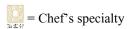
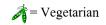
麗寶軒鸿运鱼生

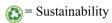
Chinese New Year Yee Sang

虎生威撈生 (one day in advance) MO auspicious fan yee sang shredded treasures and black currant plum (Salmon Fish, Sea Urchin, Gold Leaf, Black Truffles, Salmon roe)		1000
季節魚片撈生 Season yee sang shredded treasures and black currant plum (Butter Fish, Salmon Fish, Tuna Fish, Chuka Hotate)	188	376
海膽魚子撈生 Sea urchin and tobiko yee sang shredded treasures and black currant plum	260	520
澳洲鮑魚撈生 Australia abalone yee sang shredded treasures and black currant plum	240	480
炸軟殼蟹魚生 Soft shell crab Yee Sang with shredded treasures and black currant plum	168	336
七彩三文魚生 Salmon yee sang with shredded treasures and black currant plum	168	336









Half portion Full portion

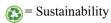
添加魚生

Yee Sang Add On

	per portion
凍澳洲鮑片二粒頭 Chilled Australian two head abalone sliced	280
海膽 Sea urchin	180
凍澳洲鮑十粒頭 Australian ten head abalone	40
凍三文魚片 Chilled salmon sliced	50
炸軟殼蟹 Soft shell crab	50
薄脆 Crispy crackers	8







福寿康宁

Longevity Dim Sum Set (Lunch only)

彩衣红袍迎飞舞

玉帶燒賣皇 Scallop and chicken siew mai, steamed

Seafood soup, braised

Assorted vegetable, stir fried

Glutinous rice, stir fried

Coral Weed, chilled

蜜汁叉燒包 Fluffy bun, steamed

雞粒荔芋角 Yam dumpling, deep fried

上海煎窩貼 Shanghai dumpling, pan fried

春風泛舟金蓮壁

海鲜蟹粉羹 with crab meat and scallops

如意龍鳳同慶賀

錦繡荷塘野菌炒玉帶 with scallops and wild mushroom

喜鵲連連報佳音

港式臘鴨香飯 with Chinese style preserved duck

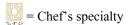
佳偶永結齊同心

黑糖珊瑚草 with brown sugar, red dates and longan

茉莉花茶 Jasmine tea

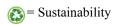
188 per person

Minimum of 4 persons









喜庆满堂

Happiness Dim Sum Set

(Lunch only)

金球輝影照

黑松露蝦餃 Prawn dumpling ,steamed

with black truffle

香煎野菌飽 Mushroom bun, steamed

香茜鱈魚餃 Codfish dumpling, steamed

蘿蔔絲鵝酥 Roaster duck dumplings, deep fried

芝士腐皮卷 Bean curd rolls, *pan fried*

filled with shrimps and cheese

銀燕抱福來 Abalone soup, double boiled

野生竹笙燉鮑魚湯 with premium bamboo fungus

鳳凰展彩堂 Melon Ring, braised

幹貝蠔士髮菜瓜环埔 with Japanese sun-dried scallop and dried

oysters and fat choy

年年有盈餘 Tiger prawn, steamed

笼仔金银蒜蒸糯米老虎虾 with glutinous rice and minced garlic in

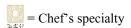
bamboo basket

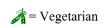
良辰添美景 Sweetened almond tea, double boiled

