



園景

GARDEN VIEW
RESTAURANT

À LA CARTE

小食 APPETISER

Per Portion

酸姜皮蛋		\$6.50
Century Egg with Pickled Ginger		
肉松脆茄子		\$9.50
Crispy Eggplant topped with Chicken Floss		
七味椒盐豆腐粒		\$9.50
Deep-fried Tofu Cubes with Spicy Salt & Pepper		
金沙松化鱼皮		\$13
Crispy Fish Skin with Salted Egg Yolk		
西苑柚子软壳蟹		\$15
Crispy Soft-Shell Crab with Pomelo		
泡菜生捞海蜇汾蹄		\$15
Marinated Jellyfish and Pork Trotter with Kimchi		
椒盐白饭鱼		\$15
Crispy Whitebait with Salt and Pepper		



Chef's Recommendation



Spicy

À LA CARTE

烧烤精选

BBQ SELECTION

(*1 day advance pre-order required)

	Half	Whole
*全体大红片皮乳猪 		\$288
Garden View Signature Roasted Suckling Pig		
*樟茶鸭 / 帝皇琵琶鸭 		\$72
Tea Smoked Duck / Roasted Pipa Duck		
*人参富贵鸡		\$72
Ginseng Chicken		
*花雕贵妃鸡		\$40
Chinese Wine Imperial Chicken		
片皮北京烤鸭 		\$72
Peking Duck		
明炉烧鸭	\$32	\$62
Roasted Duck		
脆皮烧鸡	\$20	\$40
Crispy Roasted Chicken served with Prawn Crackers		
	Small	Large
烧味三拼：烧肉、叉烧拼海蜇	\$32	\$62
Barbecued Trio Combination: Roast Pork, Char Siu and Jellyfish		
烧味双拼：烧肉拼叉烧	\$27	\$54
Barbecued Dual Combination: Roast Pork and Char Siu		
脆皮烧肉	\$22	\$42
Roasted Pork Belly Cubes		
蜜汁黑豚叉烧	\$22	\$42
Honey-glazed Barbecue Iberico Pork		



Chef's Recommendation



Spicy

À LA CARTE

汤/羹类

SOUP

Per Person

红烧竹笙烩官燕 	\$52
Braised Bird's Nest Soup with Bamboo Pith in Brown Sauce	
鲜人参花胶炖天白菇汤	\$25
Double-boiled Fish Maw Soup with Fresh Ginseng and Mushroom	
瑶柱花胶炖鱼骨汤	\$25
Double-boiled Fish's Cartilage Soup with Fish Maw and Conpoy	
蟹皇蟹肉雪蛤羹	\$20
Braised Hashima Soup with Crab Roe and Crab Meat	
大虎虾酸辣羹	\$15
Hot and Sour Soup with Tiger Prawn, Shredded Wood Fungus and Mushroom	
三宝蟹肉鱼鳔羹	\$15
Braised Fish Maw Soup with Crab Meat and Three Treasures	
云腿竹笙姬茸菇炖菜胆汤	\$15
Double-boiled Agaricus Mushroom Soup with Bamboo Pith, Hunan Ham and Chinese Cabbage	

Per Pax Small Medium Large

老火炖例汤	\$9.50	\$30	\$45	\$60
Double-boiled Soup of the Day				
黄焖鱼鳔羹 	\$12	\$40	\$60	\$80
Braised Fish Maw in Yellow Supreme Stock				



Chef's Recommendation



Spicy

À LA CARTE

鲍鱼海味类

ABALONE AND SEAFOOD DELICACIES

Per Person

红烧三头鲍鱼扣海参	\$68
Braised Whole 3-head Abalone with Sea Cucumber	
鲍罗万有	\$45
Braised Seafood Treasure Pot (Min. 2 pax)	
(鲍鱼仔 Whole Baby Abalone, 冬菇 Shiitake Mushroom, 海参 Sea Cucumber, 带子 Fresh Scallop)	
蚝皇六头鲍鱼扣海参冬菇	\$38
Braised Whole 6-head Abalone with Sea Cucumber & Mushroom	
蚝皇六头鲍鱼扣鹅掌	\$40
Braised Whole 6-head Abalone with Goose Web	

