



## 2020 丽轩中餐厅菜谱

### 2020 Lai Heen Ala Carte Menu

#### 创意前菜

#### Specialty Appetizers

豆酱青柠低温黄鱼卷	168/份
Lime Infused Iced Yellow Croaker, Bean Paste	
松露豌豆捞螺片	238/份
Tossed Sea Whelk, Peas, Truffle	
蜜桔醉鲜鲍	208/份
Orange Honey Marinated Fresh Abalone	
冰爽沙姜捞猪手	168/份
Chilled Pork Trotter, Ginger	
椒麻香辣海蛰头	118/份
Tossed Jellyfish, Chili and Pepper	
红酒鹅肝伴桂花香槟梨	128/份
Foie Gras, Red Wine, Osmanthus-Champagne Marinated Pear	
松露菌香如意袋	108/份
Truffle Mushroom Parcel	
梅汁石榴樱桃茄	68/份
Plum Sauce Marinated Cherry Tomato, Guava	
银鱼培根田园沙拉	88/份
Green Salad, Whitebait, Bacon	
脆皮五香上素鹅	78/份
Marinated Mushrooms, Crispy Beancurd Wrap	

**潮粤烧腊·卤水**

**Chaoshan & Cantonese Style BBQ & Braised Specialties**

鸿运烧味拼盘	328/例
Lai Heen Roasted Meats Combination Platter	
丽轩潮味卤水拼盘	338/例
Teochew Style Braised Meats Combination Platter	
卤水狮头鹅掌翅	268/例
Soya Braised Goose Webs	
火山石烧陈皮马岗鹅	208/例
Orange Peel Infused Roasted Goose	
桂花伊比利亚橡果黑豚叉烧	218/例
BBQ Iberico Pork, Osmanthus	
火焰炙烧脆皮三层肉	188/例
Crispy Roasted Pork Belly	
鱼籽酱麒麟昆明乳鸭	308/例
Roasted Kunming Duck, Caviar	
火山石烧片皮鸭	238/半只, 468/只
Cantonese Roasted Duck	
生烧香茅妙龄鸽	108/只
Lemongrass Infused Roasted Young Pigeon	

**御品汤羹**

**Double Boiled Soup Selections**

御品佛跳墙	790/位
Double Boiled Buddha Jumps over the Wall	
松茸高汤鸽吞燕	498/位
Double Boiled Bird's Nest, Pigeon, Matsutake	
浓汤猪肚鸡炖海中宝	388/位
Double Boiled Abalone, Fish Maw, Sea Cucumber, Chicken, Pork Tripe	
青榄枇杷炖鲍鱼	208/位
Double Boiled Abalone, Green Olive, Loquat	
清汤海藻螺头炖辽参	338/位
Double Boiled Sea Cucumber, Sea Whelk, Seaweed	
柠香黄鱼花胶羹	188/位
Lemon Infused Yellow Croaker and Fish Maw Thickened Soup	
武夷红菇炖花胶	268/位
Double Boiled Fish Maw, Wuyi Red Mushroom	

## 珍馐

### Treasures

#### 鲍鱼

##### Abalone

蚝皇珍藏溏心干鲍 15 头 1280/只

15 Head Dried Abalone, Oyster Sauce

蚝皇珍藏南非干鲍 8 头 828/只

8 Head South Africa Dried Abalone, Oyster Sauce

蚝皇珍藏南非干鲍 12 头 568/只

15 Head South Africa Dried Abalone, Oyster Sauce

#### 燕窝

##### Bird's Nest

鱼籽酱金汤蟹肉烩官燕 568/位

Braised Bird's Nest, Crab Meat, Chicken-Pumpkin Broth, Caviar

#### 花胶

##### Fish Maw

御品珍藏 4 头鳖肚公 (敬请提前 5 天预订) 23888/只

Treasured 4 Head Turtle Fish Maw (Please reserve 5 days in advance)

陈年老花胶 468/位

##### Premium Aged Fish Maw

做法: 金汤藜麦烩、鲍汁扣、葱汁西施蟹肉扒

*Braised with Quinoa, Chicken-Pumpkin Broth*

*Braised with Abalone Sauce*

*Braised with Crab Meat, Scallion Sauce*

#### 关东辽参

338/位

##### Sea Cucumber

做法: 金汤藜麦烩、葱汁西施蟹肉扒、鲍汁扣

*Braised with Quinoa, Chicken-Pumpkin Broth*

*Braised with Crab Meat, Scallion Sauce*

*Braised with Abalone Sauce*

## 美饌

### Plated Specialties

香煎澳洲雪花牛肉 Pan Fried Australian Snowflake Beef	M9: (120g) 638/位 M7: (120g) 398/位
芙蓉鱼籽法国蓝龙虾 Steamed Blue Lobster, Egg Custard, Caviar	216/位
20 年陈酿花雕芙蓉玫瑰蟹 Rose Scented Steamed Crab, Egg Custard, 20-Year Aged Rice Wine Infusion	200/位
酒鬼鸳鸯金银蚝 Oyster Combination Platter - Pan Fried Oyster, Hot Sake Infused Oyster	198/位
清酒烤北极银鳕鱼伴虎松茸 Sake Roasted Cod Fish, Matsutake	188/位
巧手煎焗双味小青龙 Duo of Green Lobster - Baked with Shallot, Baked with Truffle	298/只
百香桂花汁煎法式鹅肝 Pan Fried Foie Gras, Osmanthus-Passion Fruit Sauce	218/位
金碧龙皇石榴果 Lobster, Scallop and Mushroom Stuffed Guava Shaped Parcel, Sea Urchin Sauce	168/位
酸菜萝卜煮大元贝 Braised Scallop with Pickles and Turnip	200/位

