





米芝蓮盛宴

MICHELIN DEGUSTATION MENU

天龍獻粹

Chef's Premium Selection

雞汁燉鮮鮑、蜜燒西班牙黑豚肉叉燒、魚子醬白露筍

Double-boiled fresh abalone with chicken broth

Barbecued Iberian pork with honey

Chilled white asparagus with caviar

2006 Dom Pérignon, Champagne, France

酸蘿蔔煎龍蝦

Pan-fried lobster with marinated turnip

2014 Blanc de Lynch Bages Pauillac, Bordeaux, France

金腿官燕蒸星斑

Steamed garoupa fillet with Jin Hua ham and superior bird's nest

法國菜花蠔皇牛肉

Stewed beef with air-dried oyster and broccolini

2011 Echo de Lynch Bages, Bordeaux, France

2012 Château Lynch Bages Pauillac, Bordeaux, France

長腳蟹腿肉炒糯米飯

Wok-fried glutinous rice and crab meat served with crab meat soup and deep-fried Alaskan crab leg in sweet and sour sauce

杭州胎菊

Hangzhou Chrysanthemum Buds

天龍甜品薈萃

Chef's Specialty Desserts

香芒楊枝甘露、奶黃千層酥

Chilled mango cream with sago and pomelo

Baked egg custard puff

2011 Prince de Saint-Aubin, Sauternes, France

每位 HK\$1,888

HK\$1,888 per person

HK\$1,200 可配搭美酒

With premium selected wines at an additional HK\$1,200 per person (a glass of each)

兩位或以上起

Minimum order for 2 persons or above

如閣下對任何食物有敏感或要求，請於點單時告知您的服務員
"If you have any concerns regarding food allergies, please inform your server before ordering"
由於價格變動及貨源關係，香港麗思卡爾頓酒店保留修改以上菜單價格及項目之權利。
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嚐星饗宴

SIGNATURE TASTING MENU

天龍獻粹

Chef's Premium Selection

芝麻海蜇凍鮑絲、蜜燒西班牙黑豚肉叉燒、窩貼大蝦多士

Chilled shredded abalone with jellyfish in sesame oil

Barbecued Iberian pork with honey

Deep-fried shrimp toast

2015 Pinot Grigio Livio Felluga, Friuli Venezia Giulia, Italy

炸釀蟹蓋

Deep-fried crab shell filled with crab meat and onion

2013 Blanc des Cabanes, Château du Coureau, Bordeaux, France

原個椰皇花膠燉雞

Double-boiled chicken soup with fish maw in baby coconut

魷魚絲油泡星斑球

Wok-fried spotted garoupa fillet with shredded squid

2014 Puligny-Montrachet, Domaine Bachelet-Monnot, Burgundy, France

紅甜椒豆豉爆和牛

Wok-fried Wagyu beef with red bell pepper in black bean sauce

2012 Château Lynch Bages Pauillac, Bordeaux, France

松露翡翠竹筍卷

Braised bamboo fungus with spinach and black truffle

鮑粒荷葉飯

Fried rice with diced abalone, goose and shrimp wrapped in lotus leaf

天龍甜品薈萃

Chef's Specialty Desserts

香芒楊枝甘露、芝麻奶皇煎堆仔

Chilled mango cream with sago and pomelo

Deep-fried sesame dumpling filled with egg custard

2011 Prince de Saint-Aubin, Sauternes, France

每位 HK\$2,098

HK\$2,098 per person

包括品酒師推介香檳一杯

With a glass of champagne from Sommelier's selection

HK\$1,500 可配搭美酒

With selected wines at an additional HK\$1,500 per person (a glass of each)