桃胶雪莲杏仁茶 with peach resin and snow lotus

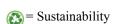
茉莉花茶 Jasmine tea

238 per person Minimum of 4 persons









恭喜發財

Chinese New Year Abundance Set

鴻運當頭撈生 Salmon Yee Sang with crispy shredded

三文魚錦繡撈生 treasures, black currant plum

金玉吉祥龍液 Abalone Soup, double boiled

野生竹笙燉鮑魚湯 with premium bamboo fungus

年年名聲揚 Garlic-marinated crispy chicken,

蒙古風沙雞 roasted with soya dipping sauce

歡笑溢門窗 Ming prawns, wok fried

幹燒醬爆蝦球 with Szechuan chili sauce

好市來發財 Japanese sun-dried scallops, braised

干貝蠔士髮菜 dried oysters and fat choy

花犬觀魚樂 Hong Kong style grouper fillet,

港式蒸海斑片 steamed with spring onions, coriander

and superior sauce

普天同慶賀 Lai Po Heen Special Seafood Rice, *fried*

麗寶軒炒飯 with spicy scallop sauce

合家樂安然 Glutinous rice, batter fried,

脆皮炸年糕伴黑糖珊瑚草 Brown Sugar Coral Weed,

chilled with red dates and longan

雲南普洱茶 Yunnan Pu Erh tea

288 per person Minimum of 4 persons

招財進寶

Chinese New Year Prosperity Set

招財進寶撈生 Abalone yee sang, crispy shredded

鮑魚片撈生 treasure and black currant plum

大地浴春暉 Seafood Soup, braised

海鮮蟹粉羹 with crab meat and scallop

富甲添姿彩 Free range chicken, steamed

貴妃菜園雞肉 imperial concubine style

嘻哈齊歡笑 Crispy prawns, coated

鮮果魚子蝦球 with lemon dressing, garnished with tropical fruit salsa and

tobiko

升官又發財 Melon Ring, braised

幹貝蠔士髮菜瓜環埔 with Japanese sun-dried oysters, and dried oyster and

fat choy

一帆風順來 Omega Grouper Filet, steamed

雙菇蒸龍虎斑片 with a duo of mushrooms in soy sauce, spring onions and

fresh coriander

家裡出黃金 Diced lobster fried rice, wok fried

带子魚子炒飯 with fish roe and bonito flakes

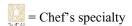
豐年高高升 Glutinous rice cakes, batter fried

脆皮炸年糕伴楊枝甘露 Chilled mango purée with plum seeds, pomelo and vanilla

ice cream

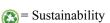
鐵觀音茶 Ti Kuan Yin tea

398 per person Minimum of 4 persons









滿地黃金

Chinese New Year Wealth Set

(Individual served)

滿地黃金撈生 Sea urchin and tobiko yee sang,

海膽魚子撈生 shredded treasures and black currant

plum

寶鼎藏珍珠 Morels, double boiled

羊肚菌花膠肚菜膽燉湯 with fish maw and sun-dried scallop

金銀又珠寶 South five head abalone, braised

蠔皇南非五頭鮑海参 with sea cucumber, Japanese Bean curd and

brown sauce

年年都有餘 Soon Hock Filet, steamed

港式蒸筍殼魚片 spring onions, coriander and superior

sauce

四海慶揚名 Scallop fried rice served

金湯瑤柱炒飯 with pumpkin puree

百年偕好合 Creamy avocados, chilled

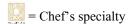
凍牛油果巧克力露 with chocolate

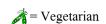
椰絲金箔鯉魚蒸年糕 Glutinous rice cake, steamed

with gold leaves and shredded coconut

白牡丹 Pai Mu Tan

518 per person Minimum of 2 persons





鴻運當頭

Chinese New Year Fortune Set

(Individual served)

滿地黃金撈生 Seasons yee sang with crispy

季節魚片撈生 shredded treasures and black currant

plum

乾坤風雪盪 Tonic Soup, double boiled

特色功夫湯 served in traditional "Kung Fu Pot"

金銀又珠寶 South five head abalone, braised

南非鮑魚冬菇海参 with sea cucumber, mushroom and brown

sauce

年年都有餘 Australian baby lobster, oven-baked

蒜油芝士烤澳洲龍蝦仔 with a butter and parmesan cheese crust

四海慶揚名Japanese shrimp fried rice

鵝肝櫻花蝦炒飯 with duck foie gras

百年偕好合 Bird Nest, double boiled

人參龍眼燉燕窩 with ginseng and dried longan

椰絲金箔鯉魚蒸年糕 Glutinous rice cake, steamed

with gold leaves and shredded coconut

大紅袍 Da Hong Pao

888 per person Minimum of 2 persons





椿萱并茂

Vegetarian Set

(Individual served)

