


海洋中之熱帶雨林  
Rainforests of the Sea





A woman with long dark hair, wearing a vibrant red dress, is seen from the side, looking out towards a large aquarium tank. The tank is filled with clear blue water, featuring various coral reefs and several small fish swimming. The lighting is soft and blue, creating a serene underwater atmosphere. The woman's hand is visible near her face, and she appears to be in a contemplative or admiring mood.

10米，20米，30米……呷一口馬天尼，慢慢投進奇妙瑰麗的深海珊瑚世界。全香港唯一位於水族館內的高級食府「海龍王餐廳」，以珊瑚唯美體態為設計基調，流麗線條貫穿每個角落，優雅卻又充滿神秘，讓你彷彿置身海底的熱帶雨林中。「海龍王」以四方菜的精髓，穿越五大海洋與西式擺盤完美融合，加上精心挑選的可持續海洋食材與世界名釀，為你帶來猶如珊瑚般千變萬化的精品粵菜體驗。當你一面品嚐創意美饌，超過400種海洋生物，以及不同形態的珊瑚，將透過巨型觀賞屏與你同桌。鮪魚、錐頭鯊、熱帶魚群……在你眼前翩然舞動，讓視覺與味覺，遊歷於前所未有的極致境界。要細味海底的世界級精髓，唯有在這個深度……

10 meters, 20 meters, 30 meters... have a sip of Martini, and dive leisurely into the deep blue bliss. Neptune's, the Hong Kong's only fine dining restaurant in an aquarium setting. With elegantly sculpted lines glide through the whole space, the decor is simply a metaphor of fascinating coral reefs, exquisite yet mysterious, immerses you into the breathtaking tropical rainforest, deep down. At Neptune's, we serve the refined tastes from Beijing, Huaiyang, Sichuan and Cantonese cuisines complemented by exquisite Western plating. The wide selection of sustainable seafood and carefully selected wines, you will indulge in the exceptional gourmet experience. Through the spectacular viewing panel, more than 400 ocean species and coral reef of different forms will keep you company. Stingrays, hammerhead sharks, flocks of tropical fish... dancing gracefully right in front of you, bring you a unique and bold gastronomy exploration. The finest taste of the underwater world, only exists at this depth...



## 頭盤 APPETIZER

脆皮素鵝 (六件) 🍴

Crispy Bean Curd Sheets Filled with Vegetables Julienne (6pcs)

\$108

蜜汁火方脆千層 (四件)

Crispy Bean Curd Sheets Topped with Honey Glazed Ham (4pcs)

\$108

脆皮澳洲和牛面頰

Deep-fried Australian Wagyu Beef Cheek

\$168

二十五年陳年花雕醉雞

Drunken Chicken in 25 Years Aged Hua Diao

\$158

果木煙燻蛋 (四件)

Hickory Smoked Duck Egg (4pcs)

\$68

話梅番石榴球

Shredded Guava with Preserved Plum Flavour

\$68

燈影牛肉 🍴

Crispy Air-dried Angus Beef with Honey

\$168

蒜泥青瓜白肉卷 🍴

Cucumber in Mashed Garlic and Aged Vinegar Wrapped with Poached Pork Belly

\$108

芥末鮑魚角 🍴

Diced Abalone with Wasabi

🌱 澳洲鮑魚 Australian Abalone

\$188

琥珀脆金絲

Deep-fried Walnut and Sliced Taro

\$88



## 湯羹 SOUP

文思豆腐羹 (每位) 🌱

Shredded Bean Curd Soup with Bamboo Piths and Vegetables Julienne (per person) \$98

酸辣海鮮羹 (每位) 🌱

Seafood in Sour and Spicy Soup (per person) \$128

🌱 阿拉斯加蟹肉 Alaskan King Crab Meat, 加拿大帶子 Canadian Scallop, 中國蝦 Chinese Shrimp

五指毛桃黑虎掌菌燉嘉美雞湯 (每位)

Kamei Chicken Consommé with Hairy Fig and Arisaema Tubes Fungus (per person) \$178

