



PEONY

尋味愉景灣尊尚粵菜食府——牡丹軒

牡丹象徵「富貴、圓滿」。走進這個空間寬敞、時尚優雅的中餐廳，品嚐由經驗豐富的大廚為您烹調的美味佳餚、巧手精緻的點心、芳香四溢的燒味，讓您體驗中國傳統美饌帶來的幸福圓滿。

牡丹軒選用優質食材，不時推出時令及創意新菜式，是您宴請賓客或與家人相聚的好地方。

A Gastronomical Journey at the Fine Chinese Restaurant in
Discovery Bay — Peony

Peony — Symbol of Fortune and Contentment. In this modern and elegant setting, our guests can enjoy delectable Cantonese cuisine, *dim sum*, *siu mei* and seasonal delicacies crafted by our accomplished chefs with the best ingredients.

Host gatherings with family and friends and take home with you a feeling of contentment and joy.



御品菜譜

Degustation Set Menu

名廚美饌

Chef's Signature Appetiser

清酒鮮鮑魚 • 蜜汁黑豚肉叉燒 • 七味菩提素鵝

Chilled Sliced Fresh Abalone, Sake
Barbecued Iberico Pork Fillet, Honey Sauce
Crispy Bean Curd Sheet, Spiced Salt

鮮蟹肉焗釀蟹蓋

Baked Crab Shell, Fresh Crab Meat

松茸竹絲雞燉豬腩湯

Double-boiled Silkie Chicken Soup, Pork Shin, Matsutake

瀛燒百花鮮玉帶

Pan-fried Scallop, Minced Shrimp, Teriyaki Sauce

鮑汁花膠燴蛋麵

Braised Egg Noodle, Fish Maw, Abalone Sauce

美點薈萃

Dessert Sampler

每位 \$568 / Per person

兩位起 Min. two persons

所有價目以港幣計算及另加一服務費

All prices are in Hong Kong dollars and subject to 10% service charge

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清酒鮮鮑魚

Chilled Sliced Fresh Abalone, Sake

餐前小食

Appetiser

- | | | | |
|-----|----------------------|--|-----|
| 101 | 清酒鮮鮑角(兩隻) | Chilled Sliced Fresh Abalone, Sake (2 pieces) | 158 |
| 102 | 蜜汁脆皮鱈 ⊗ | Crispy Eel, Barbecued Honey Sauce | 138 |
| 103 | 蒜片安格斯牛柳粒 | Stir-fried Angus Beef Cube, Sliced Garlic | 138 |
| 104 | 脆米芝士墨魚餅(三件) ⊗ | Deep-fried Cuttlefish Cake, Cheese, Crispy Rice (3 pieces) | 108 |
| 105 | 七味菩提素鵝 ④ | Crispy Bean Curd Sheet, Spiced Salt | 98 |
| 106 | 百味脆香豆腐 ④ | Crispy Bean Curd, Spiced Salt | 88 |
| 107 | 蜜汁燻魚方 ⊗ | Smoked Honey Glazed Fish Fillet | 88 |
| 108 | 椒鹽九肚魚 | Deep-fried Bombay Duck, Spiced Salt | 78 |
| 109 | 汾酒鹵牛腱 | Marinated Beef Shank, Fen Wine | 78 |
| 110 | 香麻海蜇燻蹄 | Marinated Pork Knuckle, Jellyfish, Sesame Oil | 78 |

⊗ Signature 廚師推薦

④ Vegetarian 素食

♯ Spicy 辣

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脆皮燒腩仔
Roasted Crispy Pork Belly

明爐燒烤

Barbecued & Marinated Meat

200	京式片皮鴨 (製作需時 30 分鐘) 二食: 伴嚙嚙皮及配料, 彩椒炒鴨絲			
	Peking Duck (Please allow 30 minutes for preparation) 2 Courses: Accompanied with Pancake and condiments, Stir-fried Duck Julienne with Sweet Pepper			一隻 Whole 588
201	即燒化皮乳豬 ⊗ Roasted Crispy Suckling Pig (敬請提前預訂 Please order in advance)	一隻 Whole	半隻 Half	例牌 Regular
		1,280	680	
204	潮蓮燒鵝皇 Roasted Crispy Goose	658	388	228
207	玫瑰豉油雞 Supreme Soy Sauce Chicken	408	228	148
210	瑤柱香妃雞 Simmered Chicken, Conpoy Sauce	408	228	148
214	乳香脆燒雞 Deep-fried Crispy Chicken, Preserved Red Bean Curd Sauce	408	228	
215	蜜汁黑豚肉叉燒 ⊗ Barbecued Iberico Pork Fillet, Honey Sauce			208
216	脆皮燒腩仔 ⊗ Roasted Crispy Pork Belly			158
217	燒味雙拼 Barbecued Meat Duo			248

