

本地來源

瑰麗承諾尊重本地農業文化，利用本地農產品，呈現給客人高品質的食物。香港瑰麗酒店的農場，供應商以及傳統工匠等合作夥伴全年向客人提供當地頂級產品，例如：來自順景海釣船的海鮮、大浪灣農場的香草及蔬菜以及德昌森記的手工編織蒸籠。

PARTNERS IN PROVENANCE

Rosewood's Partners in Provenance commitment is borne out of respect for local farmers, indigenous agriculture and a dedication to delivering the highest quality food. Rosewood Hong Kong partners with area farms and artisans to provide guests with premium local products such as seafood from our Shun King Fisherman, herbs and vegetables from our Tai Long Wan Bay partner as well as bamboo steamers from craftsman Tuck Chong Sum Kee.



THE
LEGACY HOUSE
彤 福 軒

彤福軒稱譽鄭氏家族的文化傳統，並向家族元老鄭裕彤博士致敬。餐廳俯瞰整個維多利亞港的壯麗美景，令人驚嘆，富有遠見卓識的董事會主席鄭裕彤博士早在上世紀70年代便首次開發了該寶地。經後人重新締造，帶來了一番新景象。為了紀念鄭裕彤博士，餐廳的七間私人包廂均以鄭博士傳奇一生的重要里程碑和名譽來命名。

鄭博士生於廣東順德，為粵菜的發源地之一，亦是鄭氏家族最愛的菜式之一。順德菜以珠江三角洲豐富多樣的河鮮與當地農產品來製作，以精細的預備功夫和烹調方式帶出食物的原有鮮味。

The Legacy House honours the Cheng's family heritage and pays homage to patriarch Dr. Cheng Yu-Tung. Stunning views from the Chinese restaurant overlook Victoria Dockside, the premiere property the visionary chairman first developed in the 1970s before its current iteration reimagined by his grandchildren. The seven private dining rooms are named for milestones of Dr. Cheng Yu-Tung's life.

Dr. Cheng Yu-Tung was born in rural Shunde in Guangdong, a province referred to as one of the cradles of Cantonese cooking, a favourite cuisine among the Cheng's family. Cooking in the region is influenced by the Pearl River Delta's diversity of river fish and local produce. The dishes are characterised by intricate techniques striking a delicate balance between taste and texture.



CHEF RECOMMENDATIONS

主廚推介

金錢酥蟹盒

Deep-Fried Stuffed Pastry, Pork, Crabmeat, Shrimp
Yellow Chive, Water Chestnut

兩件 Two Pieces
130

果仁酥香牛肉粒

Deep-Fried Spicy Beef, Nuts, Honey

190

順德拆魚羹

Minced Fish Soup, Fungus, Tangerine Peel

每位 per person
220

黑松露雞頭米釀香梨

Stuffed Pear, Black Truffle, Gorgon Nut

每位 per person
220

黑魚籽西班牙紅蝦抱玉帶

Steamed Scallop, Spanish Red King Prawn, Caviar, Lobster Broth

每位 per person
260

明爐吊燒琵琶鵝

Roasted Goose

例 Regular 半隻 Half
280 450

鳳城五彩炒魚麵

Stir-Fried Fish Noodles, Dried Sole Fish, Bean Sprout, Mushroom

280

金湯蟹鉗翠豆腐 (兩位起)

Steamed Crab Claw, Tofu, Chicken Broth

每位 per person
390

原隻鮑魚燜釀柚皮乳豬肘

Braised Whole Abalone, Pork Knuckle, Pomelo Pith

每位 per person
420

黑魚籽鮮蟹肉大良鮮奶炒獅頭魚球

Wok-Fried Milk, Lion Fish, Crabmeat
Caviar, Egg White, Daliang Style

480

家鄉煎釀鯪魚

Pan-Fried Dace Fish

480

松茸鮮角螺燉花膠湯

Double-Boiled Fish Maw Soup, Sea Whelk, Matsutake Mushroom

每位 per person
680

If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order

如有任何特別要求、食物過敏或食物不耐症，請通知餐廳款待員。



VEGETARIAN 素食



PARTNERS IN PROVENANCE 本地源產



HEALTHY CHOICE 健康選擇



SUSTAINABLE 可持續性

Prices are quoted in HKD and subject to 10% service charge 所有價格均以港幣計算，另設加一服務費

TASTING MENU

細 味 彤 福

老陳醋海茸紫茄、金錢酥蟹盒、蜜汁鮮梅頭叉燒

Marinated Eggplant, Seaweed, Dark Vinegar
Deep-Fried Stuffed Pastry, Pork
Crabmeat, Shrimp, Yellow Chive, Water Chestnut
Barbecued Pork, Honey Glaze

