

行政午膳套餐
EXECUTIVE SET LUNCH

龍苑星級點心拼盤

(沙律明蝦角、鮑魚鮮蝦燒賣、竹炭帶子餃)

Loong Yuen Dim Sum Platter

(Deep-fried Shrimp Dumplings with Salad Dressing ,
Steamed Pork and Shrimp Dumplings with Abalone ,
Steamed Bamboo Charcoal Powder Dumplings with Scallop)

花膠燕窩雞蓉羹

Braised Bird's Nest Soup with Shredded Fish Maw and Minced Chicken

西蘭花炒帶子

Sautéed Scallops with Broccoli

蛋白蒸龍躉球

Steamed Sliced Garoupa with Egg White

瑤柱蟹肉炒飯

Fried Rice with Crab Meat and Conpoy

香芒布甸

Chilled Mango Pudding

每位\$388 (兩位起)

HK\$388 per person (Minimum 2 persons)

餐前小食 Snacks 前菜 \$28

中國茶 / 水 Chinese Tea / Water (每位 per person) \$20

另加一服務費 Plus 10% Service Charge

如對任何食物有過敏性反應，請於落單時通知服務員 Please advise your server of any food product allergies

商務午膳套餐 (四位用)
BUSINESS SET LUNCH (FOR FOUR PERSONS)

龍苑三色點心
Loong Yuen Dim Sum (Three Kinds)

是日足料靚湯
Soup of the Day

蜜汁叉燒拼玫瑰豉油雞
Barbecued Pork and Marinated Chicken in Soy Sauce

油泡斑球
Sautéed Sliced Garoupa

上湯浸時蔬
Poached Seasonal Vegetables

揚州炒飯
Fried Rice with Shrimps and Barbecued Pork

精美糖水
Loong Yuen Complimentary Dessert

HK\$1,288

餐前小食 Snacks 前菜 \$28

中國茶 / 水 Chinese Tea / Water (每位 per person) \$20

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廚師推介午膳套餐 (六位用)
CHEF'S RECOMMENDATION SET LUNCH (FOR SIX PERSONS)

龍苑四式點心

Loong Yuen Dim Sum (Four Kinds)

是日足料靚湯

Soup of the Day

碧綠蝦球帶子

Sautéed Prawns and Scallops with Vegetables

清蒸老虎斑

Steamed Tiger Garoupa

蒜香吊燒雞 (半隻)

Roasted Crispy Chicken (Half piece)

龍苑一品燴飯

Braised Rice with Assorted Seafood in Abalone Sauce

精美糖水

Loong Yuen Complimentary Dessert

HK\$1,788

餐前小食 Snacks 前菜 \$28

中國茶 / 水 Chinese Tea / Water (每位 per person) \$20

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龍苑精選嗜味菜譜 (十位用)
LOONG YUEN DEGUSTATION MENU (FOR TEN PERSONS)

龍苑四式點心
Loong Yuen Dim Sum (Four Kinds)

是日精選原盅燉湯
Soup of the Day

黑松露如意油泡雙蚌
Sautéed Sea Clam and Coral Clam with Black Truffle

X.O. 醬本菇炒豚肉
Sautéed Pork with Mushroom in X.O. Chili Sauce

秘製蔥油雞
Steamed Chicken with Scallion and Spring Onion

花膠絲竹笙野菌浸時蔬
Poached Seasonal Vegetables with Shredded Fish Maw, Bamboo Pith and Mushroom

瑤柱海鮮皇炒飯
Fried Rice with Conpoy and Diced Seafood

特色美點
Chinese Petit Fours

HK\$2,888

餐前小食 Snacks 前菜 \$28

中國茶 / 水 Chinese Tea / Water (每位 per person) \$20

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頭盤小食精選

APPETISERS AND SNACKS

	HK\$
珊瑚紅蜇頭 Chilled Crispy Jelly Fish Head with Sesame Oil	178
椒鹽太湖銀魚 Deep-fried Whitebait in Spicy Salt	138
胡麻茄子 Chilled Eggplants in Sesame Sauce	118
蒜泥雲片白肉 Marinated Sliced Fatty Pork in Garlic Soy Sauce	118
海蜇川汁牛腩片 Marinated Beef Shank and Jelly Fish with Spicy Sauce	178
酥炸鮮蝦雲吞 (四件) Deep-fried Shrimp Dumpling (Four pieces)	128
滷水豬腳仔 Marinated Pig Knuckle	128
滷水鴨舌 Marinated Duck's Tongue	168
百花釀皮蛋 Deep-fried Preserved Egg with Shrimp Paste	108
花雕杞子醉雞 Drunken Chicken with Chinese Wine and Wolfberries	188
黃金魷魚鬚 Deep-fried Squid with Salted Egg Yolks	168

