



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



兒童套餐

KIDS' MENU

晚市餐單

DINNER MENU

星期六、日及公眾假期
SATURDAY, SUNDAY
& PUBLIC HOLIDAY

午市套餐

LUNCH SET

自家製點心

HOUSE-MADE
DIM SUM

午市餐單

LUNCH MENU

飲品

BEVERAGE
MENU

「奇妙處處通」

會員生日

尊享晚餐

MAGIC ACCESS MEMBER

BIRTHDAY PRIVILEGE

DINNER MENU

中國茶 CHINESE TEA (每位 PER GUEST) \$34



馳名香烤北京片皮鴨

ROASTED BEIJING DUCK



我們嚴選上乘北京嫩鴨，在養殖過程中完全使用植物飼料，經傳統方式生產而成，肉質細嫩，皮脂豐厚，味道清香。掛爐烤鴨以明火烤製，肥而不膩，肉汁豐盈，配以醬汁和佐料，令人回味無窮。

OUR PREMIUM ROASTED BEIJING DUCK IS CRAFTED FROM ONLY THE FINEST, HIGH-QUALITY DUCKS. RAISED ON A PLANT-BASED DIET AND PREPARED WITH TRADITIONAL TECHNIQUES, OUR DUCK IS TENDER AND BURSTING WITH FLAVOR. ROASTED OVER AN OPEN FLAME, IT DELIVERS A RICH TASTE WITHOUT ANY GREASINESS. EACH PERFECTLY SLICED PIECE, COMPLEMENTED BY OUR SAUCE AND CONDIMENTS, IS A TRULY DELIGHTFUL EXPERIENCE.

馳名香烤北京片皮鴨

ROASTED BEIJING DUCK

SERVED WITH STEAMED PANCAKES AND CONDIMENTS

G | PN

全隻 WHOLE \$ 548

二食另加 FOR 2ND COURSE BEIJING DUCK

\$ 180

E | D | G | PN | SB 沙爹冬菇燜 BRAISED SHITAKE MUSHROOMS IN SATAY SAUCE

E | G | PN | SB 港式咖喱 CURRY IN HONG KONG STYLE

E | G | PN | SB 薑母椒鹽 PEPPER AND SALT WITH DEEP-FRIED GINGER

E | G | PN | SB 薑蔥石窩 WOK-FRIED GINGER AND SPRING ONION IN CASSEROLE

**香烤片皮鴨即叫即燒，製作需時

ROASTED BEIJING DUCK IS MADE-TO-ORDER, PREPARATION TIME IS REQUIRED.

**每日限量供應，只供堂食 | LIMITED SUPPLY DAILY, FOR DINE-IN ONLY

賓客如有食物過敏或其他與健康有關的飲食限制，請聯繫我們的演藝人員。我們樂於與您商討及嘗試滿足的特別飲食所需作出安排。

FOR OUR GUESTS WITH FOOD ALLERGIES OR OTHER HEALTH RELATED DIETARY RESTRICTIONS, PLEASE APPROACH OUR CAST MEMBERS. WE ARE HAPPY TO DISCUSS AND ATTEMPT TO ACCOMMODATE YOUR SPECIAL DIETARY REQUESTS.



賓客如有需要早點清真菜單，請預留三十五至四十分鐘烹調時間；請向我們的演藝人員查詢。
HALAL MENU IS AVAILABLE UPON REQUEST, REQUIRES 35-40 MINUTES OF PREPARATION TIME. PLEASE CONTACT OUR CAST MEMBER FOR ASSISTANCE.

價目均為港幣及另加一服務費 PRICES ARE IN HK\$ AND SUBJECT TO 10% SERVICE CHARGE

D=乳製品 DAIRY • E=蛋類 EGGS • F=魚類 FISH • G=麩質 GLUTEN

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自家製點心 HOUSE-MADE DIM SUM



- 龍** 帶子小籠包 (三件) \$ 98
SCALLOP SIU LUNG BAO (3 PCS)
E | G | SB | SF
- 綠茶脆皮叉燒包 (三件) \$ 88
BAKED GREEN TEA BARBECUE PORK BUN (3 PCS)
E | G | SB | SF
- 生煎鮮蝦海膽醬鍋貼 (六件) \$ 88
PAN-FRIED SHRIMP AND SEA URCHIN PASTE DUMPLING (6 PCS)
E | G | SB | SF
- 雞絲野菌春卷 (三件) \$ 88
SHREDDED CHICKEN AND MUSHROOMS SPRING ROLL (3 PCS)
E | G | SB | SF
- 龍** 迪士尼朋友奶皇包 (六件) \$ 188
DISNEY FRIEND'S CUSTARD BUN (6 PCS)
**只供堂食 | FOR DINE-IN ONLY
D | E | G
- 龍** 奶皇菠蘿包 (四件) \$ 55
PINEAPPLE CUSTARD BUN (4 PCS)
D | E | G



龍 廚師推介 SIGNATURE DISHES

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自家製甜點 HOUSE-MADE DESSERT



龍 甜粟米布甸 (每位) \$ 68
CORN PUDDING (PER GUEST)

**只供堂食 | FOR DINE-IN ONLY

F

木桶豆腐花 (兩位用) \$ 55
SWEETENED TOFU CUSTARD IN WOODEN BUCKET (FOR 2 GUESTS)

**製作需時20分鐘 | PLEASE ALLOW 20 MINUTES OF PREPARATION TIME

**只供堂食 | FOR DINE-IN ONLY

D | SB

龍 米奇雙色凍餅 (各一件) \$ 55
菠蘿 | 開心果抹茶豆蓉

DUO MICKEY'S SNOWY CAKE (1 PC EACH)
PINEAPPLE | PISTACHIO, MATCHA AND MUNG BEAN PASTE

D | F | G | PN

生日快樂布甸 (每位) \$ 55
桃蓉 · 牛奶 · 白朱古力

BIRTHDAY PUDDING (PER GUEST)
PEACH PURÉE, MILK, WHITE CHOCOLATE DOME

D | F

雪燕南瓜燉蛋 (每位) \$ 55
STEAMED EGG WITH GUM TRAGACANTH AND PUMPKIN (PER GUEST)

E

雪燕楊枝甘露 (每位) \$ 55
MANGO SAGO WITH POMELO AND GUM TRAGACANTH (PER GUEST)

D

湘蓮陳皮紅豆沙 (每位) \$ 55
RED BEAN SOUP WITH AGED MANDARIN PEEL AND LOTUS SEEDS (PER GUEST)



素菜類 VEGETARIAN



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頭盤及冷菜

APPETIZERS



龍	柚子醋青瓜海蜆頭 MARINATED JELLYFISH AND CUCUMBERS WITH YUZU VINEGAR	\$ 198
	E F G PN SB	
	五香滷水鵝 FIVE-SPICE MARINATED GOOSE	\$ 198
	E G SB	
龍	五香滷水頂鴿 (每隻) FIVE-SPICE MARINATED PIGEON (EACH)	\$ 188
	E G PN SB SF	
	青瓜麻香金錢展 BEEF SHIN WITH CUCUMBERS IN SICHUAN SPICY SAUCE	\$ 158
	E G PN SB SF	
	鎮江水晶肴肉 CHILLED PORK BELLY IN ASPIC CUBES WITH ZHENJIANG VINEGAR	\$ 138
	E F G SB	
	涼拌麻辣雞絲粉皮 CHILLED SHREDDED CHICKEN WITH MUNG BEAN NOODLE IN SPICY SAUCE	\$ 98
	E G SB	



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明爐燒烤 BARBECUE SPECIALTY



龍 乳豬燒味拼盤 \$ 368
SUCKLING PIG AND BARBECUE PLATTER

E | G | PN | SB

明爐燒乳豬 ROASTED SUCKLING PIG

E | G | PN | SB

蜜汁叉燒 HONEY-GLAZED BARBECUE PORK

E | G | PN | SB | SF

瑤柱清遠香妃雞 POACHED QINGYUAN CHICKEN IN CONPOY SAUCE

即燒明爐乳豬

ROASTED SUCKLING PIG

E | G | PN | SB

全隻 WHOLE \$1688

半隻 HALF \$ 888

例牌 STANDARD \$ 468

瑤柱清遠香妃雞

POACHED QINGYUAN CHICKEN IN CONPOY SAUCE

G | PN | SB | SF

全隻 WHOLE \$ 388

半隻 HALF \$ 198

梅子醬燒鴨

ROASTED MARINATED DUCK IN PLUM SAUCE

E | G | PN | SB

全隻 WHOLE \$ 768

半隻 HALF \$ 388

例牌 STANDARD \$ 198

蜜汁叉燒

HONEY-GLAZED BARBECUE PORK

E | G | PN | SB | SF

例牌 STANDARD \$ 168



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湯羹類 (每位)

SOUP (PER GUEST)



「廿味」草本老火燉湯 (四至六位用)

\$ 398

DOUBLE-BOILED 20-DELIGHTS SOUP (FOR 4-6 GUESTS)

乾海底椰, 夏威夷果仁, 甘筍, 姬松茸, 雪耳, 蟲草花, 椰子, 乾羊肚菌, 腰果
杞子, 圓肉, 蘋果, 青蘋果, 薏米, 紅棗, 合桃, 雪蓮子, 桃膠, 栗子, 淮山
DRIED SEA COCONUT, MACADAMIA NUT, CARROT, AGARICUS BLAZEI, SNOW FUNGUS, CORDYCEPS FLOWER
COCONUT, DRIED MOREL MUSHROOM, CASHEW NUT, WOLFBERY, DRIED LONGAN, APPLE, GREEN APPLE, BARLEY
RED DATES, WALNUT, HONEY LOCUST SEED, PEACH RESIN, CHESTNUT, CHINESE YAM

**只供堂食 | FOR DINE-IN ONLY

PN |

冬瑤花膠燉海螺

\$ 168

DOUBLE-BOILED FISH MAW, SEA WHELK AND WINTER MELON BROTH

E | F | G | SB | SF

三寶扎鮮鮑燉乳鴿

\$ 138

三寶扎 - 陳皮, 橄欖, 禾稈草

DOUBLE-BOILED PIGEON AND ABALONE BROTH
AGED MANDARIN PEEL, OLIVE, STRAW

E | G | SB | SF

紅燒龍皇帶子羹

\$ 138

BRAISED LOBSTER AND SCALLOPS BROTH

E | G | PN | SB

黑松露花膠蟹肉羹

\$ 128

BRAISED FISH MAW, BLACK TRUFFLE AND CRABMEAT BROTH

E | F | G | SB | SF

中式季節湯水

\$ 88

SOUP OF THE SEASON

E | G | SB | SF



素菜類 VEGETARIAN



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海鮮類 SEAFOOD



蘆筍百合炒龍躉球

WOK-FRIED GAROUPA FILLETS WITH ASPARAGUS AND LILY BULBS

*可持續海鮮 SUSTAINABLE SEAFOOD

E | F | G | SB | SF

\$ 408



花椒荷香蒸龍躉球

STEAMED GAROUPA FILLETS ON LOTUS LEAF WITH SICHUAN PEPPER

*可持續海鮮 SUSTAINABLE SEAFOOD

E | F | G | SB

\$ 388

龍蝦麻婆豆腐

MAPO TOFU WITH DICED LOBSTER

E | G | SB | SF

\$ 388

蘆筍腰果炒帶子

WOK-FRIED SCALLOPS WITH ASPARAGUS AND CASHEW NUTS

E | G | PN | SB | SF

\$ 348



自家製香辣銀魚醬炒蝦球

WOK-FRIED PRAWNS IN HOUSE-MADE SPICY ANCHOVY SAUCE

E | F | G | PN | SB | SF

\$ 298

西蘭花百合炒蝦球

WOK-FRIED PRAWNS WITH BROCCOLI AND LILY BULBS

E | G | SB | SF

\$ 268



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豬·牛及家禽類
PORK, BEEF AND POULTRY



