

富豪坊提供精湛傳統粵菜佳餚，同時主打鮮蟹菜式、巧手點心、招牌菜式及得獎名饌。

粵菜源自中國廣東省，是云云中國菜中較為人所認識的。粵菜著重採用時令食材以保存菜餚的天然鮮味。

「不時不食，不鮮不食」是富豪坊的飲食理念，配合大廚的精巧熟練的廚藝及親切殷勤的服務，富豪坊誠然是各類大小宴會，尤其家庭及友好相聚的理想選擇。

Regal Terrace offers exquisite traditional Cantonese cuisine. Crab specialties, authentic dim sum items, signature and award-winning dishes are also the highlights which one would not afford to miss!

Rooted in the Guangdong province of China, Cantonese cuisine is one of the more internationally-recognised types of Chinese food. The most distinctive thing about Cantonese cuisine is its freshness where seasonal ingredients are used to their fullest.

With the freshest ingredients, refined gastronomy of our talented chef team and impeccable service, Regal Terrace is the perfect place for occasions of all kinds, especially gatherings with family and friends.



相片只供參考  
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窩杷柚子脆蝦球 Fried Prawns with Rice Cracker in Pomelo Honey Sauce

主廚嗜味美饌  
*Chef's Tasting Dishes*



金獎茶皇燻雞

*Smoked Crispy Chicken with Supreme Tea Leaves*

\$238 半隻 half bird

\$468 一隻 whole bird

窩粿柚子脆蝦球

*Fried Prawns with Rice Cracker in Pomelo Honey Sauce*

\$298 每碟 per dish



松露醬乳豬鵝肝脆多士 (四件)

*Barbecued Suckling Pig and Goose Liver on Toast (4 pieces)*

\$328 每碟 per dish

土鍋雲南珍菌乾燒龍躉球

*Fried Giant Grouper Fillet with Porcini and Assorted*

*Yunnan Mushrooms in Clay Pot*

\$268 每碟 per dish

另茶芥收費及加一服務費

*Prices are subject to tea, condiments and 10% service charge*



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金獎茶皇煙雞 Smoked Crispy Chicken with Supreme Tea Leaves

# 招牌推介

## Signature Dishes

	港幣 HK\$
北京片皮鴨 (需時 25 分鐘) Roasted Peking Duck (Served in two ways, Preparation time: 25 minutes)	\$398 (每隻 each)
 川味水煮包羅萬有 Poached Abalone, Fish Maw, Scallops, Prawns and Sea Cucumber in Sichuan Style	\$468
鐵板陳皮乾燒鱈魚球 Roasted Cod Fish Fillet with Tangerine Peel on Sizzling Plate	\$298
古法油浸原條筍殼魚 Oil-poached Marble Goby with Ginger and Scallion	\$308
砂鍋竹笙上湯虎斑球 Poached Grouper Fillet and Bamboo Pith with Supreme Soup in Casserole	\$268
太平洋香焗金沙骨 Stewed Pork Ribs with Vegetables in Tomato Sauce	\$208
鮮鳳梨拔絲黑豚肉 Sweet and Sour Pork with Fresh Pineapple	\$178
黑魚籽鮑汁煎生蠔 Pan-fried Hiroshima Oyster with Black Caviar in Abalone Sauce	\$288
生根銀蘿蒜子扣大鱔煲 Stewed Eel and Turnip with Fried Gluten Balls in Casserole	\$288
乾貝汁珍菌煎焗大蝦球 Baked Prawns with Assorted Mushrooms in Conpoy Sauce	\$268
 水煮安格斯牛肉 Poached Angus Beef with Bean Sprouts in Sichuan Style	\$268
 川辣珍菌牛小排 Stir-fried Beef Short Ribs with Dried Chili	\$298
蜜椒脆薯牛小排 Stir-fried Beef Short Ribs with Bell Peppers and Crispy Potato	\$298
 川辣子雞 Stir-fried Chicken with Dried Chili and Sichuan Peppercorn	\$198