順德拆魚羹

Minced Fish Soup, Fungus, Tangerine Peel

黑魚籽鮮蟹肉大良鮮奶炒獅頭魚球

Wok-Fried Milk, Lion Fish
Crabmeat, Caviar, Egg White, Daliang Style

松茸罐燒和牛臉肉伴柚皮

Braised Wagyu Beef Cheek
Matsutake Mushroom, Pomelo Pith

沙田脆皮妙齡鴿

Crispy Fried Pigeon

黑松露雞頭米釀香梨

Stuffed Pear, Black Truffle, Gorgon Nut

鳳城五彩炒魚麵

Stir-Fried Fish Noodles
Dried Sole Fish, Bean Sprout, Mushroom

鮮奶金瓜露、大良炸鮮奶、草莓蝴蝶酥

Sweetened Pumpkin Soup, Milk
Deep-Fried Milk, Daliang Style
Strawberry Palmier

1,280

每位 per person

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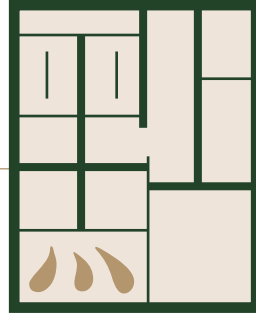
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DIM SUM

點心

蒸 STEAMED

南翔灌湯小籠包✳

Pork Dumplings, Supreme Broth

80

竹炭流心奶皇包

Egg Custard Buns

80

黑松露竹笙上素餃🌿

Vegetable Dumplings, Bamboo Pith, Black Truffle

90

松葉蟹羽衣甘藍糰

Matsuba Crabmeat Dumplings, Kale

90

順德拆魚餃

Fish Dumplings, Fungus, Tangerine Peel

90

水晶筍尖鮮蝦餃

Shrimp Dumplings, Bamboo Shoot

90

黑魚籽龍蝦餃🦞

Lobster Dumpling, Caviar

每位 Per Person

100

XO醬星斑菜苗餃✳🌿

Spotted Garoupa Dumplings, Vegetable, XO Sauce

120

竹笙瑤柱灌湯餃

Pork Dumpling, Conpoy, amboo Pith, Supreme Broth

每位 Per Person

120

原隻鮑魚黑豚肉燒賣✳🦞

Pork Dumplings, Whole Abalone

120

All Dim Sum Dishes include 3 pieces per order

點心價目均以每款三件計算

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🌿 VEGETARIAN 素食

✳ PARTNERS IN PROVENANCE 本地源產

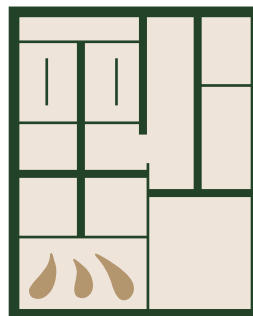
🦋 HEALTHY CHOICE 健康選擇

🌿 SUSTAINABLE 可持續性

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DIM SUM

點心



腸粉 RICE ROLLS

鮮蝦肉脆腸粉 100
Steamed Shrimp Rice Rolls

鮮梅頭叉燒腸粉* 100
Steamed Barbecued Pork Rice Rolls

炸、焗 DEEP-FRIED, BAKED

黑蒜鮮蝦炸春卷 80
Spring Rolls, Shrimp, Black Garlic

焗三文魚酥 90
Salmon Puffs

雪山和牛餐包 90
Wagyu Beef Buns, Black Pepper

雲腿瑤柱蘿蔔絲酥 90
Turnip Puffs, Conpoy, Yunnan Ham

XO 醬脆皮蘿蔔糕 140
Turnip Cakes, XO Sauce

All Dim Sum Dishes include 3 pieces per order

點心價目均以每款三件計算

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VEGETARIAN 素食 * PARTNERS IN PROVENANCE 本地源產 ♥ HEALTHY CHOICE 健康選擇 ♻️ SUSTAINABLE 可持續性

