



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, Aged Vinegar and X.O. Sauce
Marinated Drunken Pigeon in Huadiao Wine and Wolfberry
Deep-fried Black Truffle Bean Sheet Rolls
Deep-fried Diced Chinese Noodle Fish in Red Fermented Bean Curd Sauce
Marinated Pig Trotter
Beef Shank with Spicy Sauce
Chilled Black Fungus and Celtuce in Chili Sauce
Bitter Squash with Plum Sauce

## 精美前菜

	HK\$
酥烤鯧魚	168
海蜇三弄	168
杞子香醉鴿	148
黑松露腐皮卷	128
乳香脆白飯魚	128
鹵水豬仔腳	118
辣味牛腱	118
涼拌窩笋珍珠耳	96
梅子涼瓜	88

所有價目均另加一服務費 All prices are subject to 10% service charge

## BARBECUED

## 燒味

HK\$

Barbecued Suckling Pig	(Whole)	鴻運乳豬	(原隻)	1588
	(Half)		(半隻)	860
		(Order in Advance / 歡迎預訂)		
Roasted Peking Duck	(Two Course)	北京片皮鴨	(二食)	699
Roasted Goose	(Whole)	潮蓮燒鵝	(原隻)	628
	(Half)		(半隻)	338
	(Regular)		(例)	228
Barbecued Meat Combination		燒味雙拼		238
Marinated Chicken with Soy Sauce	(Half)	玫瑰豉油雞	(半隻)	228
Barbecued Pork Fillet with Honey Sauce		蜜汁叉燒		198
Chilled Pork Knuckles with Jelly Fish		燻蹄併海蜇		198
Roasted Crispy Pork Belly		明爐燒腩肉		178
Marinated Goose Web and Wings		鹵水鵝掌翼		158

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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 Soy Sauce

Sautéed Lobster Meat and Egg White with Milk

Stir-fried Shredded Angus Beef with Basil

Deep-Fried Eel Fillet and Crispy Mushrooms with Osmanthus Sauce

Stir-fried Fish Maw and Mushroom with Egg White

Poached Vegetables with Geoduck Clam in Fish Soup

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

Stir-fried Scallop and Black Truffle with Scrambled Egg

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) 199  
(Cooking Time: Approximate 45 minutes  
/ 烹調時間約 45 分鐘)

銀絲脆焗蟹蓋 (Per Person / 每位) 199

燒汁香煎銀鱈魚 (Per Piece / 每件) 132

大良牛乳炒龍蝦球 536

羅勒乾蔥安格斯牛柳 348

脆菇桂花鰻魚 288

花膠鮮冬菇炒蛋白 248

魚湯時蔬浸象拔蚌仔 238

豉汁煎釀原條鯪魚 228

黑松露帶子炒滑蛋 215

腰果馬蹄炒野菌 158

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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
Braised Superior Bird's Nest Soup with Crab Meat in Brown Sauce	鮮蟹肉燴官燕	628
Double-boiled Sea Cucumber with Black Mushroom and Porcini	牛肝菌花菇燉遼參	458
Chicken Thick Soup with Fish Maw and Matsutake Mushroom	松茸花膠濃雞湯	398
Minced Fish Thick Soup	家鄉魚茸羹	148
Double-boiled Pumpkin and Chicken Soup with Fish Maw	花膠筒貴妃金湯	148
Hot and Sour Soup with Diced Seafood	海鮮酸辣羹	98
Sweet Corn with Crab Meat Soup	蟹肉粟米羹	98
Minced Beef Broth with Matsutake Mushrooms, Chinese Parsley and Egg White	松茸西湖牛肉羹	88

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## ABALONE

Braised Whole Superior Abalone  
(20 Heads)

Braised Whole Superior Abalone  
(28 Heads)

Braised Whole South African Abalone  
(3 Heads)

Braised Whole South African Abalone  
(6 Heads)

