

麗寶軒鴻運魚生

Chinese New Year Yee Sang

	Half portion	Full portion
虎生威撈生 <i>(one day in advance)</i> 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 Butter, salmon, tuna & chuka hotate yee sang shredded treasures and black currant plum	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



= Chef's specialty



= Vegetarian



= Vegan



= Sustainability

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添加魚生

Yee Sang Add On

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



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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

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

Seafood soup, *braised*

海鮮蟹粉羹

with crab meat and scallops

如意龍鳳同慶賀

Assorted vegetable, *stir fried*

錦繡荷塘野菌炒玉帶

with scallops and wild mushroom

喜鵲連連報佳音

Glutinous rice, *stir fried*

港式臘鴨香飯

with Chinese style preserved duck

佳偶永結齊同心

Coral Weed, *chilled*

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



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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

野生竹笙燉鮑魚湯

Abalone soup, *double boiled*
with premium bamboo fungus

鳳凰展彩堂

幹貝蠔土髮菜瓜环埔

Melon Ring, *braised*
with Japanese sun-dried scallop and
dried oysters and fat choy

年年有盈餘

笼仔金银蒜蒸糯米老虎虾

Tiger prawn, *steamed*
with glutinous rice and minced garlic in
bamboo basket

良辰添美景

桃胶雪莲杏仁茶

Sweetened almond tea, *double boiled*
with peach resin and snow lotus

茉莉花茶

Jasmine tea

238 per person

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恭喜發財

Chinese New Year Abundance Set

鴻運當頭撈生

三文魚錦繡撈生

Salmon Yee Sang with crispy shredded treasures, black currant plum

金玉吉祥龍液

野生竹筴燉鮑魚湯

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

幹燒醬爆蝦球

Ming prawns, *wok fried* with Szechuan chili sauce

好市來發財

干貝蠔土髮菜

Japanese sun-dried scallops, *braised* dried oysters and fat choy

花犬觀魚樂

港式蒸海斑片

Hong Kong style grouper fillet, *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

脆皮炸年糕伴黑糖珊瑚草

Glutinous rice, *batter fried*, Brown Sugar Coral Weed, *chilled* with red dates and longan

雲南普洱茶

Yunnan Pu Erh tea

288 per person

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招財進寶

Chinese New Year Prosperity Set

招財進寶撈生

鮑魚片撈生

Abalone yee sang, crispy shredded
treasure and black currant plum

大地浴春暉

海鮮蟹粉羹

Seafood Soup, *braised*
with crab meat and scallop

富甲添姿彩

貴妃菜園雞肉

Free range chicken, *steamed*
imperial concubine style

嘻哈齊歡笑

鮮果魚子蝦球

Crispy prawns, *coated*
with lemon dressing, garnished with
tropical fruit salsa and tobiko

升官又發財

幹貝蠔土髮菜瓜環埔

Melon Ring, *braised*
with Japanese sun-dried oysters, and
dried oyster and fat choy

一帆風順來

雙菇蒸龍虎斑片

Omega Grouper Filet, *steamed*
with a duo of mushrooms in soy
sauce, spring onions and fresh coriander

家裡出黃金

帶子魚子炒飯

Diced lobster fried rice, *wok fried*
with fish roe and bonito flakes

豐年高高升

脆皮炸年糕伴楊枝甘露

Glutinous rice cakes, *batter fried*
Chilled mango purée with plum
seeds, pomelo and vanilla ice cream

鐵觀音茶

Ti Kuan Yin tea

398 per person



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滿地黃金

Chinese New Year Wealth Set

(Individual served)

滿地黃金撈生

海膽魚子撈生

Sea urchin and tobiko yee sang,
shredded treasures and black currant
plum

寶鼎藏珍珠

羊肚菌花膠肚菜膽燉湯

Morels, *double boiled*
with fish maw and sun-dried scallop

金銀又珠寶

蠔皇南非五頭鮑海參

South five head abalone, *braised*
with sea cucumber, Japanese Bean
curd and brown sauce

年年都有餘

港式蒸筍殼魚片

Soon Hock Filet, *steamed*
spring onions, coriander and superior
sauce

四海慶揚名

金湯瑤柱炒飯

Scallop fried rice served
with pumpkin puree

百年偕好合

凍牛油果巧克力露

椰絲金箔鯉魚蒸年糕

Creamy avocados, *chilled*
with chocolate
Glutinous rice cake, *steamed*
with gold leaves and shredded coconut