Small Medium Large

鲍片扣天白菇	\$72	\$107	\$142
Sliced Abalone with Mushroom and Seasonal Greens			
海味一品鲜煲	\$62	\$92	\$122
Braised Seafood Treasure and Pork Tendon served in Claypot			
(海参 Sea Cucumber, 冬菇 Shiitake Mushroom, 蹄根 Pork Tendon, 千贝 Dried Scallop, 虾球 Prawn)			



Chef's Recommendation



Spicy

À LA CARTE

生猛海鲜类

LIVE SEAFOOD

(*2 days advance pre-order required)

Per 100g

斯里兰卡肉蟹	\$13
Live Sri Lankan Crab	

煮法配料 Preparation & Key Ingredients

- 辣椒 Chilli
- 咸蛋黄 Salted Egg Yolk
- 黑胡椒 Black Pepper
- 花雕蛋白蒸 Hua Tiao' Steamed with Egg White
- 清蒸 Steamed

Per 100g

象拔蚌	Market
Geoduck	
西澳活龙虾	\$18
Live Australian Red Lobster	
活生虾	\$11
Live Prawn	

煮法配料 Preparation & Key Ingredients:

- 刺身 Sashimi 只限象拔蚌 (for Geoduck only)
- 上汤灼 Poached with Supreme Stock
- 蒜蓉粉丝蒸 Steamed with Vermicelli and Minced Garlic
- 高汤焗 Baked in Supreme Stock
- 花雕蛋白蒸 Steamed with Hua Tiao Cooking Wine and Egg White
- XO酱炒 Sautéed with Glass Vermicelli in Spicy XO Sauce served in Claypot
- 姜葱米酒焗 Baked with Ginger and Chinese Wine served in Claypot



Chef's Recommendation



Spicy

À LA CARTE

游水海鲜类

LIVE FISH

(*2 days advance pre-order required)

Per 100g

东星斑	Market
Leopard Coral Grouper	
多宝鱼	Market
Turbot Fish	
笋壳鱼	\$13
Marble Goby 'Soon Hock'	
龙虎斑	\$12
Dragon Tiger Grouper	
巴丁鱼	\$11
Patin	

煮法配料 Preparation & Key Ingredients

- 港蒸 Steamed with Light Soy Sauce
- 油浸 Deep-fried with Light Soy Sauce
- 银耳金针菇红枣蒸 Steamed with Wood Fungus, Golden Mushroom and Red Date
- 姜丝蒸 Steamed with Minced Ginger
- 蒜子火腩焖 Braised with Roasted Pork and Garlic served in Claypot
- 干爆焖 Braised With Minced Meat, Garlic and Onion

鲈鱼扒	\$23
Sea Perch Steak – 70g	

煮法配料 Preparation & Key Ingredients

- 蒜蓉豆筋蒸 Steamed with Beancurd Sheet and Minced Garlic
- 港蒸 Steamed with Light Soy Sauce
- 杏香西施 Deep-fried with Almond Flake, Lemongrass and Plum Sauce
- 日式焗 Japan Style Baked



