



龍皇海鮮酒家

NEPTUNE SEAFOOD RESTAURANT

【DIM SUM MENU】

台號：_____ 位數：_____

姓名：_____ 經手人：_____

蒸蒸日上 STEAMED DIM SUM

A1	澳洲龍蝦餃	SKK
	Lobster Dumplings	
A2	龍皇水晶蝦餃	L
	Shrimp Dumplings	
A3	飛魚子燒賣皇	L
	Steamed Pork Shao Mai with Fish Roe	
A4	原隻鮑魚灌湯餃	SLK
	Abalone in Consomme Dumpling	
A5	西菜陳皮牛肉球	M
	Steamed Beef Balls with Watercress & Preserved Orange Peel	
A6	豉汁金瓜蒸排骨	L
	Steamed Spareribs with Pumpkin	
A7	金醬豉味蒸鳳爪	M
	Chicken Feet in Black Bean Sauce	
A8	荷香珍珠糯米雞	L
	Lotus Leaf Sticky Rice Wrap	
A9	勁薑雞包仔	M
	Steamed Chicken With Ginger Buns	
A10	蠔皇叉燒飽	M
	B.B.Q. Pork Buns	
A11	黃金流沙飽	L
	Golden Creamy Custard Buns	
A12	鮑魚瑤柱粽	SLK
	Abalone with Conpoy Rice Wrap	
A13	黑松露香菇餃	M
	Mushroom & Truffle Dumplings	
A14	上湯鮮竹卷	L
	Steamed Bean Curd Rolls	
A15	滋補藥膳棉花雞	SL
	Chicken and Fish Maw with Chinese Herbs	
A16	煉奶蒸銀絲卷(素)	S
	Steamed Silver Roll	
A17	腐皮鴨腳扎	L
	Duck Feet Wrap	
A18	薑蔥牛柏葉	L
	Steamed Beef Tripe with Ginger and Green Onion	
A19	金銀蒜蒸鮮魷	L
	Steamed Squid with Garlic	

早上九時至十一時
每款特價\$3.99

H1 咸魚肉片煲仔飯
Salted Fish and Pork Rice in Hot Pot

H2 臘腸滑雞飯
Chinese Sausage Chicken Rice in Hot Pot

H3 皮蛋柴魚花生粥
Congee with Preserved Eggs and Peanut

H4 菜乾排骨粥
Congee with Dried Cabbage and Spareribs



滋潤甜品 DESSERTS

E1	心太軟芒果凍布甸	S
	Mango Pudding	
E2	養顏紅棗糕(素)	M
	Traditional Style Red Date Gelatin	
E3	欖仁古法馬拉糕	M
	Steamed Sponge Cake with Almonds	
E4	冰皮榴槿糯米糍	XL
	Cold Sticky Rice Cake with Durian (4pc)	
E5	馳名豆沙蝦水粽	M
	Sticky Rice Wrap with Red Bean	
E6	豆沙窩餅	M
	Deep Fried Red Bean Pancake	
E7	蜜糖蜂巢糕	M
	Steamed Sponge Cake with Honey	
E8	荔枝桂花糕	S
	Lychee & Osmanthus Gelatin	
E9	馳名家鄉甜薄鐸	L
	Pan-Fried Sweet Pan Cake	
E10	生磨芝麻糊(早上十點後供應)	M
	Black Sesame Soup (After 10am)	
E11	蛋白杏仁茶(早上十點後供應)	M
	Sweet Almond Tea with Egg White (After 10am)	
E12	首創薑汁撞奶(早上十一點後供應)	M
	Ginger & Milk Custard (After 11am)	
E13	特色焦糖燉蛋	S
	House Special Crème brûlée	



S \$5.38 / M \$6.68 / L \$6.98 / XL \$7.88 / SL \$9.88 / SLK \$10.88 / SKK \$11.88 / SWK \$12.88

天天有驚喜
CHEF'S SPECIAL

H5 每隻 \$6.98 頭抽珍寶老虎蝦(兩隻起)
Each Pan Seared Jumbo Tiger Prawn (min.2 pc)

