

# 福臨門宴席

# Set Dinner Menu

## 龍皇鮑翅席 \$999

Emperor's Meal 需兩日前預訂  
Please order 2 days in advance

- 雞汁二頭鮑魚(十隻)  
Braised Whole Juniper Abalone (10)
- 金銀玉帶拌海皇  
Stir Fried Assorted Seafood
- 福臨門雞鮑翅  
House Special Shark Fin Soup
- 金銀蒜蒸雙龍蝦(粉絲底)  
Steamed Lobsters with Minced Garlic and Vermicelli
- 松鼠糖醋碧古魚  
Golden Deep Fried Prickle Fish with Sweet & Sour Sauce
- 瑤柱貴妃雞  
Royal Chicken with Dried Scallop Sauce
- 鮑汁百靈菇扒苗皇  
Braised Shitaki Mushroom with Pea Sprout
- 鮮蝦瑤柱荷葉飯  
Steamed Sticky Rice with Shrimp and Dry Scallop in Lotus Leaf
- 海鮮炒拉麵  
Pan Fried Mixed Seafood Noodle
- 豆沙窩餅  
Pan Fried Red Bean Crepe
- 擂沙湯丸  
Sweetened Glutinous Rice Balls

## 大展鴻圖宴 \$699

Season Greeting Meal

- 雞汁六頭鮑魚(10隻)  
Braised Whole Juniper Abalone (10)
- 福臨門大併盤  
Chef's Special Platter
- 金銀玉帶拌海皇  
Stir Fried Assorted Seafood
- 鮮蟹肉竹笙燴生翅  
Shark Fin Soup with Crabmeat and Bamboo Fungus
- 金銀蒜蒸雙龍蝦(加粉絲底)  
Steamed Lobster with Minced Garlic & Vermicelli
- 宮庭貴妃雞  
Steamed Royal Chicken
- 香煎盧魚  
Pan Fried Sea Bass
- 金菇瑤柱扒豆苗  
Stir Fried Pea Sprout with Dried Scallop Sauce
- 蛋白瑤柱海鮮炒飯  
Fried Rice with Dried Scallops, Seafood and Egg White
- 金菇乾燒伊麵  
Braised E-Fu Noodles with Enoki Mushroom
- 擂沙湯丸  
Sweeten Glutinous Rice Balls

## 合家吉祥宴 \$599

Double Happiness Meal

- 北京片皮鴨  
Peking Duck (one course)
- 福臨門大併盤  
Chef's Special Platter
- 金銀玉帶拌海皇  
Stir Fried Assorted Seafood
- 竹笙雞絲翅  
Shark Fin Soup with Shredded Chicken and Bamboo Fungus
- 薑蔥雙龍蝦  
Fried Lobsters with Ginger and Onion
- 宮庭貴妃雞  
Steamed Royal Chicken
- 清蒸盧魚  
Steamed Sea Bass with Ginger & Onion
- 蟹肉扒豆苗  
Stir Fried Pea Sprout with Crab Meat
- 蛋白瑤柱海鮮炒飯  
Fried Rice with Dried Scallops, Seafood and Egg White
- 金菇乾燒伊麵  
Braised E-Fu Noodles with Enoki Mushroom
- 擂沙湯丸  
Sweeten Glutinous Rice Ball

## 湯 Soup

- 蟹肉海皇魚肚羹 \$18.95  
Mixed Seafood Soup with Fish Maw
- 蟹肉魚肚羹 \$16.95  
Crab Meat Soup with Fish Maw
- 鴨絲羹 \$13.95  
Shredded Duck Meat Soup
- 西湖牛肉羹 \$15.95  
West Lake Style Beef Thick Soup
- 粟米雞蓉魚肚羹 \$14.95  
Chicken Sweet Corn Soup with Fish Maw

## 主廚晚市全新推介

- 福臨門大併盤 \$47.95  
Chef Special Platter  
煙三文魚, 北極貝, 海蜆, 燻蹄, 五香牛肉  
Smoked Salmon, Arctic Surf Clam, Jelly Fish, Cold Pork Hock, Spiced Beef Flank
- 精美三併盤 \$32.95  
House Special Platter  
海蜆, 燻蹄, 五香牛肉  
Jelly Fish, Cold Pork Hock, Spiced Beef Flank
- 煙三文魚併海蜆 \$24.95  
Smoked Salmon with Jelly Fish
- 煙三文魚併北極貝 \$24.95  
Smoked Salmon with Arctic Surf Clam
- 生猛游水龍蝦或蟹 (時價)  
Live Lobster or Crab (current price)  
(Choice of cream sauce, steamed, deep fried, hot & spicy, salt & pepper)
- 生猛游水魚 (時價)  
Live Fish (current price)
- 原隻二頭鮑 (每隻) \$69.00  
Braised Abalone (per piece)
- 鮮蟹肉竹笙燴生翅 (每窩) \$180.00  
Shark Fin Soup w/Crab Meat & Bamboo Fungus
- 竹笙雞絲翅(每窩) \$150.00  
Shark Fin Soup with Shredded Chicken & Bamboo Fungus