Chef's Recommendation



Spicy

À LA CARTE

海鲜类 SEAFOOD

		Small	Medium	Large
沙煲豉汁凉瓜焖斑头腩 Braised Grouper Head with Bittergourd in Black Bean Sauce		\$40	\$60	\$80
干爆茄子豆根斑头腩 Grouper Head with Brinjal & Beancurd Skin		\$40	\$60	\$80
顺德爆炒红斑球 Stir-fried Grouper Fillet with Pickled Olive and Garlic		\$36	\$54	\$72
油泡京葱红斑球 Stir-fried Grouper Fillet with Onion		\$36	\$54	\$72
XO酱芦笋炒带子   Sautéed Scallop with Asparagus in XO Sauce		\$48	\$72	\$96
三文鱼子芥末夏果香脆虾球 Deep-fried Prawns with Wasabi Mayonnaise Sauce, Macadamia Nut & Salmon Fish Roe		\$32	\$48	\$64
咸蛋黄金虾球  Deep-fried Prawns with Salted Egg Yolk		\$32	\$48	\$64
西施松露油炒蟹肉 Stir-fried Crab Meat with Truffle Oil		\$32	\$48	\$64
豉油皇煎生虾  Stir-fried Prawn with Supreme Soy Sauce		\$30	\$45	\$60
蟹肉野菌烩荷塘 Steamed Egg White with Crabmeat and Fresh Mushroom		\$23	\$35	\$46
椒盐香脆花枝片 Crispy Cuttlefish Salt and Pepper		\$22	\$32	\$42



Chef's Recommendation



Spicy

À LA CARTE

豚类 PORK

	Small	Medium	Large
香芋腊味黑豚肉 Stir-fried Kurobuta Pork with Taro and Chinese Sausage	\$28	\$42	\$56
蜜汁蒜片黑豚肉 Stir-fried Kurobuta Pork with Sliced Roasted Garlic and Marmite Sauce	\$28	\$42	\$56
蒙古香煎猪扒 Mongolian Pork Chop	\$25	\$38	\$50
咖啡排骨 Coffee Pork Rib	\$22.80	\$34.20	\$45.60
京都排骨 Jing Du Pork Rib	\$22.80	\$34.20	\$45.60
酸甜荔枝咕噜肉 Sweet and Sour Pork with Lychee and Mixed Capsicum	\$22	\$32	\$42



Chef's Recommendation



Spicy

À LA CARTE

精选鸡牛 CHICKEN AND BEEF

	Small	Medium	Large
杏香牛柳粒 Sautéed Beef Cube with Almond Flake	\$32	\$48	\$64
芝麻酱香煎牛柳 Pan-seared Beef Steak in Sesame Sauce	\$32	\$48	\$64
黑椒香煎牛扒 Pan-seared Beef Steak with Black Pepper Sauce	\$32	\$48	\$64
中式香煎牛扒 Chinese Style Pan-seared Beef Steak	\$32	\$48	\$64
鲜蘑菇炒牛肉 Stir-fried Sliced Beef with Button Mushroom	\$28	\$42	\$54
宫保腰果鸡球 'Gong Bao' Style Stir-fried Chicken with Dried Red Chilli and Cashew Nut	\$22	\$32	\$42
辣子鸡球 Stir-fried Chicken with Dried Red Chilli and Peppercorn	\$22	\$32	\$42



Chef's Recommendation



Spicy

À LA CARTE

沙煲类 CLAYPOT

		Small	Medium	Large
干爆海参豆腐煲		\$42	\$63	\$84
Stir-fried Sea Cucumber with Beancurd				
XO生虾粉丝煲  		\$32	\$48	\$64
Prawn with Vermicelli in XO Sauce				
豉味香麦菜黑豚肉煲		\$30	\$45	\$60
Stir-fried Kurobuta Pork with Vegetable in Black Bean Sauce				
粵式萝卜牛腩煲 		\$25	\$38	\$50
Cantonese Style Braised Beef Brisket with Radish				
芋头滑鸡球煲		\$22	\$32	\$42
Braised Chicken with Taro & Chinese Sausage				
咸鱼鸡粒豆腐煲 		\$20	\$30	\$40
Braised Beancurd with Chicken and Salted Fish				
渔香茄子煲  		\$20	\$30	\$40
Braised Eggplant with Minced Pork and Salted Fish				
松菇茄子豆根煲		\$20	\$30	\$40
Claypot Brinjal with Beancurd Skin & Honshimeiji Mushroom				

