REGAL TERRACE 富豪坊





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.

集團得獎菜式 *Group Award Winning Dishes*



黃金芙蓉蝦
Golden Prawns with Salty Egg Yolk and Sauteed Fresh Milk

$538
5 隻 pieces



茶皇燻雞
Smoked Crispy Chicken with Supreme Tea Leaf

$288
半隻
half bird

$538
每隻
whole bird

另茶芥收費及加一服務費

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

集團得獎菜式 *Group Award Winning Dishes*



富貴櫻花蝦蛋白炒飯 $225
Fried Rice with Egg White and Sergestid Shrimp



金湯珍珠香茜魚蓉羹 $138
每位
Braised Fish Soup with Egg White and Carrot Per person

另茶芥收費及加一服務費

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

招牌美饌 *Signature Dishes*



蜜椒脆薯牛小排 $298
Stir-fried Beef Short Ribs with Bell Peppers and Crispy Potato



窩粑柚子脆蝦球 $288
Fried Prawns with Citron Honey on Rice Crackers



鐵板陳皮乾燒鱈魚球 $285
Roasted Cod Fish Fillet with Tangerine Peel on Sizzling Plate



太平洋香焗金沙骨 $208
Stewed Pork Ribs with Vegetables in Tomato Sauce



鳳梨拔絲黑豚肉 $178
Sweet and Sour Pork with Fresh Pineapple

另茶芥收費及加一服務費

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

招牌美饌 *Signature Dishes*

香茅黑胡椒焗大海蝦（6 隻） $308
Baked King Prawns with Lemongrass and Black Pepper (6 pieces)

黃燜乾鍋牛小排 $308
Braised Beef Short Ribs with Spicy Sauce

香芒汁芝麻明蝦球 $298
Crispy King Prawns with Sesame and Sweet Mango Sauce

冰梅欖角排骨煲 $288
Braised Pork Ribs with Chinese Black Olives and Plum Sauce in Casserole

砂鍋珍菌乾燒龍躉球 $268
Braised Grouper and Mushrooms in Casserole

沙茶牛肉炒芥蘭 $198
Stir-fried Kale with Beef and Satay Sauce

四川辣子雞丁炒飯 $198
Sichuan Spicy Diced Chicken Fried Rice

櫻花蝦客家炒米粉 $188
Hakka-Style Stir-fried Rice Vermicelli with Sergestid Shrimp

另茶芥收費及加一服務費 Prices are subject to tea, condiments and 10% service charge

風味小食 *SNACKS AND APPETIZERS*



蔥油海蜇花 $128
Marinated Jelly Fish
with Scallion Oil



沙律軟殼蟹 $128
Deep-Fried Soft Shell Crab
with Mayonnaise

沙律脆皮鰻魚 $118
Crispy Eel with Mayonnaise

椒鹽燒廣島蠔 $118
Deep-fried Hiroshima Oyster with Salt and Pepper

滷香牛舌 $108
Marinated Ox Tongue in Soy Sauce

滷香鴨舌 $98
Marinated Duck's Tongue in Soy Sauce

金沙單骨雞翼 $98
Deep-Fried Single Boned Chicken Wings with Salty Egg Yolk

麻辣脆鱔片 $98
Crispy Eel in Spicy and Chili Sauce

香麻蔥花雞 $88
Chicken with Spring Onion and Sesame

東瀛魷魚鬚 $88
Roasted Squid Tentacles with Japanese Sauce

另茶芥收費及加一服務費 Prices are subject to tea, condiments and 10% service charge

風味小食 *SNACKS AND APPETIZERS*

香辣無骨鳳爪 $88
Marinated Boneless Chicken Feet in Spicy Sauce

沙薑豬手粒 $88
Marinated Pork Knuckle with Sand Ginger Sauce

孜然雞軟骨 $85
Chicken Cartilages with Cumin

金沙脆魚皮 $78
Deep-Fried Fish Skin with Salty Egg Yolk

蒜香牛油珍菌 $78
Sauteed Wild Mushrooms with Garlic and Butter

八味脆豆腐 $75
Deep-Fried Bean Curd Cubes with Spices

芥末脆茄子 $75
Crispy Egg-plant with Mustard



香煎琵琶豆腐 $188
Pan-Fried Beancurd Cakes

另茶芥收費及加一服務費 Prices are subject to tea, condiments and 10% service charge

滋補湯羹 *DOUBLE-BOILED SOUP*

	每位 per person	*四位用 for 4 persons*
野生榆耳竹笙燉菜膽 Double-Boiled Chinese Cabbage Soup with Elm Tree Fungus and Bamboo Fungus	$138	
粟米金瑤魚肚羹 Double-Boiled Sweet Corn Broth with Fish Maw and Conpoy	$65	$228
廿四節氣老火湯 24 Solar Term Healthy Soup	$65	$228



