

# 「鷹巢」重臨香江

## 希爾頓花園酒店呈獻頂級中菜

鷹巢餐廳重臨香江，當年位於中環希爾頓酒店內的「鷹巢廳」，是達官貴人、名人富商的飯局首選，食品及服務有口皆碑。闊別香港多年，「鷹巢」重臨新的希爾頓花園酒店，餐廳裝潢時尚，自然光透過落地玻璃窗照進來伴隨着一席席精緻佳餚。「鷹巢」由經驗豐富的名廚團隊主理，不但重現昔日名菜，更著眼於為客人提供高水平的食物，選料上乘，醬汁全部自行配製，味道自成一家，務求令客人真正享受到美食帶來的滿足感。多款鷹巢招牌菜式並沒有隨時代巨輪消失，反而經主廚悉心改良後重新載譽推出，讓大家一嘗當年的經典滋味。團隊更不斷研究及嚐試世界各地之美食，揉合粵菜的烹煮特色，創作出新的 Fusion 美食，供一眾舊雨新知來尋味嘗新。

Inspired by the aesthetics of Eagle's Nest, the legendary restaurant which was located in Hilton Hotel Hong Kong and one of the best dining places for the celebrities in the 1960s, Eagle's Garden of Hilton Garden Inn Hong Kong Mongkok was open in 2016. The contemporary interior is stylishly decorated and allows natural light to shine through the floor-to-ceiling windows. Eagle's Garden is managed by experienced chefs. We focus on high quality food and dedicate to serve fine dining and traditional dishes. We are delighted to present delicacies with a touch of different culinary traditions all over the world. We promise our guests could truly enjoy the full authentic Cantonese dining experience in Eagle's Garden.





# 鷹巢精選美饌

## Eagle's Garden Signatures

富貴金豬 (釀牛肝菌糯米飯) (提前一天預定) Roasted Whole Suckling Pig Stuffed with Porcini Glutinous Rice (Order 1 day in advance)	\$868
鷹巢富貴雞 (提前一天預定) Lucky Chicken (Order 1 day in advance)	\$638
鷹巢當紅炸子雞 (半隻 / Half) Deep-fried Crispy Chicken (一隻 / Whole)	\$228 \$428
金牌叉燒皇 配 秘製蜜餞豆 (例 八件 / Standard 8 pcs) Barbecued Pork with Honey Glazed Soybean	\$148
花雕醉香雞 (半隻 / Half) Marinated Chicken with Chinese Hua Diao Wine (一隻 / Whole)	\$228 \$428
金牌脆燒鵝 (例 / Standard) Crispy Roasted Goose (半隻 / Half) (一隻 / Whole)	\$228 \$388 \$728
北京填鴨 (一食 / 1 Course) Peking Duck	\$428
生菜包鴨崧、七彩炒鴨絲、豆腐時菜鴨件湯 (二食 / 2 Course) Minced with Lettuce; Shredded with Vegetables; Bean Curd and Vegetable Soup	\$508
古法八寶鴨 (提前一天預定) Steamed Duck with Eight Treasures (Order 1 day in advance)	\$598
乾蔥蒜子豆豉雞煲 (例 / Standard) Stewed Chicken with Shallot and Black Bean Sauce	\$198
萬壽果燉海中寶 (每位 / Per Person) Double Boiled Whole Papaya Soup with Assorted Seafood	\$168
花膠菜膽龍皇杏汁白肺湯 (六位用 / 6 Person) Double Boiled Pig's Lung Soup with Fish Maw and Almond Juice (每位 / Per Person)	\$498 \$128
原個椰皇花膠燉雞湯 (每位 / Per Person) Double Boiled Chicken Soup with Fish Maw in Whole Coconut	\$148
蝦籽鮮菌麒麟海斑 (Market Price) 時價 Sautéed Grouper Fillet with Mushroom, Shrimp Roe and Vegetables 東星斑 / 西星斑 Leopard Coral Trout / Spotted Grouper 沙巴龍躉 Sabah Grouper (約一斤 / 600g) (約兩斤半 / 1.5kg)	\$428 \$828
石鍋金錢扣原隻六頭南非鮑魚 (每位 / Per Person) Braised South African Abalone with Black Mushroom in Stone Pot	\$288