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黑蒜螺頭燉花膠湯

Double-boiled Fish Maw Soup, Sea Whelk, Black Garlic

湯羹

Soup

	例 Regular (3-4位 / Person)	每位 Per Person
301 廚師豐料老火湯 Chef's Daily Soup		65
302 蟲草花燉鮮鮑魚湯 Double-boiled Abalone Soup, Cordyceps Flower, Pork Shin		188
304 淮山鷓鴣燕窩羹 Partridge Soup, Parsley, Bird's Nest, Water Chestnut, Chinese Yam		158
306 雲南野菌燉老雞 Double-boiled Chicken Soup, Wild Mushroom, Matsutake	398	138
308 黑蒜螺頭燉花膠湯 Double-boiled Fish Maw Soup, Sea Whelk, Black Garlic	398	138
310 蟹肉粟米羹 Sweet Corn Soup, Crab Meat	268	75
312 花膠雞絲瑤柱羹 Conpoy Soup, Fish Maw, Shredded Chicken	268	75
314 海皇麻椒酸辣羹 	258	70
316 菩提榆耳上素羹 	258	70

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蠔皇花菇扣三十頭南非吉品鮑

Braised South African Abalone (30 heads),
Shiitake, Supreme Oyster Sauce



山珍海味

Premium Delicacy

- | | | |
|-----|---|-------------------------|
| 401 | 蠔皇花菇扣三十頭南非吉品鮑  | 每隻
Per Piece
388 |
| | Braised South African Abalone (30 heads),
Shiitake, Supreme Oyster Sauce | |
| 402 | 蠔皇扣原隻五頭澳洲鮮鮑 | 每隻
Per Piece
288 |
| | Braised Australian Abalone (5 heads),
Supreme Oyster Sauce | |
| 403 | 鮑汁蔥燒脆皮海參 | 例
Regular
268 |
| | Braised Sea Cucumber, Scallion, Abalone Sauce | |
| 404 | 蔥燒八十頭關東遼參 | 每件
Per piece
298 |
| | Braised Kanto Sea Cucumber (80 heads),
Scallion, Supreme Oyster Sauce | |
| 405 | 蠔皇八十頭關東遼參扣鵝掌  | 每位
Per Person
328 |
| | Braised Kanto Sea Cucumber (80 heads), Goose Web,
Supreme Oyster Sauce | |
| 406 | 花菇海參鵝掌煲 | 例
Regular
258 |
| | Braised Goose Web, Shiitake, Sea Cucumber | |
| 407 | 蠔皇翡翠扒鮮鮑甫 | 例
Regular
298 |
| | Braised Sliced Abalone, Vegetable, Oyster Sauce | |

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本灣紅花蟹
Steamed Crab

海鮮 (時價)

Fresh Seafood (Market Price)

是日生猛海鮮

Catch of the Day

閣下可根據喜好選擇烹調方式

Please choose your own preferred cooking method

- 901 東星斑
Leopard Coral
清蒸或油泡
Steamed or Stir-fried
- 902 海石斑
Grouper
清蒸或油泡
Steamed or Stir-fried
- 903 生猛龍蝦
Lobster
蒜茸蒸或上湯焗或芝士牛油焗或避風塘炒
Steamed with Garlic or In Supreme Broth or Baked with Cheese and Butter or Stir-fried with Garlic and Chilli
- 904 游水生中蝦
Prawn
白灼或椒鹽或豉油皇或蒜茸蒸
Poached or Stir-fried in Spiced Salt or Stir-fried in Supreme Soy Sauce or Steamed with Garlic
- 905 南非鮮鮑魚
South Africa Fresh Abalone
清蒸或薑蔥焗
Steamed or Stir-fried with Spring Onion and Ginger
- 906 阿拉斯加皇帝蟹 (二食)
Alaskan King Crab (served in 2 ways)
清蒸或酸湯浸
Steamed
or Simmered in Preserved Vegetable Sour Broth
(敬請提前預訂 Please order in advance)
- 907 本灣紅花蟹, 膏蟹, 肉蟹
Crab
清蒸或薑蔥焗或花彫蛋白蒸
Steamed
or Baked with Spring Onion and Ginger
or Steamed with Egg White and Chinese Huadiao Rice Wine
(敬請提前預訂 Please order in advance)
- 908 象拔蚌 (二食)
Geoduck Clam (Served in 2 ways)
刺身或堂灼
Sashimi or Poached
(敬請提前預訂 Please order in advance)

