



# 海皇軒

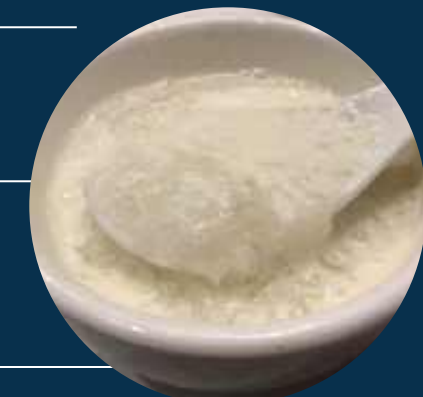
OCEAN TREASURE  
ASIAN DINING

菜單

*menu*



**特別推介**



10% Surcharge  
Applies on  
Public Holidays  
公眾假期  
加收10%服務費

Braised Shark Fin with Crab Meat Soup\*  
蟹皇魚翅羹 \$88 /位

Braised Australian Candy Dried Abalone\*  
澳洲王子糖心乾鮑魚(10頭) \$148.8

Braised Australian Candy Dried Abalone\*  
澳洲王子糖心乾鮑魚(5頭) \$238.8

Braised Australian Prince Abalone\*  
澳洲王子鮑魚 \$168

Birds Nest with Apricot Seeds Milk\*  
手磨杏汁燉一級官燕 \$78.8

\*Non Discountable 不適用折扣優惠

48 HOURS  
BRAISED  
6 hrs Order  
in Advance  
需6小時前預訂

Preorder  
1 day before  
需一天前預訂

**Notice to Customers:** Food allergy - If you are allergic to any food items or ingredients. Please advise our staff when placing order. Prices and Menu subject to change without notice and to availability. Actual product may differ from images.

顧客注意：如對任何食品或調味料有過敏反應的，請通知我們員工，以便安排。餐單內的種類數量及價格會有所變動，未必能及時通知。食品可能與圖片有所不同，敬希諒解。



麥廣帆 - 海港飲食集團董事長  
曾師從於鮑魚大王楊貫一先生。榮獲法國美食協會「優異之星」與「管理大師」獎章及藍帶勳獎，並擁有「中國鮑魚王子」的稱號。



Ocean Treasure  
Asian Dining / 粵皇軒  
蘇國強 - 行政總廚

師從鮑魚王子麥廣帆。曾任職悉尼外灘海鮮、廣州花園酒店、深圳金碧酒店、香港王子飯店、中山海港城集團、新加坡同樂集團、上海新天地鵝鸚集團。曾榮獲2015年世界廚皇大賽「至尊金獎」。



鮑魚大王楊貫一 (中)與愛徒鮑魚王子麥廣帆(左)及徒孫粵皇軒行政總廚蘇國強(右)合影。

**新品推介**



Lychee Shaped  
Prawns Stuffed with  
Cheese  
荔枝蝦球  
\$18.8 (4pcs)





Mud Crab with Vermicelli in Clay Pot  
金沙粉絲蟹煲

XO Pipis  
XO 醬炒蜆

Live Lobster  
游水龍蝦

Salt Egg York Snow Crab  
金衣雪蟹

Braised Goat Hot Pot with Bean Curd Sheets  
支竹羊腩煲

Seafood Tofu in Clay Pot  
海鮮豆腐煲

Free Range Chicken & Chinese Herbal Hot Pot  
藥膳走地雞火鍋

## Live Seafood / 游水海鮮

**Live Fish** – Coral Trout / Morwong / Parrot Fish / Barramundi / Perch 時價MP  
游水鮮魚 – 星班, 三刀, 青衣, 盲曹, 銀鱸

**Live Lobster** – Red Tasmanian Lobster / Green Lobster 時價MP  
游水紅龍, 青龍兩食

**Live Crab** – King Crab / Snow Crab / Mud Crab 時價MP  
澳洲生猛泥蟹 – 皇帝蟹, 雪蟹, 泥蟹

**Live Pipis** 游水蜆 – 加米粉底 with Vermicelli Extra \$20 時價MP

**Jumbo Oyster** 特大生蠔 | **Fresh Abalone** 游水鮮鮑魚, 鮑魚仔 時價MP  
XO Sauce Vermicelli / XO 醬粉絲 / Garlic XO Vermicelli \$1 each  
Salted Egg Yolk 鹹蛋黃 \$2 each

