





屢獲榮的富豪金殿以精心炮製的高級粵菜、鮮魚菜式及精緻點心美食而馳名，加上佈置時尚典雅，備受高尚的饕客追捧。作為城中知名食府之一，富豪金殿提供多種矜貴佳餚，食材尊貴，大廚擅長主理鮑魚、海參及花膠等菜式，絕對是您舉辦喜慶活動及商務晚宴的理想場地。

粵菜源自中國南部廣東省地區，為中國八大名菜之一，並經各地廣東移民宣揚，令其菜式發揚光大。

粵菜是中國菜式之中較清淡及健康的一種，並提倡短時間烹調以保留食物的鮮味，以帶出餸菜的原汁原味。雖然有不計其數的烹調方法，但以炒、蒸、煎及炸最為普遍。而醬汁主要以豉油、醋、糖、鹽、薑、蔥及蒜頭烹調而成，以提升菜式的鮮味。

Discover some of the most acclaimed dishes at Regal Palace. Regal Palace serves authentic and refined Cantonese cuisine with a choice of live fish, dim sum delicacies, signature and award-winning dishes in a splendid setting.

As one of the perfect dining venues for hosting celebratory banquets and business dinners in town, Regal Palace is also renowned for serving classy and fine Chinese delicacies like abalone, sea cucumber and fish maw on its menu.

Cantonese cuisine comes from Guangdong Province in southern China and is one of the Eight Culinary Traditions of Chinese cuisine. Its prominence outside China is due to the large number of early emigrants from Guangdong.

Cantonese cooking is somewhat lighter and healthier than other regional Chinese cuisines. To bring out the freshness of the food, Cantonese cooking traditionally requires the shortest cooking time.

Preparation methods usually involve stir-fry, steam, pan-fry and deep-fry. Sauces are made from ingredients like soy sauce, vinegar, sugar, salt, ginger, spring onion and garlic to enhance flavours.

金獎名饌

Gold Award Dishes



芙蓉黃金蝦（5隻）

Golden Prawn with Salty Egg Yolk
and Sautéed Fresh Milk (5pcs)

HK\$538



富貴櫻花蝦蛋白炒飯

Fried Rice with Dried Baby Shrimps,
Ham and Egg White

HK\$228



茶皇燻雞

Smoked Crispy Chicken
with Supreme Tea Leaf

HK\$538 (一隻 whole bird)

HK\$288 (半隻 half bird)



