





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.

招牌推介 *Signature Dishes*



金獎茶皇燻雞

*Smoked Crispy Chicken
with Supreme Tea Leaves*

HK\$238 半隻 Half Bird

HK\$468 一隻 Whole Bird



窩耙柚子脆蝦球

*Fried Prawns with
Rice Cracker in Pomelo Honey Sauce*

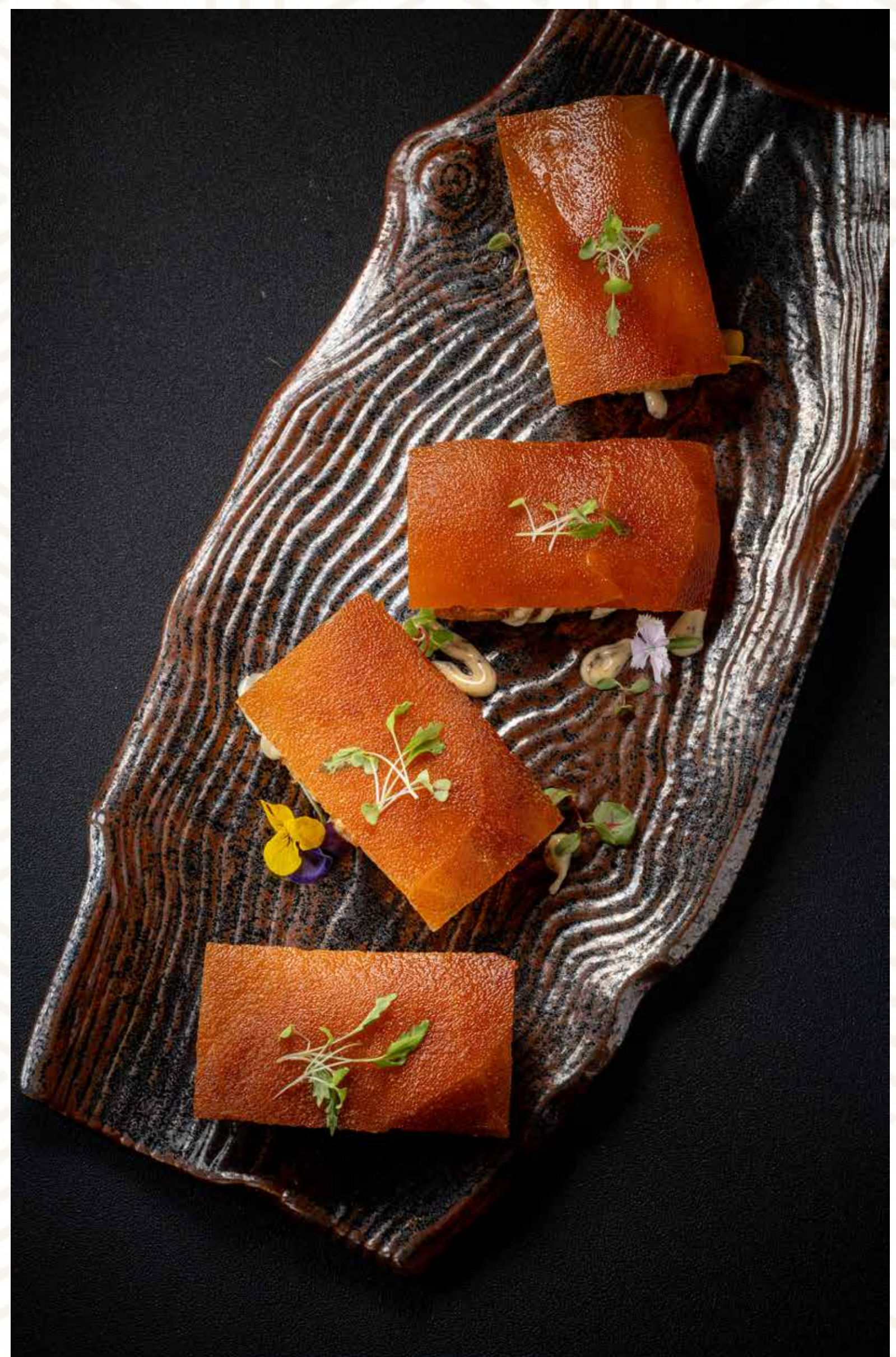
HK\$298



馳名黑椒琵琶鵝

*Roasted Pipla Goose
with Black Pepper*

HK\$588



松露醬乳豬鵝肝脆多士 (四件) HK\$328

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

主廚嚐味美饌 *Chef's Tasting Dishes*



北京片皮鴨（兩食 需時25分鐘）

*Roasted Peking Duck
(Served in two ways, Preparation time: 25 minutes)*

HK\$398
(每隻 each)