	每位 per person	*四位用 for 4 persons*
石斛淮山螺頭燉花膠 Double-Boiled Fish Maw Soup with Conch and Dendrobium Nobile and Yam	$135	$385

另茶芥收費及加一服務費

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

鮑魚·海味 *ABALONE • DRIED SEAFOOD*



鮑汁花膠鵝掌煲 * $298
Stewed Goose Web and Fish Maw with Abalone Sauce in Casserole

蠔皇扣原隻三頭湯鮑* $498 每位 per person
Braised 3-head Whole Abalone in Oyster Sauce

乾逼花膠遼參煲* $368
Braised Fish Maw and Sea Cucumber in Casserole

原隻六頭湯鮑扣花膠* $268 每位 per person
Braised 6-head Whole Abalone with Fish Maw

原隻六頭湯鮑扣海參* $268 每位 per person
Braised 6-head Whole Abalone with Sea Cucumber

原隻六頭湯鮑扣鵝掌* $268 每位 per person
Braised 6-head Whole Abalone with Goose Webs

** 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 *BARBECUED MEAT*



京式片皮鴨 (一食)
Peking Roasted Duck
(Served 1 Way)

$468
每隻
whole bird



富豪一品燒鵝
Roasted Crispy Goose

$338
半隻
half bird

$588
每隻
whole bird



蜜汁黑豚肉叉燒
Iberico Pork with Honey
Sauce

$198



脆皮燒腩仔
Roasted Crispy Pork
Belly

$198

另茶芥收費及加一服務費

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

明爐燒味 *BARBECUED MEAT*



玫瑰豉油雞
Marinated Chicken in Superior Soy Sauce

$198 *半隻 half bird*
$388 *每隻 whole bird*



貴妃三黃雞
Marinated Chicken in Conpoy Sauce

$198 *半隻 half bird*
$388 *每隻 whole bird*

滷香原隻飯煲乳鴿
Marinated Baby Pigeon in Rice Cooker

$128 *每隻 whole bird*

脆香 BB 鴿
Roasted Crispy Baby Pigeon

$108 *每隻 whole bird*

另茶芥收費及加一服務費

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

河・海鮮 *FROM THE RIVER AND SEAFOOD*



薑蔥火腩桶蠔煲 $298
Stewed Oyster and Roasted Pork with Ginger and Scallion in Casserole



豉汁蒸白鱔 $238
Steamed White Eel with Black Bean Sauce



京燒大虎蝦 （2 隻） $268
Fried Tiger Prawns with Sweet Sauce (2 pieces)



滋香銀絲虎蝦煲 $268
Stewed Vermicelli and Tiger Prawns in Casserole

紅酒糟香焗桶蠔 $298
Baked Oyster with Rosacea

黑魚籽鮑汁煎廣島蠔 $278
Pan-Fried Hiroshima Oyster with Black Caviar and Abalone Sauce

乾貝汁珍菌煎焗大蝦球 $278
Baked Prawns with Wild Mushrooms in Conpoy Sauce

另茶芥收費及加一服務費 Prices are subject to tea, condiments and 10% service charge

河・海鮮 *FROM THE RIVER AND SEAFOOD*

鐵板蝦乾頭抽煎焗虎斑球 Fried Grouper Fillet with Dried Shrimps and Supreme Soy Sauce on Sizzling Pan	$278
砂鍋竹笙上湯浸虎斑球 Poached Tiger Grouper Fillet and Bamboo Fungus with Supreme Soup in Casserole	$268
古法豆腐蒸班球 Traditional Steamed Grouper Fillet with Beancurd	$268
金不換三杯汁焗虎斑球 Fried Tiger Grouper Fillet with Chinese Wine and Sweet Basil	$268
香茜蒜子蟹肉銀絲煲 Stewed Crab Meat and Glass Noodles with Corridor and Garlic	$258
韓式鍋燒脆鱔球 Roasted Eel with Korean Sauce	$228
薑蔥桶蠔煲 Fried Oyster with Ginger and Scallion in Casserole	$298
生根銀蘿蒜子扣大鱔煲 Stewed Eel with Gluten Balls, Radish and Garlic	$268
大澳啫啫唐生菜煲 Stewed Chinese Lettuce with Shrimp Paste in Casserole	$168
黑松露芙蓉炒帶子 Sautéed Scallop with Egg and Truffle	$238
海皇濃湯粉絲雜菜煲 Poached Assorted Vegetables and Seafood with Glass Noodles in Superior Soup	$208
金瑤魚肚炒桂花 Sauteed Fish Maw and Conpoy with Eggs	$198
魚湯魚腐帶子豆腐煲 Beancurd and Scallop with Fish Puff in Fish Soup	$188
蝦仁荷包炒滑蛋 Scrambled Egg with Shrimps	$188
有機杞子魚腐浸絲瓜 Poached Angled Luffa with Fish Puff and Organic Wolfberries in Soup	$178

