凱悅軒

THE CHINESE RESTAURANT

SIGNATURE CREATIONS

招牌菜式

Double-boiled crab meat soup, bamboo pith, young papaya

A signature soup simmered with sweet Hawaiian papaya, bamboo pith, chicken, crab meat, and preserved pork in superior broth.

四寶燉萬壽果 (per person 每位) $328
【萬壽無疆】
以上湯煮竹笙、雞肉、蟹肉及雲腿，
再倒入原個夏威夷木瓜清燉，瓜肉
清甜，與盅料同吃，鮮甜滋潤。

Oyster Duet
(Honey glazed golden semi-dried oyster, longan honey, Deep-fried Hiroshima oyster, salted egg yolk, Thai basil)

Pan-seared premium golden oysters are glazed with honey and served with crisp ginger shreds and rice crackers for added texture, while the deep-fried Hiroshima oysters are coated in salted egg yolk and Thai basil, creating a balanced contrast of sweetness and savoury depth.

龍眼蜜餞金蠔拼 (4 pieces /件) $298
九層塔黃金炸廣島蠔
【雙蠔薈萃】
鹹鮮醇厚的優質金蠔以蜜糖潤飾，
伴以炸薑絲同香脆窩巴增強口感，
配以裹上鹹蛋黃和九層塔香氣的
黃金廣島蠔，雙蠔交融，雅饌薈萃。

Stuffed crab shell
(deep-fried / baked with cheese)
Crab meat mixed with onion and shimeji mushrooms, blended with cream and delicately stuffed into the shell. Available deep-fried for a crisp finish or baked with cheese for a richer flavour.

焗釀鮮蟹蓋(酥炸/芝士焗) $188
【蟹蓋藏珍】
將鮮蟹肉、洋蔥、雞脾菇加入忌廉後拌
勻釀入蟹蓋，可選酥炸香脆，或芝士焗
製，濃郁芳香，兩種風味各具特色。

pork 豬肉　sustainable seafood 可持續發展海鮮

If you have any food allergies or dietary restrictions, please inform your server before placing your order
如有食物敏感或飲食限制，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

Steamed lobster, egg white, chicken oil, aged Hua Diao wine

Egg white gently steamed with 25-year aged Hua Diao wine and chicken oil, yielding a silky, tender texture with added richness. The wine's mellow fragrance elevates the natural sweetness of the green lobster balls.

雕皇蛋白雞油蒸龍蝦球 $788
【雕香龍珠】
將 25 年花雕酒與雞油加入嫩滑蛋白同蒸，蛋白細膩柔滑，花雕酒的幽雅酒香提升龍蝦的鮮甜滋味，倍添醇厚。

Steamed three-yellow chicken, red onion, aged Hua Diao wine

Succulent three-yellow chicken is steamed with 25-year-old Hua Diao wine, then deboned and paired with homemade red onion paste. Finished with scallion oil, the essence of Hua Diao chicken oil, and garnished with fresh scallion, this dish reinterprets a classic with layered aroma and refined depth.

25年雕皇紅蔥頭 (whole 全隻)$568
蔥油三黃雞 (half 半隻)$328
【蔥馥雕皇雞】
將肉質鮮嫩的三黃雞與25年陳釀花雕皇同蒸，去骨後的雞肉鮮嫩多汁、酒香縈繞。以香濃的自家製紅蔥頭醬取代傳統薑蓉。席前淋上秘製蔥油汁及蒸雞萃取的花雕雞油，佐以青蔥粒共嚐，凝聚多層次蔥香與鮮味。

Sweet and sour pork belly roll, caramelized pineapple, bell pepper

A refined interpretation of sweet and sour pork showcasing thinly rolled pork belly slices paired with caramelized pineapple. The balance of sweet and tangy flavours combined with a crisp bite, delivers a twist on a beloved classic.

焦糖菠蘿咕嚕腩卷 $268
【焦香咕嚕卷】
以五花腩薄片卷取代傳統豬肉，更富油香，配上燒至焦糖色的菠蘿片，酸甜交織並帶有爽脆口感，是經典咕嚕肉的變奏版。

pork 豬肉　alcohol 酒

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