

LUNG KING HEEN

燒烤、冷盤 | BARBECUE, APPETISER

廚師精選拼盤(每位)

Chef's Signature Appetiser Selection (per person)

(3 Varieties) 三款 240



片皮乳豬件

Crispy Suckling Pig with Chinese Pancake

460

蜜汁燒叉燒

Barbecued Pork with Honey Sauce

350

花雕豬仔手

Marinated Pork Knuckle in Hua Diao Wine

220

潮蓮靚燒鵝

Roast Goose with Plum Sauce

350

秘制香妃雞

Poached Chicken with Mashed Ginger and Spring Onions

330

玫瑰豉油雞

Marinated Fragrant Chicken in Soy Sauce

330



柚子五柳燒鱈

Crispy Eel with Pomelo in Sweet and Sour Sauce

440

凍鮑片露筍紅蜆頭

Marinated Sliced Abalone with Red Jellyfish and Asparagus

590

秘製子薑伴皮蛋

Marinated Ginger with Preserved Egg

190

虎皮青尖椒

Mixed Hot Peppers with Fermented Beans and Chilli Soy Sauce

190

香麻海蜆頭

Marinated Jellyfish Scented with Sesame Oil

260



廚師陳恩德推介

Chef Chan's Recommendation

所有價目以港元計算另加壹服務費 All prices in HK\$ and subject to 10% service charge

湯、羹 | SOUPS & BROTHS

	冬蟲草燉螺頭湯(需24小時前預訂) Double-Boiled Sea Whelk Soup with Cordyceps (24 hours advance notice required)	3,100
	菜胆北菇燉花膠 Double-Boiled Fish Maw with Chinese Mushrooms and Brassica	2,500
	雲腿菜胆燉遼參 Double-Boiled Sea Cucumber with Yunnan Ham and Brassica	540
	菜胆羊肚菌燉竹笙 Double-Boiled Morel Mushrooms with Bamboo Piths and Brassica	320
	菜胆白舞茸燉雙耳 Double-Boiled Maitake Mushrooms with Duo of Fungus	320
	杏汁菜胆雪耳燉雞湯 Double-Boiled Almond Soup with Chicken, Brassica and Fungus	270
	蟹皇海鮮豆腐羹 Braised Seafood Broth with Crab Roe and Tofu	340
	瑤柱蟹肉燴冬茸 Braised Winter Melon Broth with Crab Meat and Conpoy	320
	龍蝦雞茸粟米羹 Sweet Corn Broth with Lobster and Minced Chicken	340
	酸辣雲吞豆腐羹 Hot and Sour Tofu Broth with Shrimp Wontons	240
	皇湯雞絲羹 Superior Pottage with Shredded Chicken	340
	蟹肉西湖牛肉羹 Braised Minced Beef Broth with Fresh Crab Meat	270
	竹笙上素湯 Double-Boiled Vegetable Soup with Bamboo Piths	240

* 所有湯類款式，價目均以每位計算
* All soups and broths are priced per person



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 素菜
Vegetarian

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鮑魚、海味 | ABALONE, AIR-DRIED SEAFOOD

蠔皇原隻吉品鮑 Braised Whole Yoshihama Abalone in Supreme Oyster Sauce	每隻 Each 十六頭 16 HEADS 6,200 二十頭 20 HEADS 3,200 廿四頭 24 HEADS 2,000 三十頭 30 HEADS 1,290
蠔皇原隻南非鮑 Braised Whole South African Abalone in Supreme Oyster Sauce	六頭 6 HEADS 400
蠔皇原隻吉品鮑扣關東遼參 Braised Whole Yoshihama Abalone with Sea Cucumber in Supreme Oyster Sauce	三十頭 30 HEADS 1,680
蠔皇原隻禾麻鮑 Braised Whole Oma Abalone in Supreme Oyster Sauce	三十頭 30 HEADS 1,180
蠔皇原隻禾麻鮑扣花膠 Braised Whole Oma Abalone with Fish Maw in Supreme Oyster Sauce	三十頭 30 HEADS 4,380
鮑汁扣花膠 Braised Fish Maw in Supreme Abalone Sauce	3,200
 皇湯扣花膠 Braised Fish Maw in Supreme Chicken Pottage	3,200
花膠扣鵝掌 Braised Fish Maw with Goose Web	3,250
 蝦籽家鄉釀遼參拼豬腳筋 Sautéed Pork Tendon, Sea Cucumber Stuffed with Pork and Shrimp Roe	580
香葱爆關東遼參拼豬腳筋 Wok-Fried Sea Cucumber with Pork Tendon and Spring Onions	500
鮑汁扣關東遼參拼豬腳筋 Braised Sea Cucumber with Pork Tendon in Abalone Sauce	500

