑

Oven-baked dragon tiger groupers with garlic and cheese sauce

宮保爆蝦球

Wok-fried prawns with dried chillies

黃燜蒜子什蔬

Stir-fried assorted fresh vegetables

蟹肉乾燒伊麵

Braised ee-fu noodles with crab meat and yellow chives

養顏黑糖珊瑚草

Chilled coral weed with brown sugar, red date and longan

普洱茶

Pu Er tea

305 per person

Minimum of 4 person



= Chef's specialty



= Vegetarian



= Vegan



= Sustainability

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We endeavor to source for local and sustainable ingredients whenever possible

Chrysoberyl Set

麗寶軒三小碟

沙沙果粒爆蝦球

Lai Po Heen specialty appetizers

Tempura prawns tossed in creamy lime sauce

冰梅櫻桃番茄仔

Preserved cherry tomato with vinegar and plum

芝麻蜂蜜白飯魚

Golden fried silver whitebait fish with honey and sesame

天籽蘭花石斛燉竹絲雞

Double-boiled black chicken soup with dendrobium and dendrobium orchid

蒙古風沙雞

Marinated roasted crispy chicken with soya dipping sauce and garlic

特式醬油雞縱炒蝦球

Wok-fried prawn with termite mushroom and extraordinary sauce

蜜汁烤三文魚

Baked salmon fillets with honey and onion rings

鮑魚羊肚菌有機豆腐

Braised whole abalone and morel mushrooms with homemade organic beancurd

黑松露帶子蛋白炒飯

Fragrant fried rice with black truffles, scallops and egg white

蓮蓉窩餅

Crispy Chinese pancakes with lotus paste

雪蓮桃膠杏仁茶

Hot sweetened almond cream with peach resin and snow lotus seed

鐵觀音茶

Ti Kuan Yin tea

347 per person

Minimum of 4 persons



= Chef's specialty



= Vegetarian



= Vegan



= Sustainability





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Sapphire Set (Individual served)

麗寶軒四小碟	Lai Po Heen specialty appetizers
沙沙果粒爆蝦球	Tempura prawns tossed in creamy lime sauce
蒜油芝士烤帶子	Oven-baked scallop with garlic and cheese sauce
冰梅櫻桃番茄仔	Preserved cherry tomato with vinegar and plum
麻辣蟲草花鮮腐竹	Chilled beancurd sheets with cordyceps mushrooms Szechuan-style
天籽蘭花石斛燉竹絲雞	Double-boiled black chicken soup with dendrobium and dendrobium orchid
名廚招牌奶油蝦球	Sauteed prawns with oriental butter sauce
川椒炒澳洲羊排	Wok-fried marinated lamb chops with dried chilies and garlic chips
鵝肝櫻花蝦炒飯	Fried rice with dried Japanese shrimp and foie gras
蘋果燉南杏雪耳	Double-boiled apple with snow fungus
白牡丹	Pai Mu Tan

252 per person

Minimum of 2 persons

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Ruby Set (Individual served)

麗寶軒三小碟	Lai Po Heen specialty appetizers
沙沙果粒爆蝦球	Tempura prawns tossed in creamy lime sauce
蒜油芝士烤帶子	Oven-baked scallop with garlic and cheese sauce
陈醋青瓜拌海蜇頭	Chilled jellyfish with cucumber and marinated aged vinegar
秘魯瑪卡清燉花膠肚湯	Double-boiled fish maw soup with morels, chicken, dried scallops and maca
蜜汁烤銀鱈魚	Baked black codfish fillet with honey and spinach
十頭鮑魚羊肚菌有機豆腐	Braised baby whole South African Abalone and morel mushrooms with homemade organic beancurd
麗寶軒海鮮炒飯	Lai Po Heen special seafood fried rice with "XO" sauce
雪糕楊枝甘露	Chilled mango purée, plum seed, pomelo drops and vanilla ice cream
龍井茶	Long Jing tea

399 per person

Minimum of 2 persons

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Diamond Set (Individual served)

魚子醬片皮鴨	Sliced roasted duck served with caviar
原盅椰皇海鮮湯	Double-boiled chicken soup with prawn, scallops, enpiko and spinach in young coconut
蜜汁烤銀鱈魚雲河床上	Oven-baked honey cod fish fillet with egg white
蠔皇原隻鮑魚花菇	Braised whole abalone with black mushrooms and seasonal vegetables
蝦子花膠筒撈麵	Braised egg noodles with fish maw and shrimp roe
貓山王榴槿班戟	Lai Po Heen musang king durian pancake fresh durian with whipped cream
大紅袍	Da Hong Pao
512 per person	Minimum of 2 persons





