

甜品 Dessert

05 香港迪士尼20周年 新
紀念版鮮果拿破崙
Fresh fruit napoleon
(Hong Kong Disneyland
20th Anniversary limited edition)

\$188
例 Regular

07 凍抹茶豆腐伴米妮棒棒糖 新
Chilled matcha tofu pudding with fruit &
red bean, Minnie's lollipop

\$108
每碗 Per bowl

08 夢幻甜品拼盤 新
(米奇朱古力吉士酥、米奇咖啡糕、米奇米妮啫喱、
水晶蘋果、香芒糯米糍)

Dessert platter

(Mickey's chocolate custard puff pastry, Mickey's coffee
pudding, Mickey & Minnie's jelly with fruit, Crystal apple,
Mango glutinous rice dumplings)

\$188

兩位用 For 2 persons

06 繽紛米奇 新
Mickey's mango and coffee pudding

\$108
例 Regular

公主啫喱
Princess jelly with fruit

\$88
三件 3 pieces

香芒楊枝甘露
Chilled sago cream with mango purée,
pomelo

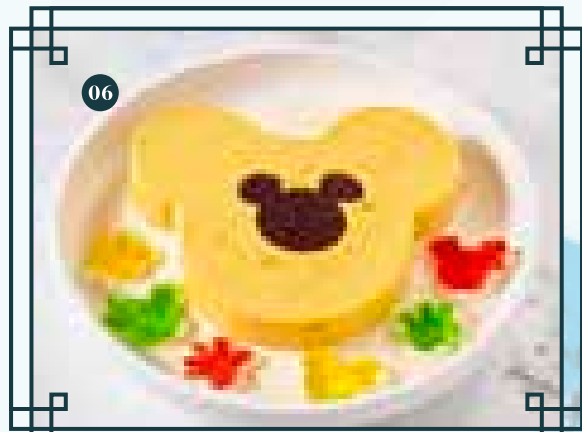
\$82
每碗 Per bowl

得意小白兔
Jumpy bunny marshmallow

\$72
三件 3 pieces

蛋白杏仁茶
Almond cream, egg white

\$65
每碗 Per bowl



新 新 New

另加茶位費、前菜費及加一服務費。相片只供參考。以上所有價格一律以港幣計算
Plus tea charge, pre-meal snacks charge & 10% service charge。Photos for reference only
All listed prices are calculated in Hong Kong Dollars

其他收費 Other Charges

茶位費 (茗茶或開水) Tea charge (Chinese tea or hot water)

• \$30 (每位 Per person)

前菜 Pre-meal snacks

• \$35 (每碟 Per small plate)

- 客人如不需前菜，請於前菜上枱前向侍應提出 If customers do not require pre-meal snacks, please notify our staff before it is served
- 每枱按人數供應前菜 Plates of pre-meal snacks are served according to the number of persons per table: 一碟 One small plate (1-5位 Persons); 兩碟 Two small plates (6-12位 Persons); 三碟 Three small plates (13位或以上 Persons or above)

• 其他附加收費如下 Additional other charges are as follows:

汁醬類 Sauce	XO醬 XO sauce \$40 (每小碟 Per small plate); 辣椒豉油 Chilli soy sauce \$25 (每小碟 Per Small Plate)
配料類 Other ingredients	指天椒 / 蒜茸 / 蒜片 / 蒜子 / 薑片 / 薑茸 / 洋葱 / 檸檬片 / 檸檬角 / 甘筍片 Chilli / Mashed garlic / Sliced garlic / Garlic / Sliced ginger / Mashed ginger / Onion / Sliced lemon / Lemon wedges / Sliced carrot \$25 (每小碟 Per small plate)
果仁類 Nuts	炸腰果 / 炸蝦片 Deep-fried cashew / Deep-fried shrimp strips \$38 (每小碟 Per small plate)
粉麵類 Noodles	轉伊麵 Change to e-fu noodles \$5 (每碗 Per bowl); \$8 (例牌 Regular)
鮮果類 Fruit	特式生果盤 Fresh fruit platter \$60 (每位 Per person); 米奇鮮果杯 Mickey Fresh fruits \$88 (每杯 Per cup)
其他 Others	外賣盒/袋 Takeaway box/bag \$1 (每個 each); 外賣餐具 Takeaway cutlery \$1 (每套 each set)

- 上述價目另加一服務費 All prices are subject to 10% service charge
- 以上所有價格一律以港幣計算 All listed prices are calculated in Hong Kong Dollar
- 個別食品如有售罄，敬請見諒 Items are subject to availability. Thank you for your kind understanding
- 餐牌以外之其它食品恕不能盡錄，如有任何需要請與侍應查詢 Please contact our staff if items out of menu are needed
- 賓客如有食物過敏或其他與健康有關的飲食限制，我們樂於與您商討及嘗試為您的特別飲食所需作出安排。For our guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests.

