





是日養生燉湯
Daily Double-Boiled Soup

湯、羹 Soup

是日老火湯 (位) Daily Slow-Boiled Soup (portion)	\$68
粟米花膠羹 (位) Braised Sweet Corn and Fish Maw Soup (portion)	\$108
海參酸辣羹 (位)  Braised Hot and Sour Sea Cucumber Soup (portion)	\$128
陳皮海參瑤柱羹 (位) Braised Sea Cucumber and Conpoy Soup with Aged Tangerine Peel (portion)	\$128
腿茸蟹肉冬茸羹 (位) Braised Winter Melon and Crab Meat Soup with Jinhua Ham (portion)	\$128
是日養生燉湯 (位) Daily Double-Boiled Soup (portion)	\$148
陳皮無花果雪蓮子燉水鴨湯 (位) (需三天前預訂) Double-Boiled Duck Soup with Aged Tangerine Peel, Fig and Snow Lotus Seeds (portion) (Pre-order required 3 days in advance)	\$158
鹿茸菌黃玉參螺頭燉雞 (位) Double-Boiled Chicken Soup with Velvet Antler Mushroom, Yellow Sea Cucumber and Sea Whelk Head (portion)	\$188



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.



潮式花甲皇
Chiu Chow Style King Clams

涼菜 Cold Dishes

九層塔皺皮青檸車厘茄  \$88
Cherry Tomatoes with Thai Basil and Kaffir Lime

桂花薏米柚皮  \$108
Pomelo Peel with Osmanthus and Coix Seeds

涼拌黑白木耳青瓜  \$128
Black and Snow Fungus Cucumber Salad

玫瑰果醋紅海蜇 \$178
Jellyfish in Rose Vinegar

 青蔥醬北海道帶子莎莎撻 (4件) \$188
Hokkaido Scallops with Scallion Salsa (4 pieces)

 潮式花甲皇  \$218
Chiu Chow Style King Clams

藤椒醬蔥油蠔子 \$218
Scallion Oil Sichuan Pepper Razor Clams

魚子醬糟鹵醉鮮鮑片 \$268
Huadiao Wine-Marinated Abalone Slices with Caviar

 啟福樓冷盤 \$528
Kai Fuk Lau Signature Platter

潮式花甲皇  | 桂花薏米柚皮  | 玫瑰果醋紅海蜇 | 青蔥醬北海道帶子莎莎撻 (4件)
Chiu Chow Style King Clams  | Pomelo Peel with Osmanthus and Coix Seeds 
Jellyfish in Rose Vinegar | Hokkaido Scallops with Scallion Salsa (4 pieces)

 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.



金桔柚子蜜餞金蠔

Candied Dried Oyster with Kumquat and Yuzu

頭盤 Starters

- 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
- 紫蘇綠金沙廣島蠔 (4件) \$158
Hiroshima Oysters with Perilla and
Salted Egg Yolk Crumbs (4 pieces)
- 欖菜百花小棠菜餅 \$168
Pan-Seared Shrimp Paste Baby Pak Choy Cake
with Olive Leaf Paste
- 香糟陳皮脆鱈魚 \$188
Aged Tangerine Peel and Zaolu Superior Pickle Sauce
Crispy Cod Fish Fillet
- 叻沙黃金蝦多士 (4件) \$218
Laksa Golden Shrimp Toasts (4 pieces)
- 金桔柚子蜜餞金蠔 (4件) \$228
Candied Dried Oyster with Kumquat and Yuzu (4 pieces)
- 百里香檸檬木燻蜜汁叉燒皇 \$258
Thyme and Lemon Wood-Smoked
Honey-Glazed Barbecue Pork



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.



慢煮三十頭南非吉品鮑魚

Slow-Cooked 30-Head South African Yoshihama Abalone

珍饈百味 The Luxurious

鮑汁扣黃玉參 (位) \$108

Braised Yellow Sea Cucumber in Abalone Sauce (portion)



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) \$228

Braised 6-Head South African Abalone in Oyster Sauce (portion)

慢煮三十頭南非吉品鮑魚 (位) \$278

Slow-Cooked 30-Head South African Yoshihama Abalone (portion)

日本關東遼參 (位) \$288

Japanese Kanto Sea Cucumber (portion)

古法花菇扣鵝掌煲 \$388

Braised Goose Web and Shiitake Mushroom



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.



雞油雕皇蛋白蒸蝦球
Steamed Egg White with Prawns in Chicken Oil and Diao Huang Wine

海鮮 Seafood

-  帝盛金牌小炒皇 \$258
Signature Stir-Fry King
- 潮式蒸馬友魚  \$268
Chiu Chow Style Steamed Threadfin Fish
- 雞油雕皇蛋白蒸蝦球 \$288
Steamed Egg White with Prawns in Chicken Oil and Diao Huang Wine
- 煎封鹹鮮魚 \$308
Pan-Seared Salted Fish
- 金銀蒜茄子蒸蟲草花星斑球 \$368
Steamed Grouper with Garlic, Eggplant and Cordyceps
- 油雞樅菌法邊豆爆星斑球  \$388
Wok-Fried Grouper with Termite Mushroom and French Beans
- 油泡韭黃南非鮮鮑片 \$408
Stir-Fried Fresh South African Abalone Slices with Yellow Chives
- 藤椒豆酥爆龍蝦球  \$468
Wok-Fried Lobster with Sichuan Peppercorn and Crispy Bean Crumbs



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.