川味水煮包羅萬有

*Poached Abalone, Fish Maw, Scallops,
Prawns and Sea Cucumber in Sichuan Style*

HK\$ 468



鐵板陳皮乾燒鱈魚球

*Roasted Cod Fish Fillet
with Dried Tangerine Peel on Sizzling Plate*

HK\$298



古法油浸原條筍殼魚

*Oil-poached Marble Goby
with Ginger and Scallion*

HK\$308

主廚嚐味美饌 *Chef's Tasting Dishes*



太平洋香焗金沙骨

*Stewed Pork Ribs with Vegetables
in Tomato Sauce*

HK\$208



鮮鳳梨拔絲黑豚肉

*Sweet and Sour Pork
with Fresh Pineapple*

HK\$178



黑魚籽鮑汁煎生蠔

*Pan-fried Hiroshima Oyster
with Black Caviar in Abalone Sauce*

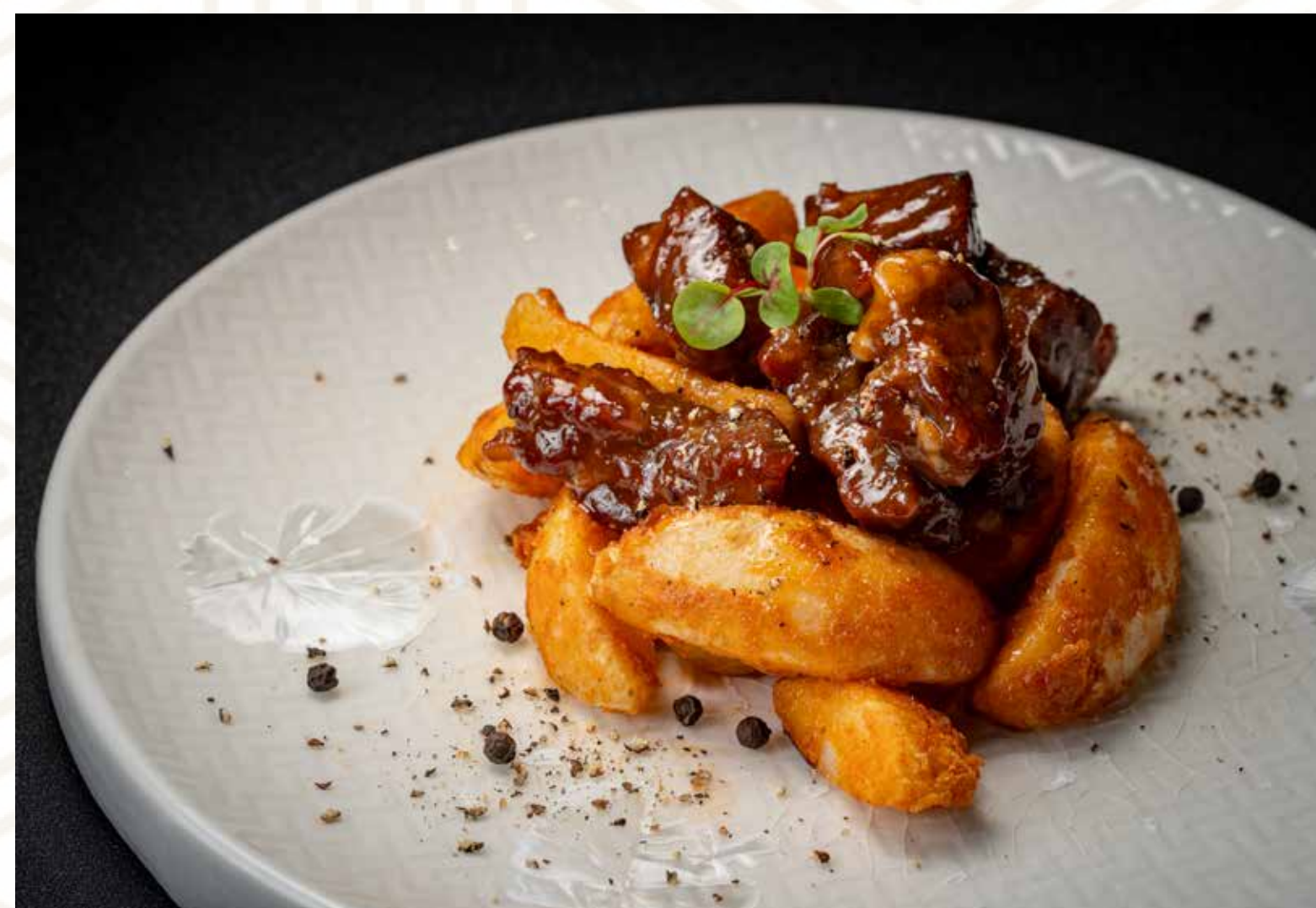
HK\$288



水煮安格斯牛肉

*Poached Angus Beef with Bean Sprouts
in Sichuan Style*

HK\$268



蜜椒脆薯牛小排

*Stir-fried Beef Short Ribs
with Bell Peppers and Crispy Potato*

HK\$298

主廚嚐味美饌

*Chef's
Tasting Dishes*

生根銀蘿蒜子扣大鱔煲

*Stewed Eel and Turnip
with Fried Gluten Balls in Casserole*

HK\$288

乾貝汁珍菌煎焗大蝦球

*Baked Prawns with Assorted Mushrooms
in Conpoy Sauce*

HK\$268

川辣子雞

*Stir-fried Chicken with Dried Chili
and Sichuan Peppercorn*

HK\$198



砂鍋竹笙上湯虎斑球

*Poached Grouper Fillet
and Bamboo Pith with Supreme Soup in Casserole*

HK\$268

健康・素食

Healthy • Vegetarian Dishes

羊肚菌筍尖乾燒粉絲煲

*Stewed Bamboo Shoots
and Morels with Mung Bean Noodles*

HK\$188

葡汁雜菜豆腐煲

*Stewed Assorted Vegetables
and Bean Curd with Portuguese Sauce in Clay Pot*

HK\$178

鮮菌銀絲節瓜煲

*Stewed Hairy Gourd
with Glass Noodles and Mushrooms*

HK\$158

鮮鳳梨咕嚕猴頭菇

*Sweet and Sour Lion's Mane Mushrooms