芙蓉海參白玉舞茸羹 (每位)

Sea Cucumber and Bean Curd with Maitake in Supreme Broth (per person) \$108

🌱 加拿大海參 Canadian Sea Cucumber

蟹肉燕窩羹 (每位)

Bird's Nest with King Crab Meat in Supreme Broth (per person) \$188

🌱 阿拉斯加蟹肉 Alaskan King Crab Meat





## 主菜 MAIN DISH

### I 海鮮 SEAFOOD

#### 龍帶玉梨香 (四件)

Crispy Jumbo Scallops with Minced Shrimp Dumpling and Fresh Pear (4 pcs) \$298

🍷 北海道帶子 Hokkaido Scallop, 中國蝦 Chinese Shrimp

#### 星洲醬燒鱸魚柳 🍷

Wok-fried Seabass Fillet in Singaporean Style \$278

🍷 法國或英屬南喬治亞島鱸魚 French or South Georgia UK Seabass

#### 三蔥香檸澳洲龍蝦

Stir-fried Australian Lobster Tail with Trio Onions and Lime Sauce \$368

🍷 澳洲龍蝦 Australian Lobster

#### 蘆筍炒日本珍寶帶子

Stir-fried Japanese Jumbo Scallops with Asparagus \$278

🍷 北海道帶子 Hokkaido Scallop

#### 黃金燕麥阿拉斯加長腳蟹 🍷

Spicy Alaskan King Crab Legs with Oatmeal and Salty Egg \$288

🍷 阿拉斯加蟹肉 Alaskan King Crab Meat

#### 鮮筍清酒焗蠔煲

Braised Oysters with Bamboo Shoots and Sake in Clay Pot \$258

🍷 美國蠔 American Oyster

#### 香辣酥炸脆蠔 🍷

Crispy Oyster with Garlic and Spicy Sauce \$258

🍷 美國蠔 American Oyster

#### 酸湯油泡鱸魚球 🍷

Sea Bass Fillet with Spicy and Sour Broth \$288

🍷 法國或英屬南喬治亞島鱸魚 French or South Georgia UK Seabass

#### 川醬大頭蝦 (兩隻) 🍷

Stir-fried Giant River Prawn with Spicy Sauce (2pcs) \$288

🍷 斯里蘭卡大蝦 Sri Lankan Prawn

#### 松露雲蛋龍蝦球

Stir-fried Lobster with Crispy Egg White and Truffle \$378

🍷 澳洲龍蝦 Australian Lobster



## 主菜 MAIN DISH

### 肉類 MEAT

雞縱菌醬爆鹿兒島和牛粒 (六粒) 🍷

Wok-fried Kagoshima Wagyu Beef Cubes with Termite Mushroom Sauce (6pcs) \$398

紅酒燴澳洲和牛面頰

Braised Australian Wagyu Beef Cheek in Red Wine \$288

鹿兒島豚肉叉燒

Barbecued Kagoshima Pork \$198

掌上明珠 (彩椒醬皇西班牙豚肉)

Stir-fried Diced Duroc Pork Jowl in Conpoy Sauce Served with Salted Egg Sizzling Rice \$248

🍷 中國搖柱 Chinese Conpoy

菠蘿咕嚕肉

Sweet and Sour Pork with Bell Pepper and Pineapple \$238

黑醋東坡肉 (三件)

Braised Kurobuta Pork Belly in Aged Vinegar (3pcs) \$368

松茸醬皇白玉蒸豚肉

Steamed Kurobuta Pork and Bean Curd with Matsutake Sauce \$208



## 主菜 MAIN DISH

### ■ 家禽 POULTRY

茶皇煙燻鴨 (兩食)

Roasted Whole Oolong Smoked Duck (served in Two Courses) \$688

- 片皮煙燻鴨 (配煎薄餅)  
Sliced Oolong Smoked Duck served with Pan-fried Pancakes
- 鮮筍冬菇炒鴨鬆  
Stir-fried Minced Duck with Mushrooms and Bamboo Shoot