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三蔥爆本地龍蝦

Stir-fried Fresh Lobster, Purple Onion, Spring Onion, Shallot



海鮮

Seafood

- | | | |
|-----|--|------------------|
| 501 | 三蔥爆本地龍蝦  | 例
Regular |
| | Stir-fried Fresh Lobster, Purple Onion, Spring Onion, Shallot | 638 |
| 502 | 龍蝦湯龍蝦配台州豆麵  | |
| | Simmered Lobster, Glass Noodle, Lobster Broth | 638 |
| 503 | 川椒香辣鮮蝦球  | |
| | Stir-fried Prawn, Sichuan Style | 208 |
| 504 | 鮮蟹肉焗釀蟹蓋 (兩位起)  | 每位
Per Person |
| | Baked Crab Shell, Fresh Crab Meat (Min. two persons) | 178 |
| 505 | 鮮淮山炒澳洲玉帶 | 例
Regular |
| | Stir-fried Australian Scallop, Chinese Yam | 208 |
| 506 | X.O.醬雲耳蘆筍炒龍躉球 | |
| | Stir-fried Grouper Fillet, Fungus, Asparagus, X.O. Sauce | 238 |
| 507 | 沙窩煎焗龍躉頭腩 | |
| | Baked Grouper Belly, Ginger, Spring Onion | 198 |
| 508 | 粟米石斑塊 | |
| | Deep-fried Grouper Fillet, Sweet Corn Sauce | 198 |
| 509 | 香茅胡椒焗虎蝦 | |
| | Wok-fried Tiger Prawn, Lemongrass, Pepper | 298 |

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鴿崧生菜包

Stir-fried Minced Pigeon, Lettuce

家禽及肉類

Poultry & Meat

601	紅燒花膠滑雞煲 	例 Regular
	Braised Chicken, Fish Maw, Supreme Sauce	218
602	沙窩雲吞雞 (半隻)	
	Simmered Chicken, Wonton, Supreme Broth (Half)	208
603	鴿崧生菜包	
	Stir-fried Minced Pigeon, Lettuce	188
604	順德生煎雞	
	Pan-fried Chicken, Ginger, Onion, Shunde Style	198
605	醬燒琵琶鴨(半隻) 	
	Roasted Pipa Duck, Traditional Style (Half)	268
606	北菇雲腿蒸滑雞	
	Steamed Chicken, Yunnan Ham, Black Mushroom	178
607	回味辣子雞 	
	Braised Chicken, Spicy Sauce	178
608	菜膽上湯雞(半隻)	
	Simmered Chicken, Supreme Broth, Vegetable (Half)	188

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鮮鳳梨咕嚕黑豚肉

Sweet and Sour Iberico Pork Fillet, Fresh Pineapple

肉類

Meat

- | | | |
|-----|---|--------------|
| 609 | 鮮鳳梨咕嚕黑豚肉 | 例
Regular |
| | Sweet and Sour Iberico Pork Fillet, Fresh Pineapple | 188 |
| 610 | 日本金瓜炒黑豚肉 | |
| | Stir-fried Iberico Pork Fillet, Pumpkin, Black Bean | 178 |
| 611 | 花竹蝦乾蹄香蒸肉餅 | |
| | Steamed Pork Patty, Water Chestnut, Dried Kuruma Shrimp | 188 |
| 612 | 甜梅菜扣肉煲 | |
| | Braised Pork Belly, Preserved Vegetable | 158 |
| 613 | 香茅蒜香焗腩排 | |
| | Deep-fried Spare Rib, Garlic, Lemongrass | 158 |
| 614 | 鹹魚蓉生煎肉餅 | |
| | Pan-fried Pork Pastry, Minced Salted Fish | 178 |
| 615 | 沙窩山楂慢煮牛肋肉 | |
| | Slowed-cook Beef Rib, Hawthorn, Tomato Sauce | 238 |
| 616 | 川辣水煮安格斯牛肉 | |
| | Simmered Angus Beef, Spicy Broth | 208 |
| 617 | 蜜椒霜降牛柳粒 | |
| | Stir-fried Angus Beef Cube, Bell Pepper, Potato | 218 |
| 618 | 沙爹金菇粉絲肥牛煲 | |
| | Braised Sliced Beef, Enoki Mushroom, Satay Sauce | 198 |