* 所有鮑魚、海味款式，價目均以每位計算

* All abalone and air-dried seafood dishes are priced per person

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燕窩 | BIRD'S NEST



乾撈官燕

Braised Superior Bird's Nest with Supreme Broth

710

紅燒竹笙釀官燕

Braised Superior Bird's Nest Stuffed with Bamboo Piths

710

蟹肉燴官燕

Braised Superior Bird's Nest with Fresh Crab Meat

710

皇湯蟹肉燕窩羹

Bird's Nest with Crab Meat in Supreme Chicken Pottage

490



鮑魚花膠絲燴官燕

Braised Superior Bird's Nest with Abalone and Shredded Fish Maw

880

高湯雞茸燴官燕

Braised Superior Bird's Nest with Minced Chicken

710

紅燒燴官燕

Braised Superior Bird's Nest Broth

710

皇湯雞絲官燕

Braised Superior Bird's Nest with Shredded Chicken in Pottage

790

雲腿雞絲燕窩羹

Bird's Nest Broth with Shredded Chicken and Yunnan Ham

440



羊肚菌高湯燉官燕

Double-Boiled Superior Bird's Nest with Morel Mushrooms

790

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美饌 | SPECIALITIES

鮑汁扣法國鵝肝 (每位)	
Steamed Foie Gras Flavoured with Abalone Sauce (per person)	200
拼鵝掌	with Goose Web 240
拼原隻南非鮑魚	with Whole South African Abalone 560
拼花膠	with Fish Maw 3,400
鮑汁禾麻鮑甫	
Braised Sliced Oma Abalone in Supreme Oyster Sauce	2,160
鮑汁一品魚肚煲	
Fish Maw Casserole with Abalone, Shrimp, Scallops and Chicken	730
薑蔥鵝肝爆澳洲牛柳粒	
Wok-Fried Australian Beef Tenderloin with Foie Gras, Ginger and Spring Onions	690
羊肚菌爆澳洲特級和牛柳粒	
Wok-Fried Superior Australian Wagyu Beef with Morel Mushrooms	920
麻辣肉末豆腐脆茄子	
Deep-Fried Eggplant with Spicy Minced Pork and Tofu Sauce	290
 鮑羅萬有 (每位)	
Abalone Casserole with Conpoy, Sea Cucumber, Pork Tendon and Mushrooms (per person)	390
陳皮香酥黑豚肉	
Crispy Pork Loin with Preserved Mandarin Peel	270
上湯焗龍蝦球	
Simmered Lobster in Crystal Sauce	930
椒鹽田雞腿	
Crispy Frogs' Legs with Spicy Salt	300
 腰果彩椒鴛鴦雞丁	
Sautéed Diced Chicken and Frog with Capsicum and Cashew Nuts	340
鮑汁海參花菇鵝掌煲	
Goose Web Casserole with Sea Cucumber and Chinese Mushrooms in Abalone Sauce	780



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肉類 | MEAT

梅菜扣腩肉
Braised Pork Belly with Preserved Vegetables 270

X.O. 醬百合彩椒爆黑豚腩肉
Wok-Fried Pork Belly with Lily Bulbs and Capsicum in X.O. Chilli Sauce 270

蜜餞桂花小排骨
Sautéed Pork Ribs with Osmanthus Honey 270



鮑汁蓮藕肉丸炆豆腐
Braised Minced Pork with Tofu and Lotus Root in Abalone Sauce 270

川味粉絲牛頸肉煲
Beef Chuck Casserole with Vermicelli in Sichuan-Style 270

豉汁涼瓜炒牛頸肉
Wok-Fried Beef Chuck with Bitter Melon in Fermented Bean Sauce 270

紅燒澳洲和牛面肉
Braised Australian Wagyu Beef Cheek in Gravy 460



黑椒蒜片蔥爆澳洲牛柳粒
Wok-Fried Australian Beef Tenderloin with Spring Onions, Garlic and Black Pepper 520

