



品荷軒
crystal lotus

晚市餐單 DINNER MENU



點擊下列方格查閱相關餐牌
点击下列方格查阅相关餐牌
Click the boxes below to view specific menu

時令限定料理
New and
Seasonal Dishes

招牌菜
Signature
Dishes

單點菜單
A La Carte
Menu

晚市套餐
Dinner Set



中國茶 Chinese Tea (每位 PER GUEST) \$34



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MAIN INDEX



大閘蟹時令精選晚餐 HAIRY CRAB SEASONAL SET

2025年10月13日至11月30日供應
Available from October 13 to November 30, 2025

每位 \$ 598 per Guest

「奇妙處處通」會員優惠價
Magic Access Member
Special Price

每位 \$568 per Guest

已包括茶芥及加一服務費
Tea, condiments and 10% service charge
are included

以優惠價\$380加購推薦餐酒 - 會稽山10年荷韻花雕酒 (500ml - 原價\$480)
Enjoy a special price of \$380 on our recommended wine pairing
- 10 Years Huadiao - Kuai Ji Shan (500ml - original price \$480)

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不適用於任何折扣優惠 All discounts are not applicable



大閘蟹時令精選晚餐 HAIRY CRAB SEASONAL SET

點心 Dim Sum

大眼仔蟹粉豚肉包，蟹粉小籠包
Mike Hairy Crab Roe and Pork Bun
Hairy Crab Roe Xiao Lung Bao

E PN SF W SS

湯 Soup

鹿茸菌杞子燉竹絲雞
Double-boiled Silkie Broth with Dried Velvet Mushrooms and Wolfberry

E PN SF W SS

主菜 Main Dish

清蒸大閘蟹
四兩公，四兩雌
Steamed Hairy Crab
4-tael male and 4-tael female

SF W

蟹皇賽螃蟹
Scrambled Egg Whites with Hairy Crab Roe

E PN SF W SS

魚湯猴頭菇浸時蔬
Braised Seasonal Vegetables with Lion's Mane Mushrooms in Fish Broth

E PN SF W SS

主食 Main Dish

濃雞湯蟹粉稻庭烏冬
Braised Udon with Hairy Crab Roe in Chicken Broth

E PN SF W SS

精美甜點 Dessert

玫瑰薑茶湯丸
Sweetened Rose Ginger Tea Soup with Glutinous Rice Dumplings

D PN W SS

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茗・膳
TEA DELIGHTS

2025年7月3日至11月19日期間供應 Available from July 3 to November 19, 2025



蝶豆花茶海味鮑魚凍 (四件) \$ 198
Chilled Butterfly Pea Tea Abalone Aspic Cubes
with Conpoy and Fish Maw (4 pcs)

D PN SF W SS

洋甘菊鐵觀音小籠包 (四件) \$ 98
Chamomile-Tieguanyin Xiao Lung Bao (4 pcs)

D PN SF W SS

獅峰明前龍井本菇蒸斑球 \$ 528
Steamed Shifeng Mingqian Longjing Tea Garoupa Fillets
with Shimeji Mushrooms

茗茶配搭 - 獅峰明前龍井
Tea pairing - Shifeng Mingqian Longjing Tea

D E PN SF W SS

單叢蜜蘭香東坡肉 \$ 288
Braised Pork Belly with Honey-Orchid Fragrance

D PN SF W SS

蜜餞金桂花茶梨香黑毛豬肋肉 \$ 288
Braised Pork Ribs with Candied Osmanthus Chinese Pear

D PN SF W SS

洛神花茶桃花酥 (三件) \$ 88
Baked Roselle Tea Puff (3 pcs)

D E PN W

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招牌菜 SIGNATURE DISHES

· 時令推介 | SEASONAL DISHES ·

清蒸大閘蟹 (五兩)

Steamed Whole Hairy Crab (5 tael)

公 male \$ 238

雌 female \$ 358

2025年10月13日至11月30日供應 Available from October 13 to November 30, 2025

SF W

更多重量歡迎向演藝人員查詢 (需四日前預訂)

For bigger crabs, please contact our Cast Members
for assistance (pre-order at least 4 days in advance)

時價

Market Price



清蒸大閘蟹
Steamed Whole Hairy Crab



氣鍋迷你佛跳牆
Buddha Jumps Over the Wall

· 風味小碟 | APPETIZERS ·

香辣口水雞

Chicken in Sichuan Spicy Sauce

\$ 238

PN SF SS W

木魚花金沙豆腐

Salted Egg Yolk Tofu with Katsuobushi

\$ 148

D E W

· 湯 | SOUP ·

氣鍋迷你佛跳牆 (每位)

