

# 觀海軒 KWUN HOI HEEN

## 臻享百味 · 地道粵菜美饌

### ALL-YOU-CAN-EAT CANTONESE DELICACIES

6 pm ~ 9:30 pm 平日 weekdays



#### 小食 SNACKS

	原價 price	第一輪 round 1	第二輪 round 2	第三輪 round 3
1 皮蛋酸薑 century egg and ginger	58	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2 芫荽拌雲耳 marinated black fungus with coriander in chili sauce	68	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3 金沙豆腐 deep-fried bean curd	68	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4 跳爽蘿蔔皮拌蕃茄仔 marinated radish with cherry tomatoes	68	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5 涼拌拍黃瓜 smashed marinated cucumbers	68	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6 麻辣涼拌蹄筋 marinated pork tendons with spicy chili sauce	78	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7 子薑拌海蜆 marinated jelly fish with sour ginger	98	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8 沙律吉列脆炸軟殼蟹 deep-fried soft shell crab rolls with mayonnaise	128	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

#### 湯 SOUP

9 蟹肉粟米羹 braised sweet corn and crab meat soup	88	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10 海鮮酸辣湯 hot and sour soup with mixed seafood	88	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11 紅燒花膠瑤柱陳皮鴨絲羹 fish maw and duck soup with conpoy	88	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12 七彩豆腐羹 braised shrimp and bean curd soup with conpoy and vegetables	88	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13 冬瓜粒螺頭清雞湯 sea whelk and winter melon cubes braised in chicken broth	88	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14 淮杞燉螺頭湯 double-boiled sea whelk soup with chinese herbs	95	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15 肘子天麻菜膽燉老鴿湯 double-boiled pigeon, ham and cabbage soup	98	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
16 蟲草花膠燉雞 double-boiled fish maw and chicken soup with glossy ganoderma	110	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

#### 頭盤、燒烤 BARBECUE & APPETIZER

17 鹵水鴨掌翼 marinated duck wings and webs	88	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18 花雕醉鴿 drunken pigeon with chinese wine	128	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19 蜜汁叉燒 honey-glazed barbecued pork	138	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20 雞脾菇拼豬大腸 king oyster mushroom with soy sauce and pork intestines	138	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21 古法燒鴨 roasted duck in traditional style	138	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22 金牌脆皮燒肉 signature roasted crispy pork belly	198	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

#### 家禽 POULTRY

	原價 price	第一輪 round 1	第二輪 round 2	第三輪 round 3
23 咕嚕雞球高巴 wok-fried sweet and sour chicken fillet served with crisp-fried rice cracker	138	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
24 南乳芝麻燒雞 roast chicken with fermented bean curd and sesame	138	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
25 百合雲耳蓮藕炒鴿片 sautéed pigeon fillet with lily bulb, fungus and lotus root	158	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26 玫瑰豉油雞 marinated chicken with supreme soya sauce	168	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
27 豉油皇脆炸雞 deep-fried crispy chicken served with soya sauce	168	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
28 涼拌子薑海蜆手撕雞 marinated shredded chicken with jelly fish and sour ginger	168	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29 海皇醬鴿片珊瑚蚌 steamed sliced pigeon and coral clam in seafood sauce	180	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30 鮮露筍炒雞球帶子 sautéed scallop and chicken fillet with fresh asparagus	298	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

#### 海鮮 SEAFOOD

31 鮮蟹肉蒸蛋白 steamed egg white with fresh crab meat	180	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32 香蔥野菌砵酒焗軟殼蟹 baked soft shell crab and assorted fungus with spring onion in port wine sauce	180	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33 桂花汁百合鮮蝦球 wok-fried prawns with lily bulb in osmanthus sauce	190	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34 黑松露醬百合蘭花炒雙蚌 sautéed neck clams and coral clams with broccoli and lily bulbs in black truffle sauce	268	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
35 糖豆炒蟹粉帶子珊瑚蚌 wok-fried scallops and coral clams with honey beans and crab roe	278	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
36 古法炆啫啫龍躉頭腩煲 traditional stewed grouper head with pork, winter melon, black mushroom and garlic served in casserole	280	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
37 桂花汁有機西芹泡龍躉球 wok-fried grouper fillet with organic celery in osmanthus sauce	298	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

#### 豬肉、牛肉及羊肉 PORK, BEEF & LAMB

38 菠蘿咕嚕肉 sweet and sour pork with pineapple	110	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39 中式煎牛柳 pan-fried beef tenderloin with sweet and sour sauce	138	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40 XO醬爆燒汁黑豚肉 wok-fried kurobuta pork with barbecue and xo sauce	150	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
41 京蔥醬爆羊肉片 sautéed sliced lamb with spicy spring onion sauce	168	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42 砵酒魚香醬三蔥牛肋骨煲 stir-fried beef spare ribs with spring onion in port wine and spicy sauce	180	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
43 燒汁黑松露安格斯牛柳條 sautéed shredded angus beef tenderloin with black truffle and barbecue sauce	330	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