唐生菜蒜子炆斑翅魚扣 (提前一天預定) Braised Grouper's Fin and Stomach with Bean Curd Stick and Vegetables (Order 1 day in advance)	(約一斤 / 600g) \$598
鴛鴦大蝦球 Wok-fried Prawn with Duo Sauce	\$428
杏香荔蓉帶子酥 (例 六件 / Standard 6 pcs) Deep-fried Australian Scallop Stuffed in Mashed Taro and Almond Chips	\$268
燒雞肝拼蝦多士 Crispy Shrimp Toast with Barbecued Chicken Liver	\$198
日本南瓜賽螃蟹 Scrambled Egg White with Crab Meat in Japanese Pumpkin	\$198
鷹巢蒜片鹿兒島和牛粒 Wok-fried Kagoshima Wagyu Beef Cube with Crispy Garlic Chips	\$368
燒汁牛肋條 Stewed Beef Spare Ribs with Gravy	\$308
清湯蘿蔔牛爽脯 Beef Brisket and Turnip in Broth	\$288
和牛麻婆豆腐 Braised Bean Curd with Wagyu Beef in Chili Oil	\$238
宮廷秘製骨伴一口饅頭 Stewed Pork Ribs with Sweet and Sour Sauce Served with Steamed Buns	\$218
意大利黑醋豬柳 Deep-fried Pork Loin with Balsamic Vinegar	\$188
白玉藏珍 Steamed Winter Melon with Assorted Fungus	\$148
脆皮黃金豆腐 Deep-fried Bean Curd with Salty Egg Yolk	\$128
古法鮮雞粥 (每位 / Per Person) Chicken Congee in Traditional Style (每鍋 / Per Pot)	\$88 \$268
漁港風味籠仔蒸飯 Steamed Rice with Sliced Pork, Grouper Fillet and Dried Shrimp in Shrimp Paste	\$188
楊枝甘露雪葩 (席前料理) Fresh Pomelo and Mango Sorbet (Table Side Perform)	(每位 / Per Person) \$78
椰皇燉鮮奶 (每位 / Per Person) Double Boiled Fresh Milk in Whole Coconut	\$72
手製客家攪仁豆沙茶粿 (每位 / Per Person) Steamed Dumplings with Red Bean Paste Wrapped in Lotus Leaf	\$48

如你對任何食物過敏，請告知我們的服務員  
Please advise our staff of any food allergies

另加一服務費  
All prices are subject to 10% service charge

素菜  
Vegetarian



## 金牌叉燒皇配秘製蜜餞豆

鷹巢中菜廳自設燒味工場，保證出品新鮮，特別選用肥瘦均勻的梅頭肉，配以秘製醃料慢煮兩小時，再烤至略帶焦香，然後厚切奉上，入口有嚼勁且滿腔油潤。用蜜糖及麥芽糖秘製的蜜餞豆，需燜煮至少 6 小時，吃起來煙煙韌韌又有咬口。



金牌叉燒皇配秘製蜜餞豆  
Barbecued Pork with Honey Glazed Soybean  
(例 八件 / Standard 8 pcs) \$148



北京填鴨  
Peking Duck  
(一食 / Course) \$428  
(二食 / 2 Course) \$508



金牌脆燒鵝  
Crispy Roasted Goose  
(例 / Standard) \$228  
(半隻 / Half) \$388  
(一隻 / Whole) \$728



富貴金豬(釀牛肝菌糯米飯) (提前一天預定)  
Roasted Whole Suckling Pig Stuffed  
with Porcini Glutinous Rice  
(Order 1 day in advance)  
\$868



燒雞肝拼蝦多士  
Crispy Shrimp Toast  
with Barbecued Chicken Liver  
\$198



萬壽果燉海中寶  
Double Boiled Whole Papaya Soup  
with Assorted Seafood  
(每位 / Per Person) \$168



花膠菜膽龍皇杏汁白肺湯  
Double Boiled Pig's Lung Soup  
with Fish Maw and Almond Juice  
(六位用 / 6 Person) \$498  
(每位 / Per Person) \$128



原個椰皇花膠燉雞湯  
Double Boiled Chicken Soup  
with Fish Maw in Whole Coconut  
(每位 / Per Person) \$148





## 本地農場鮮雞美饌

鷹巢用本地農場新鮮雞入饌，令食客盡享鮮雞滋味，炮製出一系列以雞為主題之華筵珍饈，菜式揉合精緻、美味與健康。



鷹巢當紅炸子雞  
Deep-fried Crispy Chicken  
(半隻 / Half) \$228  
(一隻 / Whole) \$428



花雕醉香雞  
Marinated Chicken with  
Chinese Hua Diao Wine  
(半隻 / Half) \$228  
(一隻 / Whole) \$428



金華玉樹雞  
Steamed Boneless Chicken with Sliced Ham  
and Mushroom in Supreme Soup  
(半隻 / Half) \$268  
(一隻 / Whole) \$498

## 鷹巢富貴雞

傳統富貴雞為粵菜中的手工菜，以塘泥包着，改良後用麵糰包，但工序依舊繁複。原隻鮮雞起骨，釀入牛肝菌及洋蔥，以味料醃過後，加入醒裝 5 年陳的花雕酒，一層一層荷葉加錫紙包裹，再用 1.5 斤重的麵糰包住，先蒸後焗，逼出各種食材的香味，加上火候掌握得宜，雞肉嫩滑，齒頰留香。吃的時候，要先用木槌敲破表層的麵粉，剪開荷葉，才能吃到香濃撲鼻的雞肉及牛肝菌。



鷹巢富貴雞 (提前一天預定)  
Lucky Chicken (Order 1 day in advance)  
\$638



古法八寶鴨 (提前一天預定)  
Steamed Duck with Eight Treasures  
(Order 1 day in advance)  
\$598