鮑魚, 花膠, 海參, 素翅

Buddha Jumps Over the Wall (per Guest)

double-boiled abalone, fish maw, sea cucumber and mock shark fin soup

**只供堂食 | for dine-in only

\$ 248

SF W

椰皇元貝燉海螺 (每位)

Double-boiled Conpoy and Sea Whelk Broth in Coconut (per Guest)

\$ 228

PN SF W

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招牌菜 SIGNATURE DISHES

· 豬，牛及家禽 | PORK, BEEF AND POULTRY ·



PN SF 北京片皮鴨 (整隻) \$ 788

SS W 伴鴨嗜味原樽自家製古法荔枝醬

Roasted Whole Peking Duck

served with steamed pancake, condiments

with a complimentary bottle of House-made Ancient Lychee Sauce

二食另加 for 2nd course Peking Duck

\$ 180

****只供堂食 | for dine-in only**

D E PN 蜜椒脆皮牛小排 \$ 348

SF SS W Crispy De-boned Beef Short Ribs with Bell Pepper

D PN SF 正山小種茶燻清遠雞 (半隻) \$ 268

SS W Lapsang Souchong Tea Smoked Qingyuan Chicken (half)

****只供堂食 | for dine-in only**

E SS W 柳丁桂花咕嚕肉 \$ 228

Deep-fried Pork in Orange and Osmanthus Sauce

· 中式甜點 | CHINESE DESSERT ·

D GF 小熊維尼仙人掌楊枝甘露 (每位) \$ 98

Winnie The Pooh's Cactus Sweet Soup,

Mango Sago Cream and Pomelo (per Guest)

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招牌菜 · 海鮮 SIGNATURE DISHES · SEAFOOD

SF	SS	W	原隻鮑魚壹品煲 Abalone with Goose Webs and Fish Maws in Casserole **只供堂食 for dine-in only	\$ 688
SF			有機海鹽香茅玫瑰海中蝦 Organic Sea Salt Baked King Prawns with Lemongrass and Rose	\$ 428
SF	SS	W	魚香三鮮茄子煲 Braised Seafood with Eggplants and Spicy Sauce in Casserole **只供堂食 for dine-in only	\$ 388
SF	SS	W	蜆醬榆耳炒帶子 Wok-fried Scallops with Yellow Fungus in Clam Sauce	\$ 388
E	SF		廿年花雕蛋白蒸花蟹 Steamed Crab with Egg White in Chinese Hua Diao **只供堂食 for dine-in only	\$ 358
E	SF		鳳梨冰梅醬鱈球	\$ 288
SS	W		Wok-fried Eel Fillets with Pineapple in Plum Sauce	
D	E	SF	炸釀南瓜蟹蓋(每位)	\$ 198
SS	W		Deep-fried Crabmeat and Pumpkin stuffed in Whole Crab Shell with Aged Vinegar Pearl (per Guest)	

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風味小碟

APPETIZERS

鮮沙薑凍帶子 \$ 188
Chilled Scallops in Spicy Fresh Ginger Sauce

D PN SF SS W

蜜餞青檸凍柚皮 \$ 188
Chilled Candied Pomelo Pith with Lime

GF

蒜香意大利陳醋燻蹄海蜆 \$ 188
Marinated Pork Knuckle and Jellyfish with Garlic in Balsamic Vinegar

D E PN SF SS W

燒味

BARBECUED SPECIALTIES

大紅化皮乳豬件 全隻 whole \$1688
Crispy Suckling Pig with Sweet Sauce 半隻 half \$ 888
**只供堂食 | for dine-in only 例牌 regular \$ 468

PN SF SS W

湘蓮脆皮燒鵝 全隻 whole \$ 856
Roasted Goose with Lotus Seeds 半隻 half \$ 458
例牌 regular \$ 288

PN SF SS W

白滷香妃雞 全隻 whole \$ 448
Poached Chicken with Ginger Spring Onion Oil 半隻 half \$ 268
例牌 regular \$ 218

PN SS W

巧手燒味拼盤 \$ 388
黑毛豬蜂蜜叉燒，湘蓮脆皮燒鵝，白滷香妃雞
Barbecue Platter
Honey-glazed Iberico Barbecue Pork
Roasted Goose with Lotus Seeds
Poached Chicken with Ginger Spring Onion Oil