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APPETISER

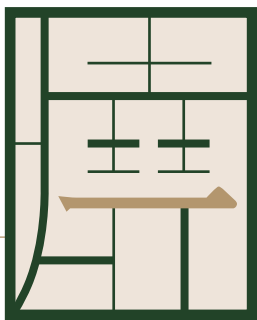
瑪卡黃酒醉紅茄 	140
Marinated Cherry Tomato Chinese Yellow Wine, Maca Root	
老陳醋海茸紫茄  	160
Marinated Eggplant, Seaweed, Dark Vinegar	
鮮杞子仁稔醬赤膠耳  	160
Marinated Fungus, Fresh Goji, Gooseberry Sauce	
柚香水晶柚皮  	160
Marinated Pomelo Pith	
香辣豬仔腳	180
Marinated Pork Knuckles, Chilli	
五香燻鰱魚	180
Deep-Fried Pomfret, Chinese Herbs	
脆薑酥炸田雞腿	190
Crispy Frog Legs, Ginger	
XO醬蟲草花拌蜆子	260
Marinated Razor Clams, Cordyceps Flower, XO Sauce	

頭盤、冷盤及小食

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BARBECUE

明爐燒烤

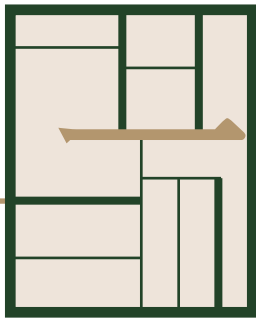
吊燒鵝肝金錢雞	兩件 Two Pieces	
Roasted Goose Liver, Pork Belly, Mushroom	200	
玫瑰豉油雞✱	半隻 Half	全隻 Whole
Marinated Chicken, Soy Sauce	250	480
蜜汁鮮梅頭叉燒✱	例 Regular	
Barbecued Pork, Honey Glaze	280	
明爐燒味拼盤(可選兩款)	330	
(蜜汁鮮梅頭叉燒/玫瑰豉油雞/化皮乳豬件)		
Barbecued Combination (Choice of Two Items)		
(Barbecued Pork, Honey Glaze /		
Marinated Chicken, Soy Sauce /		
Roasted Suckling Pig)		
化皮乳豬件	例 Regular	半隻 Half
Roasted Suckling Pig	340	980
傳統北京烤填鴨	全隻 Whole	
Roasted Peking Duck	900	
* 二食 (生菜片鴨鬆)		
Second Course: Wok-Fried Minced Duck, Lettuce Wrap		

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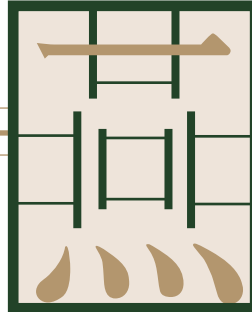


SOUP 湯

鮮蝦帶子酸辣羹 Hot and Sour Soup, Shrimp, Scallop	180
鮑魚濃湯花膠羹 Braised Fish Maw Soup, Abalone	240
天子蘭天白菇竹笙燉菜膽   Double-Boiled Brassica Soup, Bamboo Pith, Mushroom, Orchid	250
無花果珍珠肉燉鷓鴣 Double-Boiled Partridge Soup, Dried Mussel, Figs	280
冬蟲草海馬燉鮮鮑 Double-Boiled Fresh Abalone Soup, Dried Seahorse, Cordyceps	980
高湯佛跳牆 Buddha Jumps Over the Wall	1080

BIRD'S NEST

燕窩



金榜牛奶燕窩雞蓉羹* Braised Bird's Nest Soup, Minced Chicken, Milk	350
竹笙花膠燕窩羹 Braised Bird's Nest Soup, Fish Maw, Bamboo Pith	380
鮮蟹肉紅燒燴官燕 Braised Bird's Nest Soup, Fresh Crabmeat	730
濃雞湯燴官燕 Braised Bird's Nest, Chicken Broth	730

All items above are priced per person 湯羹及燕窩價目均以每位計算
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鮑
魚
、
海
味

ABALONE AND DRIED SEAFOOD

原汁吉品鮑(二十頭)

Braised Yoshihama Abalone (20-Head)

每位 Per Person
時價 Market Price

翡翠吉品鮑(二十八頭)

Braised Yoshihama Abalone (28-Head)