兩位或以上起

Minimum order for 2 persons or above

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普尼爾魚子醬配廚師精選頭盤

PRUNIER CAVIAR & CHEF PAUL APPETIZERS

普尼爾魚子醬
Prunier Caviar 15g

天龍獻粹

Chef's Premium Selection

香煎南瓜帶子、化皮乳豬件、翡翠凍螺片

Pan-fried scallop with pumpkin

Roasted crispy suckling pig served with Chinese puff

Chilled sliced conch with green vegetable

包括一杯 2006 唐培里儂香檳

Including one glass of Dom Pérignon 2006

每位 HK\$888

HK\$888 per person

兩位或以上起

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Dom Pérignon


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頭盤、冷盤及小食

APPETIZERS, COLD DISHES AND SNACKS

- | | | |
|---|---|-----|
| | 芝麻海蜇凍鮑絲 | 135 |
| | Chilled shredded abalone with jellyfish in sesame oil | |
| S | 窩貼大蝦多士 | 130 |
| | Deep-fried shrimp toast | |
| | 沙律醬田雞腿 | 130 |
| | Deep-fried frog leg with mayonnaise | |
| P | 黑椒汁脆皮牛腩 | 130 |
| | Deep-fried beef brisket with black pepper sauce | |
| | 芝士焗銀鱈魚 | 130 |
| | Baked cod fish with cheese | |
| P | 脆皮燒三層肉 | 120 |
| | Roasted crispy pork belly | |
| | 芥末涼拌雞絲粉皮 | 120 |
| | Tossed shredded chicken and bean noodle with mustard | |
| V | 番茄腐竹脆餅 | 116 |
| | Pan-fried bean curd sheet filled with tomato | |

P= Pork 含豬肉

S= Signature 推介菜式

V= Vegetarian 素菜

N= Nuts 含果仁

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明爐燒烤

BARBECUED SPECIALTIES

SPN	蜜燒西班牙黑豚肉叉燒	320
	Barbecued Iberian pork with honey	
P	化皮乳豬件	320
	Roasted crispy suckling pig served with Chinese puff	
	玫瑰豉油雞	半隻 250
	Marinated chicken in soy sauce	Half Piece
N	掛爐燒鵝	
	Roasted goose with plum sauce	
	(例牌 Regular portion)	328
	(半隻 Half piece one course)	598
	片皮烤鴨	
	Tin Lung Heen Peking duck	
	(半隻 Half piece one course)	458
	(一隻 Whole piece one course)	838
PN	精選燒味拼盤	每位 170
	Chef's signature barbecued combination	Per Person
	(豉油雞、掛爐燒鵝、脆皮燒三層肉、滷水牛腩、燻蹄或海蜆)	自選三款
	Marinated chicken in soy sauce	Three kinds of
	Roasted goose with plum sauce	your choice
	Roasted crispy pork belly	
	Marinated beef shin	
	Pig knuckle	
	Jellyfish	

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湯羹

SOUPS

	每位 Per Person
SP 原個椰皇花膠燉雞 Double-boiled chicken soup with fish maw in baby coconut	410
P 杞棗響螺燉遼參 Double-boiled superior sea cucumber soup with conch, wolfberry and red date	398
P 花旗人蔘雞燉鮮鮑 Double-boiled fresh abalone soup with chicken and American ginseng	398
P 花膠瑤柱羹 Braised fish maw soup with conpoy	240
P 海參酸辣羹 Hot and sour soup with sea cucumber	240
P 竹筍香茜蟹肉羹 Braised crab meat soup with bamboo fungus and coriander	236
V 雪棗菜膽燉松茸 Double-boiled Matsutake mushroom soup with red date and vegetable	226

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燕窩

BIRD'S NEST

	每位 Per Person
P 上湯官燕蒸蟹拑肉 Braised superior bird's nest with crab meat in supreme broth	712
P 滑蛋官燕龍蝦球 Wok-fried egg with superior bird's nest and lobster	712
P 糖醋官燕釀鳳梨 Braised pineapple stuffed with superior bird's nest in sweet and sour sauce	648
P 上湯官燕釀竹筴 Braised bamboo fungus stuffed with superior bird's nest in supreme broth	538
P 薑米海膽燕窩羹 Braised bird's nest soup with minced ginger and sea urchin	348
P 金腿冬蓉燕窩羹 Braised bird's nest soup with Jin Hua ham and winter melon paste	348

