富豪金殿

Regal Palace

屢獲殊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

❶ 芙蓉黃金蝦

❷ 富貴櫻花蝦蛋白炒飯



金名獎饌

Gold
Award Dishes

❶ 芙蓉黃金蝦 (5隻) — HK$ 538
Braised Gloden Prawn with Salty Egg Yolk
and Sauteed Fresh Milk (5pcs)

茶皇燻雞 — HK$ 288 / 半隻 half — HK$ 538 / 一隻 whole
Smoked Crispy Chicken
with Supreme Tea Leaf

金湯珍珠香茜魚蓉羹 — HK$ 198 / 每位 per person
Braised Fish Soup
with Egg White and Carrot

❷ 富貴櫻花蝦蛋白炒飯 — HK$ 228
Fried Rice with Dried Baby Shrimps,
Ham and Egg White

粵

致敏源資訊

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Allergy Information

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富豪金殿招牌菜

Regal Palace
Signature Dishes

❹ 白玉映輝澳洲龍蝦

❺ 低溫慢煮牛肋條配清酒鵝肝

❼ 花膠杏仁白玉湯

❻ 金殿佛跳墻燜飯

❸ 薑蓉雪裏紅蒸海魚

富豪金殿招牌菜

Regal Palace Signature Dishes

❸	薑蓉雪裏紅蒸海魚 Steamed Garoupa with Preserved Vegetable and Ginger Essence	時價 /Market Price
	首創龍蝦湯過橋金沙海參 Poached Golden Sand Sea Cucumber in Lobster Soup	HK$ 888
❹	白玉映輝澳洲龍蝦 Poached Australian Lobster with Butter and Cream	HK$ 388
❺	低溫慢煮牛肋條配清酒鵝肝 Slow-cooked Beef Short Ribs with Sake-marinated Foie Gras	HK$ 388
❻	金殿佛跳墻燜飯 Braised Rice with Abalone, Fish Maw, Sea Cucumber, Conpoy and Shiitake Mushrooms	HK$ 388
❼	花膠杏仁白玉湯 Double-Boiled Fish Maw Soup with Almond Cream and Egg White	HK$ 238 / 每位 per person

粵

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小食

Snacks

❽ 麻辣小花膠

❾ 老醋海蜇花







❿ 金沙脆魚皮

小食
Snacks

⑧	麻辣小花膠 Marinated Fish Maw in Spicy Sauce	HK$ 268
	清酒醉鵝肝 Chilled Foie Gras Marinated in Sake	HK$ 188
	燻汁鱈魚 Wood-Smoked Cod Fish	HK$ 188
⑨	老醋海蜇花 Marinated Jelly Fish in Vinegar Sauce	HK$ 138
⑩	金沙脆魚皮 Deep-fried Crispy Fish Skin with Salty Egg Yolk	HK$ 98
	鹽香脆炸金粒豆腐 Deep-fried Crispy Golden Tofu Bites with Salt and Garlic	HK$ 88

粵

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⓬ 野生松茸螺頭燉海參



⓫ 原粒瑤柱竹笙燉鮑魚



湯羹

Soup

湯羹
Soup

雲南諾鄧火腿雞蓉燴燕窩
Braised Nuodeng Ham, Bird's Nest
and Chicken Mousse Broth

HK$ 368
/ 每位 per person

⓫ 原粒瑤柱竹笙燉鮑魚
Double-Boiled Abalone Soup
with Bamboo Fungus and Conpoy

HK$ 238
/ 每位 per person

⓬ 野生松茸螺頭燉海參
Double Boiled Sea Cucumber Soup
with Sea Whelk and Matsutake

HK$ 238
/ 每位 per person

鮮拆蟹肉粟米魚肚羹
Sweet Corn Broth with Fresh Crab Meat
and Fish Maw

HK$ 168
/ 每位 per person

時令老火靚湯
Soup of the Day

HK$ 268
/ 每例 regular

HK$ 78
/ 每位 per person

粵

致敏源資訊

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⑬ 鮑魚汁香扣原隻花膠伴鵝掌
⑭ 濃汁香扣黑毛豬釀
原條關西遼參
⑮ 原隻六頭鮑魚伴花膠
鮑魚海參
Abalone
and
Sea Cucumber

鮑魚海參

Abalone and Sea Cucumber

濃汁香扣
十八頭南非吉品鮑魚伴鵝掌
Braised 18-Heads South African Abalone and Goose Web in Supreme
HK$ 988 / 每位 per person

⑬ 鮑魚汁香扣
原隻花膠伴鵝掌
Braised Fish Maw and Goose Web in Supreme Abalone Sauce
HK$ 688

⑭ 濃汁香扣黑毛豬
釀原條關西遼參
Braised Iberico Pork Stuffed with Whole Sea Cucumber in Supreme Abalone Sauce
HK$ 268 / 每位 per person

蔥燒原條海參
Braised Sea Cucumber with Scallions
HK$ 238 / 每位 per person

⑮ 原隻六頭鮑魚伴花膠
Braised 6-Heads Abalone and Fish Maw in Supreme Abalone Sauce
HK$ 198 / 每位per person

