



PEONY

尋味愉景灣尊尚粵菜食府——牡丹軒

牡丹象徵「富貴、圓滿」。走進這個空間寬敞、時尚優雅的中餐廳，品嚐由經驗豐富的大廚為您烹調的美味佳餚、巧手精緻的點心、芳香四溢的燒味，讓您體驗中國傳統美饌帶來的幸福圓滿。

牡丹軒選用優質食材，不時推出時令及創意新菜式，是您宴請賓客或與家人相聚的好地方。

A Gastronomical Journey at the Fine Chinese Restaurant in Discovery Bay — Peony

Peony — Symbol of Fortune and Contentment. In this modern and elegant setting, our guests can enjoy delectable Cantonese cuisine, *dim sum*, *siu mei* and seasonal delicacies crafted by our accomplished chefs with the best ingredients.

Host gatherings with family and friends and take home with you a feeling of contentment and joy.



御品菜譜

Degustation Set Menu

名廚美饌

Chef's Signature Appetiser

清酒鮮鮑魚 • 蜜汁黑豚肉叉燒 • 七味菩提素鵝

Chilled Sliced Fresh Abalone, Sake
Barbecued Iberico Pork Fillet, Honey Sauce
Crispy Bean Curd Sheet, Spiced Salt

鮮蟹肉焗釀蟹蓋

Baked Crab Shell, Fresh Crab Meat

松茸竹絲雞燉豬腱湯

Double-boiled Silkie Chicken Soup, Pork Shin, Matsutake

羶燒百花鮮玉帶

Pan-fried Scallop, Minced Shrimp, Teriyaki Sauce

鮑汁花膠燴蛋麵

Braised Egg Noodles, Fish Maw, Abalone Sauce

美點薈萃

Assorted Desserts

每位 \$568 / Per Person

兩位起 Min. 2 Persons

所有價目以港幣計算及另加一服務費

All prices are in Hong Kong dollars and subject to 10% service charge

如閣下對任何食物有敏感或要求，請於點單時告知服務員

If you have any concern regarding food allergies, please notify our staff before ordering



清酒鮮鮑魚

Chilled Sliced Fresh Abalone, Sake

餐前小食

Appetisers

- 101 清酒鮮鮑魚(兩隻)
Chilled Sliced Fresh Abalone, Sake (2 Pieces) 158
- 102 蜜汁脆皮鱔 
Crispy Eel, Barbecued Honey Sauce 138
- 103 蒜片安格斯牛柳粒
Stir-fried Angus Beef Cube, Sliced Garlic 138
- 104 脆米芝士墨魚餅(三件) 
Deep-fried Cuttlefish Cake, Cheese, Crispy Rice (3 Pieces) 108
- 105 七味菩提素鵝 
Crispy Bean Curd Sheet, Spiced Salt 98
- 106 百味脆香豆腐 
Crispy Bean Curd, Spiced Salt 88
- 107 蜜汁燻魚方 
Smoked Honey Glazed Fish Fillet 88
- 108 椒鹽九肚魚
Deep-fried Bombