

#### 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.



#### LEGACY HOUSE 形 福 軒

形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曾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.

#### 松茸遼參燒賣、富貴瀨尿蝦餃、油雞樅菌上素餃

Steamed Pork Dumpling, Sea Cucumber, Matsutake Mushroom Steamed Mantis Shrimp Dumpling Steamed Vegetable Dumpling, Termite Mushroom

#### 彤福生拆鮮魚羹

Minced Fish Soup, Fungi, Dried Tangerine Peel, Ham, Olive Seed

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

瑶柱 蝦 乾 煮 茭 白 Stewed Water Bamboo Shoot, Conpoy, Dried Shrimp Chinese Celery, Fungi

#### 五彩炒魚麵

Stir-Fried Fish Noodle, Dried Sole Fish, Bean Sprout, Mushroom

#### 香芋凍布甸 Chilled Taro Pudding

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

◎ CONTAIN SHELLFISH 含有貝殼類

**▼** VEGAN 純素

(\*) GLUTEN FREE OPTION AVAILABLE 提供無麩質選項

S CONTAIN NUTS 含有堅果

糖漬百香果、化皮脆乳豬、紅油鹵鮮鮑魚

Passion Fruit Compote Roasted Crispy Suckling Pig Marinated Abalone, Chilli Oil

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

蒜 蓉 陳 村 粉 蒸 星 斑 球 Steamed Spotted Garoupa Fillet, Rice Noodle, Garlic

摩利菌罐燒和牛臉肉 Braised Wagyu Beef Cheek, Morel Mushroom

薑 蔥 花 膠 條 撈 牛 肝 菌 麵 Braised Porcini Noodle, Fish Maw, Spring Onion, Ginger

十五年陳皮紅豆沙 Sweetened Red Bean Cream, 15-Year Dried Tangerine Peel

> 1,180 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

❸ SUSTAINABLE 可持續發展

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柚香水晶柚皮、蜜汁鲜梅頭叉燒、果仁酥香牛肉粒

Marinated Pomelo Pith Barbecued Pork, Honey Glazed Deep-Fried Spicy Beef, Nut, Honey

形福生拆鮮魚羹

Minced Fish Soup, Fungi, Dried Tangerine Peel, Ham, Olive Seed

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

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

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#### CHEF RECOMMENDATIONS

主
廚
推
介

果仁酥香牛肉粒◎♡ Deep-Fried Spicy Beef, Nut, Honey	260	
形福生拆鮮魚羹♡ 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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糖 漬 百 香 果 ♥ Passion Fruit Compote	160	
油雞 樅 菌 涼 拌 筍 衣♥ Marinated Bamboo Shoot, Termite Mushroom	168	
柚香水晶柚皮♥ Marinated Pomelo Pith	168	
香辣猪仔腳® Marinated Pork Knuckle, Chilli	188	
脆薑酥炸田雞腿 Crispy Frog Leg, Ginger	200	
五香燻鯧魚♡ Deep-Fried Pomfret, Chinese Herb	240	頭般
紅油鹵鮮鮑魚◎ Marinated Abalone, Chilli Oil	260	盆、
羊肚耳拌迷你象拔蚌⊚ Marinated Amber Jelly Fungi, Geoduck	280	冷盤及小
		食

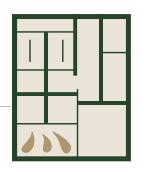
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#### DIM SUM

點心

#### 蒸 STEAMED

紫薯香芋包 Taro Buns, Sweet Potato	90
南 翔 灌 湯 小 籠 包 Pork Dumplings, Supreme Broth	98
老陳皮形福振魚餃◎ Fish Dumplings, Fungi, Dried Tangerine Peel	98
水晶筍尖鮮蝦餃⊚ Shrimp Dumplings, Bamboo Shoot	98
油雞樅菌上素餃●® Vegetable Dumplings, Termite Mushroom	98
十八年陳皮竹笙稞♥ Bamboo Pith Dumplings, 18-Year Dried Tangerine Peel	98
松茸遼參燒賣⊚ Pork Dumpling, Sea Cucumber, Matsutake Mushroom	每件 Per Piece <b>98</b>
富貴瀬尿蝦餃⑩ Mantis Shrimp Dumplings	兩件 2 Pieces 128
竹笙瑶柱灌湯餃◎ Pork Dumpling, Bamboo Pith, Shrimp, Conpoy, Supreme	每位 Per Person 148 Broth
原隻鮑魚黑豚肉燒賣◎◎	148