乾蔥蒜子豆豉雞煲  
Stewed Chicken with  
Shallot and Black Bean Sauce  
(例 / Standard) \$198





## 鷹巢蒜片鹿兒島和牛

極富盛名的鹿兒島和牛貴為牛中極品，更於 2017 年日本每五年一度的和牛大賞中獲取總冠軍殊榮。從畜養到育肥到屠宰均一絲不苟。和牛肉身呈現嫩紅色，肉質油脂分佈堪稱完美，極嫩的鮮美口感讓人一入口即無法忘懷。



鷹巢蒜片鹿兒島和牛粒  
Wok-fried Kagoshima Wagyu Beef Cube  
with Crispy Garlic Chips  
\$368



燒汁牛肋條  
Stewed Beef Spare Ribs with Gravy  
\$308



和牛麻婆豆腐  
Braised Bean Curd  
with Wagyu Beef in Chili Oil  
\$238

## 清湯蘿蔔牛爽脯

牛爽脯為連帶筋膜的脯邊，肉味夠甘香，邊位形如花膠彈牙，口感爽滑軟糯兼容，是牛腩中最為美味的部份之一。一頭牛僅有數斤牛爽脯，故供應有限，價格亦較為昂貴。配以主廚特製香料醃製，甘香肉香溢滿嘴裏，腩肉部份不用花勁咀嚼，軟綿腴滑，筋膜爽中帶嫩，口感美妙精細。



清湯蘿蔔牛爽脯  
Beef Brisket and Turnip in Broth  
\$288



蝦籽鮮菌麒麟海斑  
Sautéed Grouper Fillet with  
Mushroom, Shrimp Roe and Vegetables  
東星斑 / 西星斑 Leopard Coral Trout / Spotted Grouper  
(Market Price) 時價  
沙巴龍躉 Sabah Grouper  
(約一斤 / 600g) \$428  
(約兩斤半 / 1.5kg) \$828



鴛鴦大蝦球  
Wok-fried Prawn with Duo Sauce  
\$428





石鍋金錢扣原隻六頭南非鮑魚  
Braised South African Abalone  
with Black Mushroom in Stone Pot  
(每位 / Per Person) \$288



紫籬咕嚕肉  
Sweet and Sour Pork  
with Young Ginger and Pineapple  
\$148



日本南瓜賽螃蟹  
Scrambled Egg White  
with Crab Meat in Japanese Pumpkin  
\$198



白玉藏珍  
Steamed Winter Melon with Assorted Fungus  
\$148



唐生菜蒜子炆斑翅魚扣 (提前一天預定)  
Braised Grouper's Fin and Stomach  
with Bean Curd Stick and Vegetables  
(Order 1 day in advance)  
(約一斤 / 600g) \$598



宮廷秘製骨伴一口饅頭  
Stewed Pork Ribs with Sweet and Sour  
Sauce Served with Steamed Buns  
\$218



意大利黑醋豬柳  
Deep-fried Pork Loin  
with Balsamic Vinegar  
\$188



杏香荔蓉帶子酥  
Deep-fried Australian Scallop Stuffed in  
Mashed Taro and Almond Chips  
(例 六件 / Standard 6 pcs) \$268





鴛鴦米海鮮泡飯  
Assorted Seafood with Steamed & Crispy Rice in Fish Broth  
\$238



砂鍋乾炒牛河  
Fried Rice Noodle with Shredded Beef in Soy Sauce  
\$148



漁港風味籠仔蒸飯  
Steamed Rice with Sliced Pork,  
Grouper Fillet and Dried Shrimp  
in Shrimp Paste  
\$188



楊枝甘露雪葩 (席前料理)  
Fresh Pomelo and Mango Sorbet  
(Table Side Perform)  
(每位 / Per Person) \$78



椰皇燉鮮奶  
Double Boiled Fresh Milk  
in Whole Coconut  
(每位 / Per Person) \$72



萬壽子母蟠桃 (小壽桃 12 隻)  
(提前一天預定)  
Steamed Deluxe Longevity Buns  
(Mini Buns 12 pieces) (Order 1 day in advance)  
\$300



手製客家攪仁豆沙茶粿  
Steamed Dumplings with  
Red Bean Paste Wrapped in Lotus Leaf  
(每位 / Per Person) \$48



# 風味小食

## Appetizers

  杭州素脆鱈 Crispy Fresh Chinese Mushroom Marinated with Osmanthus	\$128
 花雕醉香雞 Marinated Chicken with Chinese Hua Diao Wine	(例 / Standard) \$118
香蔥海蜇頭 Jelly Fish Marinated with Sesame Oil and Spring Onion	\$98
五香牛腩 Spiced Beef Shin	\$98
蒜泥白肉 Sliced Pork with Mashed Garlic in Hot Sauce	\$98
椒鹽脆軟骨 Deep-fried Chicken Cartilage with Spicy Salt	\$88
 香菇素鵝 Pan-fried Bean Curd Sheet Rolled with Mixed Vegetables	\$88
蒜泥拍小黃瓜 Baby Cucumber Tossed with Garlic	\$88
喜瑪拉亞山鹽豆腐粒 Deep-fried Bean Curd with Himalayan Rock Salt	\$88

