






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
 是日養生燉湯 (位) Daily Double-Boiled Soup (portion)	\$148

涼菜 Cold Dishes

九層塔皺皮青檸車厘茄 Cherry Tomatoes with Thai Basil and Kaffir Lime 	\$88
涼拌黑白木耳青瓜 Black and Snow Fungus Cucumber Salad 	\$128
玫瑰果醋紅海蜇 Jellyfish in Rose Vinegar	\$178
 潮式花甲皇 Chiu Chow Style King Clams	\$218

頭盤 Starters

七味脆豆腐粒 Deep-Fried Tofu with Salt and Spice 	\$88
欖角蜜餞陳皮一口腩 Olive and Aged Tangerine Peel, Honey-Glazed Pork Belly	\$128
香糟陳皮脆鱈魚 Aged Tangerine Peel and Zaolu Superior Pickle Sauce Crispy Cod Fish Fillet	\$188
叻沙黃金蝦多士 (4件) Laksa Golden Shrimp Toasts (4 pieces)	\$218
金桔柚子蜜餞金蠔 (4件) Candied Dried Oyster with Kumquat and Yuzu (4 pieces)	\$228


 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。如閣下對任何食物有過敏反應，請與服務員聯絡。
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珍饈百味 The Luxurious

 蝦籽古法柚皮 Braised Pomelo Peel with Shrimp Roe	\$168
蠔皇八頭南非湯鮑魚 (位) Braised 8-Head South African Abalone in Oyster Sauce (portion)	\$188
蠔皇六頭南非湯鮑魚 (位) Braised 6-Head South African Abalone in Oyster Sauce (portion)	\$228
慢煮三十頭南非吉品鮑魚 (位) Slow-Cooked 30-Head South African Yoshihama Abalone (portion)	\$278
日本關東遼參 (位) Japanese Kanto Sea Cucumber (portion)	\$288
古法花菇扣鵝掌煲 Braised Goose Web and Shiitake Mushroom	\$388

海鮮 Seafood

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

肉類，家禽 Meat & Poultry


 焦糖菠蘿咕嚕肉伴風乾菠蘿 Sweet and Sour Pork with Caramelised Pineapple	\$198
 紅蔥頭雕皇蔥油三黃雞 Emperor Chicken with Shallot, Scallion Oil and Diao Huang Wine	\$228
咖喱薯仔牛筋腩煲 Beef Brisket Curry with Potato 	\$228
大澳銀魚仔蒸豚肉餅 Steamed Minced Pork with Tai O Whitebait	\$228
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	\$348
清湯蘿蔔牛筋牛腩煲 Beef Tendon, Brisket and Radish in Clear Broth	\$348
脆皮炸子雞 (半隻 / 一隻) Crispy Chicken (Half / Whole)	\$268 / \$468

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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
 帝盛一品砂鍋炒飯 Signature Claypot Fried Rice	\$218

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	
乳香溫公齋煲 Braised Vegetarian Treasures with Red Fermented Bean Curd 	\$168
羊肚菌紅燒豆腐煲 Braised Bean Curd and Morel Mushrooms 	\$168
上湯蒜子瑤柱浸白菜仔 Baby Pak Choi with Conpoy in Supreme Broth	\$168
金銀蒜火方金勾蒸勝瓜 Steamed Luffa with Jinhua Ham and Garlic	\$188
魚湯雙竹煮萵筍 Simmered Celtuce, Bamboo Pith and Bean Curd Sheet in Fish Broth	\$248

甜品 Desserts

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
棗皇糕 (4件) Steamed Red Date Pudding (4 pieces)	\$48

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