最低消費每位 \$150

Minimum spending of \$150 per person

PLAZA INN
廣場飯店

HOSTED BY

茶茶居

CHA CHA ROOM

前菜 Appetizer

椒鹽脆豆腐
Crispy tofu

\$92
例 Regular

豉蒜炒虎皮尖椒
Stir-fried green chilli pepper, black
bean garlic sauce

\$92
例 Regular

雨花海蜆頭
Jellyfish, sesame oil

\$98
例 Regular

刀拍醬青瓜
Cucumber, spicy sauce

\$85
例 Regular

胡麻素鴨方
Tofu sheets, sesame sauce

\$98
例 Regular

老城口水雞
Chicken, chilli sauce

\$188
例 Regular

港式燒味 Siu Mei

脆皮燒鵝皇
Roasted goose

\$228
例 Regular

\$428
半隻 Half

\$840
全隻 Whole

頭抽頻倫雞
Marinated chicken, soy sauce

\$188
例 Regular

\$255
半隻 Half

瑤柱貴妃雞
Poached chicken, conpoy sauce

\$188
例 Regular

\$255
半隻 Half

炭燒黑豚叉燒
Charcoal grilled Kurobuta pork

\$278
例 Regular

蜜汁叉燒皇
Honey-glazed barbecue pork

\$228
例 Regular

燒味拼盆
Assortments of siu mei

\$268
雙拼 Two selections

\$328
三拼 Three selections

湯羹 Soup

竹笙蟹肉燴素燕窩
Braised vegetarian bird's nest
soup, crabmeat, bamboo pith

\$138
每位 Per person

海皇粟米羹
Assorted diced seafood
and corn purée

\$98
每位 Per person

花膠鮑魚燴素翅
Braised mock shark's fin with
shredded fish maw & abalone

\$148
每位 Per person

另加茶位費、前菜費及加一服務費 · 相片只供參考 · 以上所有價格一律以港幣計算
Plus tea charge, pre-meal snacks charge & 10% service charge · Photos for reference only
All listed prices are calculated in Hong Kong Dollars

主菜 Main Course

菠蘿咕嚕肉
Sweet & sour pork, pineapple

\$248
例 Regular

懷舊中式牛柳
Pan-fried sliced beef tenderloin

\$255
例 Regular

川味彩椒蝦球
Braised prawn with mixed bell
peppers in spicy sauce

\$308
例 Regular

翡翠炒蝦球
Sautéed prawn
with vegetables

\$308
例 Regular

碧綠炒斑球
Sautéed garoupa fillets
with vegetables

\$388
例 Regular

辣子雞丁
Sautéed diced chicken with chilli

\$248
例 Regular

菜遠炒牛肉
Sautéed beef, vegetables

\$248
例 Regular

原隻鮑魚皇
Braised whole superior abalone

\$668
每隻約150g approx. 150g each

滑蛋炒蝦仁
Sautéed shrimp, scrambled egg

\$238
例 Regular

貴妃脆蝦球
Crispy prawns,
mango mayonnaise sauce

\$268
例 Regular

粟米脆炸鱈魚塊
Deep-fried toothfish fillets in sweet
corn sauce

\$368
例 Regular

西蘭花帶子炒蝦仁
Stir-fried broccoli, prawns, scallops

\$288
例 Regular

豉蒜涼瓜炆龍躉斑腩
Braised garoupa fillets with bitter
melon in black bean garlic sauce

\$248
例 Regular

拍蒜清炒青蔬
Sautéed vegetables, garlic

\$178
例 Regular



賓客如有食物過敏或其他與健康有關的飲食限制，我們樂於與您商討及嘗試為您特別飲食所需作出安排
For our guest with food allergies or other health-related dietary restrictions,
we are happy to discuss and attempt to accommodate your special dietary requests.

