

帝豪酒家
Imperial Palace



Imperial Palace

粵菜單

SCAN TO VIEW OUR MENU

掃描QR碼以查看我們的菜單





SCAN TO JOIN OUR
WECHAT GROUP
掃描QR碼加入
我們的微信群

頭盆 STARTER

- | | | | |
|------|--|--------------|--------------|
| R07 | 海皇豆腐羹
Seafood & tofu special consommé | 大 (L) £31 | 中 (M) £24 |
| R08 | 西湖牛肉羹
West lake minced beef consommé | 大 (L) £22 | 中 (M) £17.40 |
| R10 | 魚頭豆腐芫茜湯
Tofu & fish head soup garnished with coriander | 大 (L) £22 | 中 (M) £17.40 |
| R12 | 咸蛋肉片芥菜湯
Salted duck egg, sliced pork & kai choi soup | 大 (L) £19.80 | 中 (M) £14.30 |
| R13 | 蕃茄紫菜蛋花湯
Dried seaweed, tomato & egg soup | 大 (L) £19.80 | 中 (M) £14.30 |
| 390 | 雲吞湯
Wun ton soup (prawn & pork) | | 每碗 £15.20 |
| 391 | 水餃湯
Sui kau soup (prawn, bamboo-shoot & black back fungi) | | 每碗 £15.20 |
| 803M | 酸辣湯
Hot & sour soup  | | 每碗 £19.80 |



涼菜 COLD DISHES

- | | | |
|------|--|--------|
| 813 | 涼拌海蜇
Jelly fish | £17.40 |
| 861 | 白雲鳳爪
Chicken feet with wine sauce | £14.10 |
| R21 | 涼拌海帶絲
Shredded fresh seaweed | £11.90 |
| R22 | 酸姜皮蛋
Pickled ginger & century egg | £10.80 |
| R23A | 紅油肚絲
Red chilli oil with shredded chi toou  | £11.30 |
| R30 | 刀拍黃瓜拌雲耳
Cucumber & wan yee with chilli sauce | £9.80 |



SPICY



EXTRA SPICY

海鮮 SEAFOOD

- 831 **龍蝦** Fresh Lobster **時價 (預訂) SEASONAL**
 薑蔥焗 脆麵底
 Ginger & spring onion (crispy noodles)
-
- [K] 蒜茸粉絲蒸
 Steamed with garlic & starch vermicelli
-
- 841 **有頭大蝦** Large head on shell prawn **一份 £24.00**
 [A] 薑蔥焗 Ginger & spring onions
 [B] 椒鹽 Salt & pepper 🌶️
-
- [C] 黃金炒 Salted duck egg yolk
 [R] 干煎 Shallow fried with tomato sauce
-
- 835 **有殼帶子** (最小兩隻)
 Scallop in shell (min 2 pcs) **每隻 (預訂) £6.60**
 [J] 豉汁蒸
 Steamed in black bean sauce
-
- [K] 蒜茸粉絲蒸
 Steamed with garlic & starch vermicelli
-
- 838 **蟹** Fresh Crab **時價 (預訂) SEASONAL**
 [A] 薑蔥焗 Ginger & spring onion
 [B] 椒鹽 Salt & pepper 🌶️
-
- [C] 黃金炒 Salted duck egg yolk
 [D] 咖喱 Curry sauce 🌶️
-
- 848 **新鮮魷魚** Fresh squid **每份 £24.00**
 [A] 薑蔥炒 Ginger & spring onion
 [B] 椒鹽 Salt & pepper 🌶️
-
- [C] 黃金炒 Salted duck egg yolk
-
- 843 **多寶魚** Fresh Turbo Fish **時價 SEASONAL**
 [Q] 清蒸 Steamed with ginger & spring onion
 [F] 味菜焗 with salted m green
-
- [J] 豉汁蒸 Steamed in black bean sauce
-
- 846 **鱸魚** Fresh Seabass **每條 £24.00**
 [G] 泰式 Deep fried (Thai style) 🌶️
 [Q] 清蒸 Steamed with ginger & spring onion
-
- [J] 豉汁蒸 Steamed in black bean sauce

燒味 ROAST & POULTRY

- 862 明爐燒鴨
Cantonese style roast duck (half) [W]全隻 £36.50 {H}半隻 £18.50
- 864 脆皮火腩
Cantonese style roast belly pork £18.50
- 865 三燒拼盤
Three roasts platter £27.30
- 867 雙燒拼盤
Two roasts platter £21.80
- 873H 白切雞
Boiled chicken (half) 半隻 £17.40
- 877H 玫瑰豉油雞
Cantonese style soya sauce chicken (half) {W}全隻 £34.50 {H}半隻 £17.40
- 883H 北京田鴨
Roast duck Beijing style (half) 半隻 £28.40
- 888 金牌乳豬
Roast suckling pig (whole) 全隻 時價 (預訂) SEASONAL