金湯珍珠香茜魚蓉羹

Braised Fish Soup with Egg White
and Carrot

HK\$198

每位 per person

招牌推介

Gold Award Dishes



陳年花雕蛋白蒸膏蟹

Steamed Crab with Egg White and Aged Huadiao Wine

HK\$698

一隻 whole piece



菠蘿酥皮焗雞

Baked Whole Chicken in Pineapple Puff Pastry

HK\$588

一隻 whole bird



川香沸騰魚

Fried Fish in Sichuan Style

HK\$328



蝦湯脆米龍蝦球

Poached Lobster with Crispy Rice
in Shrimp Borth

HK\$398

招牌推介 *Gold Award Dishes*



芝士焗釀鮮蟹蓋

Baked Stuffed Crab Shell with Cheese

HK\$158

每位 per person



葡汁焗釀響螺

Baked Whelk Stuffed with Portuguese Sauce

HK\$148

每位 per person



濃湯琵琶燕窩

*Braised Bird's Nest
with Supreme Soup*

HK\$198



陳皮椒鹽鮑魚

*Deep-fried Abalone with
Tangerine Peel and Pepper Salt*

HK\$138

每位 per person

招牌推介 *Gold Award Dishes*



芙蓉蟹蓋炒燕窩

Stir-Fried Bird's Nest with Egg White in Crab Shell

HK\$278

每位 per person

丘比椒翠綠牛小排

Braised Beef Short Ribs with Kewpie Pepper

HK\$188

每位 per person



蟹子白雪藏龍

Egg White with Lobster and Crab Roe

HK\$218

每位 per person



香茅焗白鰻

Roasted Eel with Lemongrass

HK\$188

每位 per person

小食 *Snack*



脆皮牛坑腩

Deep-fried Beef Brisket

HK\$98



滷水和牛脷

Marinated Sliced OX Tongue

HK\$158



萬物生長

Longevity Cucumber

HK\$188



蒜片燒汁牛柳粒

*Fried Beef Tenderloin with Garlic
in Gravy Sauce*

HK\$138



蔥香脆皮淮山

Fried Fresh Yam with Scallions

HK\$78

小食 *Snack*



老醋海蜇頭

Marinated Jelly Fish with Black Vinegar

HK\$128



辣麻帶子

Fried Scallops with Sichuan Pepper

HK\$168



涼拌兒菜

*Marinated Vegetables
with Garlic Oil*

HK\$88



胡麻醬油麥菜

*Marinated Indian Lettuce
with Sesame Sauce*

HK\$88

湯羹 Soup



花膠瑤柱海味羹

Braised Fish Maw Soup with Conpoy and Dried Seafood

HK\$
\$268
例 regular

HK\$
\$88
每位 per person



花膠螺頭濃湯

Double-boiled Fish Maw Soup with Conch

HK\$
\$208
每位 per person



二十四節氣湯

24 Solar Terms Soup

HK\$
\$258 (例 regular)

HK\$
\$78 (每位 per person)



松茸菊花豆腐湯

Boiled Beam Curd Soup with Matsutake

HK\$
\$168
每位 per person



胡椒海鮮酸辣羹

Braised Hot and Sour Soup with Seafood and Pepper

HK\$
\$78
每位 per person

鮑魚·海味

Abalone and
Sea Cucumber



30頭吉品鮑魚扣海參鵝掌

Braised Whole Abalone with Sea Cucumber and Goose Web (Person)