鮮冬菇扒翡翠苗
Braised vegetable,
Chinese mushrooms

\$208
例 Regular

川味麻婆豆腐
Mapo tofu, minced beef

\$198
例 Regular

薑汁炒芥蘭遠
Sautéed Chinese kale,
ginger sauce

\$178
例 Regular

濃湯花膠絲瑤柱浸翡翠苗
Poached vegetables in broth,
fish maw, conpoy

\$218
例 Regular

米奇咕嚕素千層
Mickey's bean curd sheet in
sweet & sour sauce

\$188
例 Regular



飯麵 Rice . Noodles

老茶居乾炒牛河
Stir-fried flat rice noodles, beef

\$238
例 Regular

韭黃乾燒伊麵
Braised e-fu noodles,
mushrooms, chives

\$228
例 Regular

揚州炒飯
Fried rice, shrimps, diced pork

\$238
例 Regular

雞球兩面黃
Crispy noodles, chicken

\$248
例 Regular

鮑粒雞粒燴飯
Braised rice, diced abalone
and chicken

\$255
例 Regular

鮮蝦雲吞麵
Shrimp wonton noodles

\$125
每碗 Per bowl

台式紅燒牛肉麵
Braised beef noodles in soup

\$125
每碗 Per bowl

白飯/白粥
Rice / Congee

\$30
每碗 Per bowl

新 New

辣 Spicy

前菜 Appetizer

- ☐ 刀拍醬青瓜 
Cucumber,
spicy sauce
\$85
- ☐ 雨花海蜆頭
Jellyfish, sesame oil
\$98
- ☐ 豉蒜炒虎皮尖椒 
Stir-fried green chilli pepper
with black bean garlic sauce
\$92
- ☐ 老城口水雞 
Chicken, chilli sauce
\$188
- ☐ 胡麻素鴨方
Tofu sheets,
sesame sauce
\$98
- ☐ 椒鹽脆豆腐
Golden tofu
\$92



港式燒味 Siu Mei

- ☐ 脆皮燒鵝皇
Roasted goose
\$228 例 Regular
- ☐ 蜜汁叉燒皇
Honey-glazed
barbecue pork
\$228 例 Regular
- ☐ 炭燒黑豚叉燒
Charcoal grilled
Kurobuta pork
\$278 例 Regular
- ☐ 頭抽頻倫雞
Marinated chicken,
soy sauce
\$188 例 Regular
\$255 半隻 Half
- ☐ 瑤柱貴妃雞
Poached chicken,
conpoy sauce
\$188 例 Regular
\$255 半隻 Half
- ☐ 燒味拼盆
Assortments of siu mei
\$268 雙拼 Two selections
\$328 三拼 Three selections

甜品 Dessert



- ☐ 香港迪士尼20周年
紀念版鮮果拿破崙
Fresh fruit napoleon
(Hong Kong Disneyland 20th
Anniversary limited edition)
\$188 例 Regular



- ☐ 公主啫喱
Princess jelly, fruit
\$88 三件 3 pieces



- ☐ 蛋白杏仁茶
Almond cream, egg white
\$65 每碗 Per bowl



- ☐ 繽紛米奇
Mickey's mango and
coffee pudding
\$108 例 Regular



- ☐ 香芒楊枝甘露
Chilled sago cream,
mango purée, pomelo
\$82 每碗 Per bowl



- ☐ 凍抹茶豆腐伴米妮棒棒糖
Chilled matcha tofu pudding
with fruit & red bean,
Minnie's lollipop
\$108 每碗 Per bowl

其他收費 Other Charges

茶位費 (茗茶或開水) Tea charge (Chinese tea or hot water)
• \$30 (每位 Per person)

前菜 Pre-meal snacks
• \$35 (每碟 Per small plate)

• 客人如不需前菜，請於前菜上枱前向侍應提出 If customers do not require pre-meal snacks,
please notify our staff before it is served

• 每枱按人數供應前菜 Plates of pre-meal snacks are served according to the number of
persons per table : 一碟 One small plate (1-5位 Persons) : 兩碟 Two small plates (6-12位
Persons) : 三碟 Three small plates (13位或以上 Persons or above)

• 其他附加收費如下 Additional other charges are as follows :