每位 Per Person
時價 Market Price

京蔥燒遼參

Braised Sea Cucumber, Leek

每位 Per Person
380

蠔皇花膠扣鵝掌

Braised Fish Maw, Goose Web, Supreme Oyster Sauce

每位 Per Person
780

蠔皇南非鮮鮑甫

Braised Sliced South African Abalone, Supreme Oyster Sauce

例 Regular
980

游
水
海
鮮

LIVE SEAFOOD

老鼠斑、東星斑、紅瓜子斑、三刀、綠洲花尾

Pacific Garoupa, Spotted Garoupa, Red Flag Garoupa, Morwong, Oasis Giant Garoupa

清蒸、古法炆、香煎、水煮

Steamed with Ginger and Spring Onion / Braised with Mushroom / Pan-Fried /

Poached in Garlic and Chilli Sauce, Sichuan Style

時價 Market Price

澳洲龍蝦、本地龍蝦、本地肉蟹、海蝦、瀨尿蝦

Australian or Local Lobster, Crab, Prawn, Mantis Shrimp

上湯焗、薑蔥焗、蒜茸蒸、豉椒炒、椒鹽焗

Supreme Broth / Ginger and Spring Onion / Garlic-Steamed / Wok-Fried with Pepper and Black Bean Sauce /

Deep-Fried with Spicy Salt

時價 Market Price

花甲、鮮鮑魚、迷你象拔蚌、蘇格蘭蜆子

Clam, Abalone, Geoduck, Scotland Razor Clam

豉汁蒸、XO醬炒、陳皮貢棗蒸

Steamed with Pepper and Black Bean Sauce / Wok-Fried with XO Sauce /

Steamed with Tangerine Peel and Tribute Date

時價 Market Price

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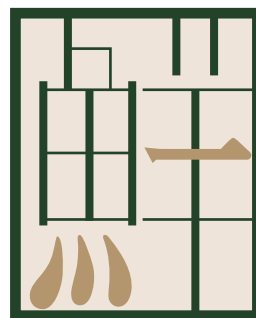
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海鮮

SEAFOOD



潮汕風味蠔餅 Fried Oyster Omelette, Chiu Chow Style	260
香橙脆蝦球 Deep-Fried Prawn, Orange Sauce	320
櫻花蝦桂花蟹肉炒瑤柱 Wok-Fried Crabmeat, Sakura Shrimp, Egg, Conpoy	320
魚塘公煎焗魚嘴 Pan-Fried Fish Head, Ginger, Spring Onion	320
櫻花蝦蟹肉粉絲煲 Braised Sakura Shrimp, Crabmeat, Vermicelli, Clay Pot	380
薑蔥麵醬斑腩煲 Braised Garoupa, Ginger, Spring Onion, Bean Sauce, Clay Pot	380
油雞樅菌炒帶子🍄 Wok-Fried Scallop, Termite Mushroom	480
豉油王香煎鯧魚球 Pan-Fried Chinese Pomfret Fillet, Soy Sauce	480
方魚鮮菇油泡星斑球🍄 Sautéed Spotted Garoupa Fillet, Dried Sole Fish, Mushroom	590
黑皮雞縱菌尖椒炒龍蝦球🍄 Wok-Fried Lobster, Hot Pepper, Termite Mushroom	880

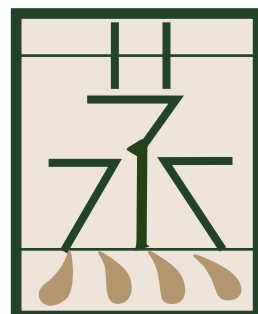
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蒸
汽
鍋

STEAM KETTLE



花雕雞湯煮花甲

Stewed Clam, Chinese Yellow Wine, Chicken Broth

每位 per person

160

香辣醬煮鮮花螺

Stewed Sea Snail, Spicy Sauce

每位 per person

160

豉椒汁煮鮮鮑魚

Stewed Fresh Abalone, Black Bean Sauce

每位 per person

180

油鹽水浸迷你象拔蚌

Poached Geoduck, Salty Soup

每位 per person

220

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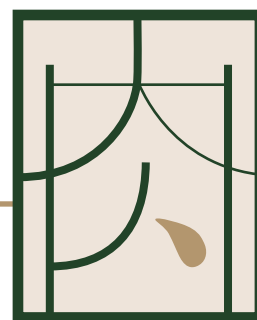
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POULTRY

沙田脆皮妙齡鴿		150
Crispy Fried Pigeon		
當紅脆皮炸子雞✱	半隻 Half	270
Deep-Fried Crispy Chicken		
香酥沙薑雞✱		280
Deep-Fried Chicken, Ginger		
芋茸香酥鴨	例 Regular 半隻 Half	240 360
Deep-Fried Duck, Mashed Taro		
牛肝菌千層滑雞煲✱		380
Braised Chicken, Porcini, Tofu Sheets, Clay Pot		
XO 醬鮑魚玉簪鳳翼球		380
Braised Chicken, Abalone, Bamboo Shoot, Ham, XO Sauce		



