

鳳凰軒



港式點心

Dim Sum



◆蝦仁腸粉

蝦仁腸粉

Shrimp Rice Rolls

魔方蘿蔔糕

Pan Fried Radish Cake



◆XO醬蘿蔔糕

XO醬蘿蔔糕

Stir-fried Radish Cake with XO Sauce

糯米雞

Glutinous Rice with Chicken

蝦餃

Steamed Fresh Shrimp Dumplings

燒賣

Pork Dumplings



◆五香蒸牛肚

五香蒸牛肚

Spiced Beef Tripe

豉汁蒸排骨

Spare Ribs with Black Bean Sauce

三彩糯米珍珠丸

Glutinous Rice Meat Balls



◆鮮蝦腐皮捲

鮮蝦腐皮捲

Beancurd Skin with Shrimps

炸鹹水餃

Deep Fried Meat Dumpling

港式點心

Dim Sum

棗泥天鵝酥

蛋奶素

Date-filled Pastry

叉燒包

Barbecue Pork Buns

雪山包(菠蘿叉燒)

Baked Barbecue Pork Buns with
Sugar Frost

奶皇流沙包

蛋奶素

Sweet Cream Bun

馬蹄條

全素

Water Chestnut Cake

花生西多士

蛋奶素

Peanut Butter French Toast

冰火波蘿油

蛋奶素

Pineapple Bun with Butter

葡式蛋塔

蛋奶素

Portuguese Custard Tart

橙香馬拉糕

蛋奶素

Orange Cantonese Sponge Cake



◆棗泥天鵝酥



◆奶皇流沙包



◆冰火波蘿油

粥粉麵

Fine Selection of Staple Food



◆生蠔撈麵

生蠔撈麵

Oyster Noodles

乾炒牛河

Fried Rice Noodles with Beef

港式炒飯

Hong Kong Fried Rice

精選川味

Selection of Sichuan



◆水煮牛肉

山椒泡雙味

*Pepper Pickled Duck Gizzard and
Chicken Heart*

川味麻婆豆腐

Stir-fried Tofu in Hot and Spicy Sauce

水煮牛肉

Sliced Beef in Chili Oil

椒汁白肉

Pork Sliced Vine Pepper Sauce

貴州辣雞

Guizhou Spicy Chicken

剝椒蒸鮮魚

*Steamed Fish with Chopped Bell
Pepper*



◆剝椒蒸鮮魚

鉢仔怪味麵

Vinegar Pork Noodles

蓮白炒水晶粉

Fried Noodles with Cabbage and Pork

風味熱饌

Hot Dish

蠔油芥蘭

Chinese Kale with Oyster Sauce

金銀蛋莧菜

*Amaranth Green with Salted Eggs
and Preserved Eggs*

金沙杏鮑菇

King Trumpet Mushroom with Salty Yolk

雪菜燒魚片

Boiled Fish with Pickled Cabbage

麻油酒香櫻桃鴨

Duck meat with sesame oil and wine

金蒜粉蒸日月貝

*Steamed Scallops with Garlic and
Vermicelli*

摩卡排骨

Coffee Ribs

鹹魚雞粒豆腐煲

*Diced Chicken and Salted Fish and
Tofu in Casserole*

雪菜乾煸四季豆

*Stir-fried Green Beans with Salted
Vegetables*



◆雪菜燒魚片



◆麻油酒香櫻桃鴨



◆鹹魚雞粒豆腐煲



◆摩卡排骨

粵式燒臘

Cantonese Barbecue



◆叉燒

叉燒

Barbecue Pork

油雞

Soy Sauce Chicken

烤鴨

Roasted Duck

燒臘三拼

Barbecue Platter-Three Combinations



◆燒臘三拼

脆皮燒腩

Crispy Roast Pork Belly

精選羹湯

Soup



◆牛腩清湯

養生菌菇雞

*Stewed Chicken Soup with
Mushrooms*

香菜皮蛋魚片湯

*Perch Fillet and Preserved Egg Soup
with Coriander*

牛腩清湯

Beef Brisket Soup

糖水飲品

Dessert & Drinks

凍鴛鴦 蛋奶素

Iced Coffee with Milk Tea

凍檸檬可樂 全素

Iced Coke with Lemon

凍檸檬雪碧 全素

Iced Sprite with Lemon

凍檸檬柚子茶 全素

Iced Lemon Pomelo Tea

凍阿華田 全素

Iced Ovaltine

楊枝甘露 蛋奶素

Chilled Mango Sago and Pomelo

龜苓膏 全素

Chinese Herb Jelly

芋香白玉紫米露(熱) 蛋奶素

Taro Red Bean Mochi Sweet Soup (Hot)

桂花紅豆糕 全素

Osmanthus Jelly with Red Bean



◆楊枝甘露



◆龜苓膏



◆桂花紅豆糕

迎賓鍋

welcome Pot

《二選一》
Choice Of



◆藤椒酸菜魚

藤椒酸菜魚
Sichuan Style Fish Soup



◆扁尖筍燉老鴨煲

扁尖筍燉老鴨煲
Duck Soup with Bamboo Shoots

※迎賓鍋品限點一次

主廚精選單品

Chef's Selection



鳳凰軒用餐貴賓加購價

NT. 999^{+10%}

烤鴨三吃

Roasted Peking Duck (3 Courses)

一吃片皮鴨 (附荷葉餅)

Peking Duck with Chinese Biscuit

二吃鴨架湯

Roasted Duck Bone Soup

三吃炒三杯鴨架

Duck with Soy Sauce, wine and Sesame oil

※烤鴨外帶每份 NT. 1,299