腰果辣子雞軟骨 🍲

Stir-fried Chicken Cartilage with Chili and Cashew Nuts \$208

欖菜豆豉雞煲

Stir-fried Chicken Fillet with Preserved Vegetable and Black Bean in Clay Pot \$258

荷香紅棗蒸走地雞

Steamed Free Range Chicken with Red Dates on Lotus Leaf \$248

鮮沙薑脆皮手撕雞

Toss Shredded Crispy Chicken with Aromatic Ginger \$268

### ■ 蔬菜 VEGETABLES 🍲

新豬肉羊肚菌燒豆腐

Braised Morel and Omi Pork with Bean Curd \$208

欖菜新豬肉法邊豆

Stir-fried Omi Pork with Preserved Vegetable and French Bean \$188

鮮淮山雲耳泡田園蔬菜

Poached Seasonal Vegetable with Yam and Fungus \$168

鴛鴦合桃鮮蟲草花炒露筍

Stir-fried Asparagus with Cordyceps Flower and Walnuts \$168

粥底百合蟲草花竹筍菠菜苗

Baby Spinach with Lily, Cordyceps Flower and Bamboo Piths in Congee Broth \$148

荷塘燴素

Stewed Assorted Vegetables with Lily Bulbs \$168





## 飯麵 RICE & NOODLE

### 海龍王炒飯

Neptune's Signature Fried Rice

\$288

澳洲鮑魚 Australian Abalone, 澳洲龍蝦 Australian Lobster, 阿拉斯加蟹肉 Alaskan King Crab Meat

### 傳統揚州炒飯

Traditional Fried Rice in Yangzhou Style

\$218

泰國蝦 Thailand Shrimp, 加拿大海參 Canadian Sea Cucumber, 中國瑤柱 Chinese Conpoy

### 菌皇蟹肉伊麵

Braised E-fu Noodle with Crab Meat and Wild Mushrooms

\$228

阿拉斯加蟹肉 Alaskan King Crab Meat

### 松茸桂花炒新竹米粉

Stir-fried Rice Vermicelli with Matsutake

\$198

### 絲苗白飯

Steamed Rice

\$24





## 甜品 DESSERT

椰絲黑珍珠丸子 Black Sesame Dumplings with Oreo and Desiccated Coconut	\$48
流沙金球 Deep-fried Sesames Dumpling Filled with Custard	\$48
葛仙米果香甘露 Nostoc, Mango, Pomelo and Dragon Fruit Sweet Soup	\$68
蓮子桃膠燉雪梨 Double-boiled Snow Gum, Lotus Seed and Pear in Sweet Soup	\$48
合時鮮果碟 Seasonal Fresh Fruits Platter	\$68
精選甜品 Dessert of the Day	\$88

## 精選茗茶 PREMIUM CHINESE TEA (每壺 PER POT)

家藏普洱 (陳香醇和) Home Preserved Puerh (Aged and Smooth)	\$60
雀舌香片 (滋味清香) Bird's Tongue Jasmine (Delicate and Aromatic)	\$60
獅峰龍井 (豐富多變) Lion Peak Dragon Well (Rich and Complex)	\$60
清香鐵觀音 (質感柔滑) Supreme Iron Buddha (Full and Silky Body)	\$60

## 茗茶 CHINESE TEA (每壺 PER POT)

普洱 / 香片 / 龍井 / 鐵觀音 Puerh / Jasmine / Dragon Well / Iron Buddha	\$30
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## 精選無酒精雞尾酒 SIGNATURE MOCKTAIL

彩虹特飲 (士多啤梨蓉、菠蘿汁、橙汁及雪碧)

Rainbow Squash (Strawberry Purée, Pineapple Juice, Orange Juice and Sprite) \$58

## 精選雞尾酒 SIGNATURE COCKTAIL

海洋微風 (清酒、橙酒、檸檬汁、龍舌蘭糖漿及湯力水)