特式點心類

Dim Sum Varieties

 南非十頭鮑魚酥	South African 10 head abalone puff pastry	158
 麗寶軒黑天鵝酥	Deep-fried charcoal dumpling stuffed with duck meat and white radish	40
三式點心拼盤	Signature dim sums platter	44
原粒鮑魚燒賣皇	Steamed abalone with shrimps, chicken siew mai and fish roe	
翡翠晶瑩蝦餃皇	Crystal jade shrimp dumplings	
香芒炸蝦筒	Golden fried prawn and mango rolls with breadcrumbs	
原粒鮑魚燒賣皇	Steamed whole abalone, shrimps and chicken siew mai	44
帶子鮑魚鳳眼餃	Steamed scallop, baby abalone dumplings	59
翡翠晶瑩蝦餃皇	Crystal jade shrimp dumplings (Har Kaw)	40

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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 302

原盅椰皇海鮮湯

Double-boiled chicken soup with prawn, scallops, enpiko and spinach in young coconut 189

南非鮑魚有機豆腐關東遼參

Braised South African abalone 5 head with organic tofu, meat and scallop mushroom and Japanese sea cucumber 441

芙蓉蒸龍蝦鉗魚子醬

Steamed lobster claws with eggs and caviar 168

蜜汁烤銀鱈魚

Baked black codfish fillet with honey and spinach 231

麗寶軒馳名黑椒牛仔粒

Lai Po Heen wok-fried cubed beef tenderloin with black pepper and onions 208

蝦子花膠筒撈麵

Braised egg noodles with fish maw and shrimp roe 126

黑松露鮮黑雞樅菌燜伊麵





Braised e-fu noodle with enpiko mushroom and black truffle 95

鵝肝海胆松露蝦炒飯

Fried rice with truffle, sea urchin and foie gras 252

貓山王榴蓮班戟

Lai Po Heen musang king durian pancakes
Fresh durian with whipped cream 92

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前菜類

APPETIZER

北京片皮鴨

Roasted traditional Peking duck served with condiments (half duck) 166

Your choice of second preparation

薑蔥炒 Sautéed with spring onions

炒麵或炒飯 Wok-fried with rice or noodles

特式醬或黑椒 Wok-fried with extraordinary sauce or black pepper sauce

凍鮑片拌海蜇

Chilled sliced abalone with marinated jellyfish 135

陈醋青瓜拌海蜇頭

Chilled jellyfish and cucumber marinated in aged vinegar 135

爆炒鵝肝松拌脆薯球

Wok-fried foie gras mixed in crispy potato balls 103

蒜油芝士烤帶子

Oven baked scallop with garlic and cheese sauce 103

金沙粉軟殼蟹

Crispy fried soft-shell crab with garlic and oats 103

沙沙果粒爆蝦球

Tempura prawns tossed in creamy lime sauce 103

芝麻蜂蜜白飯魚





Golden fried silver whitebait fish with honey and sesame 58

冰梅櫻桃番茄仔





Preserved cherry tomato with vinegar and plum 32

麻辣蟲草花鮮腐竹

Chilled beancurd sheets with cordyceps mushrooms Szechuan style 32

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湯羹類


SOUPS

老火湯一直是中國南方烹飪的傳統, 把各類搭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.

 **貢品佛跳牆** (*one day in advance*)
Buddha Jump Over The Wall
Double-boiled South Africa 5 head abalone, fish maw, sea cucumber, black mushrooms and dried scallop 525


 **特色功夫湯**
Signature double-boiled soup served in traditional “Kung Fu Pot”, fine fish maw, Australian 10-head abalone, spring morels, dried scallop, flavored with cordyceps 189

 **秘魯瑪卡清燉花膠湯**
Double-boiled fish maw soup with morels chicken, dried scallops and maca 116

養生黑蒜燉雞湯
Double-boiled chicken soup with fish maw and black garlic 79

天籽蘭花石斛燉竹絲雞
Double-boiled black chicken soup with dendrobium and dendrobium orchid 71

竹筴瑤柱龍皇羹
Seafood Soup with bamboo pith and dried scallops 50

 **宮庭蝦球酸辣羹**
Imperial Szechuan style hot and sour soup 50

順德家鄉拆魚羹
Fish soup traditional Shunde style 50


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 consomme 357

燕窩葛仙米龍蝦羹
Braised bird nest soup with lobster and assorted seafood 294

碧綠墨西哥鮑魚
Braised Mexican whole abalone with seasonal vegetables 945

 **蠔皇原隻南非鮑**
Braised South Africa whole abalone with black mushrooms and seasonal vegetables 525

蟹粉扒煎釀關東遼參
Sea cucumber stuffed with minced prawns and topped with hairy crab meat and roe 420