餐前小食 Snacks 前菜 \$28

中國茶 / 水 Chinese Tea / Water (每位 per person) \$20

另加一服務費 Plus 10% Service Charge

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燒味

BARBECUED MEAT

	HK\$
麻皮乳豬件 (例) Suckling Pig (Standard portion)	298
明爐烤黑豚叉燒 (例) Honey Barbecued Spanish Ibérico Pork (Standard portion)	238
潮蓮燒黑棕鵝 (例) Roasted Goose (Standard portion)	208
脆皮五層燒腩仔 (例) Roasted Pork Belly (Standard portion)	188
玫瑰豉油雞 (例) Marinated Chicken in Soy Sauce (Standard portion)	148
燒味雙拼 Barbecued Meat Combo (Two kinds)	268

餐前小食 Snacks 前菜 \$28

中國茶 / 水 Chinese Tea / Water (每位 per person) \$20

另加一服務費 Plus 10% Service Charge

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蔬菜 VEGETABLES

	HK\$
羅漢上素燴手制千層 Braised Imperial Fungus and Vegetable with Deep-fried Crispy Bean Curd Layer Pudding	208
竹筍雲耳野菌泡時蔬 Simmered Seasonal Vegetables with Bamboo Piths, Black Fungus and Mushroom in Chicken Stock	208
豉汁帶子蒸豆腐 Steamed Scallop and Bean Curd in Black Bean Sauce	228
京醬野菌海參煲 Braised Sea Cucumber and Mushroom with Chou Hou Sauce served in Casserole	288
黑松露野菌炒蘆筍 Sautéed Mushroom and Asparagus with Black Truffle	208
摩利菌素肉燒豆腐 Braised Bean Curd with Morchella Esculenta and Vegetarian Meat	228
舞茸瑤柱銀針蛋白 Scramble Egg with Maitake Mushroom, Conpoy and Bean Sprouts	238
南乳上素齋煲 Braised Superior Vegetables with Preserved Red Bean Curd served in Casserole	208

餐前小食 Snacks 前菜 \$28

中國茶 / 水 Chinese Tea / Water (每位 per person) \$20

另加一服務費 Plus 10% Service Charge

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粉麵飯

RICE AND NOODLES

	HK\$
鮮拆蟹肉炒粉絲 Fried Rice Vermicelli with Fresh Crab Meat	188
南丫島蝦仁蝦醬炒飯 Fried Rice with Shrimps and Shrimp Paste	188
鮑汁鮑魚窩仔飯 Fried Rice with Diced Abalone and Abalone Sauce served in Casserole	298
金銀蒜帶子蒸飯 Steamed Fried Rice with Scallop in Fresh and Deep-fried Garlic	188
蛋花芙蓉海鮮煎米粉 Pan-fried Rice Vermicelli with Assorted Seafood and Egg	188
滑蛋蝦仁炒河 Fried Rice Flat Noodles with Shrimp and Egg	188
XO 醬蝦球炆伊麵 Braised E-Fu Noodles with Prawn in X.O. Sauce	208
XO 醬頭抽牛肉炒河 Fried Rice Flat Noodles with Sliced Beef in X.O. and Premium Soy Sauce	198
海鮮皇炒麵 Fried Crispy Noodles with Seafood	208
雪菜肉絲炆鴛鴦米 Braised Vermicelli and Rice Noodles with Shredded Pork and Preserved Vegetable	208
蟹皇一品燴稻庭烏冬 Braised Udon with Prawn, Scallop and Crab Roe	298

