



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 reimagined 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.



TASTING MENU

細 味 彤 福

柚香水晶柚皮、蜜汁鮮梅頭叉燒、果仁酥香牛肉粒
Marinated Pomelo Pith
Barbecued Pork, Honey Glazed
Deep-Fried Spicy Beef, Nut, Honey

彤福生拆鮮魚羹
Minced Fish Soup, Fungi, Dried Tangerine Peel, Ham, Olive Seed

金腿攪仁蟹肉鮮奶炒富貴蝦球
Wok-Fried Milk, Mantis Shrimp, Crabmeat, Jinhua Ham
Egg White, Olive Seed

原隻六頭南非鮮鮑魚扣鵝掌
Braised 6 Head South African Abalone, Goose Web
Supreme Oyster Sauce

二十四年東甲陳皮芋蓉香酥鴨
Deep-Fried Duck, Mashed Taro, 24-Year Dried Tangerine Peel

金魚腐煮筍衣
Poached Bamboo Shoot, Fish Curd

嫩雞濃湯煨稻庭烏冬
Shredded Chicken, Inaniwa Udon, Chicken Broth

十五年陳皮紅豆沙、懷舊白糖糕
Sweetened Red Bean Soup, Dried Tangerine Peel
White Sugar Pudding

1,680
每位 Per Person

侍酒師推介套餐配酒
Sommelier Pairing
二杯 2 Glasses 380
額外每杯 Extra Glass 160

🌱 SUSTAINABLE 可持續發展

🌿 PARTNERS IN PROVENANCE 本地原產

🦪 CONTAIN SHELLFISH 含有貝殼類

🌱 VEGAN 純素

🌾 GLUTEN FREE OPTION AVAILABLE 提供無麩質選項

🌰 CONTAIN NUTS 含有堅果

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TASTING MENU

臻味彤福

涼拌蔥油羊肚耳、紅油鹵鮮鮑魚、脆皮燒腩仔
Marinated Amber Jelly Fungi, Spring Onion, Sesame Oil
Marinated Abalone, Chilli Oil
Roasted Crispy Pork Belly

珍珠貝天白菇燉花膠
Double-Boiled Fish Maw Soup, Dried Mussel, Mushroom

蒜蓉陳村粉蒸星斑球
Steamed Spotted Garoupa Fillet, Rice Noodle, Garlic

黑椒蔥爆澳洲和牛粒
Wok-Fried Australian Wagyu Beef Cube, Spring Onion, Black Pepper

蠔皇遼參伴柚皮
Braised Sea Cucumber, Pomelo Pith, Supreme Oyster Sauce

十五年茶坑陳皮鹹檸檬筍衣煮蠔子
Stewed Razor Clam, Bamboo Shoot, Salted Lemon
15-Year Dried Tangerine Peel

西甲十年陳皮飄香荷葉飯
Steamed Rice, Chicken, Conpoy, Crabmeat, Duck, Mushroom
Bamboo Shoot, 10-Year Dried Tangerine Peel

楊枝甘露、脆皮炸鮮奶
Chilled Sago Cream, Mango, Pomelo
Deep Fried Milk Custard

2,480
每位 Per Person

侍酒師推介套餐配酒
Sommelier Pairing
二杯 2 Glasses 380
額外每杯 Extra Glass 160

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TASTING MENU

珍 味 彤 福

糖漬百香果、油雞樅菌涼拌蠶子、魚子醬大紅乳豬件

Passion Fruit Compote
Marinated Razor Clam, Termite Mushroom
Roasted Crispy Suckling Pig, Caviar

椰皇鮮角螺花膠燉鷓鴣
Double-Boiled Fish Maw Soup, Sea Whelk
Partridge, Young Coconut

金湯蟹鉗酥豆腐
Steamed Fresh Crab Claw, Chicken Broth, Tofu

瑤柱桂花炒龍蝦
Wok-Fried Lobster, Egg, Conpoy

蠔皇天白菇二十八頭吉品鮑魚
Braised 28-Head Yoshihama Abalone, Mushroom
Supreme Oyster Sauce

藜麥燜釀摩利菌煮津菜膽
Braised Brassica, Morel Mushroom, Shrimp, Pork, Quinoa

薑蔥刺參撈牛肝菌麵
Braised Porcini Noodle, Sea Cucumber, Spring Onion, Ginger

燕窩蛋白燉鮮奶、香滑芝麻卷
Double-Boiled Bird's Nest, Milk Custard, Egg White
Black Sesame Roll