H6 每隻 \$26.98 紅燒乳鴿皇
Each Deep Fried Squab

H7 每位 \$46.80 紅燒大鮑翅(三兩)
Per Person Braised Premium Sharks Fin

H8 每位 \$56.80 三頭澳洲青邊鮑魚
Per Person Braised Australia Abalone

H9 每份 \$14.80 咸菜胡椒豬肚
Each Pork Belly with Preserved Vegetable and Black Pepper

H10 每份 \$26.80 滋補醉雞煲
Each Drunken Chicken Hot Pot

H11 每位 \$24.80 紅燒蟹肉翅
Per Person Braised Sharks Fin with Crab Meat

H12 每份 \$14.80 麻辣水煮魚
Each Sole Fillet in Spicy Soup

H13 每份 \$6.98 鮮肉小籠包
Each Steamed Pork Buns in Shanghai Style

金香煎炸 FRIED DIM SUM

B1	京蔥砂鍋生煎飽	SL
	Shanghai Style Pan-Fried Pork Buns	
B2	脆皮鮮蝦春卷	L
	Deep Fried Shrimp Spring Rolls	
B3	安蝦菜脯咸水角	L
	Deep Fried Shrimp Pastries	
B4	脆皮榴蓮湯丸	L
	Deep Fried Sticky Balls with Durian	
B5	脆皮素春卷	L
	Deep Fried Vegetarian Spring Rolls	
B6	荔蓉炸芋角	L
	Deep Fried Taro Root and Pork Dumpling	
B7	香煎臘味蘿蔔糕	M
	Pan-Fried Turnip Cakes	
B8	馳名韭菜煎薄鐸	L
	Chinese Sausage and Chives Pancake	
B9	煉奶炸銀絲卷(素)	S
	Crispy Silver Roll	
B10	煎鮑魚瑤柱粽	SLK
	Pan-Fried Abalone & Dried Scallop Rice Wrap	
B11	即叫即炸油條	\$3.75
	Deep Fried Chinese Donut	
B12	豉汁煎釀茄子	L
	Deep Fried Stuffed Egg Plant	





巧手腸粉 RICE ROLLS

C1	脆竹魚茸腸粉	XL
	Steamed Rice Rolls with Fish Paste and Deep Fried Bean Curd	
C2	黃沙豬潤腸粉	XL
	Steamed Rice Rolls with Pork Liver	
C3	絲苗淨齋腸粉(素)	L
	Steamed Plain Rice Rolls	
C4	翡翠叉燒腸粉	XL
	Steamed Rice Rolls with BBQ Pork and Greens	
C5	韭黃鮮蝦腸粉	XL
	Steamed Rice Rolls with Shrimp and Chives	
C6	香茜牛肉腸粉	XL
	Steamed Rice Rolls with Beef	
C7	蔥花蝦米腸粉	XL
	Steamed Rice Rolls with Dried Shrimp and Green Onion	
C8	鮮帶子豆苗腸粉	XL
	Steamed Rice Rolls with Pea Tips and Scallop	
C9	蔥花榨菜炸兩腸粉	XL
	Deep Fried Chinese Donut Wrapped with Steamed Rice Rolls	

新鮮出爐 FRESHLY BAKED ITEMS

D1	酥皮雞蛋撻	M
	Egg Custard Tarts	
D2	出位貴妃飽	L
	Baked B.B.Q. Pork Bun	
D3	蜜汁叉燒酥	M
	Baked B.B.Q. Pork Pies	
D4	鮮蝦蔥油酥餅	L
	Baked Short Bread with Shrimp and Green Onion	
X0	名貴XO醬	\$3.95
	XO Sauce	

炒粉·麵·飯

NOODLES & RICE

(粉、麵、飯、粥 · 早上十時後供應 Serve After 10am)