 Chef's Recommendation  Spicy

À LA CARTE

健康养生时蔬, 豆腐类

VEGETABLES AND HOMEMADE BEANCURD

	Small	Medium	Large
肉酱松菇带子自制豆腐 Braised Homemade Spinach Beancurd with Scallop, Minced Pork, Honshimeiji Mushroom and Seasonal Greens	\$30	\$45	\$60
鱼骨汤鱼鳔灼白菜苗 Poached Baby Cabbage and Fish Maw in Fish's Cartilage Soup	\$25	\$38	\$50
鲜蟹肉竹笙自制豆腐 Braised Homemade Spinach Beancurd with Crab Meat Bamboo Pith and Seasonal Greens	\$25	\$38	\$50
咸鱼银芽青龙菜 Stir-fried Royale Chive with Beansprout and Salted Fish	\$20	\$30	\$40
金银蛋苋菜苗  Poached Chinese Spinach with Trio Egg	\$22	\$32	\$42
XO酱肉碎炒四季豆 Stir-fried French Bean with Minced Pork in XO Sauce	\$20	\$30	\$40
绿耳仙夏 Sautéed Lotus Root, Asparagus, Snow Fungus, Snow Pea, Honshimeiji Mushroom and Lily Bulb	\$22.80	\$34.20	\$45.60
田园时蔬 Seasonal Vegetables 芥兰 <i>Hong Kong Kai Lan</i> , 菜心 <i>Choy Sum</i> , 芦笋 <i>Asparagus</i> , 白菜苗 <i>Chinese Cabbage</i>	\$20	\$30	\$40
苋菜苗 <i>Chinese Spinach</i> , 西兰花 <i>Broccoli</i> , 生菜 <i>Lettuce</i> , 菠菜 <i>Spinach</i>	\$18	\$26	\$36



Chef's Recommendation



Spicy

À LA CARTE

素汤/羹类

VEGETARIAN SOUP

Per Person

野生竹笙鲜菇炖汤	\$13
Double-boiled Wild Bamboo Pith and Mushroom Soup	
菇丝酸辣羹	\$9
Hot and Sour Soup with Shredded Mushrooms, Wood Fungus, Chilli and Beancurd	
上素粟米羹	\$9
Sweet Corn Soup	
鲜蘑菇豆腐羹	\$9
Button Mushroom Soup with Beancurd	



Chef's Recommendation



Spicy

À LA CARTE

素菜

VEGETARIAN DELIGHTS

		Small	Medium	Large
南乳斋煲	Braised Broccoli with Vermicelli Seasonal Greens, Sliced Mushrooms & Fermented Beancurd Sauce	\$22	\$32	\$42
麦香酥炸素虾	Deep-fried Mock Prawn with Cereal	\$20	\$30	\$40
宫保腰果素肉	‘Gong Bao’ Style Stir-fried Mock Meat with Dried Red Chilli & Cashew Nut	\$20	\$30	\$40
麦香酥炸豆腐	Deep-fried Cereal Beancurd	\$20	\$30	\$40
夏果黑椒豆腐	Stir-fried Beancurd with Macadamia Nut & Black Pepper	\$20	\$30	\$40
素麻婆豆腐	Vegetarian Mapo Beancurd	\$20	\$30	\$40
什菌炒芥兰	Stir-fried Kai Lan with Wild Mushroom	\$20	\$30	\$40
上素煎生面	Crispy Noodle with Mixed Vegetable	\$20	\$30	\$40
素干烧橄榄菜四季豆	Stir-fried French Bean with Olive Vegetable	\$18	\$28	\$36
芥末松菇	Deep-fried Honshimeiji Mushroom with Wasabi Mayonnaise Sauce	\$18	\$28	\$36
素渔香茄子煲	Braised Eggplant with Spicy Sauce	\$18	\$28	\$36