# 明爐燒烤

## Barbecued Meat

 即燒化皮乳豬 Roasted Suckling Pig	(例 / Standard) \$258 (半隻 / Half) \$638 (一隻 / Whole) \$1,180
 富貴金豬 (釀牛肝菌糯米飯) (提前一天預定) Roasted Whole Suckling Pig Stuffed with Porcini Glutinous Rice (Order 1 day in advance)	\$868
 金牌叉燒皇 配 秘製蜜餞豆 Barbecued Pork with Honey Glazed Soybean	(例 八件 / Standard 8 pcs) \$148
 蜜汁燒脆鱈 Roasted Eel with Honey Sauce	\$198
冰燒三層肉 Roasted Pork Belly	(例 / Standard) \$148
 金牌脆燒鵝 Crispy Roasted Goose	(例 / Standard) \$228 (半隻 / Half) \$388 (一隻 / Whole) \$728
玫瑰豉油雞 Marinated Chicken with Soy Sauce	(半隻 / Half) \$238 (一隻 / Whole) \$408
燒味拼盆 Barbecued Meat Platter	(兩拼 / 2 Combo) \$168 (三拼 / 3 Combo) \$198 (燒鵝兩拼 / Roasted Goose 2 Combo) \$188 (燒鵝三拼 / Roasted Goose 3 Combo) \$218
 燒雞肝拼蝦多士 Crispy Shrimp Toast with Barbecued Chicken Liver	\$198




## 湯羹

### Soup

-  迷你佛跳牆 (每位 / Per Person) \$228  
Double Boiled Fish Maw and Abalone with Sea Cucumber in Supreme Soup
- 松茸螺頭燉遼參 (每位 / Per Person) \$198  
Double Boiled Sea Cucumber Soup with Sea Whelk and Blaze Mushroom
-  萬壽果燉海中寶 (每位 / Per Person) \$168  
Double Boiled Whole Papaya Soup with Assorted Seafood
-  原個椰皇花膠燉雞湯 (每位 / Per Person) \$148  
Double Boiled Chicken Soup with Fish Maw in Whole Coconut
- 生拆蟹肉粟米羹 (每位 / Per Person) \$88  
Sweet Corn Soup with Fresh Crab Meat
-  花膠菜膽龍皇杏汁白肺湯 (每位 / Per Person) \$128  
Double Boiled Pig's Lung Soup with Fish Maw and Almond Juice
- 天麻天芎白芷魚頭湯 (提前一天預定) 時價  
Double Boiled Giant Fish Head Soup with Chinese Herbs (Order 1 day in advance) Market Price
- 淮山杞子燉甲魚 / 山瑞湯 (提前一天預定) 時價  
Double Boiled Softshell Turtle Soup with Yam and Lycium (Order 1 day in advance) Market Price
- 海參酸辣湯 (每位 / Per Person) \$78  
Hot and Sour Soup with Sea Cucumber (4-6 位用 / 4-6 Persons) \$258
- 足料老火湯 (每位 / Per Person) \$68  
Daily Special Soup (4-6 位用 / 4-6 Persons) \$248

## 燕窩

### Bird's Nest

-  竹笙釀官燕 (兩件 / 2 pcs) \$428  
Braised Imperial Bird's Nest Stuffed in Bamboo Pith
- 紅燒官燕 (每位 / Per Person) \$288  
Braised Imperial Bird's Nest Soup in Brown Sauce
- 高湯燉官燕 (每位 / Per Person) \$288  
Double Boiled Imperial Bird's Nest Soup in Superior Soup
- 松茸雞茸燕窩羹 (每位 / Per Person) \$268  
Braised Bird's Nest Soup with Minced Chicken and Blaze Mushroom

## 鮑魚、海味

### Abalone & Dried Seafood

-  蠔皇扣日本吉品溏心乾鮑魚 (28 頭) (每位 / Per Person) \$988  
Braised 28 Heads Yoshihama Japanese Abalone with Supreme Oyster Sauce
-  蠔皇扣南非吉品溏心乾鮑魚 (24 頭) (每位 / Per Person) \$468  
Braised 24 Heads South African Yoshihama Abalone
-  石鍋金錢扣原隻六頭南非鮑魚 (每位 / Per Person) \$288  
Braised South African Abalone with Black Mushroom in Stone Pot
- 鍋燒遼參鮑片 (每位 / Per Person) \$218  
Braised Sliced Abalone and Sea Cucumber in Stone Pot
- 北菇鵝掌扣鮑片 (每位 / Per Person) \$198  
Braised Sliced Abalone with Goose Web and Chinese Mushroom
- 鮑汁遼參扣鵝掌 (每位 / Per Person) \$168  
Braised Goose Web and Sea Cucumber in Abalone Sauce
- 碧綠花菇遼參 (每位 / Per Person) \$158  
Braised Sea Cucumber with Chinese Mushroom and Vegetables