3,880
每位 Per Person

侍酒師推介套餐配酒
Sommelier Pairing
二杯 2 Glasses 380
額外每杯 Extra Glass 160

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CHEF RECOMMENDATIONS

主廚推介

果仁酥香牛肉粒 [Ⓢ] Deep-Fried Spicy Beef, Nut, Honey	260
彤福生拆鮮魚羹 [Ⓢ] Minced Fish Soup, Fungi, Dried Tangerine Peel, Ham, Olive Seed	每位 Per Person 280
五彩炒魚麵 Stir-Fried Fish Noodle, Dried Sole Fish, Bean Sprout, Mushroom	320
魚塘公煎焗魚嘴 [Ⓢ] Deep-Fried Fish Head, Ginger, Spring Onion	320
魚子醬金磚豆腐 Deep-Fried Tofu, Caviar	六件 6 Pieces 380
金湯蟹鉗酥豆腐 [Ⓢ] (兩位起) Steamed Fresh Crab Claw, Chicken Broth, Tofu (minimum order as two persons)	每位 Per Person 538
家鄉煎釀鯪魚 [Ⓢ] Pan-Fried Dace Fish, Preserved Meat, Dried Shrimp	520
瑤柱桂花炒龍蝦 [Ⓢ] Wok-Fried Lobster, Egg, Conpoy	980
有米富貴雞 [Ⓢ] (請於二十四小時前預訂) Fu Gui Chicken (To be ordered 24 hours in advance)	每隻 Whole 1,488

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APPETISER

糖漬百香果 	160
Passion Fruit Compote	
油雞樅菌涼拌筍衣 	168
Marinated Bamboo Shoot, Termite Mushroom	
柚香水晶柚皮 	168
Marinated Pomelo Pith	
香辣豬仔腳 	188
Marinated Pork Knuckle, Chilli	
脆薑酥炸田雞腿	200
Crispy Frog Leg, Ginger	
五香燻鰻魚 	240
Deep-Fried Pomfret, Chinese Herb	
紅油鹵鮮鮑魚 	260
Marinated Abalone, Chilli Oil	
羊肚耳拌迷你象拔蚌 	280
Marinated Amber Jelly Fungi, Geoduck	

頭盤、冷盤及小食

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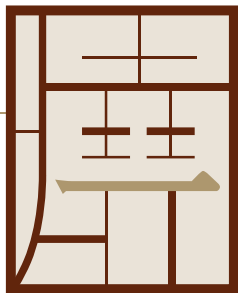
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BARBECUED

明爐燒烤

玫瑰豉油雞 [Ⓢ] Marinated Chicken, Soy Sauce	半隻 Half 288	全隻 Whole 538
蜜汁鮮梅頭叉燒 [Ⓢ] Barbecued Pork, Honey Glazed		例 Regular 330
脆皮燒腩仔 Roasted Crispy Pork Belly		例 Regular 360
明爐吊燒琵琶鵝 [Ⓢ] Roasted Goose	例 Regular 338	半隻 Half 568
明爐燒味拼盤(可選兩款) (蜜汁鮮梅頭叉燒 [Ⓢ] / 玫瑰豉油雞 [Ⓢ] / 化皮乳豬件 [Ⓢ] / 脆皮燒腩仔) Barbecued Combination (Choice of Two Items) (Barbecued Pork, Honey Glazed / Marinated Chicken, Soy Sauce / Roasted Suckling Pig / Roasted Crispy Pork Belly)		360
化皮乳豬件 [Ⓢ] Roasted Crispy Suckling Pig	例 Regular 360	半隻 Half 1,080
傳統北京烤填鴨 [Ⓢ] (需時一小時) Roasted Peking Duck (Preparation time one hour) 二食(生菜片鴨鬆) [Ⓢ] Second Course: Wok-Fried Minced Duck Bean Sprout, Lettuce Wrap		全隻 Whole 1,180

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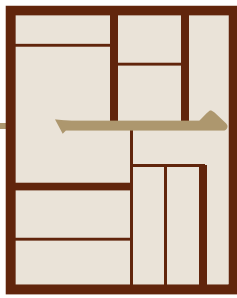
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SOUP 湯