Chef's Recommendation



Spicy

À LA CARTE

面 / 饭类

NOODLES AND RICE

	Small	Medium	Large
海鲜煎生面 Crispy Noodle with Seafood	\$25	\$38	\$50
姜葱生虾焖面卜 Braised Mee Pok with Fresh Prawn, Ginger and Onion	\$23	\$35	\$46
豉汁黑猪肉焖米粉 Braised Rice Vermicelli with Kurobuta Pork in Black Bean Sauce	\$23	\$35	\$46
海鲜干炒鱼茸面 Stir-fried Fish Paste Noodle with Assorted Seafood	\$22	\$32	\$42
虾子干烧伊面 Braised Ee-Fu Noodle with Shrimp Paste	\$20	\$30	\$40
潮式炒河粉 Teochew Style Stir-fried Hor Fun	\$20	\$30	\$40
大澳海鲜咸鱼米粉 Braised Bee Hoon with Seafood & Salted Fish	\$20	\$30	\$40
三文鱼子蟹肉蛋白炒饭 Fried Rice with Crab Meat, Egg White and Caviar	\$25	\$38	\$50
扬州炒饭 Yangzhou Fried Rice with Honey Glazed Pork and Prawns	\$20	\$30	\$40
砂煲咸鱼鸡球腊味饭 Claypot Rice with Chicken, Salted Fish, Chinese Sausage, Liver Sausage and Seasonal Greens (最低 4 人起, 预计等待时间 45 分钟 <i>Minimum 4 pax, estimated waiting time of 45 minutes</i>)	Per Pax		\$14

 Chef's Recommendation  Spicy

À LA CARTE

甜品

DESSERT

Per Portion

红莲炖雪蛤 

\$13

Double-boiled Hashima with Lotus Seed and Red Date

芦荟香茅冻 

\$8

Chilled Lemongrass Jelly with Sea Coconut and Aloe Vera

养颜自制龟苓膏 

\$8

Chilled Herbal Jelly served with Honey Syrup

椰汁金瓜芋泥 

\$7

Yam Paste with Pumpkin in Coconut Cream

杨枝甘露

\$7

Chilled Mango Sago with Pomelo

椰香之冻

\$7

Chilled Coconut Pudding

香芒布丁 

\$7

Chilled Mango Pudding

枸杞子桂花糕 

\$7 (三片 • 3 pieces)

Osmanthus Jelly with Wolfberry

水果拼盘

\$17

Fresh Fruit Platter

豆沙锅饼

\$16

Deep-fried Red Bean Pancake

加: 香草雪糕

\$2.20

Add: Vanilla Ice Cream



Chef's Recommendation



Spicy

INDIVIDUAL

Set Menu A

\$60 Per Pax (Min. 2 Pax)

园景三拼：

椒盐白饭鱼, 生捞海蜇, 脆皮烧肉

Garden View Combination

Crispy Whitebait with Salt and Pepper, Marinated Jellyfish and
Roasted Pork Belly Cube

鱼鳔大虎虾羹

Braised Fish Maw Soup with Tiger Prawn

XO酱炒甜豆带子鲜百合

Stir-fried Fresh Scallops with Honey Pea and Lily Bulb in XO Sauce

日式焗鸡扒

Hokkaido Style Baked Chicken Chop

园景金镶银蟹肉炒饭

Garden View Fried Rice with Dried Scallop & Egg Yolk

时日甜品

Dessert of the Day

INDIVIDUAL

Set Menu B

\$90 Per Pax (Min. 2 Pax)

日式天妇罗炸虾拼鲜果龙虾沙律

Lobster Salad with Fresh Fruits with Kyoto Tempura Prawn

鱼骨汤炖花胶竹笙

Double-boiled Fish's Cartilage Soup with Fish Maw and Bamboo Pith

黑松露香煎鲈鱼扒

Pan-fried Sea Perch Fillet with Black Truffle

蟹肉原粒带子自制豆腐

Braised Homemade Beancurd with Fresh Scallops, Crabmeat
and Seasonal Greens

园景海鲜干炒鱼茸面

Garden View Stir-fried Dried Fish Paste Noodle with Assorted Seafood

时日甜品

Dessert of the Day

INDIVIDUAL

\$328 (5-6 Pax)

