

點心

Dim Sum

名廚美點

Dim Sum
Regular
每碟

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|----|--|----|--|
| 1 | 一品鮑魚酥(每隻) | 58 | |
| | Baked Abalone Pastry(1 pc) | | |
| 2 | 筍尖鮮蝦餃(四件) | 60 | |
| | Steamed Shrimp Dumpling, Celtsuce(4 pcs) | | |
| 3 | 蟹籽燒賣皇(四件) | 60 | |
| | Steamed Pork Dumpling, Crab Roe(4 pcs) | | |
| 4 | 荷香紫晶糯米雞(兩件) | 52 | |
| | Steamed Duo of Glutinous Rice, Minced Pork, Dried Shrimp, Wrapped with Lotus Leaf(2 pcs) | | |
| 5 | 菠蘿叉燒餐包(三件) | 52 | |
| | Baked Barbecued Pork Bun, Pineapple(3 pcs) | | |
| 6 | 蒜香蝦春卷(三件) | 48 | |
| | Deep-fried Shrimp Spring Roll, Garlic(3 pcs) | | |
| 7 | 羅漢上素餃(三件) | 48 | |
| | Steamed Vegetarian Dumpling(3 pcs) | | |
| 8 | 麻辣迷你小雲吞(六件) | 45 | |
| | Boiled Shrimp Wonton, Sichuan Sauce(6 pcs) | | |
| 9 | 蝦籽脆炸鮮竹卷(三件) | 48 | |
| | Deep-fried Bean Curd Sheet Roll, Shrimp Roe(3 pcs) | | |
| 10 | 蠔皇叉燒包(三件) | 42 | |
| | Steamed Barbecued Pork Bun(3 pcs) | | |
| 11 | 甜醋豬腳薑 | 68 | |
| | Braised Pork Knuckle, Egg, Black Vinegar | | |

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|----|---|----|--|
| 12 | 山竹牛肉球(三件) | 42 | |
| | Steamed Minced Beef Ball, Bean Curd Sheet(3 pcs) | | |
| 13 | 咖喱蒸土魷 | 48 | |
| | Steamed Squid, Curry Sauce | | |
| 14 | 豉汁排骨蒸鳳爪 | 48 | |
| | Steamed Spare Rib, Chicken Feet, Black Bean Sauce | | |
| 15 | 黑糖馬拉糕 | 45 | |
| | Steamed Sponge Cake, Brown Sugar | | |
| 16 | 鮑汁百花釀魚肚 | 58 | |
| | Steamed Fish Maw, Minced Shrimp, Abalone Sauce | | |

即制甜品

Sweets

- | | | | |
|----|---|---------------|--|
| | | Regular
每碟 | |
| 98 | 香濃芝麻糕(三件) | 42 | |
| | Chilled Black Sesame Pudding(3 pcs) | | |
| 17 | 懷舊紅棗糕(三件) | 42 | |
| | Steamed Red Date Pudding(3 pcs) | | |
| 18 | 椰香十勝紅豆糕(三件) | 42 | |
| | Chilled Red Bean Pudding, Coconut Juice(3 pcs) | | |
| 19 | 蓮蓉蛋黃大蟠桃(每隻) | 28 | |
| | Steamed longevity Bun, Lotus Seed Paste, Egg Yolk(1 pc) | | |
| 20 | 生磨杏仁茶 | 48 | |
| | Hot Almond Tea | | |
| 21 | 鮮芒果奶凍 | 58 | |
| | Chilled Milk Pudding, Fresh Mango | | |

檯號
Table no.

人數
No. of guest

經手人
By

以上價目另收加一服務費
All prices are subject to 10% service charge

如閣下對任何食物有敏感或要求, 請於點單時告知服務員
If you have any concerns regarding food allergies, please notify our staff before ordering

明火粥品

Congees

- | | | |
|----|-----------------------------|------------------|
| | | Per Person
每位 |
| 71 | 御品海皇粥 | 95 |
| | Assorted Seafood | |
| 72 | 鮑魚雞絲粥 | 95 |
| | Abalone and Chicken | |
| 73 | 生滾太爺粥 | 80 |
| | Preserved Egg and Pork | |
| 74 | 生滾香菇滑牛粥 | 80 |
| | Beef and Mushroom | |
| 75 | 粟米鮮菇野菌粥 | 75 |
| | Assorted Fungus, Sweet Corn | |