餐前小食 Snacks 前菜 \$28

中國茶 / 水 Chinese Tea / Water (每位 per person) \$20

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精美點心

DIM SUM

	HK\$
筍尖鮮蝦餃 (四件) Steamed Pork and Shrimp Dumplings with Bamboo Shoot (Four pieces)	75
瑤柱蟹肉灌湯餃 (一件) Steamed Pork and Shrimp Dumpling with Crabmeat and Conpoy in Soup (One piece)	80
鮑魚鮮蝦燒賣 (四件) Steamed Pork and Shrimp Dumplings with Abalone (Four pieces)	80
潮汕欖角蒸排骨 Steamed Pork Ribs with Chinese Black Olive	60
豆豉蒸鳳爪 Steamed Chicken Feet in Black Bean	60
鳳城高湯鮮蝦水餃 (六件) Shrimp Dumpling in Superior Soup (Six pieces)	128
竹炭帶子餃 (三件) Steamed Bamboo Charcoal Powder Dumplings with Scallop (Three pieces)	70
沙律明蝦角 (三件) Deep-fried Shrimp Dumplings with Salad Dressing (Three pieces)	70
X.O. 醬炒蘿蔔糕 Stir-fried Turnip Cake in X.O. Sauce	72
三絲脆春卷 (三件) Deep-fried Spring Rolls with Shredded Barbecued Pork, Carrot and Mushroom (Three pieces)	70

餐前小食 Snacks 前菜 \$28

中國茶 / 水 Chinese Tea / Water (每位 per person) \$20

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精美點心 DIM SUM

	HK\$
香煎鮮蝦腐皮卷 (三件) Pan-fried Bean Curd Sheet Rolls with Shrimp (Three pieces)	65
菠蘿叉燒餐包 (三件) Baked Barbecued Pork Buns (Three pieces)	60
錦繡酥炸雲吞 (四件) Deep-fried Shrimp Dumpling with Sweet and Sour Sauce (Four pieces)	128
孜然牛肉包 (三件) Fried Buns with Beef in Cumin (Three pieces)	70
奶皇馬拉糕 Steamed Layer Sponge Cake with Custard Cream	70
紅棗拉糕 (四件) Sweetened Red Dates Cake (Four pieces)	55
流沙芝麻球 (四件) Deep-fried Sesame Balls (Four pieces)	55
綠茶桂花糕 (四件) Chilled Green Tea Pudding with Osmanthus (Four pieces)	70
蜜味脆麻花 (三件) Honey-glazed Crispy Dough Twist (Three pieces)	65

餐前小食 Snacks 前菜 \$28

中國茶 / 水 Chinese Tea / Water (每位 per person) \$20

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自家製布拉腸粉 HONEMADE RICE ROLLS

	HK\$
蘆筍帶子腸粉 Steamed Rice Rolls with Scallops	76
蜜汁叉燒腸粉 Steamed Rice Rolls with Barbecued Pork	68
金菇和牛腸粉 Steamed Rice Rolls with Wagyu Beef and Enoki Mushroom	88
韭皇鮮蝦腸粉 Steamed Rice Rolls with Fresh Shrimp and Chives	72
羅漢齋腸粉 Steamed Rice Rolls with Imperial Fungus	68
豉油皇銀芽炒腸粉 Stir-fried Rice Rolls with Bean Sprouts in Soy Sauce	62

餐前小食 Snacks 前菜 \$28

中國茶 / 水 Chinese Tea / Water (每位 per person) \$20

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上素點心

VEGETARIAN DIM SUM

	HK\$
竹筴素蝦餃 (四件) Steamed Vegetarian Shrimps and Bamboo Piths Dumplings (Four pieces)	65
珍菌素燒賣 (四件) Steamed Mashed Potatoes and Assorted Mushrooms Dumplings (Four pieces)	65
上素叉燒包 (三件) Steamed Vegetarian Barbecued Pork Buns (Three pieces)	55
野菌素春卷 (三件) Deep-fried Vegetarian Spring Rolls with Mushroom (Three pieces)	65
上素蔥油餅 (三件) Deep-fried Onion Cakes (Three pieces)	60
蜂巢素芋角 (三件) Deep-fried Taro Puffs (Three pieces)	60
蘿蔔絲酥餅 (三件) Deep-fried Turnip Pastries (Three pieces)	60
黑松露晶瑩野菌餃 (三件) Steamed Vegetable Dumplings with Black Truffle (Three pieces)	70

餐前小食 Snacks 前菜 \$28

中國茶 / 水 Chinese Tea / Water (每位 per person) \$20

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