HK\$528

每位 per person



原隻六頭鮑魚扣花膠

*Braised Whole Abalone with Fish Maw
in Oyster Sauce*

HK\$388

每位 per person



一品遼參

*Braised Sea Cucumber
with Minced Pork and Mushroom*

HK\$268

每位 per person



蔥燒南非鮑魚

*Deep-fried Abalone with
Home-made Abalone Sauce*

HK\$138

每位 per person

明爐燒味 *Barbecue*



明爐燒鵝

Roasted Goose

HK\$ **\$588** *HK\$* **\$328** *HK\$* **\$218**

一隻 whole bird

半隻 half bird

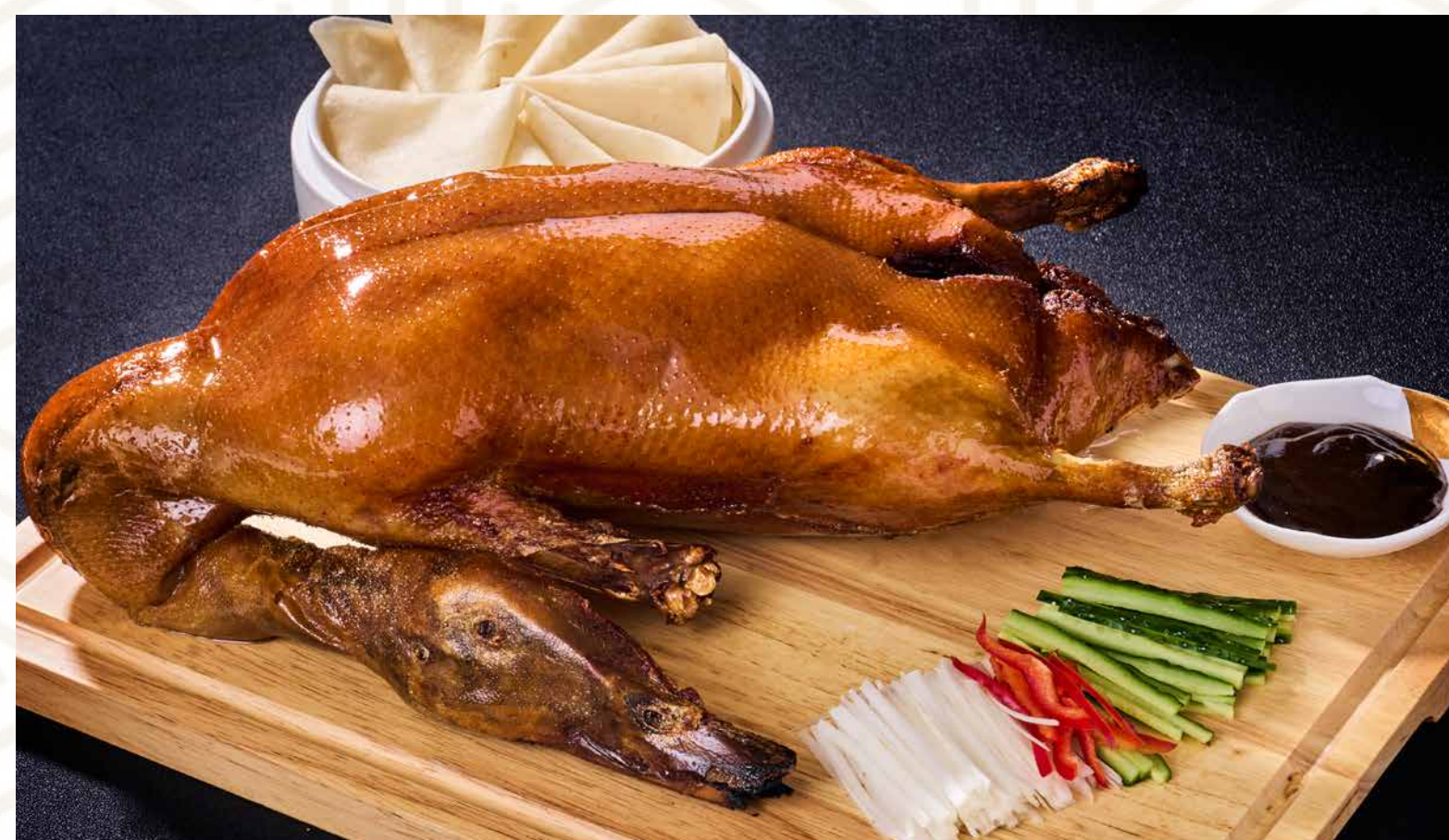
例 regular

瓦罈豉油雞

Marinated Chicken with Soya Sauce

HK\$ **\$388** (一隻 whole bird)

HK\$ **\$218** (半隻 half bird)



北京片皮鴨

Roasted Peking Duck

HK\$ **\$498**



金牌貴妃雞

Marinated Chicken with Spices

HK\$ **\$388** (一隻 whole bird)

HK\$ **\$218** (半隻 half bird)

