



誠意聆聽閣下對食物敏感的垂詢、
讓我們提供更佳的餐飲服務。

If you have any concern about food allergy,
Please let us know when you make the order

金紫荊粵菜廳全力支持惜食, 請點選適當份量, 減少浪費。

Eat Wise. Order Suitable Quantity of Food

APPETIZERS

Deep-fried Pomfret with Rock Sugar and Soy Sauce
Jelly Fish Tossed with Spring Onion, Cucumber and X.O. Sauce
Marinated Drunken Pigeon in Huadiao Wine and Wolfberry
Deep-fried Black Truffle Bean Sheet Rolls
Braised Chicken Feet in Abalone Sauce
Marinated Pig Trotter
Beef Shank with Spicy Sauce
Chilled Black Fungus and Chinese Celery with Aged Vinegar Sauce
Bitter Squash with Plum Sauce

精美前菜

HK\$

酥烤鯧魚	158
海蜇三弄	158
杞子香醉鴿	138
黑松露腐皮卷	118
鮑汁扣鳳爪	98
鹵水豬仔腳	98
辣味牛腱	98
芹香醋木耳	88
梅子涼瓜	78

所有價目均另加一服務費

All prices are subject to 10% service charge

BARBECUED

BARBECUED		燒味	HK\$
Barbecued Suckling Pig	(Whole)	鴻運乳豬	(原隻) 1500
	(Half)		(半隻) 840
		(敬請 5 小時前預訂 5hrs Advance Order)	
Roasted Peking Duck	(Two Course)	北京片皮鴨	(二食) 688
Roasted Goose	(Whole)	潮蓮燒鵝	(原隻) 588
	(Half)		(半隻) 328
	(Regular)		(例) 188
Barbecued Meat Combination		燒味雙拼	228
Marinated Chicken with Soya Sauce	(Half)	玫瑰豉油雞	(半隻) 198
Barbecued Pork Fillet with Honey Sauce		蜜汁叉燒	188
Chilled Pork Knuckle with Jelly Fish		燻蹄併海蜇	188
Roasted Crispy Pork Belly		明爐燒腩肉	168
Marinated Goose Web and Wing		鹵水鵝掌翼	148

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CHEF'S RECOMMENDATION

Baked Sea Whelk Stuffed with Minced Pork and Squid in Portuguese Sauce

Deep-fried Crab Shell Stuffed with Crab Meat

Pan-fried Cod Fish with Garlic and Soya Sauce

Sautéed Lobster Meat and Egg White with Milk

Stir-fried Shredded Angus Beef with Basil

Stir-fried Fish Maw and Mushroom with Egg White

Poached Luffa with Geoduck Clam in Fish Soup

Stir-fried Scallop and Black Truffle with Scrambled Egg

Deep-fried Diced Cod Fish with Pine Nuts

Pan-fried Mud Carp Stuffed with Minced fish in Black Bean Sauce

Wok-fried Wild Mushroom with Cashew Nut and Water Chestnut

廚師推介

HK\$

葡汁焗釀嚮螺 (Per Person / 每位) 188

銀絲脆焗蟹蓋 (Per Person / 每位) 188

燒汁香煎銀鱈魚 (Per Piece / 每件) 118

大良牛乳炒龍蝦球 528

羅勒乾蔥安格斯牛柳 338

花膠鮮冬菇炒蛋白 238

魚湯勝瓜浸象拔蚌仔 228

黑松露帶子炒滑蛋 198

崧子銀鱈魚粒 198

農家煎釀原條鯪魚 188

腰果馬蹄炒野菌 148

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SOUP & BIRD'S NEST

湯、羹、燕窩

HK\$

Per Person/ 每位

Braised Superior Bird's Nest Soup in Brown Sauce	紅燒燴官燕	628
Imperial Bird's Nest Soup with Crab Meat and Egg White	芙蓉蟹肉官燕	628
Double-boiled Sea Cucumber with Black Mushroom and Brassica	花菇菜膽燉遼參	428
Chicken Thick Soup with Fish Maw and Matsutake Mushroom	松茸花膠濃雞湯	388
Minced Fish Thick Soup with Egg White	龍江魚茸羹	148
Bean Curd Soup with Assorted Seafood	海皇豆腐羹	118
Hot and Sour Soup with Diced Seafood	海鮮酸辣羹	98
Minced Beef Broth with Matsutake Mushrooms and Chinese Parsley and Egg White	松茸西湖牛肉羹	88
Sweet Corn with Crab Meat Soup	蟹肉粟米羹	98

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ABALONE

Braised Whole Superior Abalone
(20 Heads)

