

香島廳

ISLAND ROOM

烹飪哲學 Cooking Philosophy

我們使用高品質食材
及優秀烹調手法製作菜餚。
高湯是以雲腿及鮮雞熬製。

烹調過程絕不添加任何
味精（谷氨酸鈉）或雞粉調味。

High-quality ingredients and
classic cooking techniques are used
in the preparation of our dishes.

Our stocks are made with Yunnan ham and chicken.

There is no MSG (monosodium glutamate)
or chicken powder added to our cooking.

If you have an allergy or intolerance, please let us know before ordering.
如您對任何食品有過敏反應，請於點菜前告知我們。

V 素食 / Vegetarian **D** 乳製品 / Dairy **P** 豬 / Pork **N** 堅果 / Nuts
E 蛋 / Eggs **S** 辣味 / Spicy **Gf** 無麩質 / Gluten-free **SF** 貝類海鮮 / Shellfish

香島特色招牌菜

ISLAND ROOM
SIGNATURE
DISHERS

SF	荷香野菌膏蟹飯 Steamed mud crab with wild mushrooms and rice wrapped in lotus leaf	時價 Seasonal price
D	煙焗大白鯰 Baked pomfret served with mayonnaise	時價 Seasonal price
	糟滷醉鴨胸 Marinated duck breast in Huadiao wine	\$98
P N SF	蜜餞黑毛豬叉燒 Honey-glazed Iberico barbecue pork	\$243
D E SF	白汁芝士焗釀原隻蟹蓋 Baked crab shell filled with cheese and béchamel sauce	每隻/Per piece \$193
E	烏魚子蝦仁炒滑蛋 Scrambled egg with shrimps and mullet roe	\$288
SF	迷香梅汁牛肋排 Beef ribs braised with plum sauce and Chinese herbs	\$368
N	柚子手撕鹽焗雞 Shredded rock salt chicken with pomelo	全隻/Whole \$450 半隻/Half \$234



荷香野菌膏蟹飯
Steamed mud crab with wild mushrooms and rice wrapped in lotus leaf

餐前小食

APPETIZERS

E SF	桂林炸蝦丸 Deep-fried crispy shrimp balls	6件/6 pieces \$98
NES	川汁糖心皮蛋 Century eggs with Sichuan chilli and peanut sauce	\$83
VS	醬油蘿蔔伴小黃瓜 Chilled turnip and cucumber with black vinegar and Sichuan pepper oil sauce	\$83
V	燒汁炒野菌 Pan-fried wild fungus with barbecue sauce	\$83
VN	滷水豆腐伴花生 Marinated bean curd and peanuts	\$83
S	避風塘日本南瓜 Stir-fried Japanese pumpkin with crispy garlic and dried chillies	\$83
S	泡椒鳳爪 Chilled chicken feet in pickled peppers	\$98
V	香酥素鵝卷 Crispy bean curd sheet roll filled with black mushrooms, carrots and winter bamboo shoots	\$83
V	蒜香醬木耳鮮淮山 Chilled fungus and Chinese yam with garlic paste	\$83
VNS	麻辣凍豆腐 Chilled bean curd with Sichuan spices and peanuts	\$83



麻辣凍豆腐
Chilled bean curd with Sichuan spices and peanuts

明
爐
燒
味

BARBECUE

P N	懷舊叉燒				\$188
SF	Traditional barbecue pork glazed with maltose				
P	脆皮燒腩肉				\$188
	Crispy pork belly				
P N	燒味三拼盤				\$295
SF	Barbecue platter				
P	化皮乳豬	全隻/Whole	半隻/Half	例牌/Regular	
	Roasted suckling pig	\$1,025	\$528	\$225	
	全隻乳豬需提前兩天預訂	Whole, pre-order 2 days in advance			
SF	頭抽豉油雞	全隻/Whole	半隻/Half	例牌/Regular	
	Marinated chicken	\$395	\$200	\$152	
	in superior soy sauce				
SF	瑤柱貴妃雞	全隻/Whole	半隻/Half	例牌/Regular	
	Poached chicken with conpoy	\$395	\$200	\$152	
	北京片皮鴨 貳食				全隻/Whole
	Peking duck served two ways				\$538
N SF	明爐燒鴨	全隻/Whole	半隻/Half	例牌/Regular	
	Roasted duck	\$525	\$255	\$152	
N	香麻海蜇				\$138
	Chilled jellyfish with sesame oil				