# 生猛海鮮

## Live Seafood

東星斑、西星斑、老虎斑、沙巴龍躉

Leopard Coral Trout; Spotted Grouper; Brown Marbled Grouper; Sabah Grouper

做法：清蒸 / 古法 / 豉汁 / 紅炆 / 煎封

Choice of Cooking: Steamed / Traditional / Black Bean Sauce / Braised / Oil Poached


時價

Market Price

 <b>原條沙巴龍躉兩食（約兩斤半）</b> Giant Sabah Grouper (1.5kg)	\$828
做法：碧綠炒球 / 蒜茸蒸頭腩 / 紅燒炆頭腩	
Choice of Cooking: Sautéed Fillet with Vegetables / Steamed Head and Belly with Garlic / Braised Grouper and Tofu with Oyster Sauce	

 <b>蝦籽鮮菌麒麟海斑</b> Sautéed Grouper Fillet with Mushroom, Shrimp Roe and Vegetables	
東星斑 / 西星斑 Leopard Coral Trout / Spotted Grouper	（Market Price）時價
沙巴龍躉 Sabah Grouper	（約一斤 / 600g）\$428
	（約兩斤半 / 1.5kg）\$828

 <b>潮式浸沙巴龍躉（約一斤）</b> Poached Grouper with Turnip, Peppercorn and Chinese Celery（600 g）	\$428
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 <b>煎封沙巴龍躉（約一斤）</b> Oil Poached Sabah Grouper（600 g）	\$428
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 <b>唐生菜蒜子炆斑翅魚扣（提前一天預定）</b> Braised Grouper's Fin and Stomach with Bean Curd Stick and Vegetables（Order 1 day in advance）	（約一斤 / 600g）\$598
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清蒸方腩、三刀魚（提前一天預定）

Steamed Live Macau Sole / Spotted Morwong（Order 1 day in advance）

時價

Market Price

本地龍蝦、波士頓龍蝦

Green Lobster / Boston Lobster

做法：上湯焗 / 芝士焗 / 開邊蒜茸蒸

Choice of Cooking: Braised with Supreme Soup / Baked with Cheese / Steamed with Garlic

可配：伊面 / 煎米粉

Served with: E-fu Noodle / Vermicelli

時價

Market Price

海中蝦

Sea Prawn

做法：蒜茸開邊蒸 / 豉油皇乾煎 / 茄汁

Choice of Cooking: Steamed with Garlic / Pan-fried with Soy Sauce / Pan-fried with Tomato Sauce

時價

Market Price

阿拉斯加皇帝蟹（提前一天預定）

Alaska King Crab（Order 1 day in advance）

做法：

蟹蓋：蟹膏焗飯 / 蟹膏焗稻庭麵

蟹腳：花雕蛋白蒸 / 清蒸 / 牛油蒜茸焗 / 鹽燒

蟹身：薑蔥炒 / 上湯焗 / 牛油焗 / 椒鹽焗

Choice of Cooking:

Crab Shell: Baked Rice with Crab Roe / Baked Inaniwa Noodles with Crab Roe

Crab Leg: Steamed with Egg White in Hua Diao Wine / Steamed / Baked with Garlic and Butter / Grilled

Crab Body: Sautéed with Spring Onion and Ginger / Braised with Supreme Soup / Baked with Butter / Wok-fried with Spicy Salt


時價

Market Price

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另加一服務費

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 鷹巢精選美饌

Eagle's Garden Signatures

 廚師推介

Chef's Recommendations

# 海鮮類

## Seafood

 鴛鴦大蝦球

Wok-fried Prawn with Duo Sauce

\$428

 XO 醬蘭度炒澳洲帶子

Sautéed Australian Scallop with Kale in X.O. Chili Sauce

\$328

 杏香荔蓉帶子酥

Deep-fried Australian Scallop Stuffed in Mashed Taro and Almond Chips

（例 六件 / Standard 6 pcs）\$268

 豉汁蟠龍鱔（提前一天預定）

Steamed King Eel with Black Bean Sauce（Order 1 day in advance）

時價

Market Price

 砂鍋蟹肉粉絲煲

Braised Crab Meat with Vermicelli in Stone Pot

\$218

 芒果汁脆蝦球

Deep-fried Prawn with Fresh Mango Sauce

\$208

 燒雞肝拼蝦多士

Crispy Shrimp Toast with Barbecued Chicken Liver

\$198

芙蓉海珍

Steamed Egg White with Prawn and Scallop

\$188

海鮮琵琶豆腐

Pan-fried Bean Curd Patties Stuffed with Shrimp Mousse

\$188

錦江海鮮豆腐煲

Braised Bean Curd and Assorted Seafood with Spicy Bean Sauce in Clay Pot

\$178

 香脆金錢蟹盒

Deep-fried Crispy Crab Puff Stuffed with Minced Pork

\$168

家鄉煎釀原條鯪魚

Pan-fried Whole Mud Carp Stuffed with Dried Shrimp Meat, Mushroom and Tangerine Peel