港式烧味三拼：

蜜汁叉烧，脆皮烧肉，香煎熏鸭胸

Roasted Meat Combination:

Honey Glazed Barbecue Pork, Roasted
Pork Belly and Smoked Duck

蟹肉三宝羹

Braised Crabmeat Soup with Three Treasures

清蒸龙虎斑

Steamed Dragon Tiger Grouper

千丝炒双鲜时蔬

Stir-fried Fresh Scallop with Prawn with Shredded Bean Skin
and Seasonal Vegetables

鱼骨汤鱼鳔灼白菜苗

Poached Baby Cabbage and Fish Maw in Fish's Cartilage Soup

韭黄金菇焖伊面

Braised Ee Fu Noodle with Chives and Enoki Mushroom

养颜自制龟苓膏

Chilled Homemade Herbal Jelly served with Honey Syrup

INDIVIDUAL

\$478 (5-6 Pax)

锦绣聚宝盆：

香脆腐皮卷，金沙松化鱼皮，泰式贵妃鲍，芥末虾球

Total Wealth Platter:

Crispy Bean Skin Roll, Crispy Fish Skin with Salted Egg Yolk,
Thai Style Mock Abalone, Wasabi Prawn

黄焖蟹肉鱼鳔羹

Braised Fish Maw with Crabmeat in Yellow Supreme Stock

油浸笋壳鱼

Deep Fried Crispy Soon Hock in Light Sauce

粤式特酱烧鸭

Cantonese Style Roasted Duck

红烧花菇海参

Braised Sea Cucumber with Shitake Mushroom

鲍汁焖面卜

Braised Mee Pok with Abalone Sauce

枸杞子桂花糕拼豆沙锅饼

Osmanthus Jelly with Wolfberry and Deep-fried Red
Bean Pancake

INDIVIDUAL

\$828 (10 Pax)

片皮北京烤鸭
Peking Duck

迷你鲍鱼黄焖羹
Braised Mini Abalone with Fish Maw in Yellow Supreme Soup

清蒸笋壳鱼
Steamed Soon Hock in Light Sauce

豉油皇煎生虾
Stir-fried Live Prawns with Supreme Soy Sauce

红烧鲍鱼扣花菇
Braised Abalone with Shitake Mushroom

黑胡椒牛粒
Sautéed Beef Cubes in Black Pepper Sauce

鸭丝银芽煎生面
Crispy Noodle with Shredded Duck and Silver Sprout

杨枝甘露
Chilled Mango Sago with Pomelo

INDIVIDUAL

\$1,138 (10 Pax)

豪华拼盘：

鲜果龙虾沙律, 椒盐白饭鱼, 桂花炒蟹肉, 泰式海蜇, 香脆腐皮卷

Deluxe Combinations:

Lobster Salad, Crispy Whitebait with Salt and Pepper,
Crabmeat Omelette, Thai Style Jellyfish, Crispy Bean Skin Roll

园景全体大红片皮乳猪

Garden View Signature Roasted Suckling Pig

红烧蟹肉燕窝羹

Braised Bird's Nest Soup with Crabmeat

古法蒸龙虎斑

Traditional Steamed Dragon Tiger Grouper with Wood
Fungus, Golden Mushroom and Red Date

松露油香煎带子西兰花

Pan-fried Fresh Scallops with Truffle Oil and Broccoli

葱爆猪件焖豆腐

Braised Pork with Tofu served in Claypot

鲜菌干炒面线

Fried Flour Vermicelli with Fresh Mushrooms

芦荟香茅冻

Chilled Lemongrass Jelly with Sea Coconut and Aloe Vera