北方小菜 NORTHERN CHINA CUISINE

- R52 水煮魚片
Sichuan spicy fish in a hot soup (very hot) 辣 £18.50
- R53A 水煮牛肉
Beef sichuan spicy hot soup 辣 £18.50
- R53B 水煮豬肉
Pork sichuan spicy hot soup 辣 £18.50
- R54 辣子雞丁
Chilli chicken (herbal peppers & chilli paste) 辣 £18.50
- R55 四川回鍋肉
Sichuan double cooked meat 辣 £18.50
- R56 虎皮尖椒肉碎
Deep fried whole chilli with minced pork 辣 £18.50
- R58 四川麻婆豆腐
Sichuan mapo tofu 辣 £18.50
- R59 魚香肉絲
Shredded pork with yee-hiong sauce £18.50
- R74 孜然羊肉
Lamb with cumin £18.50
- R76 四川口水雞
Chicken with sichuan style (half chicken) 辣 半隻 £20.70
- R78 酸菜魚片 (一條鱸魚)
Sliced fish with salted m green (whole seabass) £18.50

精美小菜 CHEF'S SPECIAL

- R60 **金牌蒜香骨** House special garlic spare ribs £18.50
- R61 **豉汁蒸排骨** Steam spare ribs in black bean sauce £18.50
- R62 **XO 醬海鮮炒豆角** Stir fried seafood with fine beans in xo sauce 🌶️ £21.00
- R65 **XO 醬肉碎炒四季豆** Stir fried season beans with minced pork 🌶️ £18.50
- R66 **XO 醬豆角炒牛肉** Stir fried beef with fine beans 🌶️ £18.50
- R69 **涼瓜炒牛肉** Stir fried beef with bitter melon £18.50
- R70 **自制肉碎豆腐** Homemade beancurd with minced pork £18.50
- R71 **南乳蓮藕五花腩** Belly pork with lotus roots in red beancurd sauce £18.50
- R77 **韮菜肉絲腐片** Shredded pork with chives & beancurd sheet £20.70
- R95 **啫啫咸魚芥蘭 (鐵板上)** Chi Chi Salted Fish with Kai Lam (on hot plate) £20.70
- 815 **煎讓三寶** Green pepper, tofu & aubergine stuffed with prawn £18.50
- 849 **蝦餅炒** Stir fried prawn cake
- | | | | |
|--------------------|--------|------------------|--------|
| [A] 蘆筍 Asparagus | £20.70 | [K] 芥蘭 Kai lan | £20.70 |
| [C] 菜心 Choi sum | £19.60 | [M] 荷豆 Mangetout | £20.70 |
| [G] 蒜心 Garlic Stem | £20.70 | [P] 白菜 Pak choi | £19.60 |
- R79 **蘆筍炒班球** Monk fish with asparagus £20.70
- 891 **生炒骨** Sweet & sour spare ribs £18.50
- 892A **椒鹽豬扒** Boneless pork chop with salt & pepper 🌶️ £20.70
- 892B **京都豬扒** Boneless pork chop in peking sauce £20.70
- 895 **腊味炒** Stir fried chinese vegetable with chinese bacon & sausage £19.30
- | | |
|--------------------|-------------------|
| [A] 蘆筍 Asparagus | [K] 芥蘭 Kai lan |
| [G] 蒜心 Garlic stem | [S] 糖豆 Sugar bean |
- 897A **鐵板 中式牛柳** Beef steak in Cantonese style £25.00
- 897B **鐵板黑召牛柳** Beef steak with black pepper £25.00
- R97 **肉絲蒜心** Shredded pork & garlic stem £20.70
- | | |
|-------------------------------|--------------------|
| [A] 馬拉盞 Malaysian prawn paste | [B] XO醬 X.O. Sauce |
|-------------------------------|--------------------|