with Fresh Pineapple*

HK\$168

杞子珍菌豆乳浸津白

*Poached Tianjin Cabbage
with Assorted Fungus and Wolfberries in Soy Milk*

HK\$168

泰式炒雜菜

Stir-Fried Assorted Vegetables in Thai Style

HK\$168

農家四合菜

Stir-Fried Four Kinds of Vegetables

HK\$158

巧手無氏高山娃娃菜

Stewed Chinese Cabbage with Vegetables

HK\$158

小食 *Snack*



沙律軟殼蟹

*Deep-fried Soft Shell Crab
with Mayonnaise*

HK\$118



香煎琵琶豆腐

*Pan-fried Beancurd Cake
in Light Oyster Sauce*

HK\$188

椒鹽脆皮大生蠔

*Deep-fried Oyster
with Salt and Pepper*

HK\$118

香麻蔥花雞

Chicken with Spring Onion and Sesame

HK\$98

八味豆腐粒

Deep-fried Bean Curd Cubes with Spices

HK\$88

金沙脆魚皮

Deep-fried Fish Skin with Salty Egg Yolk

HK\$78

芥末脆茄子

Crispy Egg-plant with Mustard

HK\$78

滷香鴨舌

Marinated Duck's Tongue in Soy Sauce

HK\$88

蔥油海蜇花

Marinated Jelly Fish with Scallion Oil

HK\$128

燕窩・湯羹

Bird's Nest • Soup

紅燒花膠燕窩羹	Braised Bird's Nest with Fish Maw	HK\$168 HK\$398	每位 Per Person 四位 4 Person
石斛杞子燉花膠	Double-boiled Fish Maw Soup with Wolfberries and Dendrobium Stem	HK\$168 HK\$398	每位 Per Person 四位 4 Person
淮山螺頭燉花膠	Double-boiled Fish Maw Soup with Dried Conch and Yam	HK\$168 HK\$398	每位 Per Person 四位 4 Person
野生榆耳竹笙燉菜膽	Double-boiled Vegetables Soup with Elm Fungus	HK\$148	每位 Per Person
香茜黃耳珍菌上素羹	Yellow Fungus and Black Mushrooms Soup with Coriander	HK\$138	每位 Per Person
是日保健老火湯	Healthy Soup of the Day	HK\$65 HK\$288	每位 Per Person 四位 4 Person