鮮蝦帶子酸辣羹[Ⓢ]
Hot and Sour Soup, Shrimp, Scallop

每位 Per Person
280

松茸百合雪蓮子燉蘋果[Ⓢ][Ⓥ]
Double-Boiled Apple Soup, Lily Bulb, Lotus Seed, Matsutake Mushroom

每位 Per Person
280

鮑魚濃湯花膠羹[Ⓢ]
Braised Fish Maw Soup, Abalone

每位 Per Person
300

無花果珍珠肉燉鷓鴣[Ⓢ][Ⓥ]
Double-Boiled Partridge Soup, Dried Mussel, Fig

每位 Per Person
320

椰皇鮮角螺竹笙燉花膠[Ⓢ][Ⓥ]
Double-Boiled Fish Maw Soup, Sea Whelk, Bamboo Pith, Young Coconut

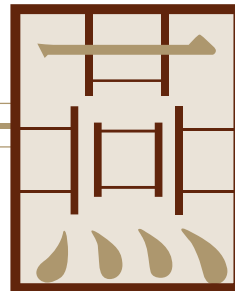
每位 Per Person
880

冬蟲草高湯佛跳牆[Ⓢ]
Buddha Jumps Over The Wall, Cordyceps

每位 Per Person
1,480

BIRD'S NEST

燕窩



花膠燴官燕
Braised Bird's Nest Soup, Fish Maw

每位 Per Person
880

鮮蟹鉗燴官燕[Ⓢ]
Braised Bird's Nest Soup, Fresh Crab Claw

每位 Per Person
1,180

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鮑魚、海味

ABALONE AND DRIED SEAFOOD

翡翠吉品鮑魚[Ⓜ](十五頭)
Braised Yoshihama Abalone (15-Head)

每位 Per Person

時價 Market Price

原汁吉品鮑魚[Ⓜ](二十頭)
Braised Yoshihama Abalone (20-Head)

每位 Per Person

時價 Market Price

翡翠吉品鮑魚[Ⓜ](二十八頭)
Braised Yoshihama Abalone (28-Head)

每位 Per Person

時價 Market Price

原隻六頭南非鮮鮑魚扣鵝掌[Ⓜ]
Braised 6 Head South African Abalone, Goose Web
Supreme Oyster Sauce

每位 Per Person

780

蝦籽柚皮扣遼參[Ⓜ]
Braised Sea Cucumber, Shrimp Roe, Pomelo Pith

每位 Per Person

568

蠔皇花膠扣鵝掌[Ⓜ]
Braised Fish Maw, Goose Web, Supreme Oyster Sauce

每位 Per Person

1,280

蠔皇南非鮮鮑甫[Ⓜ]
Braised Sliced South African Abalone, Supreme Oyster Sauce

例 Regular

1,180

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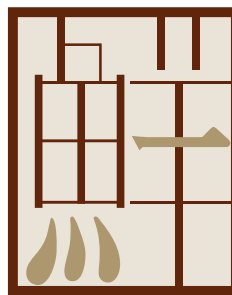
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游水海鮮



LIVE SEAFOOD

老鼠斑、東星斑、紅瓜子斑、三刀[☞]、綠洲花尾躉^{☞☉}
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[☉]、青龍蝦、澳洲大肉蟹、海蝦、瀨尿蝦
Australian or Green Lobster, Australian Crab, Prawn, Mantis Shrimp
上湯焗、薑蔥焗、蒜蓉蒸、豉椒炒、椒鹽焗
Supreme Broth / Ginger and Spring Onion / Garlic-Steamd /
Wok-Fried with Pepper and Black Bean Sauce / Deep-Fried with Spicy Salt 每位 Per Person

時價 Market Price

香辣醬煮鮮花螺^{☞☉}
Stewed Sea Snail, Spicy Sauce

每位 Per Person
218

花雕雞湯煮花甲^{☞☉}
Stewed Clam, Chinese Yellow Wine, Chicken Broth

每位 Per Person
238

豉椒汁煮鮮鮑魚[☉]
Stewed Fresh Abalone, Black Bean Sauce

每位 Per Person
268

油鹽水浸迷你象拔蚌^{☞☉}
Poached Geoduck, Salty Soup

每位 Per Person
268

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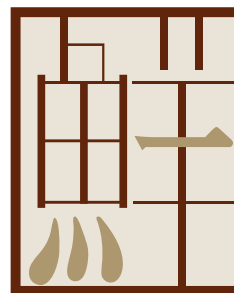
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海鮮 SEAFOOD



