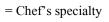
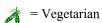
麗寶軒鸿运鱼生

Chinese New Year Yee Sang

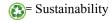
	Half portion	Full portion
虎生威撈生 (one day in advance)		1000
MO auspicious fan yee sang shredded treasur	res	
and black current plum		
(Salmon Fish, Sea Urchin, Gold Leaf, Black Truffles, Salmon roe)		
, ,		
季節魚片撈生	188	376
Butter, salmon, tuna &chuka hotate		
yee sang shredded treasures and black		
currant plum		
海膽魚子撈生	260	520
Sea urchin and tobiko yee sang shredded		
treasures and black currant plum		
·匈温454. 4. 15 14		
澳洲鮑魚撈生	240	480
Australia abalone yee sang shredded treasures and black currant plum		
炸軟殼蟹魚生	168	336
Soft shell crab Yee Sang with shredded		
treasures and black currant plum		
七彩三文魚生	168	336
Salmon yee sang with shredded		
treasures and black currant plum		







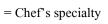


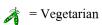


添加魚生

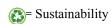
Yee Sang Add On

portion	per
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

鮑汁鮮竹卷 Bean curd skin rolls, steamed

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

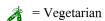
黑糖珊瑚草 with brown sugar, red dates and longan

茉莉花茶 Jasmine tea

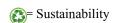
188 per person

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

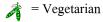
桃胶雪莲杏仁茶 with peach resin and snow lotus

茉莉花茶 Jasmine tea

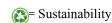
238 per person

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

野生竹笙燉鮑魚湯

Abalone Soup, double boiled

with premium bamboo fungus

年年名聲揚

蒙古風沙雞

Garlic-marinated crispy chicken,

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

麗寶軒炒飯

Lai Po Heen Special Seafood Rice, fried

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

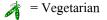
雲南普洱茶

Yunnan Pu Erh tea

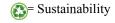
288 per person

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

·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

Minimum of 4 persons 398 per person

> = Chef's specialty = Vegetarian

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

= Chef's specialty = Vegetarian



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

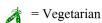
庆衍萱畴 Carol Weed, chilled

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

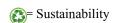
茉莉花茶 Jasmine tea

228 per person









麗寶軒盆菜

Lai Po Heen Treasure Pot

招財盆菜(one day in advance)

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. (Per Portion for 6 persons)

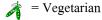
至尊盆菜(one day in advance)

Chinese New Year supreme treasure pot 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

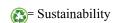
2388

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. (Per Portion for 6 persons)







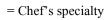


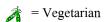
麗寶軒廚師精選

LAI PO HEEN Chef's Recommendations

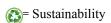
寶鼎藏珍珠	野生松茸羊肚菌花膠菜膽燉湯	
Wild matsutake	e soup, double boiled	
with morels an	•	220
鵲報	野生竹笙燉鮑魚湯	
Abalone Soup,		4.20
premium bamb	oo fungus	120
大地浴春暉	海鲜蟹粉羹	
Braised seafood	l soup with crab	
meat and scallo	_	100
incut und seumo	ľ	100
//\ //\ == == 1=		
代代半安	皇南非五头鲍	
Braised South A	Africa five head abalone	
with Japanese b	pean curd and brown sauce	180
好市來發財	幹貝蠔士髮菜瓜环埔	
	ring with Japanese sun-dried scallops	
dried oysters as		500
dired bysters an	nd lat endy	300
年年都有餘	貴妃菜園雞	
Steamed free ra	ange chicken Imperial concubine style	100
汝	= = = = = = = = = = = = = = = = = = = 	
	麒麟蒸老虎斑片	
Steamed Tiger	Grouper Fillet	
with Smake Du	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

68

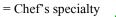
滿堂皆喜慶 錦繡荷塘野菌炒玉帶

Stir fried assorted vegetables With scallops and wild mushrooms

170

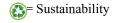
四海慶揚名 金湯瑤柱炒飯

Scallop fried rice Served with pumpkin puree









前菜類

APPETIZER

🖳 黑松露鴛鴦脆皮燒鴨

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

鳳丽宝轩冷熱小食套餐

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

干絲燻三文魚

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

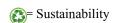
Crab meat with avocado, oven baked with mayo and Hoi Sin sauce

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

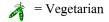
48

💹 宮庭蝦球酸辣羹

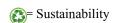
Imperial Hot and Sour Soup, braised with prawns

48









鮑魚,海參及花膠類

ABALONE, SEA CUCUMBER, FISH MAW

瑝	绿黑	墨西	哥	鲌	鱼
勹	かから	뜨뜨		ふじ	\overline{m}

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)

◎ 珍珠龍虎斑

Dragon Tiger Grouper 荀殼

Soon Hock

大海斑

Sea Grouper

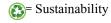
游水魚烹調方法 Fish Preparation

🌅 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

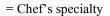
奶油炒 With butter milk, deep fried and glazed

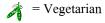
飘豉油皇乾煎蝦 With fine soy sauce, wok fried

蒜茸蒸蝦 With minced garlic, steamed

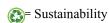
翼黃金鹹蛋 Coated with salted egg yolk, stir fried