汁醬類 Sauce	XO醬 XO sauce \$40 (每小碟 Per small plate) : 辣椒豉油 Chilli soy sauce \$25 (每小碟 Per Small Plate)
配料類 Other ingredients	指天椒 / 蒜茸 / 蒜片 / 蒜子 / 薑片 / 薑茸 / 洋葱 / 檸檬片 / 檸檬角 / 甘筍片 Chilli / Mashed garlic / Sliced garlic / Garlic / Sliced ginger / Mashed ginger / Onion / Sliced lemon / Lemon wedges / Sliced carrot \$25 (每小碟 Per small plate)
果仁類 Nuts	炸腰果 / 炸蝦片 Deep-fried cashew / Deep-fried shrimp strips \$38 (每小碟 Per small plate)
粉麵類 Noodles	轉伊麵 Change to e-fu noodles \$5 (每碗 Per bowl) : \$8 (例牌 Regular)
鮮果類 Fruit	特式生果盤 Fresh fruit platter \$60 (每位 Per person) : 米奇鮮果杯 Mickey Fresh fruits \$88 (每杯 Per cup)
其他 Others	外賣盒/袋 Takeaway box/bag \$1 (每個 Each) : 外賣餐具 Takeaway cutlery \$1 (每套 Each set)

• 上述價目另加一服務費 All prices are subject to 10% service charge

• 以上所有價格一律以港幣計算 All listed prices are calculated in Hong Kong Dollar

• 個別食品如有售罄，敬請見諒 Items are subject to availability. Thank you for your kind understanding

• 餐牌以外之其它食品恕不能盡錄，如有任何需要請與侍應查詢 Please contact our staff if items
out of menu are needed

• 賓客如有食物過敏或其他與健康有關的飲食限制，我們樂於與您商討及嘗試為您的特別飲食所
需作出安排。For our guests with food allergies or other health-related dietary restrictions,
we are happy to discuss and attempt to accommodate your special dietary requests.