**Cooking Fee for Live Seafood - Stir Fried with | 烹飪費 -**  
Ginger Shallot / Salt & Pepper / Garlic Butter / XO Sauce / Singapore Chilli Sauce \$15 without noodles  
烹飪費 - 炒菜: 姜蔥 / 椒鹽 / 蒜子牛油炒 / XO 醬 / 新加坡辣椒醬 \$20 with noodles

**Lobster Sashimi** 龍蝦刺身 \$25

**Additional Fee applies for different method of cooking & two courses**  
額外費用適用於不同的烹飪方法和兩道菜

**Cooking Fee - Salted Egg Yolk | 烹飪費 - 鹹蛋黃** \$15 per kg

**Additional for seafood weight over 2kg | 重量超過2公斤的海鮮另加** \$5

**Add On Noodles: 加麵** \$15 per serve

Vermicelli 粉絲 / E-FU Noodles 伊麵 / Egg Noddles 生麵 / Rice Noodles 米粉

**Add On Mantou Bread (minimum order 6pcs) 加饅頭 (最少訂購6個)** \$2.5 each



## Signature Hot Pot / 招牌火鍋

HP101 Wagyu, live baby Abalone and free range Chicken, Veggie, Vermicelli and Tofu.\* 和牛, 游水鮑仔, 走地雞, 蔬菜, 粉絲豆腐, 超值價 151.8

HP102 Free Range Chicken & Chinese Herbal Hot Pot\* 藥膳走地雞火鍋 84.8

HP103 Braised Goat Hot Pot with Bean Curd Sheets\* 支竹羊腩煲 68.8

\*Non Discountable 不適用折扣優惠

## Clay Pot / 煲仔

CP101 Eggplants with Pork Mince in Clay Pot 魚香茄子煲 28.8

CP102 Braised Pork Belly with Tofu in Clay Pot 火腩豆腐煲 26.8

CP103 Seafood Tofu in Clay Pot 海鮮豆腐煲 (GF) 36.8

CP104 King Prawn & Vermicelli in Clay Pot 粉絲蝦球煲 47.8

CP105 Tiger Prawns & Vermicelli in Clay Pot 粉絲蝦碌煲 (GF) 68.8



Pork Tripe Soup  
with Pickled  
Mustard and  
White Pepper  
Corn  
白胡椒鹹酸菜  
豬肚湯



Grilled Pork Cheek with  
Sweet Soya and Thai Chili Sauce  
泰式炭燒豬頸肉



Steamed Premium Fish Head  
with Preserved Chili 剝椒蒸魚頭



Singapore Chilli  
King Prawn  
新加坡辣蝦球



Sautéed Premium Sea  
Cucumber with XO Sauce  
and Snow Pea  
XO 醬爆海參



Salt & Pepper Fried Squids  
椒鹽魷魚



Deep-fried Prawns  
with Wasabi Mayo  
芥末蝦球



Stir-Fried Paspaley Pearl  
Meat with Snow Peas  
油泡珍珠肉炒荷豆



Vietnamese Mango Fish  
越南式芒果魚



Stir-fry Prawn with  
Salty Egg Yolk 金衣蝦球



Stir-Fried Duck Intestines with XO Sauce  
XO 醬爆鴨腸



Stir-Fried Crocodile Tongue  
with XO Sauce and Snow Peas  
XO 荷豆炒鱷魚脷



Live Crab in Singapore Chilli Sauce  
生猛泥蟹新加坡辣椒汁



Cá Kho Tô  
越南式砂鍋扣魚頭

Braised Australian  
Wagyu Short Rib with  
Red Wine  
法式紅酒燜澳洲和牛肋骨

## — Seafood / 海鮮 —

S201	Stir-fried Scallop with XO Sauce & Broccoli	XO 醬炒帶子 🌶️	42.8
S202	Stir-fried Scallop with Snow Peas and Black Truffle	黑松露荷豆帶子	44.8
S203	Honey King Prawn	蜜糖蝦球	39.8
S204	Garlic Prawn	蒜子蝦球	39.8
S206	Prawn Omelette	芙蓉蝦球	36.8
S208	Stir-fry Prawn with Salty Egg Yolk	金衣蝦球	38.8
S209	Singapore Chilli King Prawn	新加坡辣蝦球 🌶️	39.8
S210	Deep-fried Prawns with Wasabi Mayo	芥末蝦球	40.8
S211	Fried Fish Fillet with Sweet Corn Sauce	粟米班片	32.8
S212	Steamed Premium Fish Head with Preserved Chili	剝椒蒸魚頭	43.8
S213	Cá Kho Tô	越南式砂鍋扣魚頭	46.8
S214	Vietnamese Mango Fish	越南式芒果魚	43.8
S215	Sautéed Ling Fillet with Snowpeas & Truffle Sauce	黑松露醬炒荷豆魚片	47.8
S216	Salt & Pepper Fried Squids	椒鹽魷魚	29.8
S217	Salt & Pepper Whitebait	椒鹽白飯魚	29.8
S218	Salt & Pepper Squid & White Bait	椒鹽雙脆	32.8