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鮑魚、海味

ABALONE AND AIR DRIED SEAFOOD

- | | |
|---|------------|
| P 日本 16 頭吉品鮑 | 每位 5,588 |
| Braised whole Yoshihama abalone (16 head)
in supreme sauce | Per Person |
| P 日本 28 頭吉品鮑 | 每位 1,828 |
| Braised whole Yoshihama abalone (28 head)
in supreme sauce | Per Person |
| P 蠔皇鮮鮑甫 | 900 |
| Braised sliced fresh abalone in oyster sauce | |
| P 蟹皇花膠蝦肉釀公魚皮 | 每位 398 |
| Braised fish maw, crab roe and fish skin stuffed with
shrimp paste | Per Person |
| P 煎鵝肝伴遼參 | 每位 232 |
| Braised superior sea cucumber with pan-fried foie gras | Per Person |
| P 鹿蹄筋扣海參 | 每位 232 |
| Braised sea cucumber with air-dried deer tendon | Per Person |
| P 白玉柱甫伴鵝掌 | 每位 208 |
| Braised goose web with winter melon and conpoy | Per Person |

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生猛海上鮮 LIVE SEAFOOD

清蒸海上鮮

時價

Steamed Live Fish

Market Price

東星斑、老鼠斑、瓜子斑 或 其他
Spotted garoupa, Pacific garoupa
Red spotted garoupa or others

生猛本地龍蝦

時價

Live Lobster

Market Price

薑蔥焗、蒜蓉蒸、豉椒炒、上湯焗、花雕雲腿蒸
Wok-fried with ginger and spring onion;
Steamed with garlic;
Stir-fried with black bean sauce;
Simmered with superior soup;
Steamed with Jin Hua ham and Hua Diao wine

游水海中蝦

時價

Live Prawn

Market Price

白灼、椒鹽、豉油皇、蒜蓉蒸、花雕醉
Poached;
Wok-fried with salt and chili;
Pan-fried with soy sauce;
Steamed with garlic;
Drunken with Hua Diao wine

生猛大肉蟹

時價

Live Crab

Market Price

清蒸、薑蔥焗、花雕蒸、豉椒炒、
椒鹽、豉油皇、蛋白蒸
Steamed with ginger and spring onion;
Wok-fried with ginger and spring onion;
Steamed with Hua Diao wine;
Stir-fried with black bean sauce;
Wok-fried with salt and chili;
Wok-fried with soy sauce;
Steamed with egg white

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海鮮

SEAFOOD

	每位 Per Person
<i>SP</i> 花雕蛋白蒸蟹钳 Steamed crab claw with egg white in Hua Diao wine	306
<i>S</i> 炸釀蟹蓋 Deep-fried crab shell filled with crab meat and onion	256
<i>P</i> 上湯焗北大西洋龍蝦 Simmered North Atlantic Ocean langoustine in supreme broth	328
<i>P</i> X.O. 醬牛肝菌煙子皇 Wok-fried razor clam with Porcini mushroom in X.O. chili sauce	202
<i>P</i> 海螺清酒煮鮮鮑 Simmered fresh abalone and sea conch in sake	192
<i>P</i> 酸汁辣醬焗桶蠔 Stewed oyster with hot and sour sauce	136
<i>P</i> 三文魚子松露煎帶子 Pan-fried scallop with salmon roe and black truffle	136

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SEAFOOD

- P* 菜遠上湯龍蝦球 818
Simmered lobster with vegetable in supreme broth
- 韭黃香蒜炒螺片 488
Sautéed sliced conch with chives and garlic
- 炸麵蔥蓉煎帶子 416
Pan-fried scallop with crispy dough and minced spring onion
- P* 金腿碧玉簪蝦球 406
Sautéed prawn skewered with Jin Hua ham and vegetable
- 翡翠黃金蝦仁 356
Wok-fried shrimp with salted egg yolk and vegetable
- 魷魚絲油泡星斑球 536
Wok-fried spotted garoupa fillet with shredded squid
- P* 腐件麵醬炆斑骨腩 356
Stewed garoupa belly with bean curd in fermented bean paste

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肉類

MEAT

- | | | |
|-----------|---|------------|
| P | 黑豚肉煎鵝肝卷 | 每位 298 |
| | Pan-fried Kurobuta pork rolled with foie gras | Per Person |
| SP | 龍軒東坡肉 | 每位 112 |
| | Braised pork belly with supreme black vinegar | Per Person |
| S | 紅甜椒豆豉爆和牛 | 648 |
| | Wok-fried Wagyu beef with red bell pepper in black bean sauce | |
| | 黃甘筍蠔油牛肋肉 | 272 |
| | Wok-fried sliced beef with yellow carrot in oyster sauce | |
| | 中式紫洋蔥羊柳 | 272 |
| | Sautéed lamb loin with purple onion in sweet and sour sauce | |
| P | 鮑粒花菇蒸鮮肉件 | 252 |
| | Steamed minced pork with diced abalone and Shiitake mushroom | |
| N | 豆瓣冬筍煎牛柳 | 252 |
| | Pan-fried beef fillet and bamboo shoot with chili bean paste | |