All Dim Sum Dishes include 3 pieces per order 點心價目均以每款三件計算

Pork Dumplings, Whole Abalone, Shrimp

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## DIM SUM



#### 腸 粉 RICE ROLLS

鮮 蝦 肉 脆 腸 粉◎ Steamed Shrimp Rice Rolls, Crispy Dough	118
鮮梅頭叉燒腸粉⊚ Steamed Barbecued Pork Rice Rolls	118

#### 炸、 焗 DEEP-FRIED, BAKED

蜂 巢 炸 芋 角 ⊚ Taro Puffs, Minced Pork	88
酥皮叉燒焗餐包® Barbecued Pork Buns	98
雲 腿 瑤 柱 蘿 蔔 絲 酥 ⑩ Turnip Puffs, Conpoy, Jinhua Ham	98

All Dim Sum Dishes include 3 pieces per order 點心價目均以每款三件計算

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兩件 2 Pieces



# 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 ⑩ / 玫 瑰 豉 油 雞 ⑩ / 化 皮 乳 豬 件 ⑩ / 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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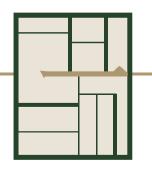
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每位 Per Person

鮮蝦帶子酸辣羹◎

280

Hot and Sour Soup, Shrimp, Scallop

每位 Per Person

松茸百合雪蓮子燉蘋果ఄ♥

280

Double-Boiled Apple Soup, Lily Bulb, Lotus Seed, Matsutake Mushroom

每位 Per Person

鮑魚濃湯花膠羹◎

300

Braised Fish Maw Soup, Abalone

每位 Per Person

無花果珍珠肉燉鷓鴣◎❸

320

Double-Boiled Partridge Soup, Dried Mussel, Fig

每位 Per Person

椰皇鮮角螺竹笙燉花膠◎❸

880

Double-Boiled Fish Maw Soup, Sea Whelk, Bamboo Pith, Young Coconut

每位 Per Person

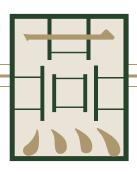
冬蟲草高湯佛跳牆◎

1,480

Buddha Jumps Over The Wall, Cordyceps

#### BIRD'S NEST

## 蒸窩



每位 Per Person

花膠燴官燕

880

Braised Bird's Nest Soup, Fish Maw

每位 Per Person

鮮 蟹 鉗 燴 官 燕◎

1,180

Braised Bird's Nest Soup, Fresh Crab Claw

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## MADALONE AND DRIED SEAFOOD

海味

每位 Per Person

翡翠吉品鮑魚◎(十五頭) Braised Yoshihama Abalone (15-Head)

時 價 Market Price

每位 Per Person

原汁吉品鮑魚◎(二十頭) Braised Yoshihama Abalone (20-Head) 時 價 Market Price

每位 Per Person

翡翠吉品鮑魚◎(二十八頭) Braised Yoshihama Abalone (28-Head) 時 價 Market Price

原隻六頭南非鮮鮑魚扣鵝掌® 780 Braised 6 Head South African Abalone, Goose Web

Supreme Oyster Sauce

每位 Per Person

蝦籽柚皮扣遼參◎ 568

Braised Sea Cucumber, Shrimp Roe, Pomelo Pith

每位 Per Person

蠔皇花膠扣鵝掌◎ Braised Fish Maw, Goose Web, Supreme Oyster Sauce 1,280

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例 Regular

蠔皇南非鮮鮑甫⊚ Braised Sliced South African Abalone, Supreme Oyster Sauce

1,180

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# 游水海鲜



#### 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

上湯焗、薑蔥焗、蒜蓉蒸、豉椒炒、椒鹽焗 Supreme Broth / Ginger and Spring Onion / Garlic-Steamed /

Wok-Fried with Pepper and Black Bean Sauce / Deep-Fried with Spicy Salt

香辣醬煮鮮花螺®® Stewed Sea Snail, Spicy Sauce

花雕雞湯煮花甲◎◎ Stewed Clam, Chinese Yellow Wine, Chicken Broth

豉椒汁煮鮮鮑魚⊚ Stewed Fresh Abalone, Black Bean Sauce

油鹽水浸迷你象拔蚌◎◎ Poached Geoduck, Salty Soup 時 價 Market Price

時 價 Market Price

每位 Per Person 218

每位 Per Person 238

每位 Per Person 268

每位 Per Person

268

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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
咕噜脆蝦球◎ 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蟶子◎ 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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#### MEAT