櫻花蝦蟹肉粉絲煲 [Ⓜ] Stir-Fried Sakura Shrimp, Crabmeat, Vermicelli, Clay Pot	388
大千爆蝦球 [Ⓜ] Wok-Fried Prawn, Dried Chilli, Spring Onion	398
咕嚕脆蝦球 [Ⓜ] Deep-Fried Prawn, Sweet & Sour Sauce	398
金腿欖仁蟹肉鮮奶炒富貴蝦球 [Ⓜ] [Ⓝ] Wok-Fried Milk, Mantis Shrimp, Crabmeat, Jinhua Ham Egg White, Olive Seed	520
十五年茶坑陳皮鹹檸檬筍衣煮蠔子 [Ⓜ] Stewed Razor Clam, Bamboo Shoot, Salted Lemon 15-Year Dried Tangerine Peel	560
蒜蓉陳村粉蒸星斑球 Steamed Spotted Garoupa Fillet, Rice Noodle, Garlic	700
欖豉炒龍蝦球 [Ⓜ] [Ⓝ] Wok-Fried Lobster, Olive, Black Bean Sauce	880

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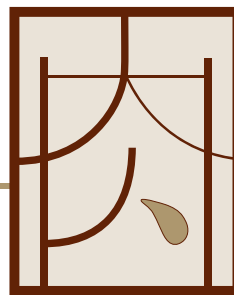
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MEAT

肉類



	每位 Per Person
摩利菌罐燒和牛臉肉 [Ⓜ] Braised Wagyu Beef Cheek, Morel Mushroom	280
梅辣醬黑豚肉茄子煲 [Ⓜ] Braised Pork, Eggplant, Spicy Plum Sauce, Clay Pot	360
甜麵醬黑豚肉炒花生芽 [Ⓜ] Wok-Fried Pork, Bean Sprout, Sweet Bean Sauce	360
蠔皇菜遠炒牛肩肉 [Ⓜ] Wok-Fried Beef Chuck, Choi Sum, Supreme Oyster Sauce	380
黑椒蔥爆澳洲和牛粒 [Ⓜ] Wok-Fried Australian Wagyu Beef Cube, Spring Onion, Black Pepper	720

POULTRY

家禽

脆皮妙齡鴿 Deep-Fried Crispy Pigeon	每隻 Whole 150
當紅脆皮炸子雞 [♣] Deep-Fried Crispy Chicken	半隻 Half 338
二十四年東甲陳皮芋蓉香酥鴨 [Ⓜ] Deep-Fried Duck, Mashed Taro, 24-Year Dried Tangerine Peel	例 Regular 380

Ⓜ SUSTAINABLE 可持續發展

♣ PARTNERS IN PROVENANCE 本地原產

Ⓜ CONTAIN SHELLFISH 含有貝殼類

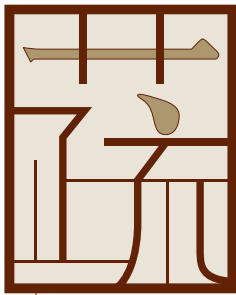
♣ VEGAN 純素

♣ GLUTEN FREE OPTION AVAILABLE 提供無麩質選項

♣ CONTAIN NUTS 含有堅果

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VEGETABLE AND TOFU

豆腐、時蔬、素菜

鳳梨咕嚕素排骨 [✓]	260
Deep-Fried Dough Stick Stuffed with Taro, Sweet and Sour Sauce, Pineapple	
金湯藜麥舞茸菇燴菠菜苗	260
Braised Baby Spinach, Maitake Mushroom, Quinoa, Pumpkin Soup	
瑤柱蝦乾煮茭白 [Ⓢ]	268
Stewed Water Bamboo Shoot, Conpoy, Dried Shrimp, Chinese Celery, Fungi	
瑤柱雞湯魚鰾煮勝瓜 [Ⓢ]	380
Poached Luffa, Fish Maw, Conpoy, Chicken Broth	
赤膠耳鮮桃仁炒鮮百合 [✓] [Ⓢ]	268
Wok-Fried Lily Bulb, Fungi, Peach Kernel	
竹筴羅漢素豆腐	280
Braised Tofu, Bamboo Pith, Fungi	
香芋紫薯白菜煲	320
Braised Chinese Cabbage, Taro, Sweet Potato, Clay Pot	
金銀魚腐煮春菜煲 [Ⓢ]	380
Poached Mustard Green, Assorted Fish Curd, Chicken Soup, Clay Pot	