最低消費每位 \$150
Minimum spending of \$150 per person

PLAZA INN
廣場飯店

HOSTED BY

茶茶居

CHA CHA ROOM

招牌名點 Signature Dim Sum



○ 竹筴狀元大蝦餃
Deluxe shrimp dumpling
\$65 每位 Per person



○ 鬼唔搭八春卷
Spring roll, shrimp
\$92 三件 3 pieces



○ 米奇流沙包
Mickey's egg custard buns
\$72 三件 3 pieces



○ 椒鹽魷魚鬚
Deep-fried squid feelers
\$98



○ 鮑魚汁炆鳳爪
Braised chicken feet, abalone sauce
\$98



○ 菜膽魚湯鮮竹卷
Steamed bean curd sheet rolls with fish soup
\$82 三條 3 pieces

招牌名點 Signature Dim Sum



○ 蜆蚶酥炸鯪魚球
Golden mud carp balls, clam sauce
\$98

○ 香菇雞包仔
Steamed chicken & mushroom bun
\$72 三件 3 pieces

點心 Dim Sum

○ 北菇棉花雞
Steamed chicken, fish tripe, mushroom
\$78

○ 鮮竹牛肉球
Steamed minced beef balls
\$68 三件 3 pieces

○ 五香炆牛雜
Braised ox offal, tendon & tripe in five flavored spices
\$98

○ 田園素粉果
Steamed vegetarian dumpling
\$68 三件 3 pieces

○ 欖豉蒸排骨
Steamed spare rib, preserved olive
\$72



○ 原隻鮑魚荷葉飯
Steamed rice wrapped with lotus leaf, abalone
\$98 每位 Per person

○ 筍尖鮮蝦餃
Shrimp dumpling, bamboo shoot
\$82 三件 3 pieces

○ 米奇香煎蘿蔔糕
Mickey's turnip cake
\$62 三件 3 pieces

○ 米奇玫瑰椰汁軟糕
Mickey's steamed coconut & rose cake
\$65 兩件 2 pieces

○ 帶子蒸燒賣
Steamed shrimp & pork dumpling, scallop
\$78 三件 3 pieces

○ 鬆脆雞蛋撻
Baked egg tart
\$65 三件 3 pieces



主食 Rice . Noodles

○ 翡翠蝦仁炒飯
Fried rice, shrimp, vegetable
\$238 例 Regular

○ 鮮蝦雲吞麵
Shrimp wonton noodles
\$125 每碗 Per bowl

○ 韭黃乾燒伊麵
Braised e-fu noodles, mushrooms, chives
\$228 例 Regular

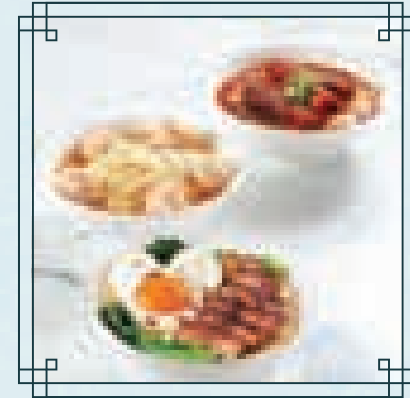
○ 老茶居乾炒牛河
Stir-fried flat rice noodles, beef
\$238 例 Regular

○ 白飯/白粥
Rice / Congee
\$30 每碗 Per bowl

煲仔飯 . 粥 Clay Pot Rice . Congee

○ 瑤柱粟米魚肚粥
Congee, conpoy, corn, fish maw
\$75

○ 皮蛋瘦肉粥
Congee, preserved egg, pork
\$75



○ 台式紅燒牛肉麵
Braised beef noodles in soup
\$125 每碗 Per bowl

○ 黑豚米奇煎蛋飯
Kurobuta pork rice, pan-fried Mickey's egg
\$168 每碗 Per bowl

○ 鮑粒雞粒燴飯
Fried Rice, diced seafood, chicken
\$255 例 Regular

○ 鳳爪排骨煲仔飯
Clay pot rice, chicken feet, spare ribs
\$82

即拉布腸粉 Rice Roll


○ 韭黃鮮蝦腸粉
Steamed shrimp rice roll, chives
\$82 三件 3 pieces

○ 蜜汁叉燒腸粉
Steamed barbecued pork rice roll
\$78 三件 3 pieces

○ 陳皮牛肉腸粉
Steamed minced beef rice roll
\$78 三件 3 pieces



主菜 Main Course

○ 川味麻婆豆腐 
Mapo tofu, minced beef
\$198

○ 鮮冬菇扒翡翠苗
Braised vegetable, Chinese mushrooms
\$208

○ 濃湯花膠絲瑤柱浸翡翠苗
Poached vegetables in broth, fish maw, conpoy
\$218



○ 拍蒜清炒時蔬
Sautéed vegetables with garlic
\$178

○ 薑汁炒芥蘭遠
Sautéed Chinese kale, ginger sauce
\$178

• 另加茶位費、前菜費及加一服務費 • 以上所有價格一律以港幣計算 • 相片只供參考
• Plus tea charge, pre-meal snacks charge and 10% service charge
• All listed prices are calculated in Hong Kong Dollar • Photos for reference only

PLAZA INN

廣場飯店

HOSTED BY

翠園

JADE GARDEN

碧綠炒斑球
Sautéed garoupa fillets with vegetables

\$388
例·regular



SIGNATURE DISHES

必點推介

明爐燒鵝皇
Roasted goose

\$228
例·regular

\$428
半隻·half

\$840
一隻·whole



另加茶位費、前菜費及加一服務費 · 相片只供參考 · 以上所有價格一律以港幣計算
Plus tea charge, pre-meal snacks charge & 10% service charge · Photos for reference only
All listed prices are calculated in Hong Kong Dollars

點心 Dim Sum

三式燒賣
鮑魚燒賣, 鮮蝦燒賣, 帶子燒賣
Steamed minced shrimp
& pork dumpling trio
Steamed minced shrimp & pork dumpling
topped with abalone, shrimp & scallop
\$108
各一件 · 1 piece of each

三式蒸餃
鮮蝦餃, 菜苗餃, 帶子餃
Steamed dumpling trio
Shrimp & bamboo pith, Conpoy, shrimp
& vegetable, Scallop, shrimp & bamboo pith
\$98
各一件 · 1 piece of each