\$168

蟹肉桂花炒魚肚

Scrambled Eggs with Crab Meat and Fish Maw

\$168

順德魚腐煲

Poached Fish Puff with Turnip and Vegetables in Fish Broth

\$138

 芝士焗鮮蟹蓋

Baked Crab Shell with Onion and Parmesan Cheese

（每隻 / Per Pc）\$148

百花釀蟹拑

Deep-fried Crab Claw Coated with Shrimp Mousse

（每隻 / Per Pc）\$60

紅燒甲魚 / 山瑞

Braised Softshell Turtle with Bean Curd Stick, Mushroom and Garlic


時價

Market Price

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 香辣菜式

Spicy Dish



# 肉類

## Meat

 鷹巢蒜片日本鹿兒島和牛粒 Wok-fried Kagoshima Wagyu Beef Cube with Crispy Garlic Chips	\$368
 燒汁牛肋條 Steamed Beef Spare Ribs with Gravy	\$308
 清湯蘿蔔牛爽脯 Beef Brisket and Turnip in Broth	\$288
 和牛麻婆豆腐 Braised Bean Curd with Wagyu Beef in Chili Oil	\$238
 宮廷秘製骨伴一口饅頭 Stewed Pork Ribs with Sweet and Sour Sauce Served with Steamed Buns	\$218
 中式洋蔥煎牛柳 Pan-fried Sliced Beef Tenderloin with Onion Gravy	\$198
 香煎馬友牛肉餅 Pan-fried Salted Fish and Beef Patties	\$198
 陳皮蒸牛肉餅 Steamed Beef Patties with Dried Mandarin Peel	\$198
 欖角蜜糖骨 Pan-fried Pork Spare Ribs Coated with Olive Paste and Honey	\$198
 椒鹽焗肉排 Wok-fried Pork Chop with Spicy Salt	\$198
 意大利黑醋豬柳 Deep-fried Pork Loin with Balsamic Vinegar	\$188
 紫籬咕嚕肉 Sweet and Sour Pork with Young Ginger and Pineapple	\$148
 冬菇馬蹄蒸肉餅 Steamed Pork Patties with Black Mushroom and Water Chestnut	\$148
 川味魚香茄子煲 Stir-fried Eggplant with Minced Pork in Sichuan Style	\$148

# 家禽

## Poultry

 鷹巢富貴雞（提前一天預定） Lucky Chicken (Order 1 day in advance)	\$638
 喜瑪拉雅山岩鹽焗雞（提前一天預定） Baked Chicken with Himalayan Rock Salt (Order 1 day in advance)	\$588
 古法八寶鴨（提前一天預定） Steamed Duck with Eight Treasures (Order 1 day in advance)	\$598
 北京填鴨 Peking Duck	(一食 / Course) \$428
 生菜包鴨崧、七彩炒鴨絲、豆腐時菜鴨件湯 Minced with Lettuce; Shredded with Vegetables; Bean Curd and Vegetable Soup	(二食 / 2 Course) \$508
 金華玉樹雞 Steamed Boneless Chicken with Sliced Ham and Mushroom in Supreme Soup	(半隻 / Half) \$268 (一隻 / Whole) \$498
 花雕醉香雞 Marinated Chicken with Chinese Hua Diao Wine	(半隻 / Half) \$228 (一隻 / Whole) \$428
 鷹巢當紅炸子雞 Deep-fried Crispy Chicken	(半隻 / Half) \$228 (一隻 / Whole) \$428
 鮮野菌蟲草花雞煲 Braised Chicken with Mushroom, Cordyceps Flower in Clay Pot	(半隻 / Half) \$238 (一隻 / Whole) \$408
 乾蔥蒜子豉雞煲 Stewed Chicken with Shallot and Black Bean Sauce	(例 / Standard) \$198

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 鷹巢精選美饌  
Eagle's Garden Signatures