即制腸粉

Steamed Rice Flour Rolls

- | | | |
|----|----------------------------------|---------------|
| | | Regular
每碟 |
| 76 | 櫻花蝦脆米腸 | 58 |
| | Spring Roll, Dried Sakura Shrimp | |
| 77 | 晶瑩鮮蝦腸 | 52 |
| | Shrimp and Chinese Chive | |
| 78 | 香茜牛肉腸 | 52 |
| | Beef and Coriander | |
| 79 | 鼎湖上素腸 | 48 |
| | Assorted Vegetable | |
| 80 | 蜜汁叉燒腸 | 50 |
| | Honey Glazed Barbecued Pork | |

餐前小食

Appetizer

Regular
每碟

- 111 田園時蔬(清炒/蒜蓉炒/上湯浸) 90 
Seasonal Vegetable
(Stir-fried / Garlic / Supreme Broth)
- 301 廚師豐料老火湯(每位) 58 
Chef's Daily Soup(Per person)
- 113 七味菩提素鵝 88 
Crispy Bean Curd Sheet Roll, Spicy Salt
- 112 涼拌海蜇鮑魚 88 
Marinated Abalone, Jelly Fish
- 115 蜜汁燻魚方 78 
Honey Glazed Fish Fillet Cube
- 116 川辣茄子 58 
Deep-fried Eggplant, Sichuan Sauce
- 117 脆香燒乳鴿(每隻) 78 
Deep-fried Baby Pigeon(1 pc)
- 118 百味脆香豆腐 58 
Crispy Bean Curd Cube, Spicy Salt
- 119 滷水雞中翼 58 
Marinated Chicken Wing
- 120 X.O. 醬煎腸粉 58 
Pan-fried Rice Roll, X.O. Sauce
- 122 陳醋青瓜雲耳 58 
Marinated Black Fungus, Cucumber, Black Vinegar
- 123 滷水鵝掌翼 78 
Marinated Goose Web and Wing
- 124 鮑汁鳳爪 58 
Braised Chicken Feet, Peanut, Abalone Sauce

牡丹軒

特色粉麵

Rice and Noodles

Regular
例

- 820 雪菜燒鵝絲湯米粉 158 
Shredded Goose Rice Vermicelli Soup,
Preserved Vegetable
- 821 乾炒安格斯牛肉河 158 
Fried Flat Noodle, Angus Beef, Supreme Soy Sauce
- 822 皇帝蟹柳炒香苗 178 
King Crab Fried Rice, Crab Roe
- 823 銀芽肉絲炒麵 128 
Shallow-fried Crispy Noodle,
Shredded Pork, Bean Sprout
- 824 花竹蝦乾炒鴛鴦米 148 
Stir-fried Rice Noodle, Vermicelli, Kuruma Shrimp
- 825 花膠瑤柱福建炒香苗 198 
Fried Rice, Fish Maw, Fujian Style
- 812 龍蝦湯鮮蝦雲吞烏冬 178 
Shrimp Wonton U-don, Lobster broth
- 827 星洲炒米 138 
Stir-fried Rice Vermicelli, "Singaporean" Style
- 828 薑蔥蝦籽撈粗麵 128 
Braised Egg Noodle, Shrimp Roe, Ginger, Onion
- 829 鮮茄雞絲炒飯 158 
Fried Rice, Shredded Chicken, Tomato Sauce
- 830 懷舊斑頭腩炒河粉 178 
Stir-fried Giant Grouper Belly, Flat Noodle

午市套餐

Lunch Set Menu

廚師豐料老火湯

Chef's Daily Soup

點心拼盤 或 牡丹三小碟

Dim Sum Combination OR Trio of Barbecued Meat Platter

川辣水煮安格斯牛肉 或 大澳鹹魚蒸肉餅

Simmered Angus Beef, Spicy Broth OR
Steamed Patty, Local Salted Fish

野菌紅燒豆腐 或 日本金瓜炒黑豚肉

Braised Bean Curd, Fresh Mushroom, Vegetable OR
Stir-fried Iberico Pork Fillet, Pumpkin, Black Bean

頭抽煎封比目魚 或 滑蛋炒蝦仁

Pan-fried Halibut Fillet, Supreme Soy Sauce OR
Stir-fried Scrambled Egg, Shrimp

頭抽銀芽吊片炒麵 或 薑米黑豚叉燒炒香苗

Fried Egg Noodle, Squid, Bean Sprout, Supreme Soy Sauce OR
Fried Rice, Iberico Pork, Minced Ginger

精選甜品

Daily Dessert

每位港幣 \$198

HK\$198 per person

四位起

Minimum four persons

中國茶每位 \$19

Chinese Tea \$19 per person

 Signature 廚師推薦  Vegetarian 素食  Spicy 辣

以上價目另收加一服務費

Price are subject to 10% service charge

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電話/Telephone - 2215 0833

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