花膠瑤柱灌湯餃
Fish maw & conpoy
dumpling in soup
\$102
每位 · per person

碧綠帶子菜苗餃
Steamed vegetable
& scallop dumplings
\$82
三件 · 3 pieces



菜膽魚湯鮮竹卷
Steamed bean curd sheet rolls
with fish soup

竹笙狀元大蝦餃
Deluxe shrimp dumpling
\$65
每位 · per person

菜膽魚湯鮮竹卷 **新**
Steamed bean curd sheet rolls
with fish soup
\$82
三件 · 3 pieces

唐老鴨菜肉包
Donald's pork & vegetables bun
\$85
三件 · 3 pieces

蜜汁叉燒包
Steamed barbecued pork bun
\$72
兩件 · 2 pieces

米妮雞粒撻
Minnie's diced chicken tart
\$95
三件 · 3 pieces



米妮雞粒撻
Minnie's diced chicken tart

新 新 New

供應至下午5時 Available until 5:00pm

另加茶位費、前菜費及加一服務費 · 相片只供參考 · 以上所有價格一律以港幣計算
Plus tea charge, pre-meal snacks charge & 10% service charge • Photos for reference only
All listed prices are calculated in Hong Kong Dollars

點心 Dim Sum

黑毛豬焗叉燒酥
Barbecued Iberico pork puff
\$88
三件 · 3 pieces

炸釀阿拉斯加蟹鉗
Deep-fried Alaska crab claw
\$108
三件 · 3 pieces

米奇炸蘿蔔糕 **新**
Deep-fried Mickey's turnip cake
\$88
三件 · 3 pieces

雪燕雞蛋撻 **新**
Baked egg tarts
with vegetarian bird's nest
\$68
三隻 · 3 pieces

韭菜炸春餅 **新**
Deep-fried chive spring rolls
\$82
兩件 · 2 pieces



米奇炸蘿蔔糕
Deep-fried Mickey's turnip cake

脆脆海皇腸 **新**
Crispy diced seafood rice rolls
\$88
一份 · per portion

翡翠帶子腸粉
Steamed rice rolls with scallop
& vegetables
\$108
三件 · 3 pieces

鮑魚柚皮扣鳳爪
Steamed chicken feet
with abalone & pomelo skin
\$108
一份 · per portion



唐老鴨菜肉包
Donald's pork & vegetables bun

供應至下午5時 Available until 5:00pm

另加茶位費、前菜費及加一服務費 · 相片只供參考 · 以上所有價格一律以港幣計算
Plus tea charge, pre-meal snacks charge & 10% service charge • Photos for reference only
All listed prices are calculated in Hong Kong Dollars

燒味 Siu Mei

炭燒黑豚叉燒
Charcoal grilled Kurobuta pork
\$278
例·regular

頭抽頻倫雞
Marinated chicken in soy sauce
\$188 **\$255**
例·regular 半隻·half

瑤柱貴妃雞
Poached chicken in conpoy sauce
\$188 **\$255**
例·regular 半隻·half

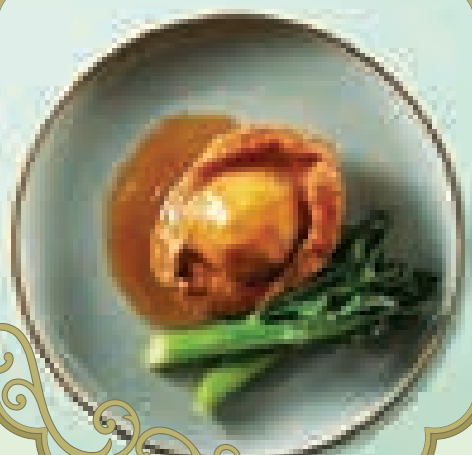
燒味拼盆
Assortments of siu mei
\$268 **\$328**
雙拼·two selections 三拼·three selections

蜜汁叉燒皇
Honey-glazed barbecue pork
\$228
例·regular

淮山蘆筍炒米奇蝦鬆
Sautéed Mickey's minced shrimp
with asparagus & Chinese yam



原隻鮑魚皇
Braised whole superior abalone



前菜 Appetizer

清、爽、正 **新**
冷鮑魚·海蜇頭·拍青瓜
Chilled abalone,
jellyfish with sesame oil, cucumber
\$228
例·regular

雨花海蜇頭
Jellyfish with sesame oil
\$98
例·regular

椒鹽脆豆腐
Crispy tofu
\$92
例·regular

豉蒜炒虎皮尖椒 **新**
Stir-fried green chilli pepper
with black bean sauce & garlic
\$92
例·regular