## 海鲜

### Seafood Specialties

龙腾四海	时价
Cantonese Classic Lobster Variation: Steamed, Poached, Wok-Fried	
金不换龙豆爆手剥鲜螺仁	288/例
Wok Fried Whelk Meat, Wing Bean, Basil	
玉兰如意炒手拆帝皇蟹	468/例
Wok Fried Hand-Shredded King Crab, Kai-Lan	
蒜子凉瓜焖金钱海鲈鳗	338/例
Braised Eel, Bitter Melon, Garlic	
XO 翡翠珍菌爆元贝螺片	358/例
Wok Fried Sliced Sea Whelk, Scallop, Mushrooms	
咸柑桔云胜蒸蝴蝶斑球	238/例
Steamed Grouper Fillets, Salted Kumquat, Sponge Gourd, Fungus	
鱼籽生拆蟹粉赛螃蟹	238/例
Crab Meat and Crab Cream Scrambled Egg, Fish Roe	
蟹粉黄鱼烩豆腐	208/例
Braised Yellow Croaker, Tofu, Crab Meat, Crab Roe	
潮汕珍珠蚝仔九肚烙	198/例
Chaoshan Style Pan Fried Oyster Fish Omelet	
潮式明炉煮海捕鲜马友	328/条
Plum Braised Threadfin	

## 肉类

### Meat Specialties

玫瑰岩盐煎澳州雪花牛肉粒	388/例
Pan Fried Australian Wagyu Beef Cubes, Rose Salt	
私房清汤萝卜牛腩	238/例
Stewed Beef Brisket, Braised Radish	
咕嚕伊比利亚黑豚肉	238/例
Sweet and Sour Iberico Pork	
十年陈皮咸虾蒸手剁肉饼	238/例
Steamed Hand-Chopped Meat Pie with Salted Shrimp, 10-Year Orange Peel	
香酥客家梅菜扣肉	228/例
Deep Fried Hakka Crispy Pork Belly, Preserved Vegetable	
酥炸黑豚潮州裹肉卷	218/例
Deep Fried Beancurd Sheet Wrapped Kurobuta Pork Roll	

## 禽鸟

### Poultry Specialties

招牌私房珍味葵花鸡	368/半只, 728/只
Signature Poached Sunflower Chicken	
姜葱玫瑰豉油杏花鸡	218/半只, 428/只
Soya Sauce Braised Chicken, Rose Scented, Ginger and Scallion	
酥姜脆皮吊烧麻香鸡	218/半只, 428/只
Roasted Crispy Chicken, Ginger Crisps	
沙姜盐焗螺片捞手撕葵花鸡	438/半只, 860/只
Hand-Shredded Sunflower Chicken, Salt Baked Sliced Sea Whelk	
黄皮黑蒜鲍鱼焖杏花鸡	358/例
Braised Abalone, Chicken, Aged Wampee, Black Garlic	
鹅肝凉瓜煎蛋白	218/例
Cantonese Egg White Omelet, Foie Gras, Bitter Melon	
百花羊肚菌淮山香煎乳鸽脯	338/例
Pan Fried Pigeon with Chinese Yam, Shrimp Stuffed Morel Mushroom	

**鲜辣风味**

**Spicy Specialties**

厨娘香辣黑虎虾球	288/例
Wok Fried Crunchy Tiger Prawn, Chili, Nuts	
双椒劲辣风骚黑豚肉	188/例
Wok Fried Kurobuta Pork, Thai Chili, Preserved Chili	
星洲辣椒红鲟糕蟹配葱油饼	528/只
Wok Fried Crab with Chili, Fried Scallion Pancake	
鲜椒柠檬酸菜石斑鱼	368/条
Lemon Infused Sauerkraut Poached Grouper, Chili Peppers	