福壽雙全 Homemade duo vegetarian platter

炸齋春卷 Crispy vegetable spring roll

蒸齋餃子 Vegetarian dumpling, steamed

竹報平安 Maca root soup, double boiled

齋瑪卡蔬菜湯 with vegetables

富貴有餘 Vegetarian Fish

黑椒齋魚扒 with black pepper sauce

萬事如意 Eggplant, stir fried

佛体腰果茄子 with cashew nuts served in yam ring

財源廣進 Vegetarian prawns

酸甜齋蝦 with sweet and sour sauce

升官发财 Mixed mushrooms, braised

銀杏野菌娃娃菜 with ginkgo nuts and baby cabbage

恭賀新喜 Ee Fu noodles, stewed with fresh

甜豆松菇燜伊面 shimeji mushroom and honey peas

庆衍萱畴 Carol Weed, chilled

黑糖珊瑚草 with brown sugar, red dates and longan

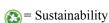
茉莉花茶 Jasmine tea

228 per person









招財盆菜(one day in advance) Per Portion of 6 persons

Chinese New Year treasure pot

1388

髮菜, 帶子, 草蝦, 海參, 沙井蠔, 魚鰾, 鮑魚澳洲 10 頭, 冬菇, 西蘭花, 四川竹笙, 腐竹, 豆筋, 燒鴨, 菜園雞, 蓮藕, 白靈菇, 猴頭菇,津白,白羅蔔

10 Head abalone Australia, Moss, Fresh scallop, Tiger prawn, Sea cucumber, Hong Kong oyster, Fish maw, BBQ duck, China dry mushroom, Broccoli, Szechuan Bamboo pith, Foo chup stick, Bean tou kan, Village chicken, China fresh lotus root, White radish, Abalone fungi bailing, Monkey head mushroom, Chinese cabbage.

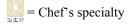
至尊盆菜(one day in advance) Per Portion of 6 persons

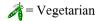
Chinese New Year supreme treasure pot

2388

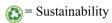
髮菜, 日本干貝, 明蝦, 海參, 沙井蠔, 花膠, 鮑魚南非 6 頭, 冬菇, 西蘭花, 四川竹笙, 鮮腐竹, 豆筋, 燒鴨, 菜園雞, 蓮藕, 白靈菇, 猴頭菇, 津白, 白羅蔔

6 Head Abalone south Africa, Moss, Japanese dry scallop, White prawn, Sea cucumber, Hong Kong oyster, Supreme fish maw, China dry mushroom, Broccoli, Szechuan bamboo pith, Foo chup stick, Bean tou kan, BBQ duck, Village chicken, China fresh lotus root, Abalone fungi bailing, Monkey head mushroom, Chinese cabbage, White radish





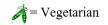




麗寶軒廚師精選

LAI PO HEEN Chef's Recommendations

寶鼎藏珍珠	野生松茸羊肚菌花膠菜膽燉湯	
Wild matsutake	soup, double boiled	
with morels and	1	220
地	野生竹笙燉鮑魚湯	
Abalone Soup, a		
premium bambo	oo fungus	120
大地浴春暉	海鲜蟹粉羹	
Braised seafood		
meat and scallo	1	100
meat and seamo		100
*** *** — *		
代代平安 蠔	皇南非五头鲍	
Braised South A	frica five head abalone	
with Japanese b	ean curd and brown sauce	180
- 1		
17 1 7 7 7 8 8 1 1 1	松日植土杉芸爪环様	
	幹貝蠔士髮菜瓜环埔	
	ing with Japanese sun-dried scallops	
dried oysters an	d fat choy	500
年年都有餘	貴妃菜園雞	
	nge chicken Imperial concubine style	100
Steamed Hee La	nge emeken imperial concubine style	100
滿堂皆喜慶	麒麟蒸老虎斑片	
Steamed Tiger (Grouper Fillet	
	ck and Mushroom	200







嘻嘻笑哈哈 笼仔金银蒜蒸糯米老虎虾

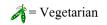
Steamed tiger prawn with glutinous rice minced garlic in bamboo basket

滿堂皆喜慶 錦繡荷塘野菌炒玉帶

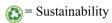
Stir fried assorted vegetables
With scallops and wild mushrooms

四海慶揚名 金湯瑤柱炒飯

Scallop fried rice
Served with pumpkin puree 100







68

前菜類

APPETIZER

Crispy Yuan Yang Duck, roasted with black truffle (whole duck)

220

■ 香酥鴨櫻花沙拉卷

Duck Salad, chilled with micro green roll

48

顾宝轩冷熱小食套餐

LAI PO HEEN APPETIZER PLATTER

218

Please select (4) four of the following items (sharing for 4 persons) 任選四款

沙味爆蝦球

Tempura battered prawns, *tossed* with creamy lime sauce

千絲燻三文魚

Smoked salmon Kataifi roll, deep fried

椒鹽白飯魚

Silver whitebait fish, *fried* with spiced salt

牛油果蟹肉獅子球

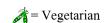
Crab meat with avocado, oven baked with mayo and Hoi Sin sauce

櫻桃鵝肝

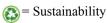
Foie Gras with raspberry, chilled

鮑汁野生竹笙蝦卷

Ming Prawns, steamed with wild bamboo pith and abalone sauc







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.