## — Chef's Specials / 廚師推介 —

CS120	Stir-Fried Duck Intestines with XO Sauce	XO 醬爆鴨腸 🌶️	48.8
CS121	Sautéed Premium Sea Cucumber with XO Sauce and Snow Pea	XO 醬爆海參 🌶️	49.8
CS122	Braised Australian Wagyu Short Rib with Red Wine	法式紅酒燜澳洲和牛肋骨	44.8
CS123	Pork Tripe Soup with Pickled Mustard and White Pepper Corn	白胡椒鹹酸菜豬肚湯 🌶️	44.8
CS124	Grilled Pork Cheek With Sweet Soya and Thai Chili Sauce	泰式炭燒豬頸肉	33.8
CS125	Stir-Fried Crocodile Tongue with XO Sauce and Snow Peas	XO 荷豆炒鱷魚脷	53.8
CS126	Stir-Fried Dried Squid with XO Sauce and Garlic Shoots	XO 蒜心炒吊片	48.8
CS127	Stir-Fried Duck Tongue with Three Cup Sauce	三杯鴨舌	48.8
CS128	Stir-Fried Paspaley Pearl Meat with Snow Peas	油泡珍珠肉炒荷豆	68.8



Gluten Free



Contained Nut



Chilli Hot



Vegan





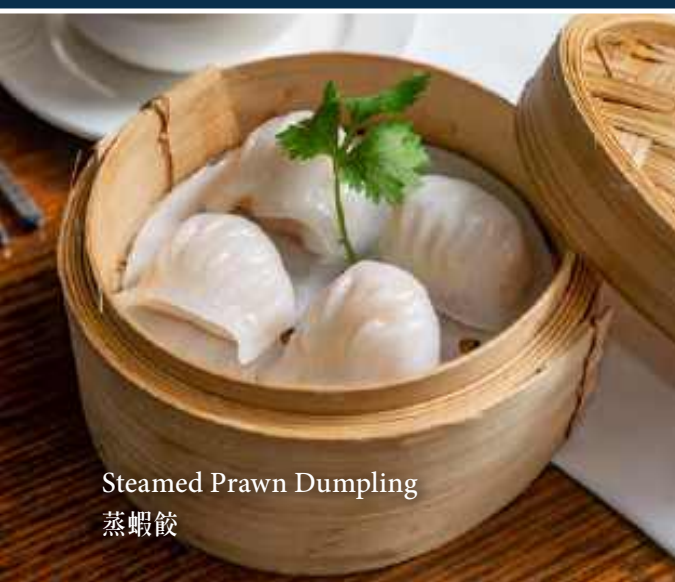
Steamed Mixed Dim Sim  
蒸點心拼盤



Steamed Xiao Long Bao  
灌湯小籠包



Chaozhou Fried Prawn Roll  
潮州炸蝦棗



Steamed Prawn Dumpling  
蒸蝦餃



Vegetarian Spring Roll  
齋春捲

## — Entrée / 前菜 —

E101	Vegetarian Spring Roll 齋春捲 (4) <b>V</b>	12.8
E103	Steamed Prawn Dumpling 蒸蝦餃 (4)	11.8
E104	Fried Prawn Dumpling 炸蝦餃 (4)	12.8
E105	Chaozhou Fried Prawn Roll 潮州炸蝦棗 (4)	20.8
E106	Steamed Mixed Dim Sim 蒸點心拼盤 (10)	31.8
E107	San Choy Bao 雞肉生菜包 (2) – <i>Chicken mince with bamboo shoot &amp; water chestnut</i>	15.8
E108	Steamed Xiao Long Bao (Soupy Bun) 灌湯小籠包(6)	12.8