# DAILY SPECIALS

## 精美小菜

- 222 賽螃蟹  
*Scrambled Egg White with Diced Scallop*
- 223 招牌白切雞  
*House Special Royal Chicken (Served Cold)*
- 224 干煸四季豆  
*Szechuan Style Fried Jack Bean*
- 225 魚香茄子煲  
*Spicy Eggplant with Minced Pork Hot Pot*
- 226 蔥油淋雞  
*Steamed Chicken with Green Onion Sauce*
- 227 瑤柱貴妃雞  
*Royal Chicken with Dried Scallop Sauce*
- 228 煎香鹽焗雞  
*Baked and Pan-fried Chicken with Spring Salt*
- 229 蒜子魚球豆腐煲  
*Fish Fillet, Tofu & Garlic Hot Pot*
- 230 魚片芥蘭  
*Stir Fried Fish Fillet with Gai Lan*
- 231 吉列龍利柳  
*Deep Fried Basa Fillet*
- 232 蒜茸牛肉炒芥蘭  
*Beef with Chinese Broccoli in Garlic Sauce*
- 233 沙爹牛肉炒芥蘭  
*Beef with Chinese Broccoli in Satay Sauce*
- 234 沙爹牛肉粉絲煲  
*Satay Beef with Vermicelli Hot Pot*
- 235 咸蛋黃中蝦 (無殼)  
*Sautéed Prawns (peeled) with Salted Egg Yolk*
- 236 滑蛋炒蝦仁  
*Scrambled Egg with Shrimp*
- 237 金菇瑤柱扒炸玉子豆腐  
*Egg Tofu with Mushroom in Dried Scallop Sauce*
- 240 炸子雞  
*Deep Fried Crispy Chicken*
- 262 梅菜扣肉  
*Braised Pork Belly with Preserved Vegetable*
- 263 滑蛋牛肉  
*Scrambled Egg with Beef*
- 266 三子豆腐煲  
*Scallops, Eggplant and Egg Tofu Hot Pot*
- 269 竹筴羅漢齋  
*Stir Fried Mixed Greens and Bamboo Fungus*
- 274 紅燒牛筋腩煲  
*Beef Brisket Tendon hot Pot*
- 299 粟米燴斑塊  
*Deep Fried Fish Fillet with Cream Corn Sauce*
- 306 椒鹽班塊  
*Salt & Pepper Fish Fillet*

## 特色小菜

- 267 高湯金菇浸豆苗  
*Stir Fried Pea Sprout with Mushroom in Premium Broth* .....\$23.95
- 268 蒜茸炒豆苗  
*Stir Fried Pea Sprout with Garlic Sauce* .....\$21.95
- 271 水煮羊肉  
*Poached Spicy Lamb* .....\$20.95
- 272 水煮牛肉  
*Poached Spicy Beef* .....\$20.95
- 273 水煮魚  
*Poached Spicy Fish* .....\$19.50
- 275 豉汁蒸鱸魚  
*Steamed Sea Bass with Black Bean Sauce* .....\$42.95
- 276 煎香鱸魚  
*Pan Fried Sea Bass* .....\$42.95
- 278 紅燒元蹄 (預訂)  
*Braised Pork Knuckle* .....\$36.95
- 279 百花釀蟹鉗 (每隻)  
*Stuffed Crab Claw with Shrimp Paste (per piece)* .....\$9.95
- 280 酥炸大蝦丸 (每粒)  
*Golden Deep Fried Shrimp Ball (per piece)* .....\$8.95
- 281 油泡海鮮  
*Pan Fried Mixed Seafood* .....\$28.95
- 283 金沙豆腐  
*Golden Deep Fried Tofu* .....\$16.50
- 284 蔥爆羊肉  
*Pan Fried Lamb with Green Onions* .....\$20.95
- 285 椒鹽肉排  
*Salt and Pepper Pork Chop* .....\$18.95
- 288 鮑片扒豆苗  
*Sliced Abalone with Pea Sprout* .....\$43.95
- 291 蔥爆牛肉  
*Pan Fried Beef with Green Onions* .....\$20.95
- 293 羊腩煲  
*Lamb Stew Hot Pot* .....\$24.95
- 295 椒鹽茄子  
*Salt & Pepper Eggplants* .....\$15.50
- 300 金銀蛋浸豆苗  
*Pea Sprout with Two Kinds of Egg and Mushroom* .....\$23.95
- 301 避風塘豬扒  
*Hong Kong Style Pork Chops* .....\$20.95
- 302 臘味炒芥蘭  
*Stir Fried Gai Lan with Preserved Meat* .....\$20.95
- 304 瑤柱扒豆苗  
*Stir Fried Pea Sprout with Dried Scallop Sauce* .....\$23.95
- 305 金銀玉帶拌海皇  
*Stir Fried Assorted Seafood* .....\$36.95
- 312 避風塘茄子  
*Hong Kong Style Eggplants* .....\$16.50
- 313 松鼠糖醋碧古魚  
*Golden Deep Fried Prickle Fish with Sweet & Sour Sauce* .....\$42.95

每款  
**\$19.50**

 辣 Hot & Spicy