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特級花膠扣原只鮑魚

Braised 5 head South African whole abalone with supreme fish maw and garden greens 305

十頭鮑魚伴關東遼參

Braised 10 head whole South African whole abalone with Japanese sea cucumber and broccoli 294

紅燒瑤柱特級花膠

Braised fish maw with sun-dried scallop and garden greens in premium oyster sauce 168

十頭鮑魚羊肚菌有機豆腐

Braised 10 head whole South Africa abalone and morel mushrooms with homemade organic bean curd 137

游水鮮魚類


LIVE AND FRESH FISH





(Daily market price)

 珍珠龍虎斑 Dragon Tiger Grouper	荀殼 Soon Hock	東星斑 Coral trout (East Star) (Order one day in advance)
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游水魚烹調方法

Fish Preparation

 清蒸 / 油浸	Steamed or deep fried with light soy sauce
薑蒜蒸	Steamed with candied garlic and ginger in soy sauce
薑蔥炒	Stir-fried with ginger and spring onion
油泡	Stir-fried with chives and sweet bean

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游水海鮮類

LIVE AND FRESH SEAFOOD

(Daily market price)

老虎蝦	大生蝦	澳洲龍蝦	肉蟹	澳洲龍蝦仔
Tiger Prawn	Blue River	Australian Lobster	Crab	Baby Australian Lobster




游水龍蝦烹調方法

Lobster Preparation

上湯焗	Simmered in bouillon
薑蔥炒	Wok-fried with ginger and spring onions
 蒜油芝士烤	Oven-baked with a butter and parmesan cheese crust
椒鹽	Fried with spicy salt
蒜蓉粉絲蒸	Steamed with vermicelli and garlic
黃金鹹蛋	Stir-fried coated with salted egg yolk
奶油	Sauteed with oriental butter sauce


鮮蝦烹調方法



Prawn Preparation

 芝士烤	Oven-baked with butter and parmesan cheese crust
上湯焗	Simmered in bouillon
 豉油皇	Wok-fried with fine soy sauce
 黃金鹹蛋	Stir-fried coated with salted egg yolk
蛋白蒸	Steamed with egg white sauce





生蟹烹調方法

Crab Preparation

 蛋白蒸	Steamed with egg white
牛油黑椒	Wok fried with butter and black pepper
辣子醬	Wok-fried with chili sauce
特式醬	Wok-fried with extraordinary sauce
銀絲粉	Slow cooked with glass noodles and rich chicken broth

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游水海鮮類

LIVE AND FRESH SEAFOOD

(Daily market price)

鮑魚仔	象拔蚌	銀鱈魚	生蠔	阿拉斯加蟹
Australia abalone	Canada geoduck	Black codfish fillet	Wild Oyster	Alaska crab (order one day in advance)

鮑魚仔烹調方法

Australia abalone preparation

清蒸	Steamed and served with soya sauce
豉汁醬蒸	Steamed with black bean and soya sauce
金銀蒜蒸	Steamed with garlic and soya sauce


象拔蚌烹調方法

Geoduck preparation

刺身	Sashimi with superior soups
特式醬	Wok-fried with extraordinary sauce

銀鱈魚烹調方法

Black codfish preparation

 清蒸 / 油浸	Steamed or deep fried with light soy sauce
蒜子燜	Wok-braised with garlic and mushrooms
豆酥黃燜	Steamed with pickled chili and soya crumbs

生蠔烹調方法




Wild oyster preparation

豉汁醬蒸	Steamed with black bean and soya sauce
蒜油芝士烤	Oven-baked with a butter and parmesan cheese crust
新鮮去殼	Fresh shuck with tobiko, lemon and tabasco





阿拉斯加蟹烹調方法

Alaska crab preparation

清蒸	Steamed and served with soya sauce
上湯焗	Simmered in bouillon
金銀蒜蒸	Steamed with garlic and soya sauce

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海鮮類




SEAFOOD

 籠仔金銀蒜蒸糯米蝦	Steamed prawn with glutinous rice and minced garlic in bamboo basket	68
 蟹粉海鮮石榴球龍蝦湯	Steamed seafood “money bag” with hairy crab roe in lobster broth	294
白菌油鮮奶炒蟹肉帶子	Fried egg white with crab meat and scallop topped with white truffle oil	189
特式醬油雞樅炒蝦球	Wok-fried prawn with termite mushroom and extraordinary sauce	208
勝瓜冬粉明蝦	Braised luffa and prawn with glass noodle	113
 龍虎班魚腩茄子	Braised dragon tiger grouper belly with eggplant, spring onions and oyster sauce	145
 名廚招牌蝦球	Sauteed prawns with oriental butter sauce	145