## 清心素菜

### Vegetable Specialties

金銚西施舞玉碟	88/位
Winter Melon, Crab Meat, Salmon Roe, Chicken-Pumpkin Broth	
翡翠明月玉藏珍	68/位
Vegetable Sprout, Winter Melon Ring, Assorted Vegetables, Quail Egg	
龙豆百合炒黄耳	190/例
Wok Fried Yellow Fungus, Wing Bean, Lily Bulb	
潮州火腩豆酱春菜煲	108/例
Teochew Style Clay Pot Braised Pork Belly with Chun Choy, Bean Paste	
浓汤笋衣煮手撕老豆腐	188/例
Poached Hand-Shredded Firm Beancurd with Bamboo Shoot in Supreme Broth	
松露酱烧云南杂菌	180/例
Braised Yunnan Assorted Mushrooms with Truffle Paste	
各式季节时蔬	100/例
Seasonal Vegetables	
做法: 姜汁炒、蒜茸炒、普宁豆酱炒、生炒、上汤双蛋浸、浓汤、鱼汤浸	
<i>Wok Fried with Ginger Sauce</i>	
<i>Wok Fried with Chopped Garlic</i>	
<i>Wok Fried with Puning Bean Sauce</i>	
<i>Wok Fried with Salt and Pepper</i>	
<i>Poached with Salted and Century Egg, Supreme Broth</i>	
<i>Poached in Chicken Broth</i>	
<i>Poached in Fish Broth</i>	

## 风味主食

### Staple Food Specialties

松露酱捞山药手工面	78/位
Handmade Noodles, Truffle Paste	
黄鱼云吞汤米线	78/位
Rice Vermicelli, Yellow Croaker Wonton	
龙虾汤贵妃泡饭	78/位
Steamed and Crispy Rice, Lobster Broth, Seafood Medley	
金瑶翡翠蛋白炒饭	158/例
Egg White Fried Rice, Vegetables, Scallop	
松露雪花牛肉鹅肝炒饭	228/例
Foie Gras Fried Rice, Snowflake Beef, Truffle	
川香红油黑豚抄手	88/份
Szechuan Style Kurobuta Wonton in Chili Oil	
招牌酥皮山楂叉烧包	128/半打
Signature Hawthorn BBQ Pork Pastry	
避风塘松露瑶柱生煎包	128/半打
Pan Fried Scallop and Pork Bun, Truffle	

## 甜品

### Desserts

香兰芦荟燕玉涎	398/位
Bird's Nest, Basil Seeds, Aloe Vera	
安南籽桃香琥珀露	80/位
Sweetened Walnut Cream, Malva Nut Jelly	
手磨蛋白杏仁茶	68/位
配官燕	398/位
Egg White Almond Tea	
Optional Bird's Nest	
杨枝甘露	68/位
配官燕	398/位
Mango, Pomelo, Mango Cream	
Optional Bird's Nest	
斑兰火龙布甸	68/位
Pandan Pitaya Pudding	
鸳鸯黑白芝麻卷	88/半打
Black and White Sesame Roll	

海洋世界

Premium Live Seafood

花金古

Spotted Scat Fish

红瓜子斑

Tomato Hind Grouper

蓝瓜子斑

Speckled Blue Grouper

红东星斑

Red Leopard Coral Grouper

海红斑

Red Garoupa

东海大黄鱼

Donghai Yellow Croaker

青衣

Green Wrasse

红玫瑰

Red Rose Fish

笋壳鱼

Marble Goby

海鲈鳎

Eel

挂牌价

Seasonal Price

做法：清蒸、冬菜蒸、拍姜蒸、普宁豆酱煮、鱼汤萝卜煮、蒜子焖、豉汁蒸、油浸、潮州打冷（详情请咨询工作人员）

*Steamed with Soya Sauce*

*Steamed with Preserved Vegetable*

*Steamed with Ginger*

*Braised with Puning Bean Sauce*

*Stewed with Radish in Fish Broth*

*Braised with Garlic*

*Steamed with Preserved Bean Sauce*

*Poached in Oil*

*Teochew Style Served Cold*

*(Please approach our ladies and gentlemen for more information)*

澳洲龙虾  
Australian Rock Lobster  
法国蓝龙虾  
French Blue Lobster  
加拿大龙虾  
Canadian Lobster  
小青龙  
Green Spiny Lobster  
九节虾  
Tiger Prawn  
红鲟糕蟹  
Green Crab

挂牌价  
Seasonal Price

做法：星洲辣椒煮、蒜茸开边蒸、金榜酱焗、椒盐、避风塘、豉油皇煎、黑白胡椒焗、香葱豆豉焗、芙蓉花雕蒸（详情请咨询工作人员）

*Braised with Chili*  
*Steamed with Mashed Garlic*  
*Braised with Homemade Chili Sauce*  
*Deep Fried with Spiced Salt*  
*Wok Fried with Chili and Garlic*  
*Pan Fried with Soya Sauce*  
*Baked with Black and White Pepper*  
*Wok Fried with Scallion and Preserved Bean*  
*Steamed with Egg Custard, Rice Wine Infusion, Caviar*  
*((Please approach our ladies and gentlemen for more information))*

大连鲜鲍鱼（5头）  
5 Head Dalian Fresh Abalone

挂牌价  
Seasonal Price

做法：蒜茸粉丝蒸、陈皮姜丝蒸、豉汁蒸、冬菜蒸、盐焗、鱼汤起片灼

*Steamed with Rice Noodles and Chopped Garlic*  
*Steamed with Shredded Ginger and Orange Peel*  
*Steamed with Preserved Bean Sauce*  
*Steamed with Preserved Vegetables*  
*Baked with Salt*  
*Sliced and Poached in Fish Broth*