明爐燒味 Chinese Barbecue



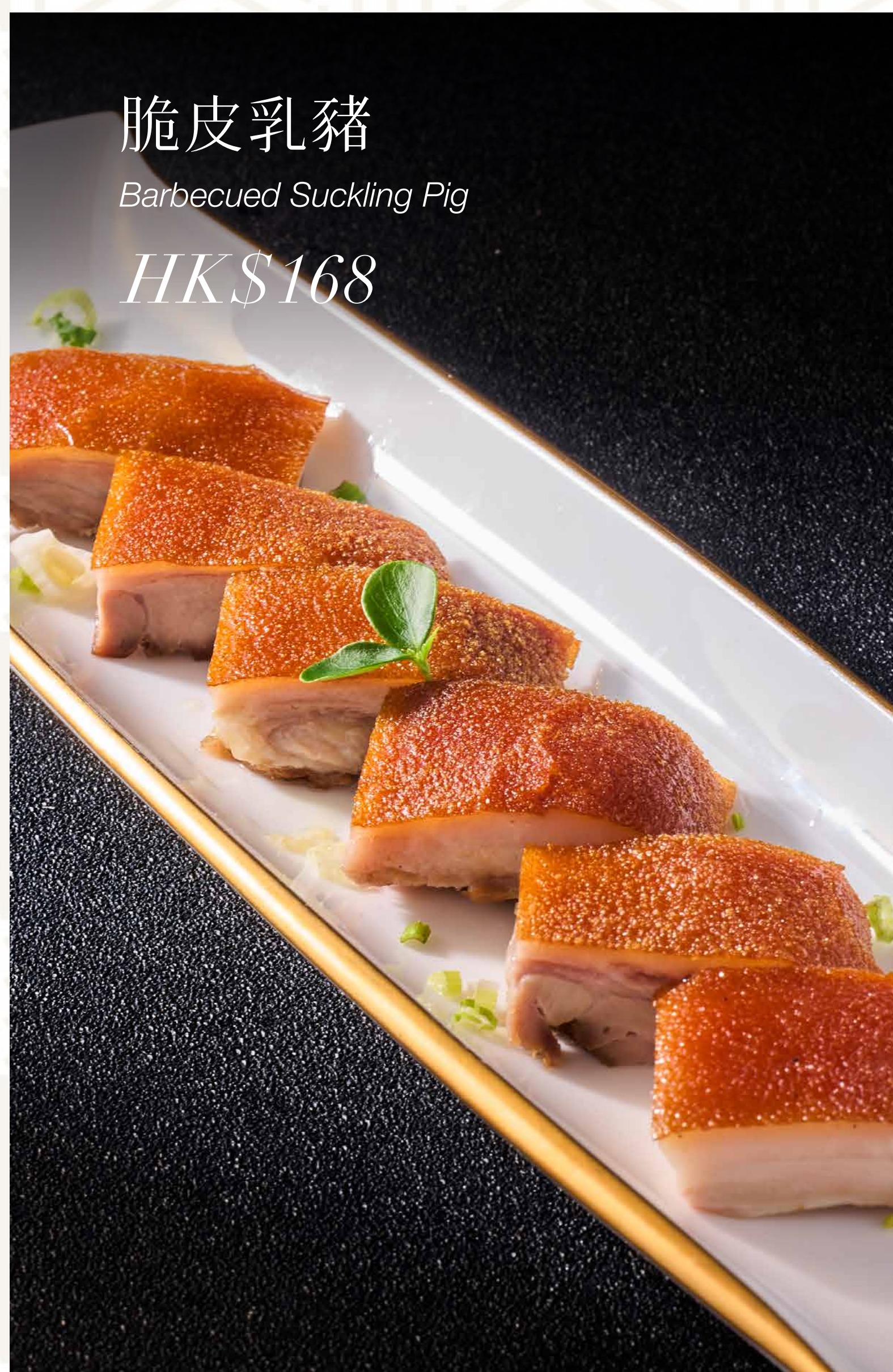
燒味雙拼

(叉燒、油雞、切雞、燒腩仔)

Barbecued Platter

(Choose Two: Barbecued Pork, Soy Sauce Chicken, Poached Chicken or Crispy Pork Brisket)