家禽類

POULTRY

 茶樹菇黑菌燒鴨	Black Truffle Duck, roasted with tea plant mushroom	176
煙熏香茅妙齡雞	Apple wood smoked crispy young chicken with lemongrass	65
蒙古風沙雞	Marinated crispy chicken with soya dipping sauce and garlic (half chicken)	82
秘製三杯雞	Wok-fried chicken with basil and sweet soy sauce	59
 宮保爆雞球	Kung pao chicken Wok-fried diced boneless chicken with dried chillies	59

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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 408

煎爆胡椒澳洲肉眼皇

Sauteed diced Australian wagyu beef rib-eye with peppercorn and chili 355

牛肝菌彩椒炒澳洲牛柳

Wok-fried Australian beef tenderloin with porcini mushroom and oyster sauce 231

無花果雪莉牛肋骨

Braised beef short ribs, Chinese snow pear with fig sauce 145

川椒炒澳洲羊排

Wok-fried marinated lamb chops with dried chilies and garlic chips 208

蒙古爆羊肉

Wok-fried Mongolian-style sliced lamb 134

川式鍋巴炒羊肉

Szechuan style Stir-fried slice lamb with rice cracker 113

豆腐時蔬類

BEAN CURD AND VEGETABLES

龍蝦丁麻婆豆腐

Szechuan-style “Mapo” beancurd with diced lobster 198

珊瑚勝瓜蟹粉豆腐

Braised crab meat and crab roe with homemade organic beancurd and luffa melon 126

黑皮雞樅菌扒有機豆腐露筍

Sauteed asparagus with homemade organic beancurd, enpiko mushrooms and dried scallops 71

濃湯鮮竹花膠絲浸時蔬

Poached premium fish maw, fresh beancurd sheets in superior stock 198

不是炒飯





Stir-fried diced bean sprouts with eggs and vegetables 50

炒各類時蔬

Stir-fried assorted fresh vegetables 50

乾煸四季豆

Stir-fried string beans with minced chicken and dried chilies 50

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健康生活素緣

VEGETARIAN DISHES

 羅漢上素 Braised "Lo Hon" style vegetables	74
 蠔皇素鮑片 Stewed vegetarian abalone with bamboo pith	84
碧綠腐皮卷 Beancurd sheet stuffed with vegetables	63
白果鮮竹扒時蔬 Braised ginkgo nuts and beancurd sheet with seasonal vegetables	50


麵類




NOODLES

龍蝦湯上海麵 Shanghai noodles with diced lobster in lobster broth	294
蟹粉滑蛋蝦仁河粉 Wok fried rice noodle with crab roe, shrimps and eggs gravy	126
蝦子滑蛋薑蔥生蝦煎生麵 Pan-fried crispy egg noodles with blue river prawns and egg gravy	137
蟹肉乾燒伊麵 Braised ee-fu noodles with crab meat and yellow chives	92





飯類

RICE

黑松露帶子蛋白炒飯 Fragrant scallops rice with black truffles, scallops, egg white and fish roe	92
 麗寶軒海鮮炒飯 Lai Po Heen special seafood rice with "XO" sauce	84
精製櫻花蝦皮烏賊墨海鮮炒飯 Fragrant squid ink seafood fried rice with sakura dried shrimps	84

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甜品精選





DESSERTS

 鹹蛋雪糕甜紅豆醬	Lai Po Heen salted egg ice cream with red bean paste	29
雪糕楊枝灑甘露	Chilled mango puree with vanilla ice cream, sago and pomelo	29
添加燕窩	Add on bird's nest	242
麗寶軒風味芒果班戟	Lai Po Heen mango pancakes Fresh mango with whipped cream	37
百香果香芒布甸	Chilled mango pudding with passion fruit sauce	32
養顏黑糖珊瑚草	Chilled coral weed with brown sugar, red dates and longan	29
人參龍眼燉燕窩	Double-boiled bird's nest with ginseng and dried longan	273
雪蓮桃膠杏仁茶	Hot sweetened almond cream with peach resin And snow lotus seed	29
 蘋果燉南杏雪耳	Double boiled apple with snow fungus	29





中國茶

CHINESE TEA SELECTION

	Per person
珍珠香片	
Pearl Jasmine tea	15
普洱茶	
Pu Erh tea	15
菊普茶	
Kook Po tea	15
菊花茶	
Chrysanthemum tea	15
龍井茶	
Long Jing tea	15
桃子烏龍	
Peach Oolong	15
玫瑰紅茶	
Red Roses	15
鐵觀音	
Ti Kuan Yin	15
白牡丹	
Pai Mu Tan	15
大紅袍	
Da Hong Pao	30

 = Chef's specialty  = Vegetarian  = Vegan  = Sustainability

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We endeavor to source for local and sustainable ingredients whenever possible.

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