01	首創原隻龍蝦炒陳村粉	32.98
	Fried Rice Noodle with Whole Live Lobster	
02	金醬蝦乾炒新竹米粉	20.98
	Stir Fried Vermicelli with House Special Sauce	
03	瑞士汁乾炒牛河	19.98
	Fried Rice Noodle with Beef & Bean Sprouts in Soya Sauce	
04	鮮蝦星洲炒米	19.98
	Fried Vermicelli Singapore Style	
05	瑤柱三蒸炆伊麵	22.98
	Stewed E-Fu Noodle with Dried Scallop and Mushroom	
06	楊州炒飯	19.98
	Yeung Chow Fried Rice	
07	滑蛋鮮帶子蝦球炒河	24.98
	Stir Fried Rice Noodle with Shrimp, Scallop and Eggs	
08	榨菜三絲乾炒瀝粉	19.98
	Fried Rice Spaghetti with Three Kinds of Meat & Preserved Vegetable	
09	菜遠蝦球炒麵	22.98
	Stir Fried Noodles with Prawns and Vegetable	
10	豉油皇金菇炒河(素)	18.98
	Fried Rice Noodle with Enoki Mushroom	
11	黑椒和牛炒烏冬	26.98
	Stir Fried Udon with Wagyu Beef in Black Pepper Sauce	
12	鮑汁薑蔥叉燒撈麵	19.98
	Tossed Noodle with BBQ Pork, Ginger and Green Onion	
13	和牛魚腐湯瀝粉	26.98
	Rice Spaghetti in soup with Wagyu Beef and Fish Puffs	
14	雪菜肉絲窩米	19.98
	Noodles in soup with Preserved Vegetable and Shredded Pork	
15	芹香鮭魚珍珠蠔肉碎泡飯	21.98
	Oysters, Tuna and Diced Pork with Rice in Soup	
16	金銀瑤柱蛋白炒飯	22.98
	Conpoy and Egg White Fried Rice	
17	薑米咸魚雞絲炒飯	19.98
	Fried Rice with Ginger, Shredded Chicken & Salted Fish	
18	福州瑤柱海皇飯	20.98
	Foo-Chow Style Seafood Fried Rice	
19	竹筍羅漢炒麵(素)	18.98
	Buddha's Feast Noodles	
20	涼瓜豬頸脊煎米粉	22.98
	Pan Fried Vermicelli with Bitter Melon and Pork Sliced	
21	潮州炒陳村粉	19.98
	Chiu Chow Style Fried Rice Noodles with Pork & Preserved Vegetable	
22	黑松露海鮮炒飯	24.98
	Seafood Fried Rice with Black Truffle	

御廚推薦 Chef Recommended
加亮項目 恕無折扣
外賣盒每個 25¢
Take out box will 25 cents each

生滾靚粥

CONGEE

碗 窩

01	游水原隻龍蝦粥	32.98	
	Lobster Congee		
02	游水象拔蚌粥	時價	時價
	Fresh Sliced Geoduck Congee	Current Price	Current Price
03	澳洲青邊鮑魚粥	16.98	40.98
	Sliced Australian Abalone Congee		
04	生剖鰱魚片粥	12.98	22.98
	Fresh Sliced Tilapia Congee		
05	桂花蚌粥	16.98	34.98
	Sea Cucumber Intestine Congee		
06	魚片碎牛肉粥	11.98	22.98
	Sliced Fish and Minced Beef Congee		
07	魚片滑牛肉粥	11.98	22.98
	Sliced Fish and Sliced Beef Congee		
08	魚片肉丸粥	11.98	22.98
	Sliced Fish and Meat Ball Congee		
09	三元及第粥	10.98	19.98
	Assorted Meat Congee		
10	生滾碎牛肉粥	10.98	19.98
	Minced Beef Congee		
11	皮蛋瘦肉粥	10.98	19.98
	Preserved Duck Egg with Lean Pork Congee		
12	荔灣艇仔粥	10.98	19.98
	Hong Kong Style Sampan Congee		
13	爽滑腰潤粥	10.98	19.98
	Pork Kidney and Liver Congee		
14	薑蔥土雞粥	11.98	22.98
	Chicken with Ginger & Green Onion Congee		
15	瑤柱白粥	4.50	9.00
	Plain Congee with Dried Scallop		