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羊肚菌筍尖乾燒粉絲煲 Stewed Bamboo Shoots and Morels with Mung Bean Noodles

# 健康 • 素食

## Healthy • Vegetarian Dishes

港幣 HK\$

羊肚菌荀尖乾燒粉絲煲 Stewed Bamboo Shoots and Morels with Mung Bean Noodles	\$188
竹笙榆耳燴本菇 Stewed Shimeji Mushrooms with Elm Fungus and Bamboo Pith	\$198
松露鮑魚菇燴千層 Stewed Bean Curd Sheet with King Oyster Mushrooms and Black Truffle	\$178
葡汁雜菜豆腐煲 Stewed Assorted Vegetables and Bean Curd with Portuguese Sauce in Clay Pot	\$178
鮮菌銀絲節瓜煲 Stewed Hairy Gourd with Glass Noodles and Mushrooms	\$158
鮮鳳梨咕嚕猴頭菇 Sweet and Sour Lion's Mane Mushrooms with Fresh Pineapple	\$168
杞子珍菌豆乳浸津白 Poached Tianjin Cabbage with Assorted Fungus and Wolfberries in Soy Milk	\$168
泰式炒雜菜 Stir-Fried Assorted Vegetables in Thai Style	\$168
欖菜肉末炒秋葵 Sauteed Okra with Minced Pork and Preserved Vegetables	\$168
惹味肉末南瓜煲 Stir-fried Pumpkin with Minced Pork in Casserole	\$168
農家四合菜 Stir-Fried Four Kinds of Vegetables	\$158
巧手無氏高山娃娃菜 Stewed Chinese Cabbage with Yunnan Ham	\$158

另茶芥收費及加一服務費

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椒鹽脆皮廣島蠔 Deep-fried Hiroshima Oyster with Salt and Pepper



# 小食 Snack

港幣 HK\$

沙律脆皮鰻魚

Crispy Eel with Mayonnaise

\$118

椒鹽脆皮廣島蠔


Deep-fried Hiroshima Oyster with Salt and Pepper

\$118

 麻辣脆鱈片

Crispy Eel in Spicy and Chili Sauce

\$98

 避風塘珍珠帶子

Stir-fried Mini Scallop with Crispy Garlic and Red Pepper

\$98

香麻蔥花雞

Chicken with Spring Onion and Sesame

\$98

八味豆腐粒

Deep-fried Bean Curd Cubes with Spices

\$88

金沙脆魚皮

Deep-fried Fish Skin with Salty Egg Yolk

\$78

金沙單骨雞翼

Deep-Fried Single Boned Chicken Wings with Salty Egg Yolk

\$108

芥末脆茄子

Crispy Egg-plant with Mustard

\$78

東瀛乾燒魷魚鬚

Roasted Squid Tentacles with Japanese Sauce

\$88

鹵香鴨舌

Marinated Duck's Tongue in Soy Sauce

\$88

蔥油海蜇花

Marinated Jelly Fish with Scallion Oil

\$128

蒜香牛油炒珍菌

Sauteed Wild Mushrooms with Garlic and Butter

\$78

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Spicy & Chili  
辛辣



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鮑汁花膠扣鵝掌煲 Braised Goose Webs and Fish Maw with Abalone Sauce in Clay Pot

# 燕窩 • 湯羹

## Bird's Nest • Soup

港幣 HK\$

### 紅燒花膠燕窩羹

Braised Bird's Nest with Fish Maw

\$168 (每位 per person)

\$398 (四位 for 4 persons)

### 石斛杞子燉花膠

Double-boiled Fish Maw Soup with Wolfberries and Dendrobium Stem

\$168 (每位 per person)

\$398 (四位 for 4 persons)

### 淮山螺頭燉花膠

Double-boiled Fish Maw Soup with Dried Conch and Yam

\$168 (每位 per person)

\$398 (四位 for 4 persons)