真品佛跳牆 (one day in advance)

Buddha Jump Over The Wall, double boiled South Africa 5 head abalone, dried scallop, fish maw, sea cucumber and black mushrooms

480

具特色功夫湯

Signature "Kung Fu Pot", double boiled fine fish maw, Australian abalone, spring morels, dried scallop, flavored with cordyceps

168

■ 秘魯瑪卡清燉花膠湯

Clear Chicken Soup, double boiled with fish maw and Peruvian maca

80

天籽蘭花石斛燉竹絲雞

Silky Fowl Soup, double boiled with dendrobrium and dendrobium orchid

68

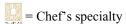
竹笙瑤柱龍皇羹

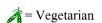
Seafood Soup, braised with bamboo pith and dried scallops

48

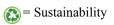
💹 宮庭蝦球酸辣羹

Imperial Hot and Sour Soup, braised with prawns









鮑魚,海參及花膠類

ABALONE, SEA CUCUMBER, FISH MAW

碧綠墨西哥鮑魚

Mexican Abalone, braised with seasonal vegetables

888

皇 蠔皇原隻南非鮑

South Africa Whole Abalone, braised with black mushrooms and seasonal vegetables

500

二十頭鮑魚伴關東遼參

10 Head Whole South Africa Abalone, braised with Japanese sea cucumber and broccoli

280

配 prepared with:

花菇

Black mushrooms

11

花膠

Fish maw

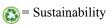
120

十頭鮑魚羊肚菌有機豆腐

Baby Whole Africa Abalone, braised with morel mushrooms and homemade organic bean curd







游水鮮魚類

LIVE AND FRESH FISH

(Daily market price)

❽ 珍珠龍虎斑

荀殼

大海斑

Dragon Tiger Grouper Soon Hock

Sea Grouper

游水魚烹調方法 Fish Preparation

□清蒸 / 油浸

With light soy sauce, steamed or deep fried

薑蒜蒸

With candied garlic and ginger

in soy sauce, steamed

游水海鮮類

LIVE AND FRESH SEAFOOD

老虎蝦 大生蝦

Tiger Blue River

Prawn Prawn

鮮蝦烹調方法

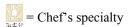
Prawn Preparation

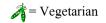
奶油炒

With butter milk, deep fried and glazed

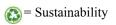
□ 豉油皇乾煎蝦

With fine soy sauce, wok fried









	蒜茸蒸蝦	With minced garlic, steamed	
丽宝杆	黃金鹹蛋	Coated with salted egg yolk,	stir fried
丽宝杆	芝士烤	With butter and parmesan chooven baked	eese crust,
	海鮮類 SEAFOOD		
,	特式醬油雞樅炒蝦 Sabah Ming Prawns, with termite mushro		200
	宮保汁爆蝦帶 Szechuan Style Prawi	ns and Scallops	160
	A廚招牌蝦球 Sabah Ming Prawns, with oriental butter		140
	避風塘炒蝦球 Cantonese Style Prav with fried garlic, sha	vns, sautéed llots and dried chilies	140
	絲瓜冬粉明蝦煲		



Luffa and Prawn, braised

with glass noodle served in claypot

家禽類

POULTRY

显 茶樹菇黑菌燒鴨				
Black Truffle Duck, roasted	with tea	plant	mushrooi	m

142

蒸茶香焗雞

Jasmine Tea Leaf Free Range Chicken, smoked with ginger and spring onion dip (half chicken)