燒味三拼盤
Barbecue platter



冬蟲草淮山杞子紅棗燉豬腱

Double-boiled pork shank with cordyceps, fresh yam, goji berries and red dates

湯

羹

SOUP

可應要求提供無豬肉上湯 Pork-free broth is available upon request
部份菜式可應要求轉無麩質食物 Gluten-free may be available on request

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|------|--|------------------------|
| P | 冬蟲草淮山杞子紅棗燉豬腱
Double-boiled pork shank with cordyceps,
fresh yam, goji berries and red dates | 每位/Per person
\$305 |
| P | 花膠北菇燉菜膽
Double-boiled fish maw with mushrooms
and Chinese cabbage | 每位/Per person
\$215 |
| P SF | 羊肚菌螺頭菜膽燉竹絲雞
Double-boiled Silkie chicken with sea whelk,
morel mushrooms and Chinese cabbage | 每位/Per person
\$188 |
| | 香茜皮蛋星斑片湯
Garoupa fillet soup with preserved eggs
and coriander | 每位/Per person
\$166 |
| P SF | 竹笙海皇素生翅
Braised vegetarian shark's fin soup
with seafood and bamboo pith | 每位/Per person
\$166 |
| P S | 酸辣豆腐素翅羹
Hot and sour soup with vegetarian shark's fin
and bean curd | 每位/Per person
\$136 |
| V | 九年百合粟米羹
Sweet corn soup with lily bulbs | 每位/Per person
\$103 |
| P | 老火例湯
Soup of the day | 每位/Per person
\$58 |



羊肚菌螺頭菜膽燉竹絲雞
Double-boiled Silkie chicken with sea whelk,
morel mushrooms and Chinese cabbage

鮑魚 ABALONE

P SF	日本特選吉品鮑 Braised Iwate abalone with vegetables in oyster sauce 需提前十天預訂 Pre-order 10 days in advance	30頭 /30 heads	每隻/Per piece \$1,260
		40頭 /40 heads	每隻/Per piece \$572
P SF	蠔皇中東鮑 Braised Middle East abalone with vegetables in oyster sauce	25頭 /25 heads	每隻/Per piece \$688
P SF	蠔皇南非麻鮑 Braised South African abalone with vegetables in oyster sauce 8頭鮑魚需提前十天預訂 8 heads, pre-order 10 days in advance	8頭 /8 heads	每隻/Per piece \$1,182
		22頭 /22 heads	每隻/Per piece \$470
		32頭 /32 heads	每隻/Per piece \$296
P SF	蠔皇湯鮑 Braised abalone with vegetables in oyster sauce	6頭 /6 heads	每隻/Per piece \$193



紅燒原隻花膠伴時蔬
Braised whole fish maw with seasonal vegetables in oyster sauce



海參 SEA CUCUMBER

P SF	紅燒原條北海道刺參 Braised whole Hokkaido sea cucumber with vegetables	每條/Per piece \$255
P E SF	蝦籽百花釀遼參 Braised sea cucumber filled with shrimp mousse topped with shrimp roe	每條/Per piece \$255
P SF	蠔皇花菇海參扣鵝掌煲 Braised goose web and sea cucumber casserole with black mushrooms	\$493
P SF	京蔥玉帶北菇海參煲 Braised sea cucumber and scallop casserole with black mushrooms and leeks	\$348

花膠 FISH MAW

P SF	紅燒原隻花膠伴時蔬 Braised whole fish maw with seasonal vegetables in oyster sauce	每位/Per person \$215
P SF	蠔皇花膠燴花菇伴時蔬 Braised fish maw with black mushrooms and seasonal vegetables in oyster sauce	每位/Per person \$125
P SF	蠔皇花膠花菇扣鵝掌煲 Braised fish maw and goose web casserole with black mushrooms	\$512

燕窩 BIRD'S NEST

部份菜式可應要求轉無麩質食物 Gluten-free may be available on request

P SF	金湯蟹肉燴官燕 Braised Imperial bird's nest with crabmeat and pumpkin broth	每位/Per person \$379
P E	雲腿雞茸蛋白燴官燕 Braised Imperial bird's nest with minced chicken, Yunnan ham and egg white	每位/Per person \$379
E	椰皇蛋白燉冰花官燕 Double-boiled Imperial bird's nest with rock sugar in young coconut 需提前一天預訂 Pre-order 1 day in advance	每位/Per person \$379
	冰糖燉燕窩 Double-boiled sweetened bird's nest with rock sugar	每位/Per person \$142