[Ⓢ] SUSTAINABLE 可持續發展

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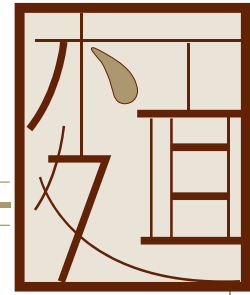
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粉
、
麵
、
飯

手打魚腐湯米線
Poached Rice Noodle, Fish Curd, Fish Soup

每位 Per Person
180

嫩雞濃湯煨稻庭烏冬
Shredded Chicken, Inaniwa Udon, Jinhua Ham, Chicken Broth

每位 Per Person
210

薑蔥花膠條撈牛肝菌麵[Ⓢ]
Braised Porcini Noodle, Fish Maw, Spring Onion, Ginger

368

星斑片鮮茄竹筴泡飯
Poached Rice, Spotted Garoupa Fillet, Bamboo Pith, Tomato Soup

每位 Per Person
280

香芋南瓜甘粟炒野米飯[✓]
Fried Wild Rice, Pumpkin, Taro, Sweet Corn, Clay Pot

300

薑米瑤柱鮮蟹肉蛋白炒飯[Ⓢ]
Fried Rice, Crabmeat, Conpoy, Egg White, Ginger

380

西甲十年陳皮飄香荷葉飯[Ⓢ](需時二十分鐘)
Steamed Rice, Chicken, Conpoy, Crabmeat, Duck, Mushroom
Bamboo Shoot, 10-Year Dried Tangerine Peel (Preparation time 20 minutes)

每位 Per Person
180

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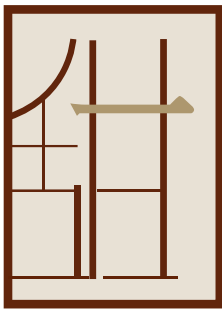
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DESSERT 甜品

香芒糯米糍 Glutinous Rice Dumplings, Mango	90	椰皇冰花燉官燕 Double-Boiled Superior Bird's Nest Young Coconut	每位 Per Person 880
脆皮炸鮮奶 Deep-Fried Milk Custard	90	蛋白燉鮮奶 Double-Boiled Milk Custard Egg White	每位 Per Person 90
香滑芝麻卷   Black Sesame Rolls	90	楊枝甘露 Chilled Sago Cream, Mango Pomelo	每位 Per Person 90
草莓蝴蝶酥 Strawberry Palmiers	90	蛋白杏仁茶 Sweetened Almond Cream Egg White	每位 Per Person 90
懷舊白糖糕   White Sugar Puddings	90	香芋凍布甸 Chilled Taro Pudding	每位 Per Person 90
甜品拼盤 Dessert Combination	320	十五年陳皮紅豆沙  Sweetened Red Bean Cream Dried Tangerine Peel	每位 Per Person 160

 SUSTAINABLE 可持續發展

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AFTER MEAL DRINKS

CHINESE TEA

中國茶

	每位 Per Person
清香型凍頂烏龍茶 Fragrant Taiwan Dongding Oolong Tea	118
細龍珠 Small Dragon Balls	108
1975年普洱熟茶餅 1975 Puerh Ripe	208
1996江城春尖 1996 Jiangcheng Chun Jian	320

SWEET WINE

	每杯 By Glass
Tokaji Aszú - 3 Puttonyos - OREMUS 2016	158
Jurançon - Marie Kattalin - DOMAINE DE SOUCH 2018	198

甜酒

DIGESTIF

餐後酒

	每杯 By Glass
Kavalan Classic	220
Lagavulin 16 YR	240
The Macallan 18 YR	750
Michter's	410
Martell VSOP	190
Hennessy XO	510
DOW'S 20 Year Tawny Port	158
Medium Dry - Tinta Negra Mole - D'OLIVEIRA 1995	318

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