黑松露牛崧蔬菜包
Stir-Fried Minced Beef and Vegetables with Black Truffle in Lettuce 350

鮑汁鵝肝牛崧茄子煲
Minced Beef Casserole with Foie Gras and Eggplant in Abalone Sauce 270



四川辣醬爆羊展肉脰
Sautéed Lamb Shin in Sichuan-Style 270

孜然薑蔥尖椒爆羊脰肉
Wok-Fried Lamb Shin with Green Pepper, Ginger, Spring Onions and Cumin 270



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海鮮 | SEAFOOD

蟹肉珍珠鴛鴦星斑柳
Duo of Star Garoupa Fillet with Crab Meat and Sweet Corn 900



豉油皇煎東星斑柳
Fried Star Garoupa Fillet in Soy Sauce 900

薑蔥籠仔蒸星斑柳(每位)
Steamed Star Garoupa Fillet with Ginger and Spring Onions in Bamboo Basket (per person) 400

涼瓜炆原件星斑腩
Braised Star Garoupa Belly with Bitter Melon 620

豉汁洋蔥鮮菌鱸魚柳
Wok-Fried Chilean Sea Bass Fillet with Mushrooms and Onions in Fermented Bean Sauce 450

窩貼蝦多士(四件)
Crispy Shrimp Toast with Chinese Ham (4 pieces) 260



有機黑蒜爆大千蝦球
Wok-Fried Prawns with Organic Black Garlic and Dried Chilli 450

蝦籽薑蔥炒蝦球
Sautéed Prawns with Shrimp Roe, Ginger and Spring Onions 470



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海鮮 | SEAFOOD

有機黑白蒜京蔥爆龍蝦球
Sautéed Lobster with Leek and Organic Garlic 930



黑松露龍蝦春卷(兩件)
Crispy Spring Rolls with Lobster and Black Truffle (2 pieces) 420

薑汁龍蝦球蒸蛋白(每位)
Steamed Lobster and Egg White in Ginger Sauce (per person) 490



炸釀鮮蟹蓋(每位)
Deep-Fried Crab Shell Stuffed with Onions and Fresh Crab Meat (per person) 280

家鄉釀蟹钳(每位)
Crispy Crab Claw with Shrimp Paste, Pork and Mushrooms (per person) 280

甜豉醬焗智利鱸魚柳(每位)(需時40分鐘)
Roast Chilean Sea Bass Fillet with Sweet Soy Sauce (per person)
(40 minutes advance notice required) 400

龍帶玉梨香
Crispy Scallops with Fresh Pear, Shrimp Paste and Yunnan Ham 480

椒鹽鮮魷
Crispy Squid with Spicy Salt 270



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家禽 | POULTRY

龍景脆皮雞 (全隻) Whole 720
Lung King Heen Roast Chicken (半隻) Half 390

香焗薑蔥芝麻雞(需時40分鐘) (全隻) Whole 720
Baked Chicken with Sesame, Ginger and Spring Onions (40 minutes advance notice required) (半隻) Half 390



脆炸芝麻西檸雞 270
Crispy Chicken with Sesame in Lemon Sauce

甜酸咕嚕雞球 270
Sautéed Chicken in Sweet and Sour Sauce

三蔥豆豉爆雞球 270
Wok-Fried Chicken with Fermented Beans and Assorted Onions

瓦罉雲南風味焗雞(需24小時前預訂) 840
Simmered Chicken with Yunnan Ham, Mushrooms and Preserved Vegetables
(24 hours advance notice required)

片皮燒雞 750
Peking Duck-Style Crispy Chicken



北京片皮烤鴨二食(每日限量供應,建議 6小時前預訂) 980
Roast Peking Duck with Two Courses
(Limited order per day, 6 hours advance noticed recommended)