白牡丹

Pai Mu Tan

518 per person

Minimum of 2 persons



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鴻運當頭

Chinese New Year Fortune Set

(Individual served)

滿地黃金撈生

季節魚片撈生

Seasons yee sang with crispy
shredded treasures and black currant
plum

乾坤風雪盪

特色功夫湯

Tonic Soup, *double boiled*
served in traditional “Kung Fu Pot”

金銀又珠寶

南非鮑魚冬菇海參

South five head abalone, *braised*
with sea cucumber, mushroom and
brown sauce

年年都有餘

蒜油芝士烤澳洲龍蝦仔

Australian baby lobster, *oven-baked*
with a butter and parmesan cheese
crust

四海慶揚名

鵝肝櫻花蝦炒飯

Japanese shrimp fried rice
with duck foie gras

百年偕好合

人參龍眼燉燕窩

椰絲金箔鯉魚蒸年糕

Bird Nest, *double boiled*
with ginseng and dried longan
Glutinous rice cake, *steamed*
with gold leaves and shredded coconut

大紅袍

Da Hong Pao

888 per person

Minimum of 2 persons



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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*

佛手腰果茄子

with cashew nuts served in yam ring

財源廣進

Vegetarian prawns

酸甜齋蝦

with sweet and sour sauce

升官發財

Mixed mushrooms, *braised*

銀杏野菌娃娃菜

with ginkgo nuts and baby cabbage

恭賀新禧

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



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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, 四川竹筍, 腐竹, 豆筋, 燒鴨, 菜園雞, 蓮藕, 白靈菇, 猴頭菇, 津白, 白蘿蔔

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

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, 四川竹筍, 鮮腐竹, 豆筋, 燒鴨, 菜園雞, 蓮藕, 白靈菇, 猴頭菇, 津白, 白蘿蔔

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. (Per Portion for 6 persons)



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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 fish maw

220

鵲報吉祥年 野生竹筴燉鮑魚湯

Abalone Soup, *double boiled*
premium bamboo fungus

120

大地浴春暉 海鮮蟹粉羹

Braised seafood soup with crab
meat and scallop

100

代代平安 蠔皇南非五頭鮑

Braised South Africa five head abalone
with Japanese bean curd and brown sauce

180

好市來發財 幹貝蠔土髮菜瓜環埔

Braised melon ring with Japanese sun-dried scallops
dried oysters and fat choy

500

年年都有餘 貴妃菜園雞

Steamed free range chicken Imperial concubine style

100

滿堂皆喜慶 麒麟蒸老虎斑片

Steamed Tiger Grouper Fillet
with Smoke Duck and Mushroom

200



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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

100



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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



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

鮑汁野生竹筴蝦卷

Ming Prawns, steamed with wild
bamboo pith and abalone sauc



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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, dried scallop,
fish maw, sea cucumber and black mushrooms 480



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 dendrobium 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



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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



蠔皇原隻南非鮑

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

500



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

130



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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*



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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*



黃金鹹蛋

Coated with salted egg yolk, stir fried



芝士烤

With butter and parmesan cheese crust,
oven baked



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海鮮類

SEAFOOD



特式醬油雞縱炒蝦球

Sabah Ming Prawns, *wok fried*

with termite mushroom and extraordinary sauce 200

宮保汁爆蝦帶

Szechuan Style Prawns and Scallops 160



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



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家禽類

POULTRY



茶樹菇黑菌燒鴨

Black Truffle Duck, *roasted* with tea plant mushroom

142



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

52



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牛,鹿及羊類

BEEF, VENISON AND LAMB



琥珀蒜片和牛粒

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

388



丽宝轩馳名黑椒牛仔粒

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

158



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



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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



黃燜蒜子什蔬

Superior Golden Broth, *braised*
with mixed seasonal greens

48

清炒各類時蔬

Hong Kong Seasonal Vegetables, *wok seared*

48



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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



= Chef's specialty



= Vegetarian



= Vegan



= Sustainability

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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



頭抽乾炒牛肉粉

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

68



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飯類

RICE

黑松露帶子蛋白炒飯

Fragrant Scallops Rice, *fried*
with black truffles and egg white

88



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



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

78



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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 20

人參龍眼燉燕窩

Bird Nest, *double boiled* with ginseng and dried Longan 260



麗寶軒風味榴蓮班戟

Lai Po Heen Durian Pancakes
Fresh durian with whipped cream,
wrapped in thin crepes 58



麗寶軒風味芒果班戟

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

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



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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

23



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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



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