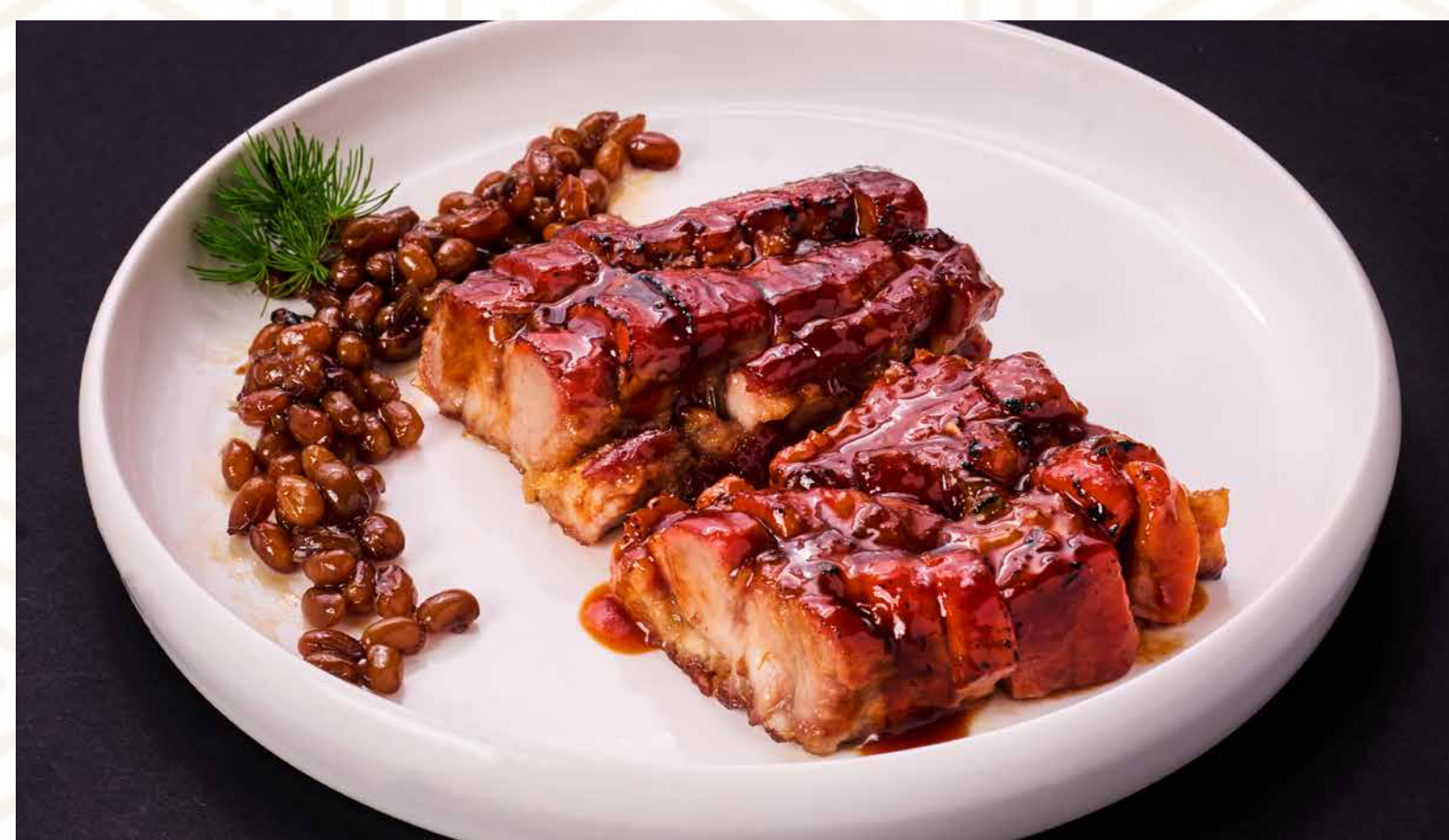
HK\$288



脆皮乳豬

Barbecued Suckling Pig

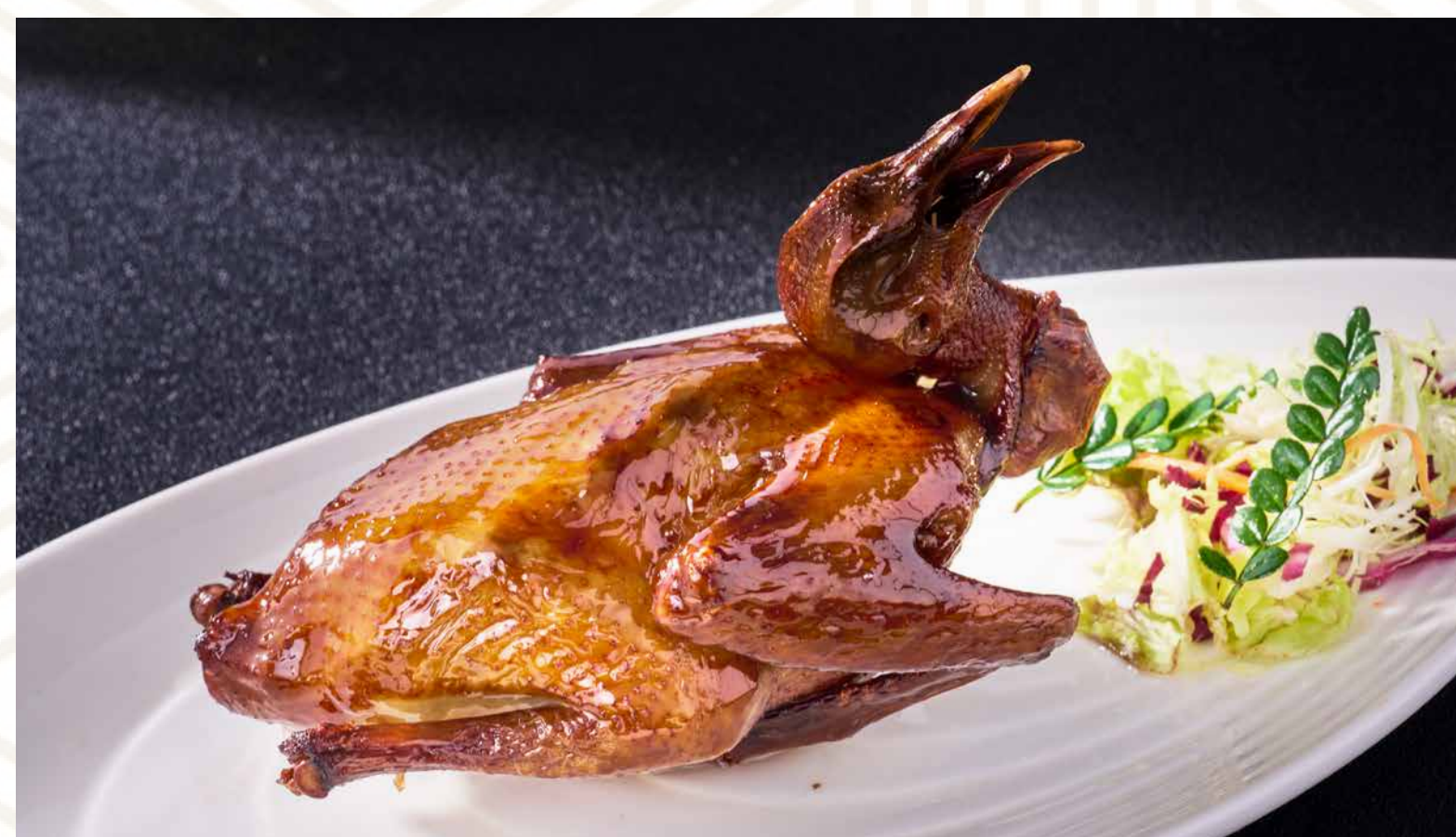
HK\$168



蜜汁黑豚叉燒

Barbecued Pork with Honey Sauce

HK\$238



脆皮燒乳鴿

Roasted Crispy Pigeon

HK\$158

一隻 whole bird

海鮮 Seafood



薑蔥炒肉蟹

Fried Crab with Ginger and Scallions

HK\$498

上湯/芝士焗波士頓龍蝦

*Baked Boston Lobster
with Cheese or Supreme Soup*

HK\$398
每隻 per piece



雞油花雕蒸黃魚

*Steamed Yellow Croaker
with Chicken Oil and Huadiao Wine*

HK\$388



黃椒醬蒸龍躉球

*Steamed Giant Grouper Fillet
with Yellow Pepper Sauce*

HK\$348
一隻 whole bird

海鮮 Seafood



火腩生根桶蠔煲

Sauteed Sliced Garoupa with Egg White and Braised Oyster
with Pork Belly and Bean Curd Puff in Casserole

HK\$328



芙蓉珍珠星斑片

Sauteed Sliced Garoupa
with Egg White and Minced Ham

HK\$388



香檸脆皮鱈魚球

Fried Crispy Cod in Lemon Sauce

HK\$258



百花炸釀蟹钳

Deep-fried Stuffed Crab Claws

HK\$168



香煎鱈魚扒

Pan-fried Cod Fillet

HK\$168

家禽 · 肉類 *Poultry · Meat*



三杯安格斯牛仔粒
*Wok-fried Angus Beef Cubes
with Trio Sauce*

HK\$438



金牌咖喱牛筋腩煲
*Braised Beef Brisket
with Curry Sauce in Casserole*

HK\$258



欖香焗肉排煲
*Braised Pork Spare Rib
with Preserved Black Olive and Pepper in Casserole*