虎皮尖椒炒星斑球
Sautéed spotted garoupa fillet with green peppers

海鮮
SEAFOOD

部份菜式可應要求轉無麩質食物 Gluten-free may be available on request

DP	葡汁焗釀響螺	每隻/Per piece
SSF	Baked sea whelk filled with assorted meat, mushrooms and onions with Portuguese sauce	\$152
N	夏威夷果珍寶菇炒星斑球	\$358
	Spotted garoupa fillet sautéed with macadamia nuts and jumbo mushrooms	
	虎皮尖椒炒星斑球	\$358
	Sautéed spotted garoupa fillet with green peppers	
P	金華玉樹麒麟班	\$358
	Steamed garoupa fillet with Yunnan ham and black mushrooms	
PS	XO醬京蔥北菇炒蝦球	\$303
SF	Sautéed prawns with scallions, mushrooms and homemade XO sauce	
SF	豉油王煎大虎蝦	每隻/Per piece
	Pan-fried tiger prawn in soy sauce	\$126
PE	翠塘海皇滑蛋白	\$242
SF	Steamed egg white with assorted seafood and vegetables	
PSF	荔茸香酥帶子	6件/6 pieces
	Deep-fried mashed taro filled with scallops	\$276
PS	XO醬西芹炒帶子	\$262
SF	Stir-fried scallops with celery and homemade XO sauce	
SF	金銀蒜粉絲蒸帶子	\$262
	Steamed scallops with vermicelli and garlic	



游水海鮮

LIVE SEAFOOD

堂弄火焰醉翁蝦
Flaming drunken shrimps

時價
Seasonal price

本地龍蝦
Local lobster

時價
Seasonal price

滾粥 Poached with congee
上湯焗 Baked with superior broth

SF 基圍蝦
Live shrimp

時價
Seasonal price

白灼 Poached and served with soy sauce
S 椒鹽 Sautéed with spicy salt
蒜蓉開邊蒸 Steamed with minced garlic

東星斑、黑瓜子斑、老虎斑
Spotted garoupa, Redmouth garoupa,
Tiger garoupa

時價
Seasonal price

清蒸 Steamed and served with soy sauce
時菜炒球 Sautéed with seasonal vegetables
P SF 紅炆 Braised with shredded pork, black mushrooms and bean curd

SF 肉蟹
Mangrove crab

時價
Seasonal price

清蒸 Steamed with ginger and spring onions
S 避風塘 Sautéed with crispy garlic and dried chillies
薑蔥 Sautéed with ginger and spring onions
S 豉椒 Sautéed with black beans and chilli sauce



冰梅欖角骨
Wok-fried pork spare ribs with preserved olives in plum sauce

農
牧
家
禽

BEEF, PORK
& POULTRY

牛 BEEF

- SF

蘿蔔柱侯牛筋腩煲
Braised beef brisket and tendon casserole with radish

\$295
- E SF

蒜片蜜糖豆炒牛柳粒
Stir-fried diced beef with garlic and sugar snap peas

\$210
- P E

燒汁京蔥炒牛柳甫

\$210

SF

Sautéed beef with shallots, leeks and barbecue sauce
- P E

蜜餞紫洋蔥牛柳粒

\$210

SF

Honey-glazed diced beef tenderloin with red onions
- P E

芥蘭炒牛肉

\$188

SF

Sautéed sliced beef with kale

豬 PORK

- P S

京式回鍋肉

\$193

SF

Beijing-style twice-cooked pork with bell peppers and chillies
- P

薑頭香醋骨

\$193

Wok-fried pork ribs with vinegar and Chinese bulbous onions
- P E

冰梅欖角骨

\$193

Wok-fried pork spare ribs with preserved olives in plum sauce
- P SF

香芋扣肉煲

\$188

Braised pork belly and taro casserole
- P

雲腿大芥菜排骨煲

\$178

Casserole of fresh mustard greens braised with pork ribs and Yunnan ham



蘿蔔柱侯牛根腩煲
Braised beef brisket and tendon casserole with radish



蠔皇花膠花菇扣鵝掌
Braised pomelo skin with goose web and seasonal vegetables in abalone sauce

