

## 頭盤 APPETIZER

酸薑糖心皮蛋 🍷 Preserved Eggs with Pickled Ginger	HK\$68
脆皮松露牛肝菌素鵝 (六件) 🍷 Crispy Bean Curd Sheets with Porcini and Vegetable Juliennes in Truffle Paste (6 pcs)	HK\$108
蜜汁火方脆千層 (四件) Crispy Bean Curd Sheets Topped with Honey Glazed Ham (4 pcs)	HK\$118
椒鹽雞軟骨 Stir-fried Chicken Cartilage with Chili and Spicy Salt	HK\$108
柚香涼拌茄子 🍷 Marinated Eggplant with Pomelo Sauce	HK\$68
金瑤果木煙燻蛋 (四件) Hickory Smoked Duck Egg with Conpoy (4 pcs)	HK\$108
🍷 中國瑤柱 Chinese Conpoy	
四川口水雞 🍷 Spicy Chicken in Sichuan Chili Sauce	HK\$138
蒜泥青瓜白肉卷 🍷 Cucumber in Mashed Garlic and Aged Vinegar Wrapped with Poached Pork Belly	HK\$108

## 湯 SOUP

文思豆腐羹 (每位) Shredded Bean Curd Soup with Bamboo Piths and Vegetables Juliennes (per person)	HK\$98
羊肚菌花膠雞蓉羹 (每位) Fish Maw with Morel and Minced Chicken Soup (per person)	HK\$138
天籽蘭花松茸燉花膠 (每盅) Double-boiled Fish Maw with Dendrobium and Matsutake (per pot)	HK\$178
🍷 荷蘭花膠 Netherlands Fish Maw	

## 主菜 MAIN DISH

菌皇黑松露醬燒加拿大帶子 Stir-fried Canadian Scallop and Mixed Mushrooms with Black Truffle Sauce	HK\$298
🍷 加拿大帶子 Canadian Scallop	
頭抽乾蔥鱸魚柳 Wok-fried Seabass Fillet with Shallot in First Draw Soy Sauce	HK\$308
🍷 法國或英屬南喬治亞島鱸魚 French or South Georgia UK Seabass	
星洲醬老虎蝦 (四隻) 🍷 Wok-fried Tiger Prawn in Singaporean Style (4 pcs)	HK\$358
🍷 澳洲老虎蝦 Australian Tiger Prawn	
雙蔥野菌龍蝦煲 Wok-fried Australian Lobster with Wild Mushrooms in Clay Pot	HK\$488
🍷 澳洲龍蝦 Australian Lobster	
九層塔鴨肝牛柳粒 Wok-fried Beef Cube with Duck Liver and Basil	HK\$358
紅酒燴澳洲牛面頰 Braised Australian Beef Cheek in Red Wine	HK\$308
菠蘿咕嚕肉 Sweet and Sour Pork with Bell Pepper and Pineapple	HK\$278
荷香黑蒜杞子蒸滑雞 Steamed Chicken with Black Garlic and Wolfberries on Lotus Leaf	HK\$298
鮮蝦蟹肉蒸蛋白 Steamed Egg White with Shrimp and Crab Meat	HK\$278
🍷 中國蝦 Chinese Shrimp, 阿拉斯卡蟹肉 Alaskan Crab Meat	

## 蔬菜 VEGETABLE

欖菜新豬肉炆豆腐 🍷 Stir-fried OmiPork with Preserved Vegetable and Bean Curd	HK\$188
上湯腿蓉蘆筍 Poached U.S. Asparagus in Supreme Broth with Minced Yunnan Ham	HK\$188
黃耳榆耳泡田園蔬菜 🍷 Poach Seasonal Vegetables with Golden-Tremell and Elm-Fungus in Supreme Broth	HK\$168