龍 鬼馬鮮果甜酸雞球 \$ 268

鬼馬 - 油條 · 蝦膠

SWEET AND SOUR CHICKEN AND SHRIMP MOUSSE
STUFFED IN FRIED DOUGH STICKS

E | G | SB | SF

紅袍辣子雞 \$ 268

WOK-FRIED SICHUAN SPICY STYLE CHICKEN CUBE

E | G | PN | SB | SF

鴛鴦雲耳蒸雞 \$ 268

STEAMED CHICKEN WITH MOREL MUSHROOMS AND BLACK FUNGUS

E | G | SB | SF



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豬·牛及家禽類 PORK, BEEF AND POULTRY



- 龍** 川味水煮牛小排 \$ 328
BRAISED BEEF SHORT RIBS IN SICHUAN SPICY BROTH
E | G | PN | SB | SF
- 豉油珍菌爆牛小排 \$ 288
WOK-FRIED BEEF SHORT RIBS AND ASSORTED MUSHROOMS WITH SOY SAUCE
E | G | SB | SF
- 冰梅櫻角骨 \$ 248
SPARE RIBS WITH PLUM SAUCE AND BLACK OLIVE
E | G | SB | SF
- 紫蘿咕嚕肉 \$ 228
SWEET AND SOUR PORK WITH PINEAPPLE AND PICKLED GINGER
E | G | PN | SB | SF
- 龍** 自家製香辣銀魚醬福花小炒肉 \$ 198
WOK-FRIED PORK BELLY WITH CAULIFLOWER IN HOUSE-MADE SPICY ANCHOVY SAUCE
E | F | G | PN | SB | SF
- 遠年菜脯蒸肉餅 \$ 188
STEAMED PORK PATTY WITH PRESERVED TURNIPS
E | G | SB | SF



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石窩及煲仔類

CASSEROLE

**只供堂食 | FOR DINE-IN ONLY



- 龍 鮑魚花膠一品煲** \$ 368
 ABALONE WITH FISH MAW AND SHIITAKE MUSHROOMS IN CASSEROLE
 E | F | G | SB | SF
- 紫洋葱石窩茶樹菇爆牛小排** \$ 318
 BEEF SHORT RIBS WITH AGERITA AND PURPLE ONIONS IN CASSEROLE
 E | G | SB | SF
- 青葱沙薑鮑魚雞煲** \$ 308
 ABALONE AND CHICKEN WITH GREEN ONIONS AND SAND GINGER IN CASSEROLE
 E | G | SB | SF
- 龍 彩茄紅酒燜牛肋條** \$ 288
 BRAISED BEEF RIBS AND TOMATOES WITH RED WINE IN CASSEROLE
 E | G | SB | SF
- 紅燒豆腐龍躉頭腩煲** \$ 288
 BAKED GIANT GAROUPA WITH BEAN CURD IN CASSEROLE
 E | F | G | SB | SF
- 龍 海皇盒沙豆腐** \$ 268
 SEAFOOD WITH TOFU AND SALTED EGG YORK
 E | G | SB | SF



