



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*



窩粳柚子脆蝦球

*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*



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\$19

星期六、日及公眾假期

Saturday, Sunday and Public Holiday

HK\$21

小食每份

Welcome Snacks Per Portion

HK\$18

開瓶費每瓶

Corkage Per Bottle

HK\$200

切餅費每磅

Cake Cutting Fee Per Pound

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.