E PN SF SS W

黑毛豬蜂蜜叉燒 \$ 338
Honey-glazed Iberico Barbecue Pork

E PN SF SS W

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湯類 (每位)
SOUP (PER GUEST)

海參瑤柱海皇羹 \$ 148
Braised Seafood Broth with Sea Cucumber and Conpoy

D E PN SF SS W

中式季節湯水 \$ 98
Soup of the Season

D E PN SF SS W

牛及家禽
BEEF AND POULTRY

脆皮吊炸龍崗雞 整隻 whole \$ 448
Crispy Cantonese Chicken 半隻 half \$ 268
with Spiced Salt and Lime Juice

E W

紅酒香薯和牛粒 \$ 368
Wok-fried Wagyu Beef with Potatoes in Red Wine Sauce

SF SS W

川味家常燜牛小排 \$ 308
Braised De-boned Beef Short Ribs in Sichuan Spicy Sauce

**只供堂食 | for dine-in only

PN SF SS W

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鮑魚及海鮮類 ABALONE AND SEAFOOD

蠔皇原隻湯鮑 (每位) \$ 358
Braised Whole Abalone in Premium Oyster Sauce (per Guest)
可另加搭配 for side order \$ 438

伴 遠參 with Sea Cucumber

伴 花膠 with Fish Maw

伴 花菇鵝掌 with Goose Webs and Shiitake Mushroom

SF SS W

遠年陳皮蒸南非鮮鮑魚 \$ 368
Steamed Fresh Abalone with Aged Mandarin Peel

D SF

宮保虎蝦球鍋巴 (六件) \$ 288
Kung Pao King Prawns and Cashew Nuts
served with Crispy Rice (6 pcs)

D E SF SS W

迪士尼小炒 \$ 268
Wok-fried Shrimps and Disney Root Vegetables

E SF SS W

清蒸游水海上鮮
Live Fish
prepared with Ginger, Spring Onions and Light Soy Sauce

W

轉水煮另加 | change to Spicy Sichuan Broth \$ 100
**只供堂食 | for dine-in only

E SF SS W

東星斑 (需三日前預訂) 時價
Spotted Garoupa (pre-order at least 3 days in advance) Market Price

海星斑 (每條約十四兩) \$ 538
Star Garoupa (approx. 14 tael each)

老虎斑 (每條約一斤) \$ 488
Tiger Garoupa (approx. 1 catty each)

桂花魚 (每條約一斤) \$ 408
Mandarin Fish (approx. 1 catty each)

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二十周年「中華美食」晚餐 20TH ANNIVERSARY “TRADITIONAL CHINESE GASTRONOMY” DINNER MENU