獨家美味



御廚小食

KITCHEN ITEMS

(早上十時後供應 Serve After 10am)

K1	辣椒膏爆老虎蝦	SWK	K20	彩椒味菜炒大腸	SKK
	Fried Tiger Prawns with Chili Pepper Paste			Stir Fried Pork Intestine with Preserved Vegetables and Peppers	
K2	蘿蔔牛筋腩肚煲	SWK	K21	酥炸魷魚鬚	SLK
	Beed Brisket and Tendon in Hot Pot with Turnip			Deep Fried Squid Tentacle	
K3	和風茄子牛柳粒	SWK	K22	涼拌生折手撕雞	SKK
	Diced Beef Tenderloin with Eggplant			Shredded Chicken with Jelly Fish (Cold)	
K4	碧綠椰青浸珍菌	SWK	K23	四川麻辣牛展粒	SKK
	Mixed Vegetable and Mushroom in Coconut Juice			Szechuan Diced Beef Shank	
K5	白灼銀芽牛柏頁	SKK	K24	啫啫豬潤排骨煎腸粉	SWK
	Poached Beef Omasum and Bean Sprouts			Sauteed Spareribs & Pig Liver with Rice Rolls	
K6	竹笙炒上素(素)	SLK	K25	臘味炒台灣菜花	SWK
	Buddha's Feast			Stir Dried Cauliflower with Chinese Sausage	
K7	豉油皇腸粉	SL	K26	乾扁四季豆	SKK
	Pan Fried Rice Rolls			Fried Green Bean with Minced Pork	
K8	金沙玉子豆腐(素)	SL	K27	避風塘雞中翼	SWK
	Deep Fried Egg Tofu			Deep Fried Chicken Wings in Hong Kong Style	
K9	椒鹽小排骨	SWK	K28	辣子炒雞丁	SWK
	Deep Fried Spareribs with Salt and Pepper			Stir Fried Diced Chicken with Hot Peppers	
K10	薑酒炒油菜遠(素)	SWK	K29	蓮藕雲耳炒山藥(素)	SKK
	Stir Fried Choy Sum			Fried Slice Lotus Root with Chinese Yam	
K11	白灼靚芥蘭(素)	SKK	K30	魚腐浸菜苗	SWK
	Poached Chinese Gai Lan			Baby Bak Choy in Soup with Fish Puffs	
K12	海哲拼煙蹄	SWK	K31	金菰腐皮球	SWK
	Jelly Fish and Chilled Pork Hock			Deep Fried Bean Curd with Enoki Mushroom	
K13	XO醬炒蘿蔔糕	SLK	K32	椒鹽脆雞膝	SKK
	Pan Fried Turnip Cake with XO Sauce			Deep Fried Salt & Pepper Chicken Knees	
K14	鮑汁扣鳳爪皇	SKK	K33	七彩土豆絲(素)	SL
	Chicken Feet in Abalone Sauce			Stir Fried Potato Threads	
K15	沙薑滋補鳳爪皇	SKK	K34	青瓜雲耳豬頸脊	SWK
	Marinated Chicken Feet			Stir Fried Pork Sliced with Cucumber and Black Fungus	
K16	頭抽沙魷魚	SKK	K35	孜然羊肉	SKK
	Leather Jacket Fish in Soy Sauce			Sauteed Lamb with Cumin	
K17	麻辣鮮凍蝦	SWK	K36	欖角生炒涼瓜	SWK
	Chilled Spicy Prawns (Cold)			Sautéed Bitter Melon with Dried Olive	
K18	豬腳薑醋蛋	SLK	K37	椒鹽多春魚	SWK
	Pork Hock in Vinegar and Ginger			Deep Fried Capelin Fish with Salt and Pepper	
K19	豉椒炒蜆	SWK	K38	尖椒炒和牛片	16.80
	Stir Fried Clams in Black Bean Sauce			Stir Fried Wagyu Beef with Chilli Pepper	