## — Soup / 湯羹 —

S101	Chicken Sweet Corn Soup 雞蓉粟米羹 <b>GF</b>	9.8
S102	Seafood Bean Curd Soup 海鮮豆腐羹 <b>GF</b>	11.8
S103	Capital Hot & Sour Soup 酸辣湯 <b>GF</b> 🌶️	11.8
S104	Seafood & Fish Maw Soup 海鮮魚肚羹 <b>GF</b>	14.8
S105	Short Soup 雲吞	9.8
S106	Long Soup 湯麵 <b>V</b>	9.8



Sweet & Sour Pork Cantonese style  
甜酸咕老肉



Deep Fried Duck Breast with Taro  
荔茸香酥鴨



Fried Pork Spare Ribs  
with Salt & Pepper  
椒鹽排骨



Sichuan Styled Chicken Soft Bone  
麻辣雞掌中寶



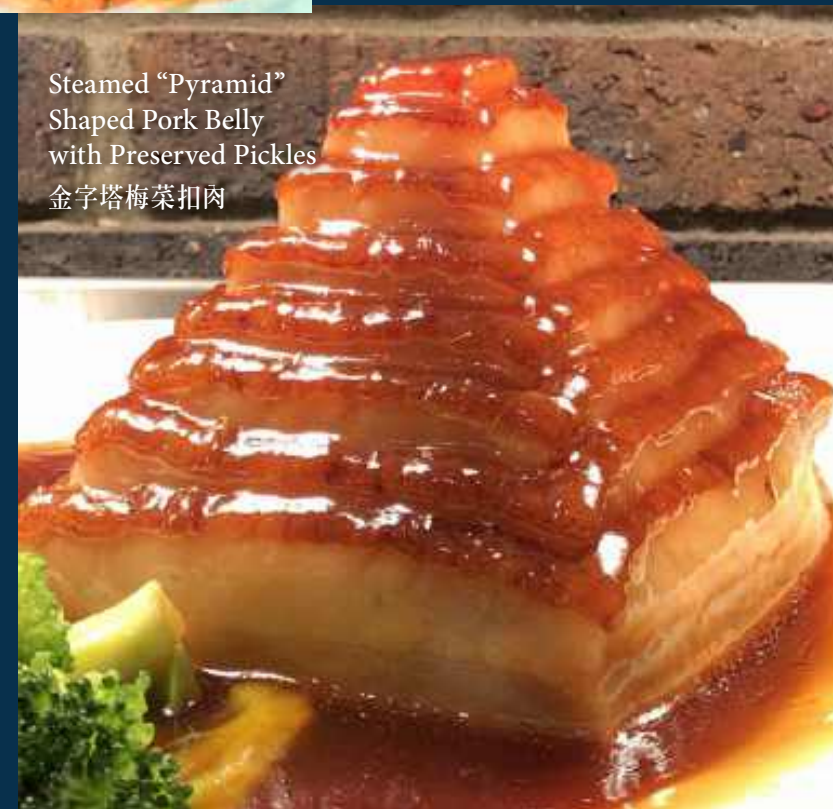
Deep-Fried Pigeon 紅燒乳鴿



Diced Beef with Black Pepper Sauce  
黑椒牛柳粒



Diced Beef with Wasabi Mayo  
日式牛柳粒



Steamed "Pyramid"  
Shaped Pork Belly  
with Preserved Pickles  
金字塔梅菜扣肉

## —— Poultry 家禽 / Pork 豬 ——

P100	Sichuan Styled Chicken Soft Bone 麻辣雞掌中寶	38.8
P101	Stir-fried Chicken with Three Cup Sauce 三杯雞	25.8
P102	Boneless Crispy Lemon Chicken 檸檬軟雞	28.8
P103	Stir-fried Chicken with Satay Sauce 沙爹雞	26.8
P104	Honey Chicken 蜜糖雞	28.8
P105	Deep Fried Duck Breast with Taro 荔茸香酥鴨	40.8
P106	Sweet & Sour Pork Cantonese style 甜酸咕老肉	28.8
P107	Fried Pork Spare Ribs with Salt & Pepper 椒鹽排骨	28.8
P108	Steamed "Pyramid" Shaped Pork Belly with Preserved Pickles 金字塔梅菜扣肉	38.8
P109	Stir-fried Frog Legs with Three Cup Sauce 三杯田雞	68.8
P110	Deep-Fried Pigeon 紅燒乳鴿	48.8
P111	Fried Pork Rib with Black Vinegar Sauce 鎮江骨	28.8