鮑魚・海味

Abalone • Dried Seafood



鮑汁花膠扣鵝掌煲*

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

HK\$298

蠔皇扣原隻三頭鮑魚*

Braised 3-head Whole Abalone
in Oyster Sauce

HK\$498

每位 Per Person

原隻六頭鮑魚扣花膠*

Braised 6-head Whole Abalone
with Fish Maw

HK\$268

每位 Per Person

原隻六頭鮑魚扣婆參*

Braised 6-head Whole Abalone
with Sea Cucumber too close spacing

HK\$268

每位 Per Person

原隻六頭鮑魚扣鵝掌*

Braised 6-head Whole Abalone
with Goose Webs

HK\$268

每位 Per Person

* 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

明爐燒味 Chinese Barbecue



玫瑰豉油雞
*Marinated Chicken
in Superior Soy Sauce*

HK\$388 每隻 Each

HK\$198 半隻 Half



貴妃三黃雞
*Marinated Chicken
in Conpoy Sauce*

HK\$388 每隻 Each

HK\$198 半隻 Half



明爐燒鵝
*Roasted Crispy
Goose*

HK\$588 每隻 Each

HK\$328 半隻 Half

HK\$198 每碟 regular

明爐燒味

Chinese Barbecue



脆皮燒乳鴿

Roasted Crispy Baby Pigeon

HK\$
108
每隻 Each



蜜汁黑豚叉燒

Barbecued Iberico Pork with Honey

HK\$178



脆皮燒腩仔

Roasted Crispy Pork Belly

HK\$198

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)

HK\$238

金陵脆皮乳豬

Barbecued Suckling Pig

HK\$1388 每隻 Each

HK\$788 半隻 Half

HK\$308 每碟 regular

海鮮 Seafood



火腩薑蔥廣島蠔煲

Stewed Oysters and Roasted Pork
with Ginger and Spring Onion

HK\$
258



京燒大虎蝦

Fried Tiger Prawns
with Sweet and Sour Sauce

HK\$268
(2 隻pieces)



豉汁蒸白鱈

Steamed White Eel
with Black Bean Sauce

HK\$238

海鮮

Seafood

古法紅燒沙巴老虎斑（約一斤）
*Traditional Braised Tiger Grouper
(one catty)*

HK\$428

蔥燒鱈魚球

*Roasted Cod Fish Fillet
with Spring Onion*

HK\$298

滋香銀絲虎蝦煲

*Stewed Tiger Prawns
with Glass Noodles in Casserole*

HK\$268

古法豆腐蒸斑球

*Traditional Steamed Grouper Fillet
with Bean Curd*

HK\$268

家禽 · 豬 · 牛肉 *Poultry • Pork • Beef*



潮式川椒雞
Teochew Spicy Chicken

HK\$
188

鐵板陳皮沙薑生煎雞

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

HK\$388 每隻 Each
HK\$198 半隻 Half

上湯菜膽雞

*Marinated Chicken with Cabbage
in Supreme Soup*

HK\$388 每隻 Each
HK\$198 半隻 Half

川辣爆珍菌安格斯牛柳粒

*Sautéed Diced Beef Tenderloin
with Mushrooms and Chili Paste*

HK\$288

梯級鹹魚蓉煎肉餅

Pan-fried Pork Patty with Minced Salted Fish

HK\$198

飯·麵 *Rice • Noodles*



乾隆一品炆飯

*Stewed Rice with Assorted Seafood
and Diced Chicken*

HK\$
208

鮮魚湯斑片魚腐米線

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

HK\$
198

蝦頭油海鮮炆稻庭烏冬

*Fried Udon with Assorted Seafood
in Shrimp Sauce*

HK\$
198

瑤柱蛋白薑米炒飯

*Fried Rice with Conpoy, Egg
White and Diced Ginger*

HK\$
178

欖菜四季豆素粒炒飯

*Fried Rice with String Beans
and Preserved Vegetables*

HK\$
158

茗茶每位

Tea Per Person

星期一至五

Monday - Friday

HK\$18

星期六、日及公眾假期

Saturday, Sunday and Public Holiday

HK\$20

小食每份

Welcome Snacks Per Portion

HK\$18

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.