肉類

摩利菌罐燒和牛臉肉® Braised Wagyu Beef Cheek, Morel Mushroom	每位 Per Person 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

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

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### VEGETABLE AND TOFU

	鳳梨咕嚕素排骨♥ Deep-Fried Dough Stick Stuffed with Taro, Sweet and Sour Sauce, Pineapple	260
	金 湯 藜 麥 舞 茸 菇 燴 菠 菜 苗 Braised Baby Spinach, Maitake Mushroom, Quinoa, Pumpkin Soup	260
	瑶柱 蝦 乾 煮 茭 白 ⊚ Stewed Water Bamboo Shoot, Conpoy, Dried Shrimp, Chinese Celery, Fungi	268
	瑶柱雞湯魚鰾煮勝瓜◎ Poached Luffa, Fish Maw, Conpoy, Chicken Broth	380
豆腐	赤膠耳鮮桃仁炒鮮百合♥♡ Wok-Fried Lily Bulb, Fungi, Peach Kernel	268
時	竹笙羅漢素豆腐 Braised Tofu, Bamboo Pith, Fungi	280
蔬、	香芋紫薯白菜煲 Braised Chinese Cabbage, Taro, Sweet Potato, Clay Pot	320
素菜	金銀魚腐煮春菜煲⊚ Poached Mustard Green, Assorted Fish Curd, Chicken Soup, Clay Pot	380

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粉、麵、	手打魚腐湯米線 Poached Rice Noodle, Fish Curd, Fish Soup  嫩雞濃湯煨稻庭烏冬 Shredded Chicken, Inaniwa Udon, Jinhua Ham, Chicken Broth	每位 Per Person 180 每位 Per Person 210	
飯	薑 蔥 花 膠 條 撈 牛 肝 菌 麵 ◎ Braised Porcini Noodle, Fish Maw, Spring Onion, Ginger	368	N O O
	星斑片鮮茄竹笙泡飯 Poached Rice, Spotted Garoupa Fillet, Bamboo Pith, Tomato Soup	每位 Per Person 280	D L E
	香芋南瓜甘栗炒野米飯♥ Fried Wild Rice, Pumpkin, Taro, Sweet Corn, Clay Pot	300	A N
	薑米瑶柱鮮蟹肉蛋白炒飯◎ Fried Rice, Crabmeat, Conpoy, Egg White, Ginger	380	D R
	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	I C E

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RT II

香芒糯米糍 Glutinous Rice Dumplings, Mango	90	椰皇冰花燉官燕 Double-Boiled Superior Bird's Young Coconut	每位 Per Person 880 Nest
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�⑧ 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



**<sup>¥</sup>** PARTNERS IN PROVENANCE 本地原產

<sup>◎</sup> CONTAIN SHELLFISH 含有貝殼類

**▼** VEGAN 純素

<sup>♥</sup> CONTAIN NUTS 含有堅果

#### AFTER MEAL DRINKS

LI	T	NT	$\mathbf{L}$	C	$\mathbf{E}$	ΤE	٨
П	Т	IN	$\mathbf{L}$	$\mathbf{O}$	L		$\mathcal{A}$

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

## SWEET WINE

Tokaji Aszú - 3 Puttonyos - OREMUS 2016	158	甜
Jurançon - Marie Kattalin - DOMAINE DE SOUCH 2018	198	酒

#### DIGESTIF

Æ <b>⇒</b>		每杯 By Glass
餐	Kavalan Classic	220
後	Lagavulin 16 YR	240
洒	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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<sup>SUSTAINABLE 可持續發展</sup> 

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