每位 \$ 638 per Guest

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二十周年「中華美食」晚餐

20TH ANNIVERSARY "TRADITIONAL CHINESE GASTRONOMY" DINNER MENU

供應期由 2025年6月28日至2026年1月3日 Available from June 28, 2025 - January 3, 2026

晶荷軒迎賓前菜 Crystal Lotus Welcome Appetizer

如魚得水拼香芒龍蝦酥

Golden Fish Dumpling in Lotus Pond

Lobster Mango Puff

2009 美食之最大賞—「點心組」至高榮譽金獎

Gold with Distinction Award – Dim Sum, The Best of the Best Culinary Awards 2009

D E PN SF SS W

湯 Soup

舞茸元貝燉花膠

Double-boiled Fish Maw Broth with Maitake Mushrooms and Conpoy

D PN SF W

主菜 Main Dish

酥皮焗川味牛小排

Baked Pastry with De-boned Beef Short Rib in Spicy Sichuan Sauce

2012 美食之最大賞—「牛肉組」金獎

Gold Award – Beef, The Best of the Best Culinary Awards 2012

D E PN SF SS W

蟲草花鮑魚椰子雞

Braised Chicken with Abalone, Coconut and Cordyceps Flower

D PN SF SS W

玉軟花柔一雞頭米金湯胡瓜藏珍菌

Braised Courgette stuffed with Assorted Mushrooms

in Gordon Euryale Seed and Pumpkin Broth

名廚之最美食大獎 2024 金獎

Golden Award, The Best of The Best Masterchef Culinary Exchange 2024

PN W SS

主食 Main Dish

蟹皇脆伊麵

Crispy E-Fu Noodles with Crab Roe Sauce

D E PN SF SS W

精美甜點 Dessert

跳跳虎麥芽紫薯包，小熊維尼仙人掌楊枝甘露

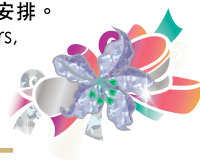
Tigger Maltose and Purple Potato Bun

Winnie The Pooh's Cactus Sweet Soup with Mango Sago Cream and Pomelo

D PN SS W

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荷塘素食晚餐

LOTUS POND VEGETARIAN DINNER SET

每位 \$ 398 per Guest

晶荷軒迎賓3前菜 Crystal Lotus Welcome Appetizer

荷塘涼菜

醬油涼拌茄子，蜜餞青檸凍柚皮，五香滷水白靈菇

Lotus Pond Appetizer

chilled eggplant with soy sauce

chilled candied pomelo pith with lime

marinated bailing mushrooms

(Sauvignon Blanc – Jean-Claude Roux Quincy A.O.C., Loire, France)

SS W

湯 Soup

素鮑魚竹筴四寶羹

Braised Mock Abalone with Bamboo Piths,

Black Fungus and Bamboo Shoots Soup

SF SS W

主菜 Main Dish

米奇上素釀玉環

Mickey's Winter Melon stuffed with Vegetables

SS W

雞油菌露筍炒杏鮑菇

Wok-fried King Oyster Mushrooms and Asparagus in Termite Mushroom Sauce

(Cabernet Sauvignon – Terrazas Reserva, Mendoza, Argentina)

PN SS W

主食 Main Dish

欖仁藜麥萵筍炒香苗

Fried Rice with Celtuce, Quinoa and Olive

PN SS W

精美甜點 Dessert

遠年陳皮十勝紅豆沙湯丸

Sweetened Naniwa Atsuki Bean Soup with Aged Mandarin Peel
and Glutinous Rice Dumplings

GF

我們的品酒師會為您精心挑選白葡萄酒和紅葡萄酒以搭配餐點。

精選兩杯餐酒配對(每杯90毫升)每位\$150，歡迎向我們的演藝人員查詢。

Handpicked white and red wines from our Sommelier is recommend.

Enjoy our Sommelier's two-glass wine pairing (90ml per glass) at \$150 per Guest.

Please contact our Cast Members.

**任何折扣優惠不適用於此加配項目 | All discounts are not applicable for this add-on item

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兒童套餐 KIDS' MENU

(11歲或以下之兒童套餐 for kids aged 11 or below)

每位小童 \$ 168 per child

海苔粟米
Sweet Corn
with Seaweed

D W

竹笙海皇豆腐羹
Braised Seafood Broth
with Bamboo Piths
and Bean Curd

D E PN SF

荔枝咕嚕肉
Sweet and Sour Pork
with Lychee

D E PN SF SS W

松子意瓜炒蝦仁
Wok-fried Shrimps
with Zucchini and Pine Nuts

D E PN SF SS W

米奇紅米瑤柱炒飯
Mickey's Fried Red Rice
with Conpoy

SF

配鮮奶
with Fresh Milk

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價目均為港幣及另加一服務費 Prices are in HK\$ and subject to 10% service charge



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D=乳製品 dairy • E=蛋類 egg • PN=花生果仁類 peanuts & nuts
SF=貝殼類 shellfish • W=小麥類 wheat • GF=無麩質 gluten free • SS=芝麻 sesame



素肉菜譜 VEGETARIAN

砂鍋三杯猴頭菇 \$ 238
Taiwanese Style Lion's Mane Mushrooms in Casserole
**只供堂食 | for dine-in only

GF

蟲草花露筍炒素海參 \$ 238
Wok-fried Mock Sea Cucumber
with Cordyceps Flower and Asparagus

SS W

松子仁素鮑粒炒飯 \$ 238
Fried Rice with Mock Abalone and Pine Nuts

PN SS W

靈芝菇麻婆素豆腐 \$ 188
Braised Bean Curd with Marmoreal Mushrooms in Spicy Hot Sauce

GF

雞樅菌醬茶樹菇炒萵筍 \$ 188
Wok-fried Tea Plant Mushrooms and Celtuce
in Termite Mushroom Sauce

PN SS W

蔬菜類 VEGETABLES

濃湯花膠黃耳浸時蔬 \$ 258
Braised Seasonal Vegetables
with Fish Maw and Yellow Fungus in Superior Soup

GF

芙蓉蟹肉扒蘭花 \$ 228
Braised Broccoli with Crabmeat and Egg White

E SF W

鮑汁羊肚菌燒豆腐 \$ 208
Braised Morel Mushrooms and Stewed Bean Curd
in Abalone Sauce

SF SS W

是日蔬菜 \$ 168
Daily Vegetables

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無麩質餐點 (每位)
GLUTEN FREE MENU (PER GUEST)