煲仔 CLAY POT

- | | | |
|------|--|--------|
| 961 | 魚香茄子煲
Pork mince & aubergine with a touch of salted fish | £18.50 |
| 847T | 魚頭豆腐煲
Braised Fish head with tofu | £18.50 |
| 962 | 班腩豆腐煲
Braised deep fried monk fish with tofu & pork mince | £20.70 |
| 963 | 蘿蔔牛腩煲
Chinese style five spiced beef stew | £18.50 |
| 964B | 梅菜扣肉煲
Pork belly with mui choi | £18.50 |
| 966 | 枝竹羊腩煲
Chinese style lamb stew with soya bean stick | £18.50 |
| 967 | 涼瓜排骨煲
Spare ribs with bitter melon | £19.60 |
| 968 | 海鮮豆腐煲
Braised seafood with tofu | £20.70 |
| 970 | 咸菜枝竹豬肚煲
S m green, beancurd stick with chu too | £20.70 |
| 971 | 家常豆腐煲
Fried tofu, squid, black back fungi, pepper & onion | £18.50 |
| 974 | 紅燒豆腐煲
Braised tofu Chinese style (tofu, roast belly pork & chinese mushroom) | £18.50 |
| 975 | 啫啫雞煲
Chicken, pork liver, ginger, chinese mushroom & spring onion | £18.50 |
| 976 | 紅燒肉煲
Braised Belly Pork | £18.50 |
| 841Z | 有頭大蝦薑蔥粉絲煲
Head on king prawn with spring onion, ginger & starch vermicelli | £24.00 |



適令時菜 SEASONAL VEGETABLE

911T 馬拉盞通菜 Malaysian prawn paste stir fried tong choi  £18.50

919 蒜茸 Stir fried garlic sauce

[C] 菜心 Choi sum	£18.50	[S] 波菜 Po choi (Chinese spinach)	£18.50
[K] 芥蘭 Kai lan	£19.60	[T] 通菜 Tong choi	£19.60
[P] 白菜 Pak choi	£18.50		

920T 椒絲腐乳通菜 Stir fried fermented red beancurd with tong choi  £19.60

921 薑汁 Stir fried ginger sauce

[C] 菜心 Choi sum	£18.50	[S] 波菜 Po choi (Chinese spinach)	£18.50
[K] 芥蘭 Kai lan	£19.60	[T] 通菜 Tong choi	£19.60
[P] 白菜 Pak choi	£18.50		

922 蠔油 Oyster sauce £18.50

[C] 菜心 Choi sum	[S] 波菜 Chinese spinach
[P] 白菜 Pak choi	

923 金銀蛋大白菜 Chinese lettuce with salted duck egg & preserved duck egg £18.50

924 蓮藕炒四蔬 Stir fried sliced lotus root with vegetable £20.70

925 金銀蛋波菜 Po choi with salted duck egg & preserved duck egg £18.50

飯類 RICE

931 瑤柱蛋白炒飯 Dried scallop & white egg fried rice £20.70

933 咸魚雞粒飯 Diced chicken & salted fish fried rice £18.50

951 中式招牌炒飯 House special fried rice (Chinese style) £18.50

953 福建炒飯 Fu-jian fried rice £19.60

977 蕃茄牛肉飯 Beef with tomato rice £18.50

388 粟米班塊飯 Slice monk fish with sweetcorn rice £18.50

726 白飯 Boiled rice £3.90

中式五人套餐

五人起計算

選一湯和五菜

5 PERSONS

Select **one** soup
+ **five** main dishes.

六人可選多
一款主菜
如此類推

6 PERSONS

Add 1 main dishes
and so on...

湯類

(請選一湯)

SOUPS (please choose one soup):-

- 咸蛋肉片芥菜湯
Salted duck egg & kai choi soup
- 魚頭豆腐芫茜湯
Fish head, tofu & coriander soup
- 海皇豆腐羹
Seafood with tofu soup
- 蕃茄紫菜肉片湯
Tomato, seaweed & sliced pork soup

每位 (per head)

£28.00

主菜

MAIN DISHES (for 5 persons):-

- 三燒拼海哲
Three roasts platter with jelly fish
- 京都豬扒
Pork steak Peking style
- 魚香茄子煲
Pork mince & aubergines with a touch of salted fish
- 清蒸鱸魚
Steamed seabass with spring onions & ginger
- 金銀蛋時菜
Seasonal vegetables with salted duck egg & preserved duck egg

- 白飯
Boiled rice

- 甜品
Sweet of the day

- 生果
Fruits

六人或以上附加菜

Additional Dishes available for Set Menu for 6 persons or above:

- 玫瑰豉油雞 (半隻)
Soya sauce chicken (half chicken)
- 白切雞 (半隻)
Boiled chicken (half chicken)
- 班腩豆腐煲
Deep fried monk fish with tofu (clay pot)
- 生炒骨
Sweet & sour spare ribs (Cantonese style)
- 四川回鍋肉
Sichuan double cooked meat 🍴
- 水煮牛肉
Beef Sichuan spicy hot soup 🍴
- 魚香肉絲
Shredded pork with yee-hiong suace 🍴
- XO 醬海鮮豆角
Stir fried beef with fine bean 🍴
- 椒鹽尤魚
Salt & pepper squid 🍴
- 蝦餅炒白菜
Stir fried prawn cake with pak choi
- 煎讓三寶
Stuffed green pepper, tofu & aubergines with prawn