Braised Whole Superior Abalone
(28 Heads)

Braised Whole Fresh South African Abalone
(3 Heads)

Braised Whole Fresh South African Abalone
(5 Heads)

Sliced Abalone Braised with Goose Web

Braised Fish Maw and Pomelo Peel with Oyster Sauce

Braised Fish Maw with Abalone Sauce

Stir-fried Sea Cucumbers with Assorted Scallion

Braised Pomelo Peel with Shrimp Roe

Braised Goose Web with Black Mushroom

鮑魚

HK\$

蠔皇原隻吉品鮑魚 (Per Piece / 每隻) 1888
(二十頭)

蠔皇原隻吉品鮑魚 (Per Piece / 每隻) 888
(二十八頭)

蠔皇原隻南非鮮鮑魚 (Per Piece / 每隻) 568
(三頭)

蠔皇原隻南非鮮鮑魚 (Per Piece / 每隻) 348
(五頭)

碧綠鮮鮑片鵝掌 (Regular / 例) 598

蠔皇花膠扣柚皮 (Per Person / 每位) 488

鮑汁扣花膠 (Per Person / 每位) 388

三蔥爆東北遼參 (Per Person / 每位) 388

蝦籽扣柚皮 (Per Piece / 每件) 188

蠔皇花菇生扣鵝掌 (Per Person / 每位) 138

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LIVE SEAFOOD & SEAFOOD SPECIALTIES

生猛海產

HK\$

Coral Trout, Giant Garoupa,
Tiger Garoupa, Flowery Garoupa or other available varieties

(Market Price)

東星斑、沙巴小龍躉、
老虎斑、海杉斑或游水海魚

時價

Local or Australia Lobster

(Market Price)

本地或澳洲龍蝦

時價

Cooking Method Suggestions:

烹煮方法:

(Baked with Supreme Broth, Baked with Cheese, Crispy Garlic and Chili, Steamed with Garlic)

(上湯焗/芝士焗/避風塘/蒜茸蒸)

Mud Crab

(Market Price)

肉蟹

時價

Cooking Method Suggestions:

烹煮方法:

(Baked with Spring Onion and Ginger, Vermicelli in Casserole, Chili Salt, Crispy Garlic and Chili)

(薑蔥/粉絲煲/椒鹽/避風塘)

Steamed Fresh Crab Claw with Egg White and Ginger in Chinese Wine

薑粒花雕蛋白蒸蟹钳 (Per Person / 每位)

218

Pan-fried Garoupa Fillet Stuffed with Minced Shrimp in Soy Sauce

頭抽煎釀斑片

(Per Person / 每位)

148

Pan-fried Scallop with Black Truffle

黑松露煎帶子皇

(Per Person / 每位)

118

Steamed Garoupa Fillet with Red Date and Black Fungus

金針雲耳紅棗蒸斑球

358

Braised Garoupa Belly with Roasted Pork and Bean Curd Sheet in Casserole

枝竹燒肉斑腩煲

368

Stir-fried Prawns with Agrocybe in Brown Sauce

燒汁茶樹菇炒蝦球

338

Deep-fried Scallops Wrapped with Mashed Taro

荔蓉玉帶盒

328

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LIVE SEAFOOD & SEAFOOD SPECIALTIES

- Sautéed Coral Freshwater Mussel and Scallops with Broccoli
- Baked U.S. Oysters with Spring Onion and Ginger in Casserole
- Wok-fried Prawns with Salty Egg Yolk Sauce with Basil
- Stir-fried Raw Shrimps in Sichuan Style

POULTRY

- Crispy-fried Chicken
- Steamed Sliced Chicken with Yunnan Ham and Black Mushroom
- Crispy-fried BB Pigeon

生猛海產

- | | HK\$ |
|-----------|------|
| 西蘭花炒珊瑚蚌帶子 | 328 |
| 薑蔥焗美國桶蠔煲 | 288 |
| 羅勒金沙脆蝦球 | 328 |
| 四川鮮蝦仁 | 198 |

家禽

- | | | HK\$ |
|---------|--------------|------|
| 脆皮龍崗雞 | (Whole / 每隻) | 468 |
| | (Half / 半隻) | 268 |
| 金華玉樹雞 | (Whole / 每隻) | 468 |
| | (Half / 半隻) | 268 |
| 生炸 BB 鴿 | (Whole / 每隻) | 128 |