湯羹·尊尚 Soup . Premium

原隻鮑魚皇
Braised whole superior abalone
\$668
每隻約150g·approx. 150g each

蟹肉粟米羹
Crabmeat & corn purée
\$98
每位·per person

花膠鮑魚燴素翅
Braised mock shark's fin
with shredded fish maw & abalone
\$148
每位·per person

紅燒海皇燴素燕窩 **新**
Braised diced seafood
with vegetarian bird's nest
\$138
每位·per person

水煮魚片
Stewed sea bass fillet
with pungent sauce



海鮮 Seafood

淮山蘆筍炒米奇蝦鬆 **新**
Sautéed Mickey's minced shrimp
with asparagus & Chinese yam
\$278
例·regular

蔥燒鱈魚件 **新**
Roasted toothfish fillets with scallion
\$368
例·regular

乾煎大蝦碌
Pan-fried prawns
\$298
例·regular

滑蛋炒蝦仁
Sautéed shrimps
with scrambled egg
\$238
例·regular

X.O. 醬帶子蝦仁 **新**
Sautéed shrimps
with scallop in X.O. sauce
\$288
例·regular

川味彩椒蝦球 **新**
Braised prawn with
mixed bell peppers in spicy sauce
\$308
例·regular

豉蒜涼瓜炆龍躉斑腩
Braised garoupa fillets
with bitter melon in
black bean garlic sauce
\$248
例·regular

水煮魚片 **新**
Stewed sea bass fillet
with pungent sauce
\$298
例·regular

新 新 New **辣** Spicy

另加茶位費、前菜費及加一服務費 · 相片只供參考 · 以上所有價格一律以港幣計算
Plus tea charge, pre-meal snacks charge & 10% service charge · Photos for reference only
All listed prices are calculated in Hong Kong Dollars

另加茶位費、前菜費及加一服務費 · 相片只供參考 · 以上所有價格一律以港幣計算
Plus tea charge, pre-meal snacks charge & 10% service charge · Photos for reference only
All listed prices are calculated in Hong Kong Dollars

家禽・肉類
Poultry

鮮蘆筍炒安格斯牛
Sautéed Angus beef with asparagus
\$298
例・regular

當紅炸子雞
Deep-fried crispy chicken
\$278 **\$498**
半隻・half 一隻・whole

辣子雞丁  **新**
Spicy diced chicken
\$248
例・regular

菠蘿咕嚕肉
Sweet & sour pork
with pineapple
\$248
例・regular

羊肚菌素燒豆腐
Braised deep-fried tofu
with moral mushroom & vegetables



青菜・豆腐
Vegetable

米奇蝦籽豆腐
Braised Mickey's tofu
with shrimp roe & broccoli
\$208
例・regular

羊肚菌素燒豆腐 **新**
Braised deep-fried tofu
with moral mushroom & vegetables
\$208
例・regular


上湯杞子浸菜遠
Poached vegetables
with wolfberry in broth
\$208
例・regular

拍蒜清炒青蔬
Sautéed vegetables with garlic
\$178
例・regular

鮮蟲草花銀芽翡翠苗
Stir-fried pea sprouts, cordyceps
flowers & bean sprouts
\$218
例・regular

當紅炸子雞
Deep-fried crispy chicken



新 新 New  辣 Spicy

另加茶位費、前菜費及加一服務費・相片只供參考・以上所有價格一律以港幣計算
Plus tea charge, pre-meal snacks charge & 10% service charge • Photos for reference only
All listed prices are calculated in Hong Kong Dollars

飯麵・主食
Rice・Noodles

米奇炒飯
Fried rice with crabmeat, smoked
salmon, crab roe & egg
\$255
例・regular

醬油安格斯牛肉炒飯
Fried rice with Angus beef
\$248
例・regular

乾燒伊麵
Braised e-fu noodles
with mushrooms
\$228
例・regular

滑蛋蝦仁炒河粉
Fried flat rice noodles
with egg & shrimp
\$248
例・regular

米奇炒飯
Fried rice with crabmeat,
smoked salmon, crab roe & egg



XO醬雜菌炒魚麵 
Fried fish noodles with mixed
mushrooms & XO sauce
\$248
例・regular

鮮蝦雲吞麵
Shrimp wonton noodles
\$125
每碗・per bowl

紅燒牛肉麵
Braised beef noodles in soup
\$125
每碗・per bowl

白飯/白粥
Rice / Congee
\$30
每碗・per bowl

鮮蘆筍炒安格斯牛
Sautéed Angus beef
with asparagus



另加茶位費、前菜費及加一服務費・相片只供參考・以上所有價格一律以港幣計算
Plus tea charge, pre-meal snacks charge & 10% service charge • Photos for reference only
All listed prices are calculated in Hong Kong Dollars