78

■ 秘製三杯雞煲

Chicken with basil, wok fried with sweet soy sauce served in claypot

56

宮保爆雞球

Kung Pao Chicken, wok fried diced boneless chicken with dried chilies

52

泰式香芒雞

Boneless Chicken Thigh, deep fried with shredded mango and Thai chili sauce

5

牛,鹿及羊類

BEEF, VENISON AND LAMB

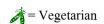
票琥珀蒜片和牛粒

Diced Wagyu Beef Sirloin, wok seared with sliced garlic and caramelized walnuts

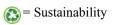
388

Cubed Beef Tenderloin, wok fried tossed in black pepper and onions









具川椒炒澳洲羊排

Australian Lamb Chops, wok fried with dried chilies and garlic chips

120

薑蔥爆鹿肉

Sliced Venison, wok fried with ginger and spring onions

120

豆腐時蔬類

BEAN CURD AND VEGETABLES

海鮮有機豆腐煲

Organic Bean Curd, deep fried with assorted seafood served in claypot

78

露窗滑子蘑扒有機豆腐

Homemade Organic Bean Curd, sautéed with asparagus and Nameko mushrooms

68

乾煸四季豆

String Beans, stir fried with minced chicken and dried chilies

48

具黄燜蒜子什蔬

Superior Golden Broth, braised with mixed seasonal greens

48

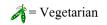
清炒各類時蔬

Hong Kong Seasonal Vegetables, wok seared

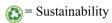
健康生活素緣

VEGETARIAN DISHES

◎竹笙上素豆腐湯	
Bean Curd Soup, double boiled	
with bamboo pith and seasonal vegetables	30
Lo Hon Style Vegetables, braised	70
◎白果鮮竹扒時蔬	
Ginkgo Nuts and Bean Curd Skin, braised	
with seasonal vegetables	32
三絲豉油皇炒上海麵	
Shanghai Noodles, stir fried	
with mushroom shredded in supreme sova sauce	32







麵類

NOODLES

💹 蝦子滑蛋薑蔥生蝦煎生麵

Crispy Egg Noodles, pan fried with blue river prawn and egg gravy 130

港式蟹肉乾燒伊麵

Hong Kong Style E Fu Noodles, braised with crab meat and yellow chive

88

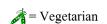
四川蝦球擔擔面

Shanghai Noodles, braised with prawns, pickled vegetables and spicy bean broth

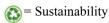
88

真抽乾炒牛肉粉

Rice Noodles, wok fried with sliced beef and superior soy sauce







飯類

RICE

黑松園	を与る	2年1	台州	給
	合门」	쁘	ニーハン	ᄼᅜᅜ

Fragrant Scallops Rice, fried with black truffles and egg white

88

具精製櫻花蝦皮烏賊墨海鮮炒飯

Fragrant Sakura Dried Shrimps Rice, fried with seafood and sepia ink

80

二芹香鮑汁炒飯

Fragrant Baby Abalone Rice, fried with superior abalone sauce

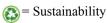
80

鳳丽宝轩炒飯

Lai Po Heen Special Seafood Rice, fried with spicy scallop sauce







甜品精選

DESSERTS

鹹蛋雪糕甜紅豆醬	
Lai Po Heen Ice Cream with red bean paste	20
Salted Egg	
人參龍眼燉燕窩	
Bird Nest, double boiled with ginseng and dried Longan	260
显丽宝轩風味榴蓮班戟	
Lai Po Heen Durian Pancakes	
Fresh durian with whipped cream,	
wrapped in thin crepes	58
圆丽宝轩風味芒果班戟	
Lai Po Heen Mango Pancakes	
Fresh mango with whipped cream,	
wrapped in thin crepes with passion fruit sauce	35
◎蘋果燉雪耳	
Imported Apple, double boiled with snow fungus	27
楊枝甘露	
Mango Puree, with palm seed,	
pomelo drops and vanilla bean ice cream	20
黑糖珊瑚草	
Chilled brown sugar coral weed with red dates and longan	20
桃胶雪莲杏仁茶 桃胶雪莲杏仁茶	
double boiled with snow fungus	32
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椰絲金箔鯉魚蒸年糕 Steamed glutinous rice cakes with gold leaves and shredded coconut	45
薑茶黑芝麻湯圓 Double boiled sweetened ginger tea with black sesame glutinous rice dumplings	24
脆皮炸年糕 Batter fried Chinese brown sugar glutinous rice cakes	23

中國茶

CHINESE TEA SELECTION

			P	er person
香片				
Jasmine tea				15
普洱茶 Pu Erh tea				15
菊普茶 Kook Po tea				15
菊花茶 Chrysanthemum tea				15
em ysanthemum tea				13
龍井茶 Long Jing tea				15
桃子烏龍 Peach Oolong				15
= Chef's specialty	= Vegetarian	= Vegan	Sustainabil	ity

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

