

## 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 reimaged 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	兩件 Two Pieces	130
Deep-Fried Stuffed Pastry, Pork, Crabmeat, Shrimp Yellow Chive, Water Chestnut		
果仁酥香牛肉粒		190
Deep-Fried Spicy Beef, Nuts, Honey		
順德拆魚羹	每位 per person	220
Minced Fish Soup, Fungus, Tangerine Peel		
黑松露雞頭米釀香梨	每位 per person	220
Stuffed Pear, Black Truffle, Gorgon Nut		
黑魚籽西班牙紅蝦抱玉帶	每位 per person	260
Steamed Scallop, Spanish Red King Prawn, Caviar, Lobster Broth		
明爐吊燒琵琶鵝	例 Regular 半隻 Half	280 450
Roasted Goose		
鳳城五彩炒魚麵		280
Stir-Fried Fish Noodles, Dried Sole Fish, Bean Sprout, Mushroom		
金湯蟹鉗翠豆腐 (兩位起)	每位 per person	390
Steamed Crab Claw, Tofu, Chicken Broth		
原隻鮑魚燜釀柚皮乳豬肘	每位 per person	420
Braised Whole Abalone, Pork Knuckle, Pomelo Pith		
黑魚籽鮮蟹肉大良鮮奶炒獅頭魚球		480
Wok-Fried Milk, Lion Fish, Crabmeat Caviar, Egg White, Daliang Style		
家鄉煎釀鯪魚		480
Pan-Fried Dace Fish		
松茸鮮角螺燉花膠湯	每位 per person	680
Double-Boiled Fish Maw Soup, Sea Whelk, Matsutake Mushroom		

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

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## 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

沙田脆皮炒齡鵠

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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## 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

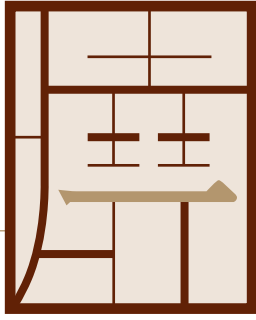
XO醬蟲草花拌蠔子 260  
Marinated Razor Clams, Cordyceps Flower, XO Sauce

## 頭盤、冷盤及小食

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## BARBECUE

## 明爐燒烤

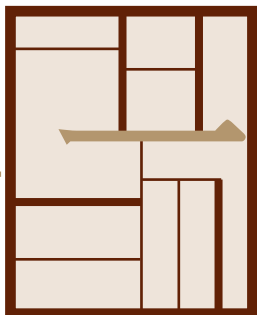
吊燒鵝肝金錢雞	兩件 Two Pieces		200
Roasted Goose Liver, Pork Belly, Mushroom			
玫瑰豉油雞✱	半隻 Half	全隻 Whole	
	250	480	
Marinated Chicken, Soy Sauce			
蜜汁鮮梅頭叉燒✱	例 Regular		
			280
Barbecued Pork, Honey Glaze			
明爐燒味拼盤(可選兩款)			330
(蜜汁鮮梅頭叉燒/玫瑰豉油雞/化皮乳豬件)			
Barbecued Combination (Choice of Two Items)			
(Barbecued Pork,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

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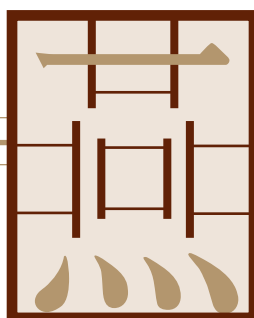


## SOUP 湯

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  
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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

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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

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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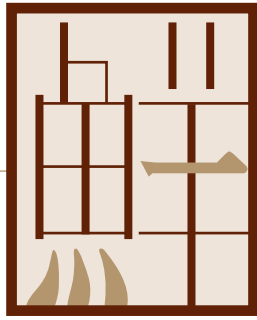
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PARTNERS IN PROVENANCE 本地源產

HEALTHY CHOICE 健康選擇

SUSTAINABLE 可持續性

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## SEAFOOD

## 海鮮

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

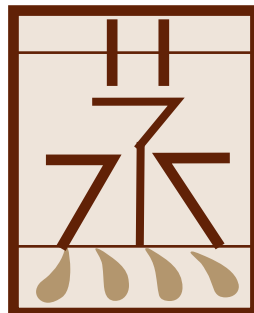
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蒸  
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STEAM KETTLE



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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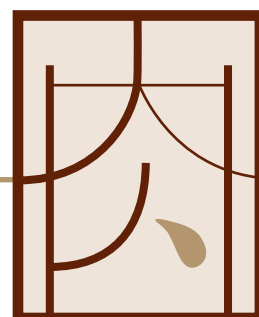
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# 肉類