### 野生榆耳竹筴燉菜膽

Double-boiled Vegetable Soup with Elm Fungus

\$148 (每位 per person)

### 香茜黃耳珍菌上素羹

Yellow Fungus and Black Mushrooms Soup with Coriander

\$138 (每位 per person)

### 金瑤粟米魚肚羹

Sweet Corn Broth with Fish Maw and Conpoy

\$65 (每位 per person)

\$228 (四位 for 4 persons)

### 是日保健老火湯

Healthy Soup of the Day

\$65 (每位 per person)

\$228 (四位 for 4 persons)

# 鮑魚 • 海味

## Abalone • Dried Seafood

### 蠔皇扣原隻三頭湯鮑\*

Braised 3-head Whole Abalone in Oyster Sauce

\$498 (每位 per person)

### 原隻六頭湯鮑扣花膠\*

Braised 6-head Whole Abalone with Fish Maw

\$268 (每位 per person)

### 原隻六頭湯鮑扣婆參\*

Braised 6-head Whole Abalone with Sea Cucumber

\$268 (每位 per person)

### 原隻六頭湯鮑扣鵝掌\*

Braised 6-head Whole Abalone with Goose Webs

\$228 (每位 per person)

### 鮑汁花膠扣鵝掌煲\*

Braised Goose Webs and Fish Maw with Abalone Sauce in Clay Pot

\$298

\* 所有優惠、折扣及現金券均不適用於此等菜式

\* All promotion offers, discounts and cash vouchers are not applicable to these dishes

另茶芥收費及加一服務費

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脆皮燒腩仔 Roasted Crispy Pork Belly

# 明爐燒味

## Chinese Barbecue

	港幣 HK\$
金陵脆皮乳豬 Barbecued Suckling Pig	\$1,388 (每隻 each) \$788 (半隻 half) \$308 (每碟 regular)
明爐燒鵝 Roasted Crispy Goose	\$588 (每隻 each) \$328 (半隻 half) \$198 (每碟 regular)
貴妃三黃雞 Marinated Chicken in Conpoy Sauce	\$388 (每隻 each) \$198 (半隻 half)
玫瑰豉油雞 Marinated Chicken in Superior Soy Sauce	\$388 (每隻 each) \$198 (半隻 half)
脆皮燒乳鴿 Roasted Crispy Baby Pigeon	\$108 (每隻 each)
蜜汁黑豚叉燒 Barbecued Iberico Pork with Honey	\$178
燒味雙拼 (可選叉燒、油雞、切雞或燒腩仔) Barbecued Platter (With 2 Choices of Barbecued Pork, Marinated Chicken in Soy Sauce, Marinated Chicken or Roasted Crispy Pork Belly)	\$238
脆皮燒腩仔 Roasted Crispy Pork Belly	\$198

另茶芥收費及加一服務費

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古法油浸原條筍殼魚 Oil-poached Marble Goby with Ginger and Scallion

# 海鮮

## Seafood

	港幣 HK\$
古法紅燒沙巴老虎斑 (約一斤) Traditional Braised Tiger Grouper (one catty)	\$428
古法油浸原條筍殼魚 Oil-poached Marble Goby with Ginger and Scallion	\$308
蔥燒鱈魚球 Roasted Cod Fish Fillet with Spring Onion	\$298
鐵板蝦乾頭抽煎焗虎斑球 Baked Grouper Fillet with Dried Shrimps in Supreme Soy Sauce on Sizzling Plate	\$268
砂鍋上湯竹笙浸虎斑球 Poached Tiger Grouper Fillet and Bamboo Fungus with Supreme Soup in Casserole	\$268
川辣醬爆鮮蝦球 Fried Prawns with Chili Paste	\$268
X.O. 醬爆帶子珊瑚蚌 Fried Sea Clam with Scallop in X.O. Sauce	\$268
火腩薑蔥廣島蠔煲 Stewed Oysters and Roasted Pork with Ginger and Spring Onion	\$258
生根銀蘿蒜子扣大鱈煲 Braised Eel and Turnip with Bean Curd Puff and Garlic in Casserole	\$268
滋香銀絲虎蝦煲 Stewed Tiger Prawns with Glass Noodles in Casserole	\$268
古法豆腐蒸斑球 Traditional Steamed Grouper Fillet with Bean Curd	\$268
金不換三杯酒焗虎斑球 Baked Tiger Grouper Fillet with Chinese Wine and Sweet Basil	\$268
豉汁蒸白鱈 Steamed White Eel with Black Bean Sauce	\$238
香茜蒜子蟹肉銀絲煲 Stewed Crab Meat and Glass Noodles with Coriander and Garlic	\$258
韓式鍋燒脆鱈球 Roasted Eel in Korean Sauce	\$238

