






THE CHINESE RESTAURANT  
SEAFOOD BEAN CURD DUET

凱悅軒  
海鮮豆腐二重奏

Chilled bean curd with fresh Chinese yam,  
preserved egg, pickled ginger,  
sesame sauce, black vinegar


酸薑皮蛋伴淮山豆腐泥 \$128

   Steamed Boston lobster claws, egg white,  
hua diao wine in combination with  
Wok-fried Boston lobster, termite mushroom

雙式龍蝦 (per person 每位) \$728  
花彫蛋白蒸龍蝦鉗、  
油雞焗菌炒龍蝦球

  Braised organic Nigari bean curd, crab meat,  
egg white


芙蓉蟹肉有機鹽滷豆腐 \$328

 Crispy homemade spinach egg bean curd,  
sesame mustard

自家製菠菜脆豆腐 \$288

Steamed organic black bean curd,  
almond sauce, crispy fried fish maw

脆皮花膠伴杏汁 (per person 每位) \$328  
有機黑豆豆腐

 Simmered spotted garoupa fillet,  
honeycomb bean curd, luffa, fish stock

勝瓜魚湯浸蜂巢豆腐東星斑球 \$488

 pork 豬肉

 vegetarian 素食

 alcohol 酒

 sustainable seafood 可持續發展海鮮

If you have any concerns regarding food allergies, please alert your server prior to ordering  
如對任何食物有過敏反應，請於點菜時告知本餐廳職員

The above prices are in Hong Kong dollars and subject to a 10% service charge  
以上價目以港幣計算並須附加10%服務費