HK\$228



鮮沙薑煎焗豬肚煲
*Pan-fried and Baked Pork Belly
with Fresh Ginger in Clay Pot*

HK\$228



士多啤梨咕嚕肉
Sweet and Sour Pork with Strawberry

HK\$228



鮮脆鎮江排骨
Fried Pork Ribs with Black Vinegar

HK\$198

健康養生素食菜式

Healthy Wellness Dishes



花菇淮山栗子炆百頁豆腐

Stewed Mushrooms, Chinese Yam, Chestnut and Bean Curd

HK\$198



鮑汁柚皮

Braised Pomelo Skin in Abalone Sauce

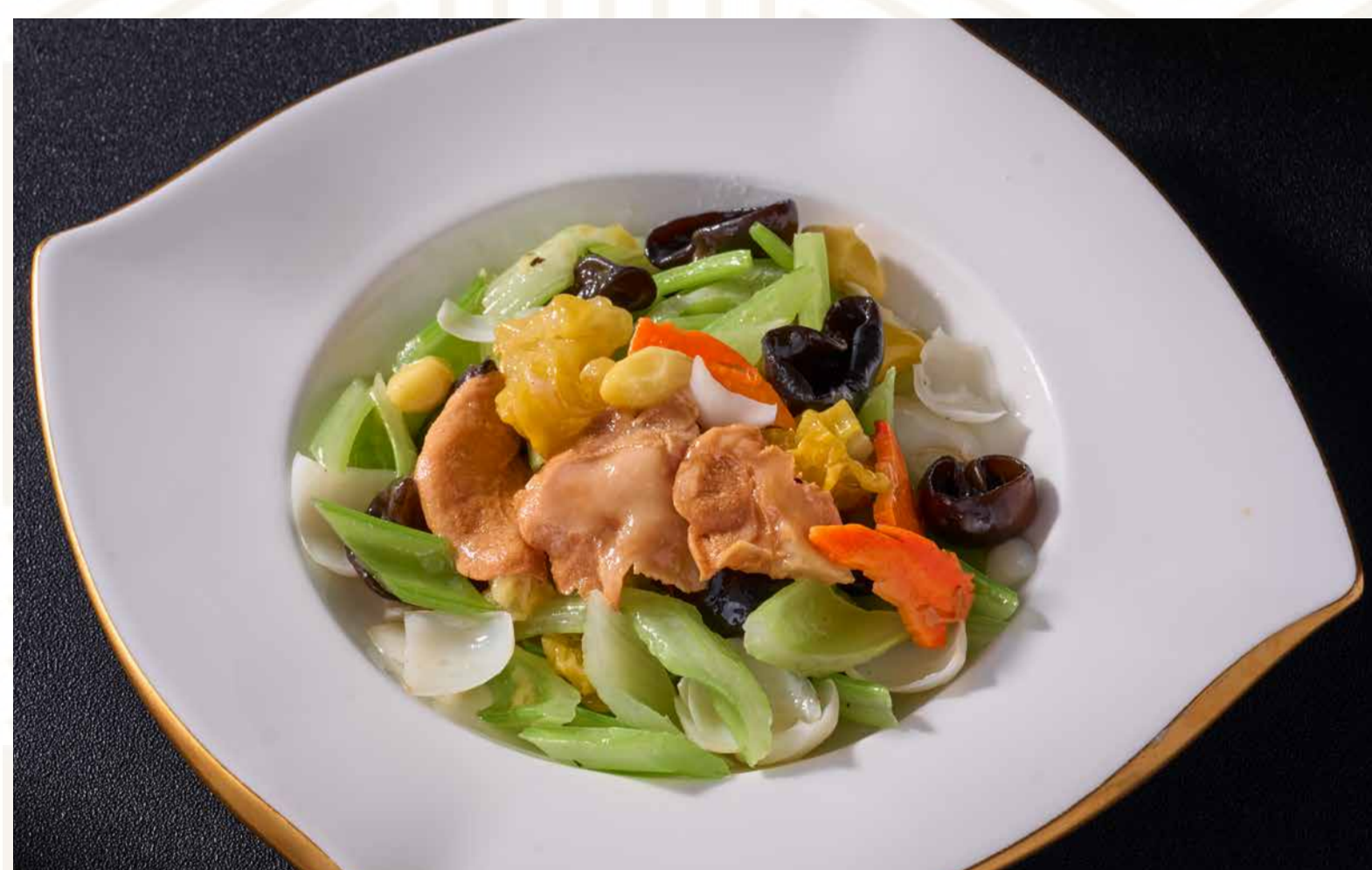
HK\$188



南乳齋煲

*Braised Vegetable with Mushroom
Bean Curd, Fungus and Vermicelli in Casserole*

HK\$188



伴水芹香

*Sautee Assorted Vegetables
with Lily Bulb and Fungus*

HK\$188



釀蕃茄伴南瓜汁

*Braised Vegetables Stuffed
in Tomato served with Pumpkin Sauce*

HK\$128

每位 per person

飯·麵 *Rice · Noodles*



窩燒鮑魚雞粒炒飯

Braised Fried Rice with Diced Abalone and Chicken

HK\$288



一品海鮮御膳炒飯

*Fried Rice with Seafood, Ginger,
Medlar and Black Sesame*