粵

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⑱ 吊炸妙齡乳鴿
⑰ 蜜汁黑豚叉燒
⑯ 古法黑椒燒鵝皇
明燒爐味
Barbecued

明爐燒味
Barbecued

即燒脆皮金豬 Roasted Crispy Marinated Suckling Pig	HK$ 1488 / 一隻 whole
⑯ 古法黑椒燒鵝皇 Roasted Goose in Black Pepper Sauce	HK$ 698 / 一隻 whole
金陵片皮鴨 Roasted Crispy Peking Duck	HK$ 668 / 一隻 Whole
蒜味脆皮雞 Deep-Fried Crispy Chicken with Garlic	HK$ 468 / 一隻 whole
⑰ 蜜汁黑豚叉燒 Barbecued Pork with Honey Sauce	HK$ 268
脆皮燒腩仔 Roasted Crispy Pork Belly	HK$ 188
⑱ 吊炸妙齡乳鴿 Deep-fried Crispy Baby Pigeon	HK$ 138

粵

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海鮮
Seafood



19 金湯百花釀花膠

20 黃金杏片沙律脆皮海花竹蝦球

21 麻婆海參燒豆腐

海鮮
Seafood

砂鍋粉絲焗鮮鮑魚 HK$ 388
Braised Fresh Abalone
with Vermicelli in Claypot

⑲ 金湯百花釀花膠 HK$ 368
Braised Fish Maw Stuffed
with Shrimp Pastes in Pumpkin Soup

⑳ 黃金杏片沙律
脆皮海花竹蝦球 HK$ 368
Deep-fried Crispy Kuruma Prawn
with Almond Salad Dressing

黑皮雞蹤菌香煎元貝 HK$ 368
Pan-Fired Scallops
with Black Termite Mushrooms

XO醬鮮百合脆米炒鱈魚 HK$ 368
Sautéed Cod Fillet with Fresh Lily Bulbs
and Crispy Rice in Regal XO Sauce

㉑ 麻婆海參燒豆腐 HK$ 368
Braised Sea Cucumber
and Soft Tofu in Spicy Sichuan Mapo Sauce

粵

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家禽肉類

Poultry and Meat

22 意大利黑醋排骨



家禽肉類

Poultry and Meat

京蔥蒜片炒西班牙黑豚肉 HK$ 238
Stir-fried Iberico Pork with Scallions and Garlic Slices

22 意大利黑醋排骨 HK$ 208
Braised Spare Ribs with Italian Balsamic Vinegar

鮮沙薑豬肚香煎走地雞 HK$ 288
Sautéed Chicken and Pork Tripe with Sand Ginger

台式三杯汁安格斯牛肉粒 HK$ 228
Sautéed Angus Beef Cubes in Taiwanese Three-Cup Sauce

麻辣水煮牛肉 HK$ 268
Szechuan Poached Sliced Beef in Hot Chili Oil

辣子雞塊 HK$ 268
Crispy Chicken with Dried Chilies

山楂紅研鳳梨脆咕嚕肉 HK$ 228
Crispy Sweet and Sour Pork
with Pineapple and Hawthorn

粵

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蔬菜
Vegetable

23 欖菜櫻花蝦炒澳洲蘆筍



蔬菜
Vegetable

濃湯手工魚腐浸青蔬 HK$ 238
Poached Seasonal Greens
with Handmade Fish Tofu in Rich Fish Soup

23 欖菜櫻花蝦炒澳洲蘆筍 HK$ 198
Wok-fried Australian Asparagus
with Sakura Shrimp and Olive Greens

金勾蝦乾肉崧啫啫百合鮮淮山 HK$ 228
Fresh Chinese Yam and Lily Bulbs
with Dried Shrimp and Minced Pork in Claypot

菜遠牛肝菌燒豆腐 HK$ 188
Braised Tofu with Porcini Mushrooms
and Seasonal Greens

寧夏杞子汁浸時蔬 HK$ 188
Poached Seasonal Vegetable
in Sweet Ningxia Goji Berry Broth

粵

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五谷豐登

Rice and Noodles

㉔ 薑蔥鮑汁撈花膠麵





㉕ 小蔥沙白蜆鴛鴦脆皮河粉



五穀豐登

Rice and Noodles

24 薑蔥鮑汁撈花膠麵 HK$ 328
Braised Fish Maw
with Egg Noodles in Supreme Abalone Sauce

滑蛋海中蝦香煎麵 HK$ 288
Crispy Cantonese Noodles
with Prawns and Scrambled Egg

龍蝦湯泡玲瓏脆米 HK$ 268
Lobster Bisque
with Crispy Puffed Golden Rice

25 小蔥沙白蜆鴛鴦脆皮河粉 HK$ 268
Sauteed and Deep-fried Flat Rice Noodles and Clams

乾炒澳洲和牛河 HK$ 248
Stir-fried Wagyu Beef with Flat Rice Noodles
in Supreme Soy Sauce

粵

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富豪金殿
Regal Palace

茗茶每位 Chinese Tea per person	HK$ 26
小食每份 Welcome Snack per portion	HK$ 20

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