## 飯麵 RICE AND NOODLE

蝦頭醬桂花海鮮炒飯 Fried Rice with Seafood in Shrimp Paste	HK\$278
🍷 中國蝦 Chinese Shrimp, 加拿大帶子 Canadian Scallop, 中國瑤柱 Chinese Conpoy	
瑤柱鮑魚雞粒炒飯 Conpoy and Diced Chicken Fried Rice with Abalone	HK\$288
🍷 中國瑤柱 Chinese Conpoy, 澳洲鮑魚 Australian Abalone	
上湯蝦球伊麵 Braised E-FU Noodle with Shrimp in Supreme Broth	HK\$258
🍷 中國蝦 Chinese Shrimp	
絲苗白飯 (每碗) Steamed Rice (Bowl)	HK\$24

設加一服務費及所有價錢均以港幣計算  
All prices are subject to 10% service charge  
and are in Hong Kong Dollars

🍷 環保海鮮 Sustainable Seafood

環保海鮮來源地可能因存貨而變更  
The origin of sustainable seafood may be altered depending on availability

🍷 辛辣 Spicy 🍷 素菜 Vegetarian



NEPTUNE'S  
restaurant  
海龍王餐廳

## 甜品 DESSERT

楊枝甘露 Mango, Pomelo and Sago with Coconut Dessert Soup	HK\$68
桂花薑茶湯圓 (兩粒) Sesame Dumplings in Osmanthus and Ginger Soup (2 pcs)	HK\$48
奇異果露伴奶香果凍丸子 Kiwi Fruit Sweet Soup with Fruit Jelly and Glutinous Rice Ball	HK\$98
椰香流心球 (四件) Deep-fried Dumpling Filled with Coconut (4 pcs)	HK\$48
合時鮮果碟 Seasonal Fresh Fruits Platter	HK\$68

## 飲品 DRINK

### 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)	HK\$58
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### 精選雞尾酒 SIGNATURE COCKTAIL

海洋微風 (橙酒、檸檬汁、藍金橘糖水及梳打水) Ocean Breeze (Triple Sec, Lemon Juice, Blue Curacao and Soda Water)	HK\$68
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### 無酒精飲品 NON-ALCOHOLIC DRINK

檸檬特飲 Lemon Squash	HK\$58
青檸梳打 Lime Soda	HK\$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	HK\$48
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### 礦物質水 MINERAL WATER

法國依雲礦物質水 (750 毫升mL) Evian Mineral Water	HK\$46
意大利聖沛黎洛有氣天然礦物質水 (750 毫升mL) San Pellegrino Sparkling Natural Mineral Water	HK\$46
「飛雪」無招紙礦物質水 (600 毫升mL) "Bonaqua" Mineralized Water Label-less	HK\$35

### 汽水 SOFT DRINK (BY GLASS)

可樂 / 雪碧 / 芬達 / 零系可樂 Coke / Sprite / Fanta Orange / Coke Zero	HK\$42
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### 啤酒 BEER

罐裝啤酒 CAN BEER (330 毫升mL) 青島 / 藍妹 Tsing Tao / Blue Girl	HK\$50
生啤 DRAUGHT BEER (500 毫升mL) 藍妹生啤 Blue Girl Draught	HK\$88

### 熱飲品 HOT DRINK

鮮磨咖啡 / 鮮奶咖啡 / 意大利泡沫咖啡 / 檸檬茶 / 奶茶 Fresh Brewed Coffee / Latte / Cappuccino / Tea with Lemon / Tea with Milk	HK\$44
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### 凍飲品 COLD DRINK

香濃咖啡 / 鮮奶咖啡 / 意大利泡沫咖啡 / 檸檬茶 / 奶茶 Iced Coffee / Iced Latte / Iced Cappuccino / Iced Tea with Lemon / Iced Tea with Milk	HK\$50
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### 茗茶 CHINESE TEA (每壺 PER POT)

普洱 / 香片 / 龍井 / 鐵觀音 Puerh / Jasmine / Dragon Well / Iron Buddha	HK\$32
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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.

最低消費：每位港幣 100 元 Minimum Spending: HK\$100 per Person

開瓶費每支港幣 150 元 (750 毫升) · 切餅費每個港幣 100 元  
Corkage charge is HK\$150 per bottle (750 mL), Cake-cutting charge for each cake is HK\$100

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