另茶芥收費及加一服務費 Prices are subject to tea, condiments and 10% service charge

家禽.豬.牛 *POULTRY • PORK • BEEF*



川味水煮牛肉 $238
Sichuan Boiled Beef in Chili Oil

川辣爆珍菌牛小排 $288
Stir-fried Beef Short Ribs with Dried Chili

柱侯銀蘿牛根腩煲 $228
Braised Beef Brisket and Radish with Chu Tou Paste in Casserole

沙嗲金菇牛肉粉絲煲 $198
Stewed Glass Noodles with Beef and Enoki Mushrooms in Satay Sauce

醬皇三蝦法國長邊豆 $198
Sauteed French Green Beans with Prawns in Supreme Sauce

梯級鹹魚煎肉餅 $188
Pan-Fried Pork Patty with Minced Salted Fish

羅定煎焗豆豉雞 $198
Fried Chicken with Black Beans

上湯菜膽雞 $198
Marinated Chicken with Cabbage in Superior Soup

櫻花蝦香菇蒸肉餅 $188
Steamed Minced Pork Cake with Black Mushrooms and Sergestid Shrimps

漁香茄子煲 $188
Spicy Eggplants with Minced Pork in Casserole

另茶芥收費及加一服務費 Prices are subject to tea, condiments and 10% service charge

健康鮮蔬 *VEGETABLES*

羊肚菌荀尖乾燒銀絲煲 $188
Stewed Bamboo Shoots and Morels with Mud Bean Noodles

松露鮑魚菇燴千層 $178
Stewed Bean Curd Sheet with King Oyster Mushrooms and Black Truffle

泰式炒雜菜 $178
Stir-fried Assorted Vegetables in Thai Style

杞子珍菌豆乳浸津白 $168
Poached Tianjin Cabbage with Assorted Fungus and Wolfberry in Soy Milk

鳳梨咕嚕猴頭菇 $158
Sweet and Sour Lion's Mane Mushrooms with Fresh Pineapple

鮮菌粉絲節瓜煲 $158
Stewed Hairy Gourd with Glass Noodles and Mushrooms

巧手毛氏高山娃娃菜 $158
Stewed Chinese Cabbage with Yunnan Ham

九層塔珍菌燴豆腐 $168
Braised Beancurd with Wild Mushrooms and Sweet Basil



農家四合菜 $158
Stir-fried 4 kinds of Vegetables

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粉・麵・飯 *RICE AND NOODLES*

黑松露帶子炆伊麵 Stewed E-Fu Noodles with Scallops in Black Truffle	$228
蝦頭油豚肉炆稻庭烏冬 Stewed Udon with Assorted Seafood in Shrimp Oil	$208
鮑汁福建炒飯 Hokkien Fried Rice	$198
四川辣子雞丁炒飯 Sichuan Spicy Diced Chicken Fried Rice	$198
魚湯魚腐斑片米線 Rice Noodles with Grouper Fillet and Fish Puff in Fresh Fish Soup	$188
櫻花蝦客家炒米粉 Hakka-Style Stir-fried Rice Vermicelli with Sergestid Shrimp	$188
星洲炒米粉 Fried Rice Vermicelli in Singapore Style	$178
鹹魚雞粒炒飯 Fried Rice with Diced Chicken and Salted Fish	$178

另茶芥收費及加一服務費

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精選甜品 *DESSERT DELIGHTS*



流沙荔枝球 $48
Crispy Custard Ball



陳皮紅豆沙 $42
Sweetened Red Bean Soup with Mandarin Peel

柚子脆麻花 $58
Crispy Dough Twists with Pomelo Honey

十勝紅豆豆乳奶凍 $58
Soy Milk Pudding with Japanese Red Bean

紅豆桂花糕 $46
Osmanthus Cake with Red Bean

手工黑白芝麻卷 $46
Homemade Sesame Roll

黑芝麻茶粿 $46
Steamed Black Sesame Rice Dumplings

楊枝甘露 $42
Mango Pomelo Sago

蛋白杏仁茶 $42
Almond Tea with Egg White

芝麻糊 $42
Sweetened Black Sesame Soup

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茗茶每位 *TEA PER PERSON*

星期一至五	Monday - Friday	$19
星期六、日及公眾假期	Saturday, Sunday and Public Holiday	$21
小食每份	Welcome Snacks Per Portion	$18
開瓶費每瓶	Corkage Per Bottle	$200
切餅費每磅	Cake Cutting Fee Per Pound	$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.

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