Sliced Abalone Braised with Goose Web

Braised Fish Maw and Pomelo Peel with Oyster Sauce

Braised Fish Maw with Abalone Sauce

Braised Sea Cucumber with Abalone Sauce

Braised Pomelo Peel with Shrimp Roe

Braised Goose Web with Black Mushroom

## 鮑魚

HK\$

蠔皇原隻吉品鮑魚  
(二十頭) (Per Piece / 每隻) 1888

蠔皇原隻吉品鮑魚  
(二十八頭) (Per Piece / 每隻) 888

蠔皇原隻南非鮑魚  
(三頭) (Per Piece / 每隻) 568

蠔皇原隻南非鮑魚  
(六頭) (Per Piece / 每隻) 308

碧綠鮮鮑片鵝掌 (Regular / 例) 628

蠔皇花膠扣柚皮 (Per Person / 每位) 498

鮑汁扣花膠 (Per Person / 每位) 398

窩燒東北遼參 (Per Person / 每位) 398

蝦籽扣柚皮 (Per Piece / 每件) 200

蠔皇花菇生扣鵝掌 (Per Person / 每位) 148

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## LIVE SEAFOOD & SEAFOOD SPECIALTIES

## 生猛海產

HK\$

Coral Trout, Giant Garoupa, (Market Price)  
Tiger Garoupa, Flowery Garoupa or other available varieties

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:

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

烹煮方法:

(上湯焗/芝士焗/避風塘/蒜茸蒸)

Mud Crab (Market Price)

肉蟹

時價

Cooking Method Suggestions:

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

烹煮方法:

(薑蔥焗/粉絲煲/椒鹽/避風塘)

Steamed Fresh Crab Claw with Egg White in Pumpkin Sauce

金湯蛋白蒸蟹鉗

(Per Person / 每位)

238

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

黑松露香煎北海道元貝 (Per Person / 每位) 118

Steamed Garoupa Fillet with Garlic and Bean Vermicelli

金銀蒜粉絲蒸斑球

388

Braised Garoupa Belly with Roasted Pork and Bitter Squash in Casserole

涼瓜燒肉斑腩煲

388

Stir-fried Prawns with Assorted Mushrooms in Brown Sauce

燒汁珍菌炒蝦球

338

Sautéed Coral Freshwater Mussel and Scallops with Broccoli

西蘭花炒珊瑚蚌帶子

338

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## LIVE SEAFOOD & SEAFOOD SPECIALTIES

Stir-fried Crystal Prawns with Vegetables

Deep-fried Scallops Stuffed with Shrimp Paste

Baked U.S. Oysters with Spring Onion and Ginger in Casserole

Stir-fried Raw Shrimps in Sichuan Style

## 生猛海產

HK\$

翡翠玻璃蝦球

338

魚香百花釀玉帶

338

薑蔥焗美國桶蠔煲

328

四川鮮蝦仁

210

## POULTRY

Crispy-fried Chicken

Baked Chicken with Salt

## 家禽

HK\$

鴻運炸子雞

(Whole / 每隻)

488

(Half / 半隻)

298

家鄉鹽焗雞

(Whole / 每隻)

488

(Half / 半隻)

298

(Cooking Time: Approximate 45 minutes

/ 烹調時間約 45 分鐘)

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## POULTRY

Crispy-fried BB Pigeon
Sautéed Chicken and Abalone with Ginger and Shallot in Casserole
Sautéed Pigeon Fillet with White Mushroom and Asparagus
Sautéed Chicken with Shallot and Black Bean Sauce in Casserole
Steamed Chicken with Red Dates and Black Fungus
Pan-fried Chicken Fillet with Ginger, Spring Onion and Pineapple

## 家禽

生炸 BB 鴿	(Whole / 每隻)	138
薑蔥鮑魚滑雞煲		326
白菌露笋炒鴿脯		238
乾蔥豆豉滑雞煲		238
紅棗雲耳蒸雞		218
紫蘿薑蔥煎雞片		198

## MEAT

Stir-fried Sliced Kurobuta Pork and Assorted Mushrooms with Porcini Mushroom Sauce
Steamed Minced Kurobuta Pork with Salty Fish
Sweet and Sour Pork with Walnut and Pineapple
Pan-fried Beef Fillet with Teriyaki Sauce
Braised Oxtail, Assorted Mushrooms and Pumpkin with Spicy Sauce in Casserole