## —— Beef & Lamb / 牛羊 ——

BL100	Diced Beef with Tangerine Peel Sauce 陳皮牛柳粒	36.8
BL101	Stir-fried Beef with Chinese Broccoli 芥蘭炒牛肉	27.8
BL102	Diced Beef with Black Pepper Sauce 黑椒牛柳粒	36.8
BL103	Diced Beef with Wasabi Mayo 日式牛柳粒	36.8
BL104	Stir-Fried Lamb with Cumin & Chillies 新疆孜然羊肉	32.8
BL105	Mongolian Lamb 蒙古羊肉	34.8
BL106	Grilled Wagyu Skirt 炭燒和牛裙邊	48.8
BL107	Stir-fried Beef with Bitter Melon 涼瓜炒牛肉	32.8





BBQ Platter  
燒味拼盤



Crispy Fried Chicken  
炸子雞



Green Beans with  
Spicy Chilli Sauce  
乾燒四季豆



Roast Duck  
Cantonese Style  
廣式燒鴨

Slow Poached  
Free Range Chicken  
走地雞



Deep-fried Homemade  
Tofu with Salted Egg Yolk  
金衣翡翠豆腐



Jade Tofu Brew  
with Vegetables  
翡翠豆腐



Stir-fried Scallop with  
Snow Peas and Black Truffle  
黑松露 荷豆帶子



English Spinach with  
Mixed Eggs in Broth  
三色蛋菠菜苗

### — Cantonese BBQ / 廣式燒臘 —

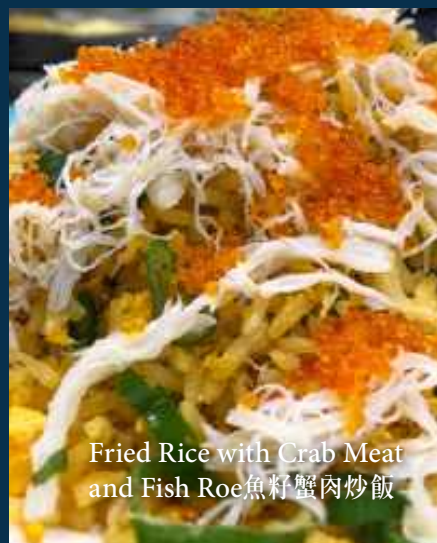
B100	BBQ Platter 燒味拼盤 (大/中)	(Large / 大)	76.8
		(Medium / 中)	43.8
B101	Roast Crispy Pork Belly 脆皮燒肉		25.8
B102	Roast Duck Cantonese Style 廣式燒鴨	(Whole / 全隻)	47.8
		(Half / 半隻)	27.8
B103	Peking Duck - 2 courses 京鴨兩食	(Whole / 全隻)	66.8
		(Half / 半隻)	37.8
B104	Slow Poached Free Range Chicken 走地雞	(Whole / 全隻)	61.8
		(Half / 半隻)	32.8
B105	Roast Honey Char Siu 蜜汁叉燒		22.8
B106	Crispy Fried Chicken 炸子雞	(Whole / 全隻)	36.8
		(Half / 半隻)	21.8

- All BBQ items can be ordered GF, please specify when order -

### — Vegetables 蔬菜 / ToFu 豆腐 —

V101	Stir Fried KangKong with Fermented ToFu & Chilli 椒絲腐乳通菜 🌶️	25.8
V101	Mushroom Stew with Seasonal Veggies 什錦菇扒時蔬	25.8
V102	English Spinach with Mixed Eggs in Broth 三色蛋菠菜苗	25.8
V103	Stir Fried Cabbage Sprouts with Salted Fish 鹹魚白菜苗	25.8
V104	Stir-Fried Chinese Broccoli 薑汁芥蘭	25.8
V105	Green Beans with Spicy Chilli Sauce 乾燒四季豆	25.8
V106	Buddhist Vegetarian Delight 羅漢齋	25.8
V107	Stir-fried Snowpeas and Broccoli 荷豆炒西蘭花	25.8
V108	Deep-fried Homemade Tofu with Salted Egg Yolk 金衣翡翠豆腐	29.8
V109	Jade Tofu Brew with Vegetables 翡翠豆腐	27.8