荷香金勾蒜香蒸斑片 Steamed Garoupa Fillets with Dried Shrimps and Garlic in Lotus Leaf Wrap **只供堂食 for dine-in only GF SF	\$ 168
金瓜蟹肉蛋炒飯 Fried Rice with Crabmeat, Pumpkin and Egg E GF SF	\$ 148
瑤柱金菇燜米粉 Braised Rice Vermicelli with Conpoy and Enoki Mushrooms GF SF	\$ 148
香煎薄切和牛伴無麩質豉油皇炒有機啡菇 Pan-fried Wagyu Beef Fillets Wok-fried Portobello Mushrooms in Gluten Free Soy Sauce GF SS	\$ 138
濃雞湯竹筴鮮冬菇浸菜苗 Poached Baby Vegetables with Bamboo Piths and Shiitake Mushrooms in Chicken Broth GF SS	\$ 88
涼拌陳醋青瓜雲耳 Chilled Black Fungus and Cucumber in Aged Vinegar GF SS	\$ 78

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粉麵飯類 NOODLES AND RICE

晶荷軒炒飯 鮑魚，雞肉，蟹肉，魷魚，番茄，鹹蛋黃 Crystal Lotus Fried Rice abalone, chicken, crabmeat, squid, diced tomato and salted egg yolk E PN SF SS W	\$ 318
鴻圖蝦球煎米粉 Pan-fried Rice Vermicelli with Prawns and Crabmeat D E PN SF SS W	\$ 298
龍蝦湯脆米海鮮泡飯 Crispy Rice served with Seafood in Lobster Broth D E PN SF SS W	\$ 288
砂窩雜錦和牛炒飯 Fried Rice with Wagyu Beef and Vegetables in Casserole **只供堂食 for dine-in only E SF SS W	\$ 288
豉油皇雙花牛小排炒河 Wok-fried Rice Noodles with De-boned Beef Short Ribs, Cordyceps Flowers and Chive Flowers D E PN SF SS W	\$ 288
蠔皇原隻鮑魚炒飯 (每位) Fried Rice with Whole Abalone (per Guest) E SF SS W	\$ 188
鮮蝦雲吞湯麵 (每位) Soup Noodles with Wontons (per Guest) E SF SS W	\$ 168

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中式甜點 CHINESE DESSERTS



晶荷軒甜點精選 \$ 198

玫瑰花茶蘆薈凍糕，米奇龍珠杞子凍糕
芝麻豆沙角，藍莓牡丹酥，小熊維尼仙人掌楊枝甘露

Crystal Lotus Dessert Sampler

rose floral tea and aloe pudding

mickey's basil seed and wolfberry pudding

deep-fried glutinous red bean dumpling with sesame

deep-fried blueberry puff

winnie the pooh's cactus sweet soup, mango sago cream and pomelo

D PN SS W

· 凍 | CHILLED ·

雙色凍糕 \$ 98

米奇龍珠杞子凍糕拼玫瑰花茶蘆薈凍糕

Duo Pudding

mickey's basil seed and wolfberry pudding

rose floral tea and aloe pudding

D GF PN

小熊維尼仙人掌楊枝甘露 (每位) \$ 98

Winnie The Pooh's Cactus Sweet Soup,

Mango Sago Cream and Pomelo (per Guest)

D GF

黑糖椰汁芝麻卷 \$ 98

Black Sesame Roll with Brown Sugar and Coconut Milk

GF PN SS

· 熱 | HOT ·

椰皇仙翁米杏仁露 (每位) \$ 98

Double-boiled Sweetened Almond Soup

with Nostoc in Coconut (per Guest)

E GF PN

遠年陳皮十勝紅豆沙湯丸 (每位) \$ 68

Sweetened Naniwa Atsuki Bean Soup

with Aged Mandarin Peel and Glutinous Rice Dumplings (per Guest)

GF

有機薏仁開心果露 (每位) \$ 68

Sweetened Pistachio Soup with Organic Barley (per Guest)

D GF PN

芝麻豆沙角 (四件) \$ 68

Deep-fried Glutinous Red Bean Dumpling with Sesame (4 pcs)

PN SS W

陳皮燉雪梨 (每位) \$ 88

Double-boiled Whole Chinese Pear

topped with Aged Mandarin Peel (per Guest)

GF

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