HK\$258



XO醬乾炒和牛河

*Fried Thick Noodle with Wagyu Beef
and XO Sauce*

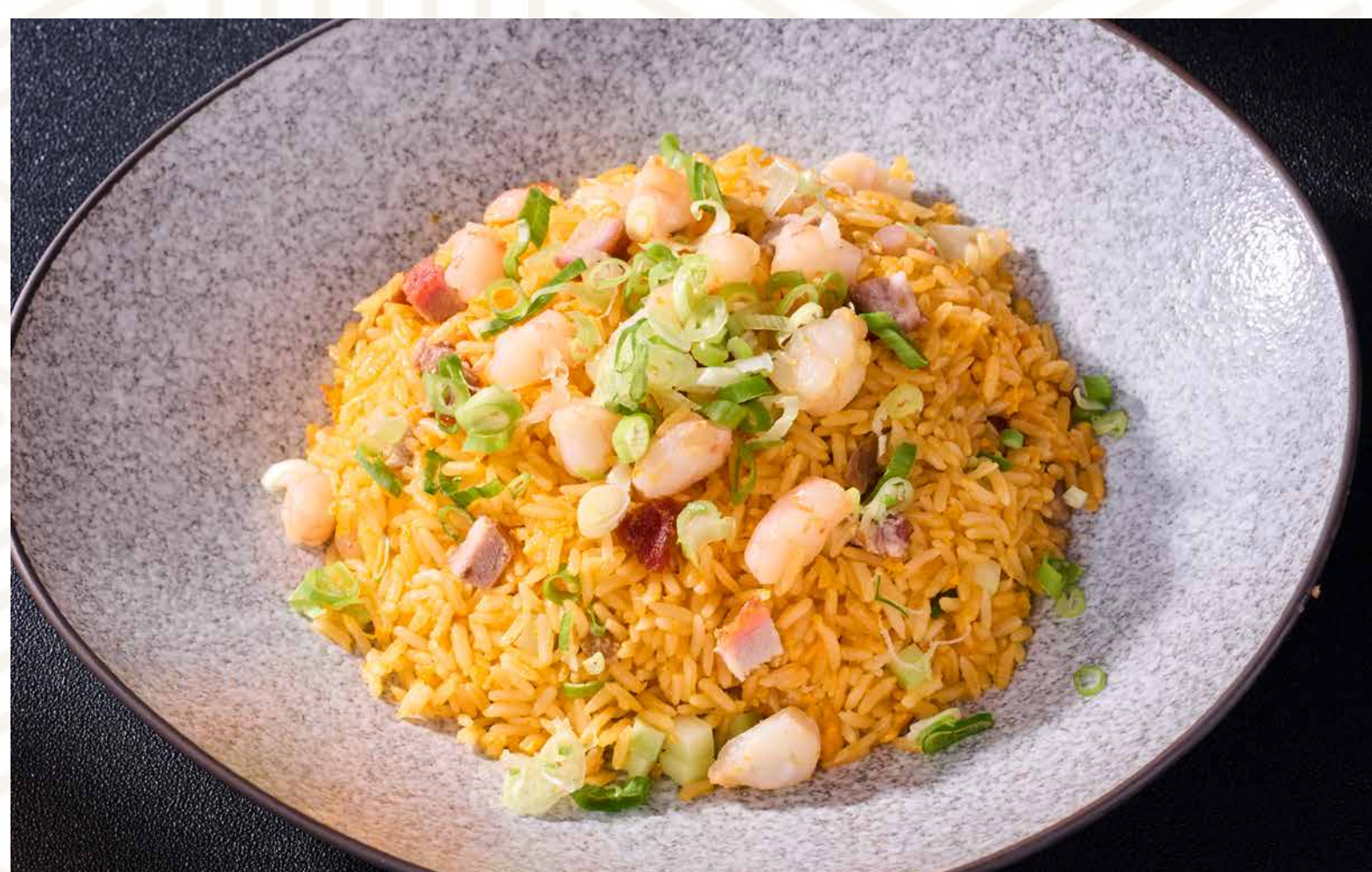
HK\$248



梅菜腩肉炒新竹米粉

*Braised Rice Vermicelli with Pork
and Preserved Vegetable*

HK\$228



揚州炒飯

*Fried Rice with Shrimps,
Barbecued Pork and Vegetable*

HK\$218

致敏源資訊
本餐廳亦同時處理含穀麥、蝦、蛋、大豆、魚、甲殼類動物、花生、堅果和奶類等成分的食物。如需進一步知悉食物的成分，請與本餐廳職員聯絡。

Allergy Information
Food items which may contain ingredients such as cereals, shrimps, eggs, soybeans, fishes, crustaceans, peanuts, tree nus and milk are also handled in our restaurant. Should you require any further information on food ingredients, please contact our staff

茗茶每位	Tea Per Person	HK\$30
小食每份	Welcome Snack Per Portion	HK\$30
開瓶費每瓶	Corkage Per Bottle	HK\$200

如您對任何食物有過敏反應或特別飲食要求，請告知我們。
Please inform us if you have any food allergies or dietary preferences.