 廚師推介  
Chef's Recommendations

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Chef's Recommendations



## 健康菜式

### Healthy Dishes

 日本南瓜賽螃蟹 Scrambled Egg White with Crab Meat in Japanese Pumpkin	\$198
瑤柱花膠浸時蔬 Poached Seasonal Vegetables with Shredded Conpoy and Fish Maw	\$198
 竹笙鼎湖上素 Braised Assorted Fungus and Vegetables	\$178
家鄉煎蓮藕餅 Pan-fried Lotus Root with Grass Carp Mousse	\$158
百花石榴球 Steamed Assorted Fungus Wrapped with Vegetables	(例 四件 / Standard 4 pcs) \$148
 白玉藏珍 Steamed Winter Melon with Assorted Fungus	\$148
魚湯鮮蟲草花浸時蔬 Poached Seasonal Vegetables with Cordycep Flower in Fish Broth	\$138
千葉豆腐 Steamed Sliced Bean Curd with Assorted Mushrooms	\$138
 方魚炒芥蘭 Sautéed Kale with Dried Flat Fish	\$128
啫啫蝦醬唐生菜 Chinese Lettuce with Preserved Shrimp Paste in Sizzling Clay Pot	\$128
大澳蝦干啫啫蘭度 Kale and Dried Shrimp Meat with Preserved Shrimp Paste in Sizzling Clay Pot	\$128
上湯靈芝菇浸時蔬 Poached Seasonal Vegetables with Mushroom in Supreme Soup	\$128
 脆皮黃金豆腐 Deep-fried Bean Curd with Salty Egg Yolk	\$128
 冬菇紅燒豆腐 Braised Bean Curd with Chinese Mushroom in Oyster Sauce	\$128
 頭抽炒珍菌 Sautéed Forest Mushrooms in Soy Sauce	\$118

## 飯、麵

### Rice & Noodle

 鴛鴦米海鮮泡飯 Assorted Seafood with Steamed & Crispy Rice in Fish Broth	\$238
鮑汁鱔魚雞粒荷葉飯 Steamed Fried Rice with Diced Chicken, Pork, Octopus and Shrimp in Abalone Sauce Wrapped in Lotus Leaf	\$198
 鮑魚絲花膠絲炆飯 Braised Rice with Sliced of Abalone and Fish Maw	\$188
 漁港風味籠仔蒸飯 Steamed Rice with Sliced Pork, Grouper Fillet and Dried Shrimp in Shrimp Paste	\$188
 福建炒飯 Fried Rice in Fujian Style	\$158
薑米蝦仁蛋白炒飯 Fried Rice with Shrimp, Egg White and Ginger	\$148
 石鍋鹹魚雞粒炒飯 Fried Rice with Diced Chicken and Salty Fish in Clay Pot	\$148
斑球魚湯米線 Vermicelli with Grouper Fillet in Fish Broth	\$198
紫菜蝦球湯稻庭麵 Inaniwa Noodle with Prawn and Seaweed in Superior Soup	\$198
揚州窩麵 Egg Noodle with Shrimp, Barbecued Pork and Chicken in Superior Soup	\$168
 砂鍋乾炒牛河 Fried Rice Noodle with Shredded Beef in Soy Sauce	\$148
肉絲兩面黃 Crispy Noodle with Shredded Pork and Beansprout	\$148
豉椒味菜牛柳絲煎米粉 Pan-fried Vermicelli with Fried Shredded Beef and Preserved Vegetables	\$148
大澳牛崧炒飯 Fried Rice with Minced Beef and Shrimp Paste	\$148
 古法鮮雞粥 Chicken Congee in Traditional Style	(每位 / Per Person) \$88 (每鍋 / Per Pot) \$268



## 甜品

### Dessert

冰糖燉燕窩 Double Boiled Bird's Nest with Rock Sugar	\$108
 楊枝甘露雪葩（席前料理） Fresh Pomelo and Mango Sorbet（Table Side Perform）	（每位 / Per Person） \$78
 椰皇燉鮮奶 Double Boiled Fresh Milk in Whole Coconut	（每位 / Per Person） \$72
陳皮雪耳燉津梨 Double Boiled Tianjin Pear with Snow Fungus and Tangerine Peel	\$72
楊枝甘露 Chilled Sago Cream with Mango and Pomelo	\$62
桂圓蓮子燉桃膠 Double Boiled Peach Gum with Lotus Seed and Dried Longan	\$58
 蛋白杏仁茶 Sweetened Almond Cream Soup with Egg White	\$52
 鮮百合蓮子紅豆沙 Sweetened Red Bean Cream Soup with Fresh Lily Bulb and Lotus Seed	\$42
 杏香荔蓉綠豆酥 Golden-fried Taro and Green Bean Purée with Almond Flakes	\$48
 手製客家欖仁豆沙茶粿 Steamed Dumplings with Red Bean Paste Wrapped in Lotus Leaf	（每位 / Per Person） \$48
新疆棗皇糕 Steamed Date Pudding Layered with Coconut Juice	\$42
香芒布甸 Chilled Fresh Mango Pudding	\$42
萬壽子母蟠桃（小壽桃 12 隻）（提前一天預定） Steamed Deluxe Longevity Buns（Mini Buns 12 pieces）（Order 1 day in advance）	\$300
珍寶祝壽蟠桃包 Steamed Longevity Bun	（每個 / Per Pc） \$25
鮮果拼盆 Fresh Fruit Platter	（每位 / Per Person） \$58