Fried Rice with Crab Meat and Fish Roe 魚籽蟹肉炒飯



Yang Zhou Fried Rice 揚州炒飯



Stir-fried Hor Fun with Beef 乾炒牛河



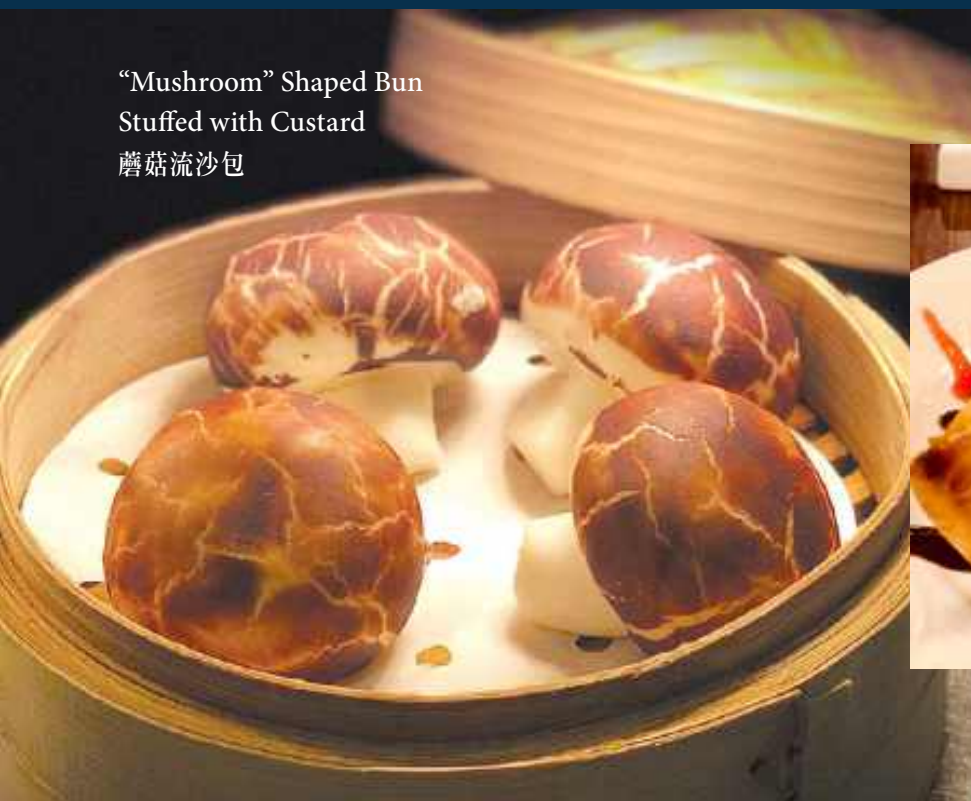
Honey Cake 蜂巢糕



Swan Shaped Durian Puff Pastry 榴槤天鵝酥



Mango Sago Cream 楊枝甘露



“Mushroom” Shaped Bun Stuffed with Custard 蘑菇流沙包



House Special Fried Ice-Cream 特色炸雪糕

## —— Rice 飯 / Noodles 麵 ——

N100	Fried Rice with Crab Meat and Fish Roe 魚籽蟹肉炒飯	33.8
N101	Fried Rice with Mixed Seafood Fish Roe 魚子海鮮炒飯	31.8
N102	Fried Egg Noodle with Seafood 海鮮炒麵	29.8
N103	Stir-fried Hor Fun with Beef 乾炒牛河	25.8
N104	Sautéed Vermicelli with Minced Pork and XO Sauce 肉鬆四季豆炒米	26.8
N105	Salty Fish Diced Chicken Fried Rice 鹹魚雞粒炒飯	26.8
N106	Yang Zhou Fried Rice 揚州炒飯	25.8
N107	Plain Rice 白飯	每位 Per Person 3.0

## —— Dessert / 甜點 ——

D101	House Special Fried Ice-Cream* 特色炸雪糕	16.8
D102	Honey Cake* 蜂巢糕	14.8
D103	Mango Pancake* 芒果班戟 (2)	14.8
D104	“Mushroom” Shaped Bun Stuffed with Custard* 蘑菇流沙包 (4)	16.8
D105	Swan Shaped Durian Puff Pastry* 榴槤天鵝酥 (Pre-Order Required. Minimum 10 pcs 需預訂, 10 隻起)	每隻 Per Pieces 7.8
D106	Mango Sago Cream* 楊枝甘露	12.8

\*Non Discountable 不適用折扣優惠

## —— Chinese Tea / 茶 ——

T101	Tieguanyin 鐵觀音	每位 Per Person 2.8
T102	Chrysanthemum 菊花	每位 Per Person 2.8
T103	Jasmine 茉莉花茶	每位 Per Person 2.8
T104	Puer 普洱茶	每位 Per Person 2.8





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OCEAN TREASURE  
ASIAN DINING