任點任食享用時段為限時90分鐘 unlimited order for 90 minutes  
更多條款及細則適用 more terms & conditions apply

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<b>家鄉小菜 CHEF SPECIALTIES</b>				
44 蒜香甜梅菜蒸茄子 steamed eggplant with preserved vegetables and garlic	98	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
45 大良煎蓮藕餅 pan-fried minced fish cake with lotus root	118	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
46 杞子螺頭浸時蔬 poached seasonal vegetables with sea whelk and lycium berries in soup	120	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
47 時蔬 (生炒/上湯/濃雞湯或濃魚湯) seasonal vegetables in wok-fried / poached style in supreme soup / chicken broth / fish soup	128	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
48 芙蓉香煎蝦餅 pan-fried minced shrimp cake	138	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
49 家鄉螺頭涼瓜咸豬扇骨煲 salted pork bone, sea whelk and bitter melon stewed in a traditional way	168	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
50 八寶家鄉豆腐煲 braised bean curd, assorted meat and seafood in casserole	180	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
51 桂花炒瑤柱 wok-fried conpoy with osmanthus	198	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
52 咸檸檬蒸龍躉球 steamed grouper fillet with salted lemon	290	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>素菜 VEGETABLES</b>				
53 紅燒靈芝菇扒西生菜 grilled supreme mushroom and lettuce	118	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
54 麻婆素燒豆腐 braised bean curd, assorted vegetables in spicy sauce	128	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
55 清湯杞子竹筍浸時蔬 poached vegetables, bamboo piths and lycium berries in vegetarian consommé	128	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
56 什菌炆鮮腐竹煲 braised assorted fungus and fresh bean curd skin	138	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
57 竹筍南乳溫公靈煲 braised mixed mushroom and bamboo piths with bean curd paste	138	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
58 西芹桂花素鮑魚 wok-fried vegetarian abalone with celery and osmanthus	138	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
59 腰果百合蜜糖豆 sautéed honey beans with lily bulbs and cashewnuts	148	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
60 竹筍野菌素肉 braised assorted fungus with bamboo pith and vegetarian meat	158	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

	原價 price	第一輪 round 1	第二輪 round 2	第三輪 round 3
<b>生菜包 LETTUCE WRAP</b>				
61 生菜片腰果素鮑魚鬆 (素) lettuce wrap with vegetarian abalone and cashewnuts (v)	138	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
62 生菜片黑豚肉鬆 lettuce wrap with pan-fried kurobuta pork mince	160	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
63 生菜片腰果龍江雞鬆 lettuce wrap with pan-fried chicken and cashewnuts	168	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
64 生菜片鬆子鴨鬆 lettuce wrap with pan-fried minced duck and pork, pine nuts	168	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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<b>麵飯 NOODLE AND RICE</b>				
65 桂花瑤柱炒新竹米粉 fried xin zhu rice vermicelli with scallop and egg	118	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
66 桂花蚌咸肉豬骨湯炆米粉 braised rice vermicelli and neck clams in salted pork bone soup	128	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
67 大廚秘制乾炒和牛河粉 chef's fried rice noodles with wagyu beef	128	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
68 豉椒牛肉帶子濕炒牛河 fried rice noodles with beef and scallops in black bean sauce	138	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
69 黑松露野菌燜伊麵 braised e-fu noodles with mushroom and black truffle	138	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
70 XO醬黑豚肉蝦仁濕炒面 fried noodles with kurobota pork and prawns in xo sauce	138	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
71 鮑汁花膠海鮮撈粗麵 braised noodles with fish maw, fish lips and dried seafood in abalone sauce	138	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
72 金湯脆米海參泡飯 braised crispy rice with sea cucumbers in golden soup	138	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
73 黑松露和牛蛋白炒飯 fried rice with wagyu beef, egg white and black truffle	148	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
74 籠仔金蒜黃豆醬龍躉蒸飯 steamed rice with diced grouper fish, garlic and soy sauce	168	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
75 鮑魚雞粒燴飯 fried rice with abalone and diced chicken	188	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
76 觀海軒炒飯 kwun hoi heen signature fried rice	188	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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<b>甜品 DESSERTS</b>				
77 桂花栗子紅豆糕 red beans, osmanthus and chestnut pudding	38	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
78 香滑椰汁糕 chilled coconut pudding	38	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
79 清香九層棗茸糕 steamed red date layered cakes	38	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
80 香滑奶皇流沙包 steamed egg yolk custard buns	38	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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