



海皇軒

Ocean Treasure Asian Dining

菜單  
MENU



特別推介



48 HOURS  
BRAISED

6 hrs Order  
in Advance  
需6小時前預訂

Braised Australian Prince Abalone\*

澳洲王子鮑魚 \$140.8

Braised Australian Candy Dried Abalone\*

澳洲王子糖心乾鮑魚 \$238.8

Preorder  
1 day before  
需一天前預訂

Birds Nest with Apricot Seeds Milk\*

手磨杏汁燉一級官燕 \$74.8

\*Non Discountable 不適用折扣優惠



**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、上海新天地鵝鵝集團。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)及徒孫八滿閣行政總廚蘇國強(右)合影。



Marble 8 Scored Wagyu Beef and Enoki Roll\*

八級和牛金菇卷

每條 \$4.5/pcs

(Pre-Order Required. Minimum 10 pcs 需預訂. 10條起定)

\*Non Discountable 不適用折扣優惠



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



Steamed Premium Fish Head  
with Preserved Chili  
剝椒蒸魚頭



Vietnamese Mango Fish  
越南式芒果魚



Singapore Chilli  
King Prawn  
新加坡辣蝦球



Live Lobster  
游水龍蝦



Stir-fry Prawn with  
Salty Egg Yolk 金衣蝦球

Deep-fried Prawns  
with Wasabi Mayo  
芥末蝦球



Cá Kho Tộ  
越南式砂鍋扣魚頭



Salt & Pepper Fried Squids 椒鹽魷魚



## —— Live Seafood / 游水海鮮 ——

### Live Fish 游水鮮魚 —

Steamed or Braised Coral Trout / Morwong / Parrot Fish / Barramundi / Perch  
星班·三刀·青衣·盲曹·銀鱸

時價MP

### Live Lobster 游水紅龍·青龍兩食 —

Green or Red, Sashimi and Braised with Ginger & Shallot

時價MP

### Live Crab 澳洲生猛泥蟹 —

Singaporean style; Sampan style; Ginger & Shallot; Steamed with egg white.  
泥蟹·皇帝蟹·太子蟹

時價MP

### Jumbo Oyster 特大生蠔 — Steamed 蒸

時價MP

### Fresh Abalone 游水鮮鮑魚·鮑魚仔 —

Steamed or Stir-Fried with Salt & Pepper 清蒸·白灼·椒鹽

時價MP

### NSW Pipis Vermicelli XO Sauce. XO 醬炒蜆

時價MP

Add extra noodles \$15 | Cooking fee from: \$10 - \$35 / dish | Salted egg yolk sauce from \$15 - \$30  
Mantou Bread \$2.00/each (minimum order is 6pcs).

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



## —— 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 Tộ 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



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

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

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

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

Seafood Tofu in Clay Pot  
海鮮豆腐煲

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

## 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 Vietnamese Sour Soup Fish Hot Pot\* 越式酸湯魚火鍋 51.8

\*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 (GF) 47.8

## Chef's Specials / 廚師推介

- CS121 Sautéed Premium Sea Cucumber with XO Sauce and Snow Pea\*  
XO醬爆豬婆參 🌶️ 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

\*Non Discountable 不適用折扣優惠

(GF) Gluten Free (N) Contained Nut 🌶️ Chilli Hot (V) Vegan





Steamed Mixed Dim Sim  
蒸點心拼盤

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

—— 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



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 ——

P101	Three Cup Chicken 三杯雞	25.8
P102	Boneless Crispy Lemon Chicken 檸檬軟雞	28.8
P103	Stir-fry 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

—— Beef & Lamb / 牛羊 ——

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





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	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	23.8
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





Yang Zhou Fried Rice  
揚州炒飯



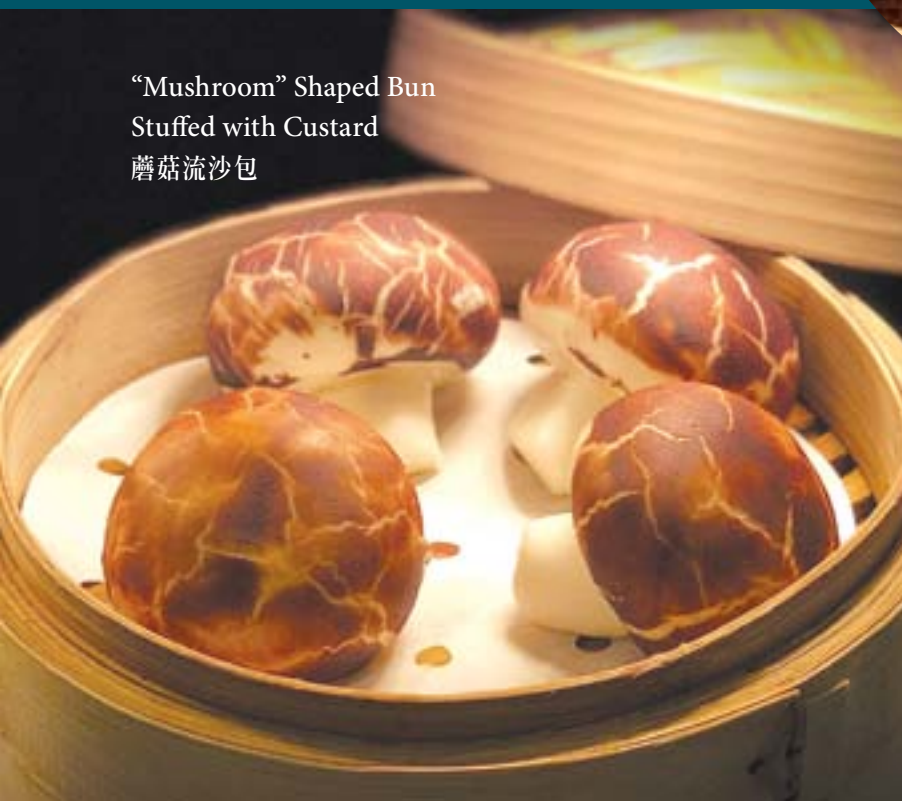
Stir-fried Hor Fun with Beef  
乾炒牛河



Swan Shaped Durian Puff Pastry  
榴槤天鵝酥



Honey Cake 蜂巢糕



“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 ——

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

\*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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