## MEAT

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	



## POULTRY

### 家禽

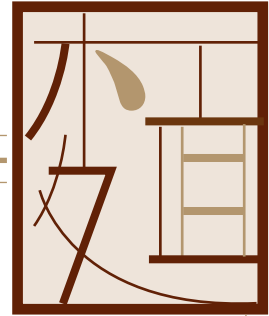
沙田脆皮妙齡鴿	150
Crispy Fried Pigeon	
當紅脆皮炸子雞✳	半隻 Half 270
Deep-Fried Crispy Chicken	
香酥沙薑雞✳	280
Deep-Fried Chicken, Ginger	
芋茸香酥鴨	例 Regular 240 半隻 Half 360
Deep-Fried Duck, Mashed Taro	
牛肝菌千層滑雞煲✳	380
Braised Chicken, Porcini, Tofu Sheets, Clay Pot	
XO 醬鮑魚玉簪鳳翼球	380
Braised Chicken, Abalone, Bamboo Shoot,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

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粉  
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麵  
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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

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

薑蔥花膠條撈牛肝菌麵

Braised Porcini Noodles, Fish Maw, Spring Onion, Ginger

300

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

櫻花蝦欖仁叉燒粒炒絲苗

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

280

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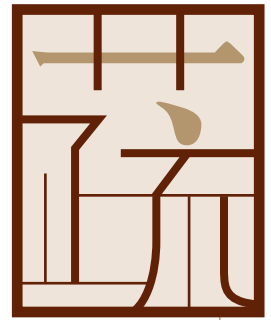
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## VEGETABLES AND TOFU



### 時令蔬菜 🌿💚

Seasonal Green Vegetables

180

### 銀杏鮮百合金湯翠豆腐

Stewed Tofu, Lily Bulb, Ginkgo, Supreme Chicken Soup

200

### 欖菜海茸炒四季豆 🌿

Wok-Fried Spring Bean, Preserved Vegetable, Seaweed

220

### 瑤柱蝦乾煮茭白

Stewed Water Bamboo Shoots, Conpoy, Dried Shrimp, Chinese Celery, Fungus

220

### 金湯藜麥舞茸菇燴菠菜苗

Braised Baby Spinach, Maitake Mushroom, Quinoa, Pumpkin Soup

220

### 鳳梨咕嚕素排骨 🌿

Deep-Fried Dough Stick Stuffed with Taro, Sweet and Sour Sauce, Pineapple

240

### 赤膠耳鮮桃仁百合炒露筍 🌿

Wok-Fried Asparagus, Fungus, Lily Bulb, Peach Kernel

260

### 梅菜小黃菇豆腐煲

Braised Tofu, Preserved Vegetable, Mushroom, Clay Pot

260

### 金腿燜釀滑豆腐

Braised Tofu, Jinhua Ham

280

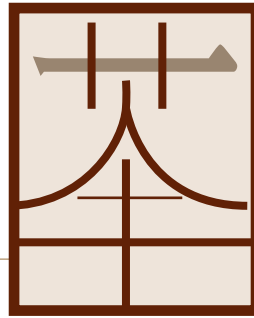
豆腐、時蔬、素菜

*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



## 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

#### 白茶 WHITE

Per Person 每位

##### 白牡丹

90

White Peony

##### 岩針

120

Silver Needle

#### 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

#### 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

#### 紅茶 BLACK

Per Person 每位

##### 雲南古樹滇紅

120

Old Tea Tree Yunnan Black

#### 花茶 SCENTED

Per Person 每位

##### 胎菊

80

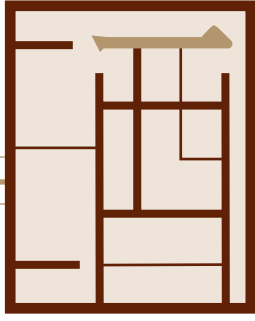
Chrysanthemum Buds

##### 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

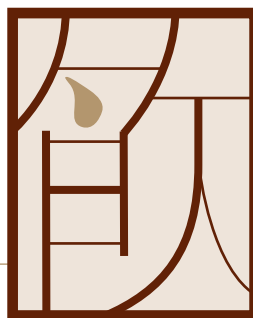
Gin, Lemon, Lychee Vinegar, Soda Water

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

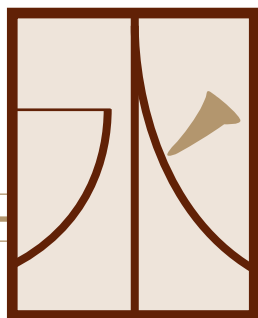
茉莉檸檬綠茶 Jasmine Lemon Green Tea

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



### 天然礦泉水 STILL

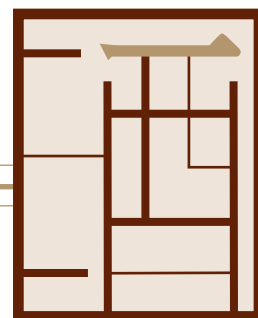
Llanllyr Source	330 / 750 毫升 ml	50 / 70
Acqua Panna	500 / 750 毫升 ml	60 / 70

### 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

## 礦泉水

## MINERAL WATER



## 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。

## B E E R