MEAT

肉類

桂花香酥骨✱	240
Crispy Pork Ribs, Osmanthus Sauce	
松茸罐燒和牛臉肉	每位 per person 240
Braised Wagyu Beef Cheek, Matsutake Mushroom	
老香櫟板栗豬手煲✱	280
Braised Pork Knuckle, Chestnut, Chayote, Clay Pot	
大千炒羊柳	290
Wok-Fried Lamb, Dried Chilli, Spring Onion	
甜麵醬黑豚肉炒花生芽	360
Wok-Fried Kagoshima Pork, Bean Sprout, Sweet Bean Sauce	
陳草菇炒牛肩肉	380
Wok-Fried Beef Chuck, Mushroom	
水煮澳洲和牛肉	480
Poached Australian Wagyu Beef, Sichuan Style	
金不換黑蒜炒和牛粒	680
Wok-Fried Australian Wagyu Beef, Black Garlic, Thai Basil	

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粉、麵、飯

紅油抄手

Poached Pork Dumplings, Sweet Soy Sauce, Chilli Oil, Vinegar

每位 Per Person

90

手打魚腐湯米線

Poached Rice Noodles, Fish Curd, Fish Soup

每位 per person

160

潮州黃金煎伊麵

Pan-Fried E-Fu Noodles, Chiu Chow Style

170

嫩雞濃湯煨稻庭烏冬

Shredded Chicken, Inaniwa Udon, Chicken Broth

每位 per person

180

毛豆甘粟炒野米飯

Fried Wild Rice, Sweet Corn, Green Soybean

240

大良欖仁和牛崧炒飯

Fried Rice, Minced Wagyu Beef, Egg White, Black Olive Seed

260

斑球湯魚麵

Poached Fish Noodles, Spotted Garoupa Fillet, Fish Soup

每位 per person

280

橄欖茄帶子炒米粉

Fried Rice Noodles, Scallop, Tomato

280

XO 醬乾炒牛河

Wok-Fried Rice Noodles, Beef, XO Sauce

280

櫻花蝦欖仁叉燒粒炒絲苗

Fried Rice, Barbecued Pork, Sakura Shrimp, Black Olive Seed

280

薑蔥花膠條撈牛肝菌麵

Braised Porcini Noodles, Fish Maw, Spring Onion, Ginger

300

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If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order

如有任何特別要求、食物過敏或食物不耐症，請通知餐廳款侍員。

VEGETARIAN 素食



PARTNERS IN PROVENANCE 本地源產

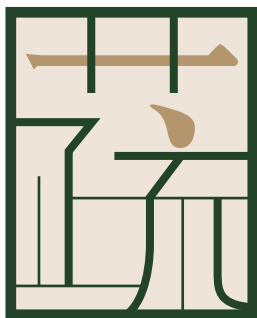


HEALTHY CHOICE 健康選擇



SUSTAINABLE 可持續性

Prices are quoted in HKD and subject to 10% service charge 所有價格均以港幣計算，另設加一服務費



VEGETABLES AND TOFU

豆腐、時蔬、素菜

時令蔬菜  	180
Seasonal Green Vegetables	
銀杏鮮百合金湯翠豆腐	200
Stewed Tofu, Lily Bulb, Ginkgo, Supreme Chicken Soup	
欖菜海茸炒四季豆 	220
Wok-Fried Spring Bean, Preserved Vegetable, Seaweed	
瑤柱蝦乾煮茭白	220
Stewed Water Bamboo Shoots, Conpoy, Dried Shrimp, Chinese Celery, Fungus	
金湯藜麥舞茸菇燴菠菜苗	220
Braised Baby Spinach, Maitake Mushroom, Quinoa, Pumpkin Soup	
鳳梨咕嚕素排骨 	240
Deep-Fried Dough Stick Stuffed with Taro, Sweet and Sour Sauce, Pineapple	
赤膠耳鮮桃仁百合炒露筍 	260
Wok-Fried Asparagus, Fungus, Lily Bulb, Peach Kernel	
梅菜小黃菇豆腐煲	260
Braised Tofu, Preserved Vegetable, Mushroom, Clay Pot	
金腿燜釀滑豆腐	280
Braised Tofu, Jinhua Ham	