另茶芥收費及加一服務費

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川辣爆珍菌安格斯牛柳粒 Sautéed Diced Beef Tenderloin with Mushrooms and Chili Paste



# 家禽 • 豬 • 牛

## Poultry • Pork • Beef

港幣 HK\$

### 鐵板陳皮沙薑生煎雞

Pan-fried Chicken with Sand Ginger and Mandarin Peel on Sizzling Plate

\$388 (每隻 each)

\$198 (半隻 half)

### 鹽香三黃雞

Roasted Crispy Chicken with Salt

\$388 (每隻 each)

\$198 (半隻 half)

### 上湯菜膽雞

Marinated Chicken with Cabbage in Supreme Soup

\$388 (每隻 each)

\$198 (半隻 half)



### 川辣爆珍菌安格斯牛粒

Sautéed Diced Beef Tenderloin with Mushroom and Chili Paste

\$288

### 羅定煎焗豆豉雞

Baked Chicken with Black Beans

\$188

### 櫻花蝦香菇蒸肉餅

Steamed Minced Pork Patty with Black Mushrooms and Sakura Shrimps

\$188



### 川辣子雞

Stir-fried Chicken with Dried Chili and Sichuan Peppercorn

\$198

### 梯級鹹魚蓉煎肉餅

Pan-fried Pork Patty with Minced Salted Fish

\$198

另茶芥收費及加一服務費

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Spicy & Chili  
辛辣



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黑松露帶子炆伊麵 Stewed E-Fu Noodles with Scallops in Black Truffle

# 飯 • 麵

## Rice • Noodles

港幣 HK\$

### 鮮魚湯斑片魚腐米線

Rice Noodles with Grouper Fillet and Fish Puff in Fresh Fish Soup

\$198

### 黑松露帶子炆伊麵

Stewed E-Fu Noodles with Scallops in Black Truffle

\$198

### 蝦頭油海鮮炆稻庭烏冬

Fried Udon with Assorted Seafood in Shrimp Sauce

\$198

### 揚州炒飯

Yang Chow Fried Rice

\$198

### 乾隆一品炆飯

Stewed Rice with Assorted Seafood and Diced Chicken

\$208

### 瑤柱蛋白薑米炒飯

Fried Rice with Conpoy, Egg White and Diced Ginger

\$178

### 四川辣子雞粒炒飯

Fried Rice with Diced Chicken in Chili Sauce

\$178

### 松露野菌炒米粉

Fried Rice Noodles with Wild Mushrooms and Black Truffle

\$158

### 欖菜四季豆素粒炒飯

Fried Rice with String Beans and Preserved Vegetables

\$158

另茶芥收費及加一服務費

Prices are subject to tea, condiments and 10% service charge



Spicy & Chili  
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茗茶每位	<i>Tea Per Person</i>	
星期一至五	<i>Monday - Friday</i>	\$18
星期六、日及公眾假期	<i>Saturday, Sunday and Public Holiday</i>	\$20
小食每份	<i>Welcome Snacks Per Portion</i>	\$18
開瓶費每瓶	<i>Corkage Per Bottle</i>	\$200

另茶芥收費及加一服務費

*Prices are subject to tea, condiment and 10% service charge*

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.*