甜品 Dessert

- 01 香港迪士尼20周年紀念版
鮮果拿破崙 **新**
Fresh fruit napoleon
(Hong Kong Disneyland
20th Anniversary limited edition)
\$188
例·regular

- 04 夢幻甜品拼盤 **新**
(米奇朱古力吉士酥、米奇咖啡糕、
米奇米妮啱喱、水晶蘋果、香芒糯米糍)
Dessert platter
(Mickey's chocolate custard puff pastry,
Mickey's coffee pudding,
Mickey & Minnie's jelly with fruit, Crystal apple,
Mango glutinous rice dumplings)
\$188
兩位用·for 2 persons

- 02 布魯托芒果布甸
Pluto's mango pudding
with jelly
\$98
一份·per portion

藍莓奶凍
Blueberry pudding
\$75
每碗·per bowl

- 03 香芒糯米糍 **新**
Mango glutinous
rice dumpling
\$88
三件·3 pieces

蛋白杏仁茶
Almond cream,
egg white
\$65
每碗·per bowl

香芒楊枝甘露
Chilled sago cream with
mango purée, pomelo
\$82
每碗·per bowl

米奇朱古力吉士酥
Mickey's chocolate
custard puff pastry
\$88
三件·3 pieces



新 新 New

其他收費 OTHER CHARGES

茶位費(茗茶及開水) Tea Charge (Chinese Tea & Hot Water) \$30 (每位 per person)

前菜 Pre-meal Snacks \$35 (每碟 per small plate)

客人如不需前菜，請於前菜上枱前向侍應提出
If customers do not require pre-meal snacks, please notify our staff before it is served

每枱按人數供應前菜 Plates of pre-meal snacks are served according to the number of persons per table;
一碟 one small plate (1-5位 persons); 兩碟 two small plates (6-12位 persons);
三碟 three small plates (13位或以上 persons or above)

其他附加收費如下 Additional other charges are as follows :

汁醬類 Sauce	X.O.醬 X.O. Sauce \$40 (每小碟 Per Small Plate); 辣椒豉油 Chilli Soy Sauce \$25 (每小碟 Per Small Plate)
配料類 Other ingredients	指天椒 / 蒜茸 / 蒜片 / 蒜子 / 薑片 / 薑茸 / 洋蔥 / 檸檬片 / 檸檬角 / 甘筍片 Chilli / Mashed garlic / Sliced garlic / Garlic / Sliced ginger / Mashed ginger / Onion / Sliced lemon / Lemon wedges / Sliced carrot \$25 (每小碟 Per Small Plate)
果仁類 Nuts	炸腰果 / 炸蝦片 Deep-fried cashew / Deep-fried shrimp strips \$38 (每小碟 Per Small Plate)
粉麵類 Noodles	轉伊麵 Change to e-fu noodles \$5 (每碗 Per Bowl); \$8 (例 Regular)
鮮果類 Fruit	特式生果盤 Fresh Fruit Platter \$60 (每位 Per Person); 米奇鮮果杯 Mickey Fresh Fruits \$88 (每杯 Per Cup)
其他 Others	外賣盒/袋 Takeaway box/bag \$1 (每個 each); 外賣餐具 Takeaway cutlery \$1 (每套 each set)

- 上述價目另加一服務費 All prices are subject to 10% service charge
- 以上所有價格一律以港幣計算 All listed prices are calculated in Hong Kong Dollar
- 個別食品如有售罄，敬請見諒 Items are subject to availability. Thank you for your kind understanding
- 餐牌以外之其它食品恕不能盡錄，如有任何需要請與侍應查詢 Please contact our staff if items out of menu are needed
- 賓客如有食物過敏或其他與健康有關的飲食限制，我們樂於與您商討及嘗試為您的特別飲食所需作出安排 For our guests with food allergies or other health-related dietary restrictions ,we are happy to discuss and attempt to accommodate your special dietary requests.

最低消費每位 \$150
Minimum spending of \$150 per person