

啟福樓

湯、羹 Soup

是日老火湯 (位) Daily Slow-Boiled Soup (bowl)	\$68
鮮蝦帶子豆腐羹 (位) Braised Tofu Soup with Prawns and Scallops (bowl)	\$98
粟米花膠羹 (位) Braised Sweet Corn and Fish Maw Soup (bowl)	\$108
雪燕雞茸羹 (位) Braised Chicken Velvet Soup with Snow Swallow (bowl)	\$108
陳皮海參瑤柱羹 (位) Braised Sea Cucumber and Conpoy Soup with Aged Tangerine Peel (bowl)	\$128
是日養生燉湯 (位) Daily Double-Boiled Soup (bowl)	\$148

 啟福樓精選
Kai Fuk Lau Signature

 辣 Spicy

 素 Vegetarian

所有價目以港元計算，另加一服務費。 All prices are in HKD and subject to a 10% service charge.
如閣下對任何食物有過敏反應，請與服務員聯絡。 Please inform your server of any food allergies.

涼菜 Cold Dish

- 柚香醃蘿蔔  \$48
Pickled Radish in Yuzu Dressing
- 九層塔皺皮青檸車厘茄  \$88
Cherry Tomatoes with Thai Basil and Kaffir Lime
- 藤椒魚皮  \$88
Fish Skin with Green Sichuan Peppercorn
- 玫瑰果醋紅海蜆 \$168
Jellyfish in Rose Vinegar
- 撈汁南美海蝦 \$188
Chilled Prawns in Signature Seasonal Dressing

頭盤 Starter

- 七味脆豆腐粒  \$88
Deep-Fried Tofu with Salt and Spice
- 欖角蜜餞陳皮一口腩 \$128
Olive and Aged Tangerine Peel, Honey-Glazed Pork Belly
- 南乳花生豬手 \$168
Braised Pork Knuckle
with Fermented Red Bean Curd and Peanuts
-  脆皮牛坑腩 \$308
Crispy Beef Brisket

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珍饈百味 The Luxurious

-  蝦籽古法柚皮 \$168
Braised Pomelo Peel with Shrimp Roe
- 蠔皇八頭南非湯鮑魚 (位) \$188
Braised 8-Head South African Abalone in Oyster Sauce (portion)
- 蠔皇六頭南非湯鮑魚 (位) \$208
Braised 6-Head South African Abalone in Oyster Sauce (portion)
- 雙蔥爆炒黃玉參 \$368
Wok-fried Yellow Sea Cucumber with Scallion and Shallot
- 蠔皇花膠扒 (2兩) \$388
Braised Fish Maw with Supreme Oyster Sauce

海鮮 Seafood

- 黑松露韭黃滑蛋蝦球 \$228
Wok-fried Prawns Scrambled Egg
with Yellow Chives and Black Truffle
- 四川水煮黑魚片  \$238
Poached Snakehead Fish Fillets in Spicy Chili Broth
-  帝盛金牌小炒皇 \$258
Signature Stir-Fry King
- 香蔥頭抽豉油王南美海蝦 \$298
Wok-fried Sea Prawns
with Scallions in Supreme Soy Sauce
-  江南松鼠魚 \$328
Jiangnan-Style Sweet and Sour Mandarin Fish
- 金銀蒜茄子蒸蟲草花星斑球 \$368
Steamed Grouper with Garlic, Eggplant and Cordyceps

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肉類，家禽 Meat & Poultry

-  焦糖菠蘿咕嚕肉伴風乾菠蘿 \$208
Sweet and Sour Pork with Caramelised Pineapple
- 大澳銀魚仔蒸豚肉餅 \$228
Steamed Minced Pork with Tai O Whitebait
-  紅蔥頭雕皇蔥油三黃雞 \$248
Emperor Chicken with Shallot,
Scallion Oil and Diao Huang Wine
- 香辣四季豆炒牛肉  \$268
Spicy Stir-fried Beef with Green Beans
- 乾鍋鮑魚三黃雞  \$368
Braised Abalone and Chicken in Claypot
- 脆皮炸子雞（半隻 / 一隻） \$248/\$468
Crispy Chicken (Half / Whole)

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主食 Rice & Noodle

絲苗白飯 (碗)	\$20
Steamed Rice (bowl)	
乾炒豉油皇牛河	\$188
Wok-fried Flat Rice Noodles with Beef in Premium Soya Sauce	
揚州炒飯	\$188
Yangzhou-style Fried Rice	
星洲炒米 	\$188
Singapore-style Fried Rice Vermicelli	
 銀芽肉絲兩面黃	\$198
Crispy Fried Noodles with Shredded Pork and Bean Sprouts	
花膠絲艇皇飯	\$208
Seafood Fried Rice Topped with Shredded Fish Maw Stew	
 帝盛一品砂鍋炒飯	\$218
Signature Claypot Fried Rice	

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田園蔬菜 Vegetable

清炒時蔬 (菜心, 白菜仔, 唐生菜, 福花菜)  \$98

Wok-fried Seasonal Greens

(Choice of Choy Sum, Baby Pak Choi, Chinese Lettuce or Cauliflower)

羊肚菌紅燒豆腐煲  \$168

Braised Bean Curd and Morel Mushrooms

宮保福花菜   \$168

Kung Pao Cauliflower

上湯蒜子瑤柱浸白菜仔 \$168

Baby Pak Choi with Conpoy in Supreme Broth

雞湯雙竹煮萵筍 \$188

Simmered Celtuce, Bamboo Pith

and Bean Curd Sheet in Chicken Broth



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甜品 Dessert

遠年陳皮紅豆沙（熱） Aged Tangerine Peel Red Bean Soup (Hot)	\$38
生磨蛋白杏仁茶（熱） Creamy Almond Soup with Egg White (Hot)	\$48
楊枝甘露（凍） Pomelo Mango Sago (Cold)	\$48
棗皇糕（4件） Steamed Red Date Pudding (4 pieces)	\$48



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