With butter and parmesan cheese crust, oven baked





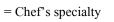




海鮮類

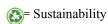
SEAFOOD

票 特式醬油雞樅炒蝦球	
Sabah Ming Prawns, wok fried	
with termite mushroom and extraordinary sauce	200
宮保汁爆蝦帶	
Szechuan Style Prawns and Scallops	160
黑 名廚招牌蝦球	
Sabah Ming Prawns, sautéed	
with oriental butter sauce	140
避風塘炒蝦球	
Cantonese Style Prawns, sautéed	
with fried garlic, shallots and dried chilies	140
絲瓜冬粉明蝦煲	
Luffa and Prawn, braised	
with glass noodle served in claypot	130





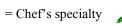




家禽類

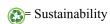
POULTRY

系 基 基 基 Black Truffle Duck, <i>roasted</i> with tea plant mushroom	142
基本茶香焗雞 Jasmine Tea Leaf Free Range Chicken, smoked with ginger and spring onion dip (half chicken)	78
Name	56
室保爆雞球 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	52









牛,鹿及羊類

BEEF, VENISON AND LAMB

	_ , , , ,	
	T	片和牛粒
	カミナロボボル	╵ ╸┢╽╏┷╾┰╽/
面室杆	プリレエロ リソハノ	11H 172

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

388

算丽宝轩馳名黑椒牛仔粒

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

158

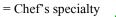
具川椒炒澳洲羊排

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

120

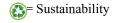
薑蔥爆鹿肉

Sliced Venison, wok fried with ginger and spring onions





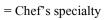


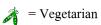


豆腐時蔬類

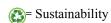
BEAN CURD AND VEGETABLES

票 海鮮有機豆腐煲	
Organic Bean Curd, deep fried	
with assorted seafood served in claypot	78
露筍滑子蘑扒有機豆腐	
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
量	
Superior Golden Broth, braised	
1	4.0
with mixed seasonal greens	48
清炒各類時蔬	
Hong Kong Seasonal Vegetables, wok seared	48





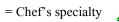




健康生活素緣

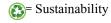
VEGETARIAN DISHES

◎竹笙上素豆腐湯	
Bean Curd Soup, double boiled	
with bamboo pith and seasonal vegetables	30
☞羅漢燴上素	
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 soya sauce	32



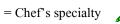






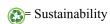
NOODLES

暇子滑蛋薑蔥生蝦煎生麵 Crispy Egg Noodles, <i>pan fried</i> with blue river prawn and egg gravy	130
港式蟹肉乾燒伊麵 Hong Kong Style E Fu Noodles, <i>braised</i> 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
頭抽乾炒牛肉粉 Rice Noodles, wok fried	
with sliced beef and superior soy sauce	68









飯類

RICE

黑松語	を ファイン マッチ マッチ マッチ マッチ マッチ マッチ マン・マン マン・マン・マン・マン・マン・マン・マン・マン・マン・マン・マン・マン・マン・マ		白火	い 節
~~ 1\1	合巾」		-	ソ以入

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

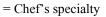
算芹香鮑汁炒飯

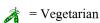
Fragrant Baby Abalone Rice, fried with superior abalone sauce

80

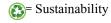
□ 丽宝轩炒飯

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





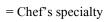


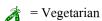


甜品精選

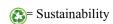
DESSERTS

丽宝	鹹蛋雪糕甜紅豆醬	
	Lai Po Heen Salted Egg Ice Cream with red bean paste	20
	人參龍眼燉燕窩	
	Bird Nest, double boiled with ginseng and dried Longan	260
	丽宝轩風味榴蓮班戟	
n .b. 1	Lai Po Heen Durian Pancakes	
	Fresh durian with whipped cream,	
	wrapped in thin crepes	58
	丽宁红园柱类用班战	
百宝年	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	
明玉	Mango Puree, with palm seed,	
	pomelo drops and vanilla bean ice cream	20
	pomero di opo una vumina deun rec eream	
	黑糖珊瑚草	
	Brown sugar coral weed, chilled	20
	with red dates and longan	
	桃胶雪莲杏仁茶	
	Hot sweetened almond cream, double boiled	32
	with peach resin and snow lotus	
	1	





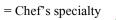




椰絲金箔鯉魚蒸年糕

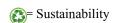
Glutinous rice cakes steamed	
with gold leaves and shredded coconut	45
薑茶黑芝麻湯圓	
Sweetened ginger tea, double boiled	
with black sesame glutinous rice dumplings	24
脆皮炸年糕	

Chinese brown sugar glutinous rice cakes,
batter fried



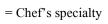






CHINESE TEA SELECTION

	rer person
珍珠香片	
Pearl Jasmine tea	15
普洱茶	
Pu Erh tea	15
# 16 **	
菊普茶	
Kook Po tea	15
菊花茶	
Chrysanthemum tea	15
Chrysanthemum tea	13
龍井茶	
Long Jing tea	15
かって 色	
桃子烏龍	
Peach Oolong	15
玫瑰紅茶	
Red Roses	15
鐵觀音	
Ti Kuan Yin	15
44.5	
白牡丹	
Pai Mu Tan	15
大紅袍	
Da Hong Pao	30
Da Hong Lau	30





= Vegetarian