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家禽

POULTRY

- | | | | |
|---|---|------------|-----|
| | 金蠔荷葉無骨雞件 | 半隻 | 275 |
| | Steamed boneless chicken and air-dried oyster with lotus leaf | Half Piece | |
| S | 薑蔥蘑菇焗雞 | 半隻 | 275 |
| | Baked chicken with mushroom, ginger and spring onion | Half Piece | |
| | 脆皮炸子雞 | 半隻 | 275 |
| | Deep-fried crispy chicken | Half Piece | |
| P | 蜜餞雲腿愉耳炒鴿脯 | | 302 |
| | Wok-fried sliced pigeon with brown fungus and Jin Hua ham in honey | | |
| | 鮮淮山菜片鴿崧 | | 302 |
| | Sautéed minced pigeon and fresh Chinese yam served with fresh lettuce | | |
| | 南乳金針炒鴨絲 | | 272 |
| | Sautéed shredded duck with lily flower in fermented bean curd paste | | |
| | 香芒紫薑鴨片 | | 272 |
| | Wok-fried sliced duck with mango and pickled ginger | | |

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時蔬、素菜

VEGETARIAN

- | | |
|--|-----|
| ✓ 松露翡翠竹筍卷 | 242 |
| Braised bamboo fungus with spinach and black truffle | |
| ✓ 上湯花菇三色蔬 | 242 |
| Simmered assorted vegetables and Shiitake mushroom in supreme broth | |
| ✓ 松茸山珍白玉盞 | 242 |
| Steamed winter melon filled with Matsutake mushroom and assorted fungi | |
| ✓ 芝麻欖角蒸博多茄子 | 242 |
| Steamed Hakata eggplant with sesame and black olive | |
| ✓ 牛肝菌炆釀豆腐角 | 242 |
| Stewed bean curd stuffed with Porcini mushroom | |
| ✓ 銀芽虎掌菌炒豆乾 | 242 |
| Wok-fried dried bean curd with bean sprout and Sarcodon Aspratium | |

P= Pork 含豬肉

S= Signature 推介菜式

V= Vegetarian 素菜

N= Nuts 含果仁

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飯、麵

RICE AND NOODLES

N	鮑粒荷葉飯	每位	102
	Fried rice with diced abalone, goose and shrimp wrapped in lotus leaf	Per Person	
N	蛋白松子海鮮炒飯		262
	Fried rice with seafood, egg white and pine nut		
	帶子草菇煎脆麵		302
	Pan-fried noodle with scallop and straw mushroom		
	免治和牛榨菜辦麵		268
	Tossed noodle with minced Waygu beef and preserved vegetable		
P	薑蔥花膠燴伊麵		268
	Braised E-Fu noodle with fish maw, ginger and spring onion		
N	味菜豆豉牛柳炒河		248
	Fried rice noodle with beef fillet, black bean and preserved vegetable		
N	鵝汁銀芽炆米粉		218
	Stewed vermicelli and bean sprout with goose sauce		

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甜品

DESSERT

- | | | | |
|------------|--|------------------|-----|
| N | 冰花燉官燕 (需時約 30 分鐘)
Double-boiled superior bird nest's soup
with coconut jus, almond jus and rock sugar
(Requires approximately 30 minutes preparation time) | 每位
Per Person | 715 |
| | 黑松露桃膠奶凍
Chilled milk pudding with black truffle and peach gum | | 88 |
| S | 香芒楊枝甘露
Chilled mango cream with sago and pomelo | | 95 |
| P N | 生磨杏仁露湯圓
Sweetened almond cream with glutinous rice dumping | | 88 |
| | 紅棗湘蓮糊
Sweetened lotus seed cream with red date | | 68 |
| | 薑汁燉滑蛋
Double-boiled egg with ginger juice | | 68 |