農
牧
家
禽

BEEF, PORK
& POULTRY

部份菜式可應要求轉無麩質食物 Gluten-free may be available on request

家 禽 POULTRY

SF	荷香蟲草花紅棗北菇蒸雞 Steamed chicken with cordyceps flowers, black mushrooms and red dates in lotus leaf	全隻/Whole \$450	半隻/Half \$234
P SF	普寧豆醬雞煲 Braised chicken casserole with Pu Ning soya bean sauce	全隻/Whole \$450	半隻/Half \$234
N	芝麻鹽焗雞 Rock salt baked chicken topped with sesame	全隻/Whole \$450	半隻/Half \$234
N SF	鄉村狀元雞 Roasted chicken served with preserved bean curd sauce	全隻/Whole \$450	半隻/Half \$234
S	薑蔥霸王雞 Steamed chicken with ginger and spring onions in soy sauce	全隻/Whole \$450	半隻/Half \$234
	鄉村脆皮雞 Country Club crispy chicken	全隻/Whole \$450	半隻/Half \$234
P	上湯菜膽雞 Poached chicken with seasonal vegetables in superior broth	全隻/Whole \$450	半隻/Half \$234
	孜然鹽焗無骨雞 Crispy chicken fillet with rock salt and cumin		\$188
P SF	鮑汁扣柚皮鵝掌伴時蔬 Braised pomelo skin with goose web and seasonal vegetables in abalone sauce		每位/Per person \$98
	紅燒乳鴿皇 Roasted crispy pigeon		每隻/Per piece \$162
N SF	鵝肝潤腸炒乳鴿崧配生菜片 Sautéed minced pigeon with goose liver and air-dried sausage served with crispy lettuce		每隻/Per piece \$208



北菇紅燒玉子豆腐
Braised egg tofu with black mushrooms

田園蔬菜

VEGETABLES

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P	上湯花膠絲浸菜苗	\$198
	Poached seasonal vegetables with fish maw in superior broth	
P	魚湯野菌杞子鮮百合浸菜苗	\$168
	Poached seasonal vegetables with wild mushrooms, goji berries and fresh lily bulbs in fish broth	
P SF	蟹肉鮮菇扒西蘭花	\$142
	Braised broccoli with crabmeat and mushrooms	
P N	八寶羅漢碇	\$168
SF	Braised mixed fungus, black mushrooms, bamboo shoots and cashew nuts on deep-fried mashed taro	
P SF	南乳溫公齋煲	\$152
	Braised assorted vegetables with fermented red bean curd sauce	
P E	北菇紅燒玉子豆腐	\$162
SF	Braised egg tofu with black mushrooms	
V N	腰果藕片百合炒爽菜	\$142
	Stir-fried mixed vegetables with lotus root, lily bulbs and cashew nuts	
P SF	竹筍羅漢上素	\$168
	Braised assorted vegetables with bamboo pith	
V	梅菜蒸茄子豆腐	\$142
	Steamed eggplant and bean curd with preserved vegetables	



脆米濃湯海鮮飯
Assorted seafood rice in superior broth served with crispy rice

粉麵、米飯及包點

NOODLES,
RICE &
DUMPLINGS

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粉麵 NOODLES

E	秘製魚湯魚腐野菌湯米粉 Vermicelli with homemade fish mousse and wild mushrooms in fish broth	每位/Per person \$142
P N E SF	滑蛋叉燒炒河粉 Stir-fried rice noodles with barbecue pork and scrambled eggs	\$188
P E S SF	魚香茄子炆伊麵 Braised e-fu noodles with eggplant and salted fish	\$188
P E	豉油皇燒腩片炒麵 Stir-fried egg noodles with sliced pork belly and soy sauce	\$188
P	西班牙黑毛豬野菌炒河粉 Wok-fried rice noodles with Iberico pork and wild mushrooms	\$209

米飯 RICE

P E N SF	黯然銷魂飯 Barbecue pork and sunny-side-up egg on rice	每位/Per person \$152
E	鹹魚雞粒炒飯 Fried rice with diced chicken and salted fish	\$206
P E SF	福建燴炒飯 Braised seafood fried rice “Hokkien” style	\$193
P SF	脆米濃湯海鮮飯 Assorted seafood rice in superior broth served with crispy rice	\$193

包點 DUMPLINGS

P	香煎小鍋貼 Pan-fried pork dumplings	6件/6 pieces \$112
P SF	蟹肉小籠包 Steamed Shanghainese crabmeat and pork dumplings	6件/6 pieces \$112

棋逢敵手

CHINESE
CHESS
BOARD

綠茶凍糕、焗紅豆餅

Chilled green tea pudding

Baked red bean pastry

全局盤棋/full chessboard

\$320

經典殘局/classic end-game

\$160

需提前一天預訂 Please order one day in advance