龍 廚師推介 SIGNATURE DISHES

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蔬菜及素食餐點

VEGETABLES AND VEGETARIAN DISH



- 瑤桂花膠浸菜苗 \$ 238
SIMMERED SEASONAL VEGETABLES WITH FISH MAW AND CONPOY
E | F | G | SB | SF
- 竹笙雜菌燒豆腐 \$ 188
BRAISED BEAN CURD WITH BAMBOO PITHS AND MUSHROOMS
E | G | SB | SF
- 地三鮮 \$ 168
青椒·茄子·薯仔
DISANXIAN
GREEN PEPPER, EGGPLANT, POTATO
E | P | SB | SF
- 松子素菜粒炒飯 \$ 228
FRIED RICE WITH PINE NUTS AND VEGETABLES
E | PN | SB |
- 豉油皇素鮑炒麵 \$ 188
WOK-FRIED EGG NOODLES WITH MOCK ABALONE IN PREMIUM SOY SAUCE
E | G | SB |
- 糖醋咕嚕豆腐 \$ 188
SWEET AND SOUR BEAN CURD
SB |
- 是日時蔬 \$ 168
蒜茸炒 | 白灼 | 清炒
SEASONAL VEGETABLES
WOK-FRIED WITH GARLIC | POACHED | STIR-FRIED
- 竹笙粟米豆腐羹 (每位) \$ 88
SWEET CORN SOUP WITH TOFU AND BAMBOO PITHS (PER GUEST)
E |



素菜類 VEGETARIAN



廚師推介 SIGNATURE DISHES

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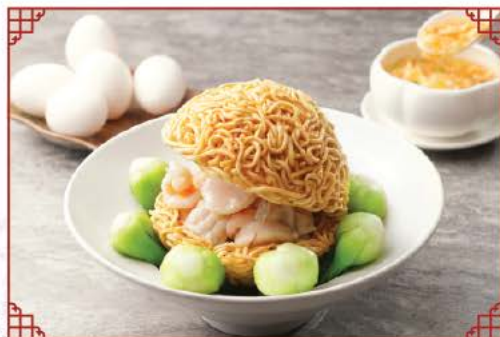
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飯·麵及粥類 RICE, NOODLES AND CONGEE



- 龍** 雲龍軒炒飯 \$ 298
龍蝦·瑤柱·蟹肉
DRAGON WIND FRIED RICE
LOBSTER, CRISPY CONPOY, CRABMEAT
E | G | SB | SF
- 乾燒蟹肉伊麵 \$ 258
BRAISED CRABMEAT E-FU NOODLES
E | G | SB | SF
- 龍** 滑蛋海鮮脆伊麵 \$ 248
CRISPY E-FU NOODLES WITH SEAFOOD AND SCRAMBLED EGGS
E | G | SB | SF
- 老菜脯香芋臘味炒飯 \$ 218
FRIED RICE WITH CHINESE PRESERVED MEATS, TARO AND PRESERVED TURNIPS
E | G | SB | SF
- 富豪鮑魚炒飯 (每位) \$ 148
蟹肉·瑤柱
FRIED RICE WITH WHOLE ABALONE (PER GUEST)
CRABMEAT, CONPOY
E | G | SB | SF
- 甫魚鮮蝦雲吞湯麵 (每位) \$ 118
EGG NOODLES WITH WONTONS IN DRIED FLATFISH SOUP (PER GUEST)
E | G | PN | SB | SF
- 潮式番薯粥 (每位) \$ 40
CHIUCHOW STYLE SWEET POTATO CONGEE (PER GUEST)