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甜點

PASTRIES

- SP* 傳統酥皮蛋撻 (需時約 20 分鐘) 85
Traditional baked egg custard tart (2 pieces)
(Requires approximately 20 minutes preparation time)
- 山楂話梅一品糕 85
Chilled hawthorn and preserved plum jelly (3 pieces)
- P* 精製鳳梨酥 80
Baked pineapple puff (3 pieces)
- P* 蜜絲黃金卷 80
Deep-fried egg pastry with honey (6 pieces)
- P* 芝麻奶皇煎堆仔 75
Deep-fried sesame dumpling filled with egg custard (3 pieces)
- 馬拉糕 75
Steamed sponge cake (1 piece)

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天龍軒特色醬料

Special Sauces Selection

	每位 Per Person
淨指天椒 Chopped chili	22
指天椒豉油 Soy sauce with chopped chili	22
<i>P</i> 天龍軒 X.O. 醬 Tin Lung Heen X.O. chili sauce	33

天龍軒特色禮盒

Tin Lung Heen Special Gift Box

	每樽 Per Bottle
<i>N</i> 天龍軒琥珀核桃 Tin Lung Heen walnut	98
<i>N</i> 天龍軒豆瓣醬 Tin Lung Heen chili sauce	268
<i>P</i> 天龍軒 X.O. 醬 Tin Lung Heen X.O. chili sauce	398
每盒 Per Set	
<i>N</i> 天龍軒琥珀核桃獅峰龍井禮盒 Tin Lung Heen walnut with Chinese Tea Set	218
<i>N</i> 天龍軒豆瓣醬獅峰龍井禮盒 Tin Lung Heen chili sauce with Chinese Tea Set	388
<i>P</i> 天龍軒 X.O. 醬獅峰龍井禮盒 Tin Lung Heen X.O. chili sauce with Chinese Tea Set	518

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天龍軒特級茗茶

PREMIUM CHINESE TEA SELECTION

每位
per person

綠茶

Green Tea known as unfermented tea is the variety which keeps the original colour of the tea leaves. No fermentation takes place during processing so the natural health substances in fresh tea leaves are much remained.

兩前獅峰龍井 Early Spring Shifeng Long Jing	100
洞庭碧螺春 Dongting Bi Luo Chun	100

白茶

White Tea is a slightly fermented tea with its body covered with fluffy white hair. It brews to a pale yellow colour and produces a pleasant aroma that is fruity and airy. White tea helps in lowering cholesterol, preventing vascular sclerosis and stress reduction.

福鼎銀針白毫 Fuding Silver Needle	100
白牡丹王 Premium White Peony	60

烏龍

Oolong Tea is a "semi-fermented" tea. Combining the features of green tea and black tea, Oolong tea brews are not only as clear and fragrant as Green tea, but also as fresh and strong as Black tea. It is commonly brewed to be strong, with a bitter taste. Oolong tea helps to replenish energy and refresh the senses.

武夷大紅袍 Wuyi Da Hong Pao	100
蘭花香鐵觀音 Lan Hua Xian Tie Guan Yin	100
馬騮城烏龍 Monkey Pick Oolong	80



天龍軒特級茗茶

PREMIUM CHINESE TEA SELECTION

每位
per person

黑茶/紅茶

Black / Red Tea is a completely fermented tea.

In China it is called red tea in reference to the color of the infused liquid or to the red edges of the oxidized leaves, as opposed to the color of the main body of the processed tea leaves. This is most popular form of tea in South Asia and Europe.

普洱熟茶二十五年 Vintage Puerh Ripen 25 Years	180
安徽六安 Anhui Liu An	80
荔枝紅茶 Lychee Black Tea	80
祁門紅茶 Qimen Black Tea	80

花茶

Scented Tea is made by mixing and fumigating tea leaves and scented flowers, letting tea assimilate the fragrance of flowers by taking advantage of the absorption of tea leaves. Scented tea is good for individuals with hypertension, as it relieves stress and helps with internal digestion.

甜蜜回憶花茶 Sweet Memories Tea	80
粉紅玫瑰花 Pink Rose Buds	80

中國茗茶

House Chinese Tea

兩前龍井, 壽眉, 鐵觀音, 水仙, 普洱, 茉莉, 菊花 Early Spring Long Jing , Shou Me, Iron Buddha Shui Hsien , Puerh, Jasmine, Chrysanthemum	35
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