所有價目均另加一服務費

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POULTRY

Sautéed Chicken and Abalone with Ginger and Shallot in Casserole

Sautéed Pigeon Fillet with White Mushroom and Asparagus

Stir-fried Chicken Fillet and Ginger and Pineapple

Steamed Chicken with Straw Mushroom and Cordyceps Flower

Deep-fried Chicken Fillet in Lemon Sauce

家禽

HK\$

薑蔥鮑魚雞煲

308

白菌露笋炒鴿脯

228

紫蘿炒雞片

238

草菇蟲草花蒸雞

198

西檸煎軟雞

198

MEAT

Stir-fried Sliced Kurobuta Pork with Termite Mushrooms

Steamed Minced Kurobuta Pork with Salty Fish

Sweet and Sour Kurobuta Pork with Walnut

Pan-fried Beef Fillet in Sweet and Sour Sauce

Braised Oxtail and Wild Mushroom with X.O. Sauce in Casserole

肉類

HK\$

雞縱菌百合炒豚肉

238

馬友蒸豚肉餅

238

琥珀咕嚕黑豚肉

238

中式煎牛柳

198

X.O.醬野菌牛尾煲

158

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MEAT

Braised Sliced Beef with Ginger and Shallot in Casserole

Baked Spare Ribs with Plum Sauce and Lime

Braised Bean Curd with Sliced Pork and Fungus

Sautéed Spring Bean with Minced Pork and Olive Leaf

VEGETARIAN SPECIALITIES

Double-boiled Chinese Cabbage Soup with Black Mushroom and Bamboo Pith

Matsutake Mushroom Soup with Vegetables

Steamed Tomato Stuffed with Assorted Mushrooms

Wok-fried Porcini with Wild Mushrooms

Steamed Bamboo Piths Stuffed with Wild Mushrooms in Pumpkin Sauce

Braised Fresh Bean Curd Sheet and Calocera Morchelloides with Bean Curd

Steamed Sliced Japanese Pumpkin with Wild Mushrooms

Sautéed French Beans and Walnut with Black Fungus

肉類

HK\$

薑蔥牛肉煲

158

梅醬青檸焗肉排

158

家鄉炆豆腐

158

欖菜乾煸四季豆

158

健康齋素食

HK\$

竹笙花菇燉菜膽

(Per Person / 每位) 98

松茸鼎湖上素羹

(Per Person / 每位) 98

西紅柿藏馬蹄芹香上素 (Per Person / 每位) 108

牛肝菌炒野菌

188

金湯野菌竹笙卷

158

羊肚菌鮮腐竹紅燒豆腐

158

野菌蒸日本南瓜

148

琥珀法邊豆百合炒珍珠耳

148

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VEGETARIAN SPECIALITIES

Steamed Preserved Vegetables with Seasonal Vegetables in a Bamboo Basket

Braised Bean Curd Sheets with Bamboo Piths

Sweet & Sour Hericium Mushrooms with Walnuts

Braised Bean Curd and Assorted Mushroom with Hot and Spicy Sauce

Poached Vegetables with Ginkgo and Black Fungus in Soup

健康齋素食

HK\$

甜梅菜籠仔蒸時蔬

148

竹笙素千層

158

琥珀甜酸猴頭菇

138

麻婆素豆腐

128

銀杏珍珠耳浸時蔬

128

RICE & NOODLES

Soak Cooked Rice with Crab Meat

Inaniwa Udon in Chicken Thick Soup

Braised Rice Noodles with Duck Meat and Preserved Vegetables

Fried Rice with Minced Wagyu Beef and Vegetables with Premium Soy Sauce

Fried Rice with Shrimp and Shrimp Roe with Shrimp Paste

粉、麵、飯

HK\$

鮮蟹肉泡飯

(Per Bowl / 每碗)

128

濃雞湯稻庭麵

(Per Person / 每位)

98

雪菜火鴨絲炆鴛鴦米

198

頭抽和牛菜粒炒飯

198

六福臨門蝦炒飯

198

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RICE & NOODLES

粉、麵、飯

HK\$

Fried Rice with Diced Chicken and Octopus in Abalone Sauce

鱈魚鮑汁雞粒炒飯

188

Fried Rice Noodles with Raw Shrimps in Scrambled Egg Sauce

滑蛋蝦仁炒河

188

Fried Noodles with Diced Seafood and Vegetables

菜遠海皇炒麵

188

Stir-fried Glutinous Rice with Preserved Meat

生炒臘味糯米飯

178

Braised Noodles with Shredded Pork, Ginger and Spring Onion in Abalone Sauce

薑蔥叉燒撈麵

168

Steamed Thick Rice Noodles with Spare Ribs

家豬蒸陳村粉

168

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茗茶 每位 HK\$20

Chinese Tea HK\$20 per person