



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*



## 窩粿柚子脆蝦球

*Fried Prawns with  
Rice Cracker in Pomelo Honey Sauce*

HK\$298



## 馳名黑椒琵琶鵝

*Roasted Peking 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**

# 主廚嗜味美饌 *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**



黑魚籽鮑汁台山蠔

*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*

生根銀蘿蒜子扣大鱈煲

*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*



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*

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*



農家四合菜

*Stir-Fried Four Kinds of 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*

是日保健老火湯

*Healthy Soup of the Day*

*HK\$65* 每位 Per Person  
*HK\$288* 四位 4 Person

紅燒花膠燕窩羹

*Braised Bird's Nest with Fish Maw*

*HK\$168* 每位 Per Person  
*HK\$398* 四位 4 Person

香茜黃耳珍菌上素羹

*Yellow Fungus and Black Mushrooms Soup  
with Coriander*

*HK\$138* 每位 Per 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

# 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.