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碧綠金湯琵琶豆腐

Crispy Bean Curd, Vegetable, Pumpkin Puree

時蔬

Vegetable

		例 Regular
701	懷舊鍋塌豆腐 Pan-fried Bean Curd, Assorted Fungus, Homemade Sauce	158
702	碧綠金湯琵琶豆腐  Crispy Bean Curd, Vegetable, Pumpkin Puree	158
703	三色炒鮮淮山 Stir-fried Assorted Chinese Yam, Pumpkin	158
704	黑松露炒鮮野菌 Sauteed Assorted Fungus, Black Truffle Sauce	158
705	鮑汁六合雜菜煲 Braised Assorted Vegetable, Eggplant, Green Bean, Abalone Broth	178
706	鮮菌紅燒豆腐 Braised Bean Curd, Fresh Mushroom	158
707	竹筴鼎湖上素 Braised Assorted Vegetable, Bamboo Pith	158
708	金鈎魚湯浸菜苗 Simmered Vegetable, Dried Shrimp, Fish Broth	148

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皇帝蟹柳炒香苗

King Crab Fried Rice, Crab Roe

粉麵飯

Rice & Noodle

- | | | |
|-----|---|------------------------|
| 801 | 高湯焗龍蝦炆伊麵 (每隻)
Braised Lobster, E-Fu Noodle, Supreme Broth (per piece) | 638 |
| 802 | 金瑤帶子蛋白炒香苗
Egg White Fried Rice, Scallop, Conpoy | 168 |
| 803 | 皇帝蟹柳炒香苗 ⊗
King Crab Fried Rice, Crab Roe | 188 |
| 804 | 鹹魚雞粒炒香苗
Diced Chicken Fried Rice, Salted Fish, | 158 |
| 805 | 太極鴛鴦炒香苗
Duo of Fried Rice - Shrimp, Cream Sauce
& Sliced Chicken, Tomato Sauce | 188 |
| 806 | 花竹蝦乾桂花炒鴛鴦米 ⊗
Fried Rice Noodle, Vermicelli, Dried Kuruma Prawn, Egg | 158 |
| 807 | 乾炒安格斯牛肉河
Fried Flat Rice Noodle, Angus Beef | 168 |
| 808 | 頭抽銀芽吊片炒麵
Fried Egg Noodle, Squid, Bean Sprout, Supreme Soy Sauce | 158 |
| 809 | 龍蝦湯鮮蝦雲吞烏冬
U-don Soup, Shrimp Wonton, Lobster Broth | 178 |
| 810 | 蒸/炸 饅頭
Steamed/Deep-fried Bun | 六件
6 pieces
\$80 |

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椰香十勝紅豆糕
Red Bean Pudding, Coconut Juice

牡丹楊枝甘露
Sweetened Sago Soup,
Pomelo, Mango

黑芝麻凍糕
Chilled Black Sesame Pudding

甜品

Sweet

- | | | |
|-----|--|------------------------|
| 91 | 燕窩雙皮奶  | 每位
Per Person |
| | Egg White Pudding, Bird's Nest | 78 |
| 92 | 香芒凍雙皮奶 | 每位
Per Person |
| | Chilled Egg White Pudding, Mango | 68 |
| 93 | 牡丹楊枝甘露  | 每位
Per Person |
| | Sweetened Sago Soup, Pomelo, Mango | 58 |
| 94 | 原隻蛋黃蟠桃包 | 每件
Per piece |
| | Steamed Longevity Bun, Lotus Paste, Egg yolk | 30 |
| 95 | 懷舊棗皇糕 | 三件
3 pieces |
| | Steamed Red Date Pudding | 48 |
| 96 | 沖繩黑糖馬拉糕 | 每件
Per piece |
| | Steamed Sponge Cake, Okinawa Black Sugar | 48 |
| 97 | 脆香奶黃包 | 三件
3 pieces |
| | Crispy Egg Custard Bun | 48 |
| 98 | 生磨杏仁茶 | 每位
Per Person |
| | Sweetened Almond Tea | 58 |
| 99 | 黑芝麻凍糕 | 三件
3 pieces |
| | Chilled Black Sesame Pudding | 48 |
| 100 | 椰香十勝紅豆糕 | 三件
3 pieces
\$48 |
| | Red Bean Pudding, Coconut Juice | |

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