紅蔥頭雕皇蔥油三黃雞

Emperor Chicken with Shallot, Scallion Oil and Diao Huang Wine

肉類，家禽 Meat & Poultry

豆酥欖豉豚肉百花釀原條涼瓜 \$148

Stuffed Bitter Melon with Crispy Bean Crumbs, Pork, Shrimp Paste, Chinese Black Olives and Black Bean

柱候支竹炆米鴨 \$168

Braised Duck with Bean Curd in Chu Hou Sauce



焦糖菠蘿咕嚕肉伴風乾菠蘿

\$198


Sweet and Sour Pork with Caramelised Pineapple



紅蔥頭雕皇蔥油三黃雞

\$228

Emperor Chicken with Shallot, Scallion Oil and Diao Huang Wine

咖喱薯仔牛筋腩煲 

\$228

Beef Brisket Curry with Potato

大澳銀魚仔蒸豚肉餅

\$228

Steamed Minced Pork with Tai O Whitebait

瀘州頭曲甘香豉酒碌鵝

\$268

Braised Goose in Luzhou Rice Wine and Fermented Black Bean Sauce

法國粉紅胡椒青花椒生煎平原雞 

\$348

Pan-Fried Ping Yuen Chicken with French Pink Pepper and Sichuan Green Pepper

清湯蘿蔔牛筋牛腩煲

\$348

Beef Tendon, Brisket and Radish in Clear Broth

二十五年咸亨雕皇脆皮雞

\$468

25-Year Xianheng Diao Huang Crispy Chicken



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.



焦糖菠蘿咕嚕肉伴風乾菠蘿
Sweet and Sour Pork with Caramelised Pineapple

主食 Rice & Noodle

絲苗白飯 (碗) Steamed Rice (bowl)	\$20
乾炒豉油皇牛河 Wok-Fried Flat Rice Noodles with Beef in Premium Soya Sauce	\$188
揚州炒飯 Yangzhou-Style Fried Rice	\$188
蟹醬蟹肉雙菇炆伊麵 Braised E-Fu Noodles with Crab Meat, Crab Paste and Mushrooms	\$208
桂花瑤柱艇皇炒新竹米 Stir-Fried Hsinchu Vermicelli with Osmanthus, Conpoy and Assorted Seafood	\$208
松子仁珊瑚牛油果帶子野米炒飯 Fried Wild Rice with Scallops, Avocado and Pine Nuts	\$218
 帝盛一品砂鍋炒飯 Signature Claypot Fried Rice	\$278



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.



魚湯雙竹煮萵筍

Simmered Celtuce, Bamboo Pith and Bean Curd Sheet in Fish Broth

田園蔬菜、素食 Vegetarian

- 鮮杏汁雞頭米杞子浸菜心苗  \$158
Poached Baby Choy Sum, Lily Bulb
and Gorgon Fruit in Almond Broth
- 檸香藜麥珍菌炒素丁  \$158
Stir-Fried Diced Season Greens with Quinoa and Mushrooms
- 乳香溫公齋煲  \$168
Braised Vegetarian Treasures with Red Fermented Bean Curd
- 羊肚菌紅燒豆腐煲  \$168
Braised Bean Curd and Morel Mushrooms
- 上湯蒜子瑤柱浸白菜仔 \$168
Baby Pak Choi with Conpoy in Supreme Broth
- 金勾肉末啫啫水東芥菜煲 \$178
Sizzling Minced Pork and Shuidong Mustard Cabbage
Sprinkled with Sun-Dried Shrimps
- 金銀蒜火方金勾蒸勝瓜 \$188
Steamed Luffa with Jinhua Ham and Garlic
- 魚湯雙竹煮萵筍 \$248
Simmered Celtuce, Bamboo Pith
and Bean Curd Sheet in Fish Broth



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.

甜品 Desserts

遠年陳皮紅豆沙 (熱) Aged Tangerine Peel Red Bean Soup (Hot)	\$38
蔘鬚紅棗鵪鶉蛋黃燉桃膠 (熱) Double-Boiled Peach Gum Soup with Quail Egg Yolk, Ginseng Roots and Red Dates (Hot)	\$48
生磨蛋白杏仁茶 (熱) Creamy Almond Soup with Egg White (Hot)	\$48
楊枝甘露 (凍) Mango Pomelo Sago (Cold)	\$48
棗皇糕 (4件) Steamed Red Date Pudding (4 pieces)	\$48



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.