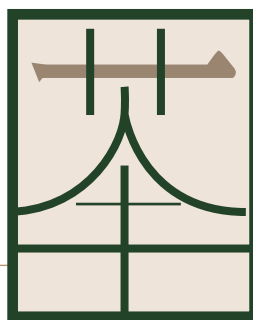
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 VEGETARIAN 素食  PARTNERS IN PROVENANCE 本地源產  HEALTHY CHOICE 健康選擇  SUSTAINABLE 可持續性

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TEA SELECTION



茶

中國茗茶

CHINESE PREMIUM TEA

普洱 龍井 壽眉 鐵觀音 香片 菊花

Puerh, Dragon Well, Shou Mei, Iron Buddha, Jasmine, Chrysanthemum

Per Person 每位

40

綠茶 GREEN

Per Person 每位

特級獅峰龍井

100

Premium Lion's Peak Dragon Well

洞庭碧螺春

120

Dongting Spring Spiral

黑茶 DARK

Per Person 每位

車順號

90

Che Shun Hao

1975年普洱熟茶餅

100

1975 Puerh Ripe

白茶 WHITE

Per Person 每位

白牡丹

90

White Peony

岩針

120

Silver Needle

紅茶 BLACK

Per Person 每位

雲南古樹滇紅

120

Old Tea Tree Yunnan Black

烏龍茶 OOLONG

Per Person 每位

濃香型 武夷大紅袍

80

Strong Wuyi Da Hong Pao

清香型 秋 紅芯鐵觀音

100

Fragrance Autumn

Red Core Iron Buddha

花茶 SCENTED

Per Person 每位

胎菊

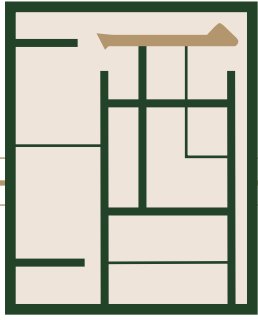
80

Chrysanthemum Buds

上海玫瑰

80

Shanghai Rose Buds



招牌雞尾酒

爆谷

POW GOK

威士忌、爆谷、豆漿、芝麻

Whiskey, Popcorn, Soya Milk, Sesame

140

芒果

MONG GOR

椰子露酒、芒果、柚子、西米

Coconut Rum, Mango, Pomelo, Sago

140

桂花

GUI FA

桂花、桃子、葡萄、蘇打水、義大利氣泡酒

Osmanthus, Peach, Grape, Soda, Prosecco

140

芋頭

WU TOU

伏特加、芋頭、荔枝、香蘭

Vodka, Taro, Lychee, Pandan

140

正山

ZHEN SHAN

苦艾酒、雲呢拿、正山小種、青檸、薑汁啤酒

Vermouth, Vanilla, Lapsang Souchong, Lime, Ginger Beer

140

氹

GEUNG

氹酒、檸檬、荔枝醋、梳打水

Gin, Lemon, Lychee Vinegar, Soda Water

140

SIGNATURE COCKTAILS

清新飲品

REFRESHERS



汽水 50
SOFT DRINKS

EAST IMPERIAL 50

湯力水 Burma Tonic

薑汁汽水 Thai Ginger Ale

薑汁啤酒 Mombasa Ginger Beer

梳打水 Soda Water

冰茶 75
ICED TEAS

冷泡烏龍茶 Cold Brew Oolong Tea

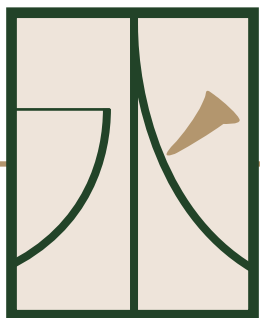
茉莉檸檬綠茶 Jasmine Lemon Green Tea

新鮮果汁 75
FRESH FRUIT JUICES

特製氣泡飲 80
LEMONADES

抹茶、百香果、蘇打水 Matcha Tea, Passion Fruit, Soda Water

柚子、杏仁、蘇打水 Yuzu, Almond, Soda Water



礦泉水

MINERAL WATER

天然礦泉水

STILL

Llanllyr Source	330 / 750 毫升 ml	50 / 70
Acqua Panna	500 / 750 毫升 ml	60 / 70

有汽礦泉水

SPARKLING

Llanllyr Source	330 / 750 毫升 ml	50 / 70
San Pellegrino	500 / 750 毫升 ml	60 / 70
Perrier	330 毫升 ml	50

啤酒

	330 毫升 ml
Tsing Tao	60
Asahi	70
Pilsner*	80
IPA*	80

* Crafted in partnership with our beverage team and Kingdom Brewery.

* 由酒店餐飲團隊及 Kingdom Brewery 共同釀製。

BEER