Ocean Breeze (Sake, Triple Sec, Lemon Juice, Agave Syrup and Tonic Water) \$68

## 無酒精飲品 NON-ALCOHOLIC DRINK

檸檬特飲 Lemon Squash \$58

青檸梳打 Lime Soda \$58

## 鮮果汁 FRESH JUICE

橙汁 / 蘋果汁 / 奇異果汁 / 芒果汁

Orange Juice / Apple Juice / Kiwi Juice / Mango Juice \$48

## 礦物質水 MINERAL WATER

法國依雲礦物質水 Evian Mineral Water (750mL) \$58

意大利聖沛黎洛有氣天然礦物質水 San Pellegrino Sparkling Natural Mineral Water (750mL) \$58

飛雪® 礦物質水 Bonaqua® Mineralized Water (500mL) \$35

## 汽水 SOFT DRINK (BY GLASS)

可樂 / 雪碧 / 芬達 / 零系可樂 Coke / Sprite / Fanta Orange / Coke Zero \$42

## 啤酒 BEER

罐裝啤酒 CAN BEER

喜力 / 青島 / 藍妹  
Heineken / Tsing Tao / Blue Girl \$50

生啤 DRAUGHT BEER

藍妹生啤  
Blue Girl Draught (500mL) \$88

## 熱飲品 HOT DRINK

鮮磨咖啡 / 意大利特濃咖啡 / 意大利泡沫咖啡 / 檸檬茶 / 奶茶

Fresh Brewed Coffee / Espresso / Cappuccino / Tea with Lemon / Tea with Milk \$44

## 凍飲品 COLD DRINK

香濃咖啡 / 意大利泡沫咖啡 / 檸檬茶 / 奶茶

Iced Coffee / Iced Cappuccino / Iced Tea with Lemon / Iced Tea with Milk \$50



## 葡萄酒 WINE

*Vintage Glass(150mL) Bottle*

### CHAMPAGNE

102 Taittinger, Brut Réserve N.V. \$220 \$990

### WHITE

206 Benjamin Leroux, Bourgogne Blanc, France 2017 \$115 \$490

209 Pasqua, Pinot Grigio delle Venezie, Italy 2016 \$80 \$340

210 Prinz Von Hessen, Riesling, Germany 2017 \$90 \$380

211 Aramis Vineyards, Sauvignon Blanc, Australia 2016 \$74 \$310

### RED

314 Benjamin Leroux, Bourgogne Rouge, France 2017 \$115 \$490

322 Pasqua, Montepuliciano d'Abruzzo, Italy 2016 \$80 \$340


330 Hentley Farm, Caretaker, Shiraz, Australia 2016 \$100 \$420

332 Aramis Vineyards, Shiraz, Australia 2016 \$74 \$310



 辛辣 Spicy

 素菜 Vegetables

 環保海鮮 Sustainable Seafood

最低消費：成人每位港幣300元、小童（3-11歲）每位港幣150元  
Minimum Spending: HK\$300 per Adult, HK\$150 per Child (aged 3-11)

所有價錢以港幣計算  
All prices are in Hong Kong Dollars

設加一服務費  
10% service charge applies to all items in menu

開瓶費每支港幣150元（750mL）  
Corkage charge is HK\$150 per bottle (750mL)

切餅費每個港幣100元  
Cake-cutting charge for each cake is HK\$100

請注意，即使本餐廳盡力保持最嚴格的品質控制並致力維持優質的服務，但我們無法保證在我們的產品中完全不含可能引起過敏反應的物質存在，包括麩質、甲殼類動物、蛋、魚類、花生、大豆、奶類、堅果（或堅果類原料）。如果您有任何問題，請在選購我們的任何產品前向我們的店員查詢。

Please note that, even though our restaurant endeavours to maintain stringent service practices and despite our strict controls, we are unable to guarantee the absence of substances (or traces thereof) which may cause allergic reactions, including Gluten, Crustacean, Egg, Fish, Peanuts, Soya Beans, Milk, Nuts or Nuts based ingredients. If you have any questions, please contact a member of our staff prior to the consumption of any of our products.