## 肉類

牛肝醬珍菌炒黑豚肉	248
馬友蒸豚肉餅	248
琥珀鳳梨咕嚕肉	248
燒汁煎牛柳	210
香辣珍菌南瓜牛尾煲	168

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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, Squid and Shrimps

Sautéed Spring Beans with Minced Pork and Olive Leaf

## VEGETARIAN SPECIALITIES

Steamed Tomato Stuffed with Water Chestnuts, Celery and Assorted Mushrooms

Double-boiled Lily Bulb Soup with Black Mushroom and Bamboo Pith

Matsutake Mushroom Soup with Vegetables

Braised Bamboo Pith with Vegetables

Stir-fried Cashew Nuts and Black Fungus with Yam

Braised Fresh Bean Curd Sheet with Bean Curd

Braised Bean Curd Sheet with Wild Mushroom and Wolfberry

Sautéed Bean Curd Sheet and Lotus Root with French Beans

## 肉類

HK\$

薑蔥牛肉煲

168

梅醬青檸焗肉排

168

家常豆腐

168

欖菜乾煸四季豆

168

## 健康齋素食

HK\$

西紅柿藏馬蹄芹香珍菌 (Per Person / 每位) 118

竹笙花菇燉高山百合花 (Per Person / 每位) 98

松茸鼎湖上素羹 (Per Person / 每位) 98

竹笙扒上素 228

腰果珍珠耳炒紫白淮山 168

鮮腐竹紅燒豆腐 158

杞子野菌素千層 158

琥珀法邊豆藕片素雞 148

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## VEGETARIAN SPECIALITIES

- Steamed Preserved Vegetables with Seasonal Vegetables in a Bamboo Basket
- Sautéed Avocado and Lily Bulb with French Beans
- Braised Bean Curd and Assorted Mushroom with Hot and Spicy Sauce (Spicy)
- Poached Vegetables with Ginkgo and Black Fungus in Soup
- Fried Rice with Pine Nuts, Diced Vegetables and Black Truffle

## 健康齋素食

HK\$

- 甜梅菜籠仔蒸時蔬 148
- 牛油果法邊豆炒百合 148
- 麻婆素豆腐(微辣) 138
- 銀杏珍珠耳浸時蔬 138
- 黑松露崧子菜粒炒飯 138

## RICE & NOODLES

- Soak Cooked Rice with Flatfish and Minced Pork
- Inaniwa Udon in Chicken Thick Soup
- Braised E-Fu Noodle with Shredded Beef 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\$

- 方魚肉碎泡飯 (Per Bowl / 每碗) 98
- 濃雞湯稻庭麵 (Per Person / 每位) 98
- 雪菜牛柳絲炆伊麵 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 Noodles with Sliced Kurobuta Pork and Bitter Squash

涼瓜豚肉炒麵

198

Stir-fried Glutinous Rice with Preserved Meat

生炒臘味糯米飯

188

Fried Rice with Diced Chicken and Octopus in Abalone Sauce

鱈魚鮑汁雞粒炒飯

188

Fried Rice Noodles with Sliced Beef in X.O Sauce

X.O 醬乾炒牛河

188

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

薑葱叉燒撈麵

178

Steamed Thick Rice Noodles with Minced Pork in XO Sauce

X.O 肉醬蒸陳村粉

178

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## DESSERTS

Double-boiled Bird's Nest with Rock Sugar
Sweetened Almond Cream
Ginger Tea with Sesame Dumplings
Sago Cream with Pomelo and Mango Juice
Fresh Mango Pudding
Panna Cotta with Tokachi Red Beans
Deep-fried Crispy Sesame Balls
Caramel Chinese Sachima with Black and White Sesame
Steamed Sponge Cake
Pan-fried Dough Twists with Cashew Nut and Shredded Coconut

## 甜品

	HK\$
冰花燉官燕	388
生磨杏仁露	50
老薑茶湯丸	50
楊枝甘玉露	50
香芒凍布甸	50
十勝紅豆奶凍	50
空心煎堆仔	48
黑白芝麻薩琪瑪	48
麒麟馬拉糕	48
椰香腰果碎脆麻花	48

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茗茶及水 每位 HK\$22 Chinese Tea and Water HK\$22 per person