



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 游水鮮魚 — 星班, 三刀, 青衣, 盲曹, 銀鱸	時價MP
Live Lobster — Red Tasmanian Lobster / Green Lobster 游水紅龍, 青龍兩食	時價MP
Live Crab — King Crab / Snow Crab / Mud Crab 澳洲生猛泥蟹 — 皇帝蟹, 雪蟹, 泥蟹	時價MP
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 XO Sauce Vermicelli / XO 醬粉絲 / Garlic XO Vermicelli \$1 each Salted Egg Yolk 鹹蛋黃 \$2 each	時價MP

Cooking Fee for Live Seafood - Stir Fried with 烹飪費 - Ginger Shallot / Salt & Pepper / Garlic Butter / XO Sauce / Singapore Chilli Sauce 烹飪費 - 炒菜: 姜蔥 / 椒鹽 / 蒜子牛油炒 / XO 醬 / 新加坡辣椒醬	\$15 without noodles \$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	\$25
Additional for seafood weight over 2kg 重量超過2公斤的海鮮另加	\$5
Add On Noodles: 加麵 Vermicelli 粉絲 / E-FU Noodles 伊麵 / Egg Noddles 生麵 / Rice Noodles 米粉	\$18
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
HP104	Premium Fish Maw & Chicken Pot* 花膠雞煲 (Order in Advance 需預訂) *Non Discountable 不適用折扣優惠	288.8

—— Clay Pot / 煲仔 ——

CP101	Eggplants with Pork Mince in Clay Pot 魚香茄子煲	28.8
CP102	Briased 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



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



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



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



Cá Kho Tộ
越南式砂鍋扣魚頭



— Seafood / 海鮮 —

S201	Stir-fried Scallop with XO Sauce 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	35.8
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
S218	Salt & Pepper Squid & White Bait 椒鹽雙脆	32.8
S219	Deep-Fried Fish Head with XO Sauce XO 醬乾爆魚頭	43.8
S220	Oat-Flakes Deep-Fried Prawns 麥片蝦球	38.8

— 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	Signature Fish Soup with Tofu & Veggies 濃魚湯	39.8
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) V	12.8
E103	Steamed Prawn Dumpling 蒸蝦餃 (4)	12.8
E104	Fried Prawn Dumpling 炸蝦餃 (4)	13.8
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 & water chestnut</i>	15.8
E108	Steamed Xiao Long Bao (Soupy Bun) 灌湯小籠包(6)	12.8
E109	Steamed Dim Sim 蒸燒賣	11.8
E110	Deep-Fried Dim Sim 炸燒賣	12.8

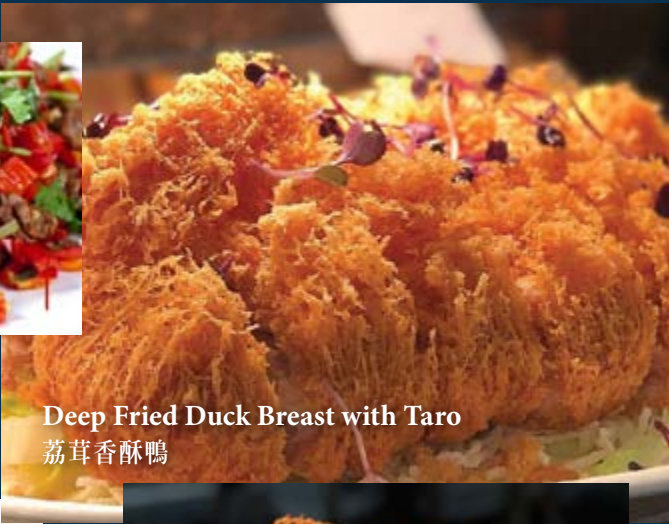
—— Soup / 湯羹 ——

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

Sweet & Sour Pork Cantonese style
甜酸咕老肉



Stir-fried Diced Beef
with Chilli & Garlic Shoots
小炒牛柳丁



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	41.8
P106	Sweet & Sour Pork Cantonese style 甜酸咕老肉	29.8
P107	Fried Pork Spare Ribs with Salt & Pepper 椒鹽排骨	29.8
P108	Steamed “Pyramid” Shaped Pork Belly with Preserved Pickles 金字塔梅菜扣肉	38.8
P109	Deep-Fried Pigeon 紅燒乳鴿	48.8
P110	Fried Pork Rib with Black Vinegar Sauce 鎮江骨	29.8
P111	Peking-Style Pork Ribs 京都骨	29.8
P112	Sweet & Sour Stir-Fried Pork Ribs 生炒骨	29.8

Beef & Lamb / 牛 羊

BL100	Diced Beef with Tangerine Peel Sauce 陳皮牛柳粒	38.8
BL101	Stir-fried Beef with Chinese Broccoli 芥蘭炒牛肉	29.8
BL102	Diced Beef with Black Pepper Sauce 黑椒牛柳粒	38.8
BL103	Diced Beef with Wasabi Mayo 日式牛柳粒	38.8
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
BL108	Stir-fried Diced Beef with Chilli & Garlic Shoots 小炒牛柳丁	36.8



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)	78.8
		(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)	48.8
		(Half / 半隻)	28.8
B103	Peking Duck - 2 courses 京鴨兩食	(Whole / 全隻)	68.8
		(Half / 半隻)	38.8
B104	Slow Poached Free Range Chicken 走地雞	(Whole / 全隻)	62.8
		(Half / 半隻)	33.8
B105	Roast Honey Char Siu 蜜汁叉燒		22.8
B106	Crispy Fried Chicken 炸子雞	(Whole / 全隻)	38.8
		(Half / 半隻)	22.8

- 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	28.8
V110	Sautéed Organic Cauliflower with Chilli & Vinegar 酸辣有機花菜	25.8



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	Fried Noodles with Shredded Pork 肉絲炒麵	28.8
N108	Braised E-Fu Noodles with Mushrooms 干燒伊麵	23.8
N109	Assorted Stir-Fried Noodles 什會炒麵	32.8
N110	Supreme Soy Sauce Fried Noodles 豉油皇炒麵	22.8
N111	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

GF Gluten Free

Contained Nut

Chilli Hot

V Vegan



雲軒

OCEAN TREASURE
ASIAN DINING