法國鶉鶉崧生菜包 320
Stir-Fried Minced Quail in Lettuce



蜜椒爆法國鶉鶉甫 320
Sautéed Quail with Black Pepper in Honey Sauce






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時蔬 | VEGETABLES

	芹香爽菜 Sautéed Chinese Celery with Water Chestnut, Lily Bulb and Lotus Root	200
	蒜茸蒸勝瓜 Steamed Luffa with Garlic	200
	如意琵琶映紗窗 Braised Asparagus Stuffed in Bamboo Piths with Assorted Fungus and Steamed Tofu	330
	川汁彩椒炒筍絲 Wok-Fried Shredded Bamboo Shoots with Capsicum in Chilli Sauce	240
	香煎金柳腐皮卷(四件) Crispy Tofu Sheet Rolls with Vegetables (4 pieces)	280
	魚湯鮮支竹粉絲雜菜煲 Assorted Vegetable Casserole with Tofu Sheets and Vermicelli in Fish Soup	300
	茶樹菇茄子炒四季豆 Wok-Fried String Beans with Eggplants and Mushrooms	240
	羊肚菌上素燒芋絲豆腐 Braised Tofu with Morel Mushrooms, Konjac and Vegetables	270
	脆炸芝麻西檸素鴨 Crispy Tofu Sheets with Sesame in Lemon Sauce	270
	咕嚕鮮淮山 Fresh Chinese Yam in Sweet and Sour Sauce	240
	玉液銀杏扒鮮支竹 Braised Tofu Sheets with Egg White and Ginkgo	240
	銀芽炒素菜 Stir-Fried Shredded Vegetables with Bean Sprouts	240
	白汁素芋角(四件) Crispy Taro Dumplings Stuffed with Vegetables and Mayonnaise (4 pieces)	280
	茨實菜菘果仁生菜包 Stir-Fried Minced Vegetables with Nuts and Chinese Herbs in Lettuce	240
	素X.O. 醬土豆絲 Sautéed Shredded Potato in Vegetarian X. O. Chilli Sauce	240
	冬林上素 Braised Winter Melon Stuffed with Mushrooms and Fungus	270
	鮮菌雜菜炆岩米飯 Braised Rock Rice with Mushrooms and Vegetables	300
	素菜絲炒米粉 Fried Rice Noodles with Vegetables	300

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飯、麵 | RICE & NOODLES

鮑汁花膠鮑魚絲撈麵
Braised Egg Noodles with Shredded Abalone and Fish Maw in Abalone Sauce 540

鮮蝦雲吞麵(每位)
Egg Noodles with Shrimp Wontons in Supreme Soup (per person) 200



嫩雞煨上海幼麵(每位)
Simmered Noodles with Shredded Chicken in Pottage (per person) 260

X.O. 醬炒腸粉
Wok-Fried Rice Rolls in X.O. Chilli Sauce 200

滑蛋海鮮炒河粉
Fried Rice Noodles with Seafood and Egg 460

牛肝菌干燒伊麵
Braised E-Fu Noodles with Wild Mushrooms 300

豉椒牛頸肉炒麵
Crispy Noodles with Beef Chuck and Capsicum in Fermented Bean Sauce 300

星洲炒米
Fried Rice Noodles with Barbecued Pork and Shrimp in Singapore Style 300

龍景軒炒飯
Lung King Heen Fried Rice with Assorted Seafood 460



薑蔥叉燒撈麵
Braised Egg Noodles with Barbecued Pork, Ginger and Spring Onions 350

非同「飯」響
Fried Puntalette with Minced Beef in X.O. Chilli Sauce 350

酸菜鮮蝦斑肉雲吞湯稻庭麵(每位)
Japanese Noodles with Shrimp and Garoupa Wontons and Preserved Vegetables in Fish Soup (per person) 300



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甜品 | DESSERT

清燉官燕，伴杏汁、椰汁、冰糖 Double-Boiled Superior Bird's Nest with Almond Cream, Coconut Milk or Syrup	670
蘆薈紫米露 Sweetened Black Glutinous Rice Cream with Aloe	82
蛋白杏仁茶 Sweetened Almond Cream with Egg White	82
海帶綠豆沙 Chilled Sweetened Green Bean Cream with Seaweed	82
雪蓮羅漢茶 Sweetened Monk Fruit Soup with Snow Fungus, Bamboo Piths and Locust Fruit	82
 香芒楊枝甘露 Chilled Mango and Sago Cream with Pomelo	92
時令鮮果 Seasonal Fresh Fruits	92

* 以上所有甜品款式，價目均以每位計算

* All above desserts are priced per person

甜點 | PASTRIES

薏仁菊花糕 Chilled Chrysanthemum Jellies with Barley	76
紅棗水晶花 Steamed Red Dates Dumplings	76
檸香馬蹄糕 Water Chestnut Puddings with Lemon	76
蓮蓉南乳酥 Baked Fermented Bean Curd Puffs with Lotus Seed Paste	76

* 甜點價目均以每款四件計算

* All pastries include 4 pieces per order



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