素菜類 VEGETARIAN



廚師推介 SIGNATURE DISHES

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兒童套餐 KIDS' MEAL



11歲或以下之兒童套餐 FOR KIDS AGED 11 OR BELOW

蜜汁叉燒

HONEY-GLAZED
BARBECUE PORK

E | G | PN | SB | SF

粟米海鮮羹

SEAFOOD
AND SWEET CORN SOUP

E | G | SB | SF

紫菜沙律雞中寶

CHICKEN NUGGETS
WITH SEAWEED SALAD

D | E | G | PN | SB

米奇鮮菇菜飯

STEAMED VEGETABLES RICE
WITH MUSHROOMS IN MICKEY SHAPE



甜粟米布甸

CORN
PUDDING

F

配鮮奶或果汁

WITH FRESH MILK OR JUICE

每位 \$168 PER GUEST



素菜類 VEGETARIAN

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雲彩晚市套餐

VIBRANCE DINNER SET



雲龍軒迎賓前菜 DRAGON WIND WELCOME APPETIZER

鎮江水晶肴肉，柚子青瓜海蜆頭

CHILLED PORK BELLY IN ASPIC CUBES WITH ZHENJIANG VINEGAR
MARINATED JELLYFISH AND CUCUMBERS WITH YUZU VINEGAR

E | F | G | SB

E | F | G | PN | SB

湯 SOUP

中式季節湯水

SOUP OF THE SEASON

E | G | SB | SF

主菜 MAIN DISH

西蘭花百合炒蝦球

WOK-FRIED PRAWNS WITH BROCCOLI AND LILY BULBS

E | G | SB | SF

川味水煮牛小排

BRAISED BEEF SHORT RIBS IN SICHUAN SPICY BROTH

E | G | PN | SB | SF

鴛鴦雲耳蒸雞

STEAMED CHICKEN WITH MOREL MUSHROOMS AND BLACK FUNGUS

E | G | SB | SF

瑤桂花膠浸菜苗

SIMMERED SEASONAL VEGETABLES WITH FISH MAW AND CONPOYS

E | F | G | SB | SF

主食 MAIN DISH

食瑤海鮮炒飯

FRIED RICE WITH CONPOY AND SEAFOOD

E | G | SB | SF

精美甜點 DESSERT

雪燕楊枝甘露，奶皇菠蘿包

MANGO SAGO WITH POMELO AND GUM TRAGACANTH

PINEAPPLE CUSTARD BUN

D

D | E | G

\$1688

(四位用 FOR 4 GUESTS)

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軒逸晚市套餐

PEACE DINNER SET



零龍軒迎賓前菜 DRAGON WIND WELCOME APPETIZER

蜜汁叉燒，鎮江水晶肴肉，柚子青瓜海蜆頭

HONEY-GLAZED BARBECUE PORK

CHILLED PORK BELLY IN ASPIC CUBES WITH ZHENJIANG VINEGAR

MARINATED JELLYFISH AND CUCUMBERS WITH YUZU VINEGAR

E | G | PN | SB | SF

E | F | G | SB

E | F | G | SB

湯 SOUP

三寶丸鮮鮑燉乳鴿 三寶丸 - 陳皮，橄欖，禾稈草

DOUBLE-BOILED PIGEON AND ABALONE BROTH AGED MANDARIN PEEL, OLIVE, STRAW

E | G | SB | SF

主菜 MAIN DISH

蘆筍腰果炒帶子

WOK-FRIED SCALLOPS WITH ASPARAGUS AND CASHEW NUTS

E | G | PN | SB | SF

紫蘿咕嚕肉

SWEET AND SOUR PORK WITH PINEAPPLE AND PICKLED GINGER

E | G | SB | SF

鴛鴦雲耳蒸雞

STEAMED CHICKEN WITH MOREL MUSHROOMS AND BLACK FUNGUS

E | G | SB | SF

瑤桂花膠浸菜苗

SIMMERED SEASONAL VEGETABLES WITH FISH MAW AND CONPOYS

E | F | G | SB | SF

主食 MAIN DISH

食瑤海鮮炒飯

FRIED RICE WITH CONPOY AND SEAFOOD

E | G | SB | SF

精美甜點 DESSERT

雪燕楊枝甘露，米奇凍餅

MANGO SAGO WITH POMELO AND GUM TRAGACANTH

MICKY'S SNOWY CAKE

D

D | F | G | PN

每位 \$488 PER GUEST

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