## 鷹巢特級茗茶


### Premium Chinese Tea Selection

	（每位 / Per Person）
武夷大紅袍 Wuyi Great Red Robe	\$90
武夷大紅袍屬半發酵茶，生長於中國福建北省高岩峭壁之上，在武夷名巖中享有極高聲譽，是烏龍茶中的「茶中之聖」。茶湯明亮醇厚，滋味濃郁，岩韻深厚，齒頰留香，沖泡九次仍猶存原茶的桂花香味。	
遠年舊普洱 Aged Pu Erh Tea	\$90
遠年舊普洱（此茶年份約 20 年），屬黑茶類，產於雲南省。此茶久藏堆積發酵和緩陳化，茶湯深褐色，香味醇厚。	
獅峰明前龍井 Shifeng Ming Chin Long Jing	\$80
獅峰明前龍井採茶時間為清明節前三天左右，採摘時間一般只有十天，由新長出的嫩芽製成。湯色碧綠明亮，滋味甘醇鮮爽，並具有微甜的餘味，被視為最優質的綠茶之一。	
猴子採觀音王 Monkey Picked Tie Guan Yin	\$80
猴子採觀音王採摘時須用繩吊往岩石上，情況好像猴子般，故稱為『馬騮搥』，是極品的鐵觀音。經茶師精心焙制，更令此茶香氣清幽脫俗，入口溫厚醇滑，有適度的苦澀，甘飴潤喉，芳香怡神，提神醒腦，令人心境舒暢。	
太極香片 Jasmine Pearls	\$80
太極香片是以其形狀取名的茶。採用福鼎大白茶等良種早春嫩芽製成坯，並以雙瓣和單瓣茉莉花交叉重窰 " 七窰一提 " 而成。成品外形毫芽肥壯重實，滿披銀毫，經精工巧製成珠球形狀，美名 " 龍珠 "。其茶香氣鮮濃，帶有清幽的茉莉花香，滋味濃醇，湯色微黃。	
中國茗茶 House Chinese Tea	\$20
壽眉、鐵觀音、普洱、茉莉、菊花、龍井、大紅袍 Shou Me, Tie Guan Yin, Pu Erh, Jasmine, Chrysanthemum, Long Jing, Great Red Robe	

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開瓶費 Corkage Fee（每瓶 / Per Bottle）HK\$200 切餅費 Cake Cutting Charge（每個 / Per Cake）\$150

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# 點心

## Dim Sum



水晶鮮蝦餃  
Steamed Shrimp Dumplings



香菇蒸燒賣  
Steamed Minced Pork Dumplings  
with Chinese Mushroom



翡翠日本帶子餃  
Steamed Japanese Scallop Dumplings  
with Vegetables



黑松露素餃  
Steamed Vegetarian Dumplings  
with Black Truffle Sauce



蜜汁叉燒包  
Steamed Barbecued Pork Buns



山竹牛肉球  
Steamed Minced Beef Balls



鮮蝦芝士長春卷  
Crispy Spring Rolls  
with Shrimp and Cheese



荔芋脆芋角  
Deep-fired Taro Dumplings



甜酸汁酥炸蝦雲吞  
Crispy Shrimp Wontons Served  
with Sweet and Sour Sauce



蝦子鮮蝦腐皮卷  
Pan-fried Bean Curd Sheet Rolls with Shrimp



甘筍鹹水角  
Deep-fried Glutinous Dumplings  
with Minced Pork and Carrot



黃金叉燒酥  
Baked Barbecued Pork Puffs



# 點心

## Dim Sum



極品蜜汁叉燒腸粉  
Steamed Rice Flour Roll  
with Barbecued Pork



XO 醬煎蝦米腸粉  
Stir-fried Rice Flour Roll  
with Dried Shrimp and X.O. Chili Sauce



鮮蝦腸粉  
Steamed Rice Flour Roll with Shrimp



豉油皇煎腸粉  
Wok-fried Rice Flour Roll with Soy Sauce



XO 醬炒蘿蔔糕  
Wok-fried Turnip Cake with X.O. Chili Sauce



上湯鮮蝦雲吞 (六粒)  
Shrimp Wontons in Supreme Soup (6 pcs)



瑤柱灌湯包  
Minced Pork Dumpling  
with Conpoy in Supreme Soup



韭菜煎蝦餅  
Deep-fried Shrimp Cake with Chive



順德煎釀尖椒  
Pan-fried Chili Stuffed  
with Minced Mud Carp



# 點心

## Dim Sum



蛋黄千層糕  
Steamed Layer Cake with Salty Egg Yolk



雪山叉燒包  
Baked Barbecued Pork Bun



雜菌香煎包  
Pan-fried Bun with Mixed Mushrooms



黃橋燒餅  
Baked Pastry with Jinhua Ham,  
Dried Shrimp and Onion



迷你雞蛋撻  
Baked Mini Egg Tart



蓮蓉西米焗布甸  
Baked Sago Pudding with Lotus Seed Purée



香芒布甸  
Chilled Mango Pudding



紅豆千層椰汁糕  
Chilled Coconut Juice Cake Layered with Red Bean



楊枝金露  
Chilled Sago Cream with Mango and Pomelo



杏香荔蓉綠豆酥  
Golden-fried Taro and Green Bean Purée  
with Almond Flakes