

套餐
SET MENU

午市套餐 (A)

SET LUNCH MENU (A)

黑松露蒸燒賣拼蠔皇鮑魚撻
Steamed Pork with Black Truffle Dumpling "Siew Mai" &
Baked Dried Abalone Tart in Oyster Sauce

四川酸辣湯
Hot and Sour Soup in Sichuan Style

黑白松露菌油西施炒蚧肉
Sauteed Crab Meat with Egg White in Italian Black & White Truffle Oil

三菇扒菠菜豆腐
Braised Spinach Beancurd with Assorted Mushrooms

姜蔥生蝦炆麵卜
Stewed "Mee-Pok" Noodles with Live Prawn Ginger & Spring Onion

生磨核桃露
Walnut Cream

每位 | 69++
Per Person

午市套餐 (B)

SET LUNCH MENU (B)

黑松露蒸燒賣配魚子醬帶子餃
Steamed Pork with Black Truffle Dumpling "Siew Mai"
Steamed Dried Scallop with Caviar Dumpling

鹹菜胡椒燉豬肚湯
Double Boiled Pig's Stomach Soup with Salted Vegetable & Peppercorn

鹽香貴妃雞
Marinated Salted Chicken

蘿蔔半煎煮黃花魚
Stewed Yellow Croaker Fish with Radish & Celery

蚧肉扒西蘭花
Braised Broccoli with Crab Meat

海鮮鴛鴦米炒飯
Seafood "Yin Yang" Fried Rice

生磨杏仁茶
Chinese Almond Cream

4位 | 248++
For 4 Person

帝國軒經典套餐 (C)

EMPIRE SET MENU (C)

四季豆煎蝦餅拼爽脆海蜇花
Pan Fried Prawn Cake with String Bean
Marinated Jellyfish Head

鮑魚三絲羹
Braised Shredded Abalone with Fish Maw, Sea Cucumber & Mushroom
in Thick Soup

魚子醬濃金汁煎鱈魚件
Pan Fried Cod Fish Fillet with Caviar in Pumpkin Sauce

黑毛豬叉燒配蜂巢蜜糖
Barbecue Kurobuta Pork with Bee Nest Honey

蟹肉竹筍扒時蔬
Stewed Crab Meat with Bamboo Fungus & Seasonal Vegetable

帝國金香鵝肝炒飯
Special Fried Rice with Foie Gras

福果芋泥
Mashed Taro with Ginkgo

2位起 | 108++
Up to 4 Person

帝國軒經典套餐 (D)

EMPIRE SET MENU (D)

龍帶玉梨球拼黑毛豬叉燒 配峯巢蜜糖
Deep Fried Scallop Stuffed with Pear
Barbecue Kurobuta Pork with Bee Nest Honey

甫魚蟹肉乾撈中鮑翅
Braised Superior Shark's Fin with Crab Meat & Dried Fish

清蒸筍殼魚
Steamed Soon Hock Fish with Superior Soy Sauce

雙寶片皮雞
Crispy Boneless Chicken with Deep Fried Yunnan Ham & Chicken Liver

鮑魚三絲扒時蔬
Braised Seasonal Vegetables with Shredded Mushroom, Abalone,
Sea Cucumber & Fish Maw

潮式肉碎豬油渣炆麵卜
Stewed "Mee Pok" Noodles with Minced Pork & Diced Pork Lard

潮式凍清甜湯
Cold Soup with White Fungus & Red Dates

4位 | 588++
For 4 Person

帝國軒經典套餐 (E)

EMPIRE SET MENU (E)

魚翅燕窩釀雞翼

Deep Fried Chicken Wing Stuffed with Shark's Fin & Bird's Nest

鯊魚骨燉花膠湯

Double Boiled Fish Maw Soup with Shark's Cartilage

OR

京式燉花膠湯

Double Boiled Chicken Soup with Fish Maw

油浸順殼

Deep Fried Soon Hock Fish in Superior Soy Sauce

掛爐燒鴨

Roasted Duck

澳洲鮑魚角冬菇扒時蔬

Braised Diced Australian Abalone & Mushroom with Seasonal Vegetable

家乡玉兰菜圃炒河粉

Wok Fried Hor Fun with Diced Kai Lan & Preserved Radish

杨枝甘露

Mango Sago with Pomelo

6位 | 768++
For 6 Person

帝國軒經典套餐 (F)

EMPIRE SET MENU (F)

*請預定 Advance Order Required

四小碟

• 爽脆海蜇花 • 酥炸黃瓜涼瓜 • 蝦子炒三菇 • 椒鹽白飯魚

Four Treasure Platters

- Marinated Jelly Fish Head • Deep Fried Bitter Gourd with Salted Egg Yolk
- Sautéed Assorted Mushrooms with Shrimp Roe • Deep Fried Silver Fish with Salt & Pepper

羊肚菌燉雞湯

Double Boiled Chicken Soup with Yellow Morel

南乳去骨乳豬

Roasted Boneless Suckling Pig

潮式蒸筍殼魚

Steamed Soon Hock Fish in Teochew Style

潮州蠔仔烙

Pan Fried Baby Oyster in Flour Omelette

澳洲鮑魚角海參扒時蔬

Braised Seasonal Vegetables Sea Cucumber & Diced Australian Abalone

黑白松露靈芝菇澳洲龍蝦炆麵卜

Stewed "Mee Pok" Noodles with Australian Lobster & Honshimeji Mushroom in Black & White Truffle Oil

生磨杏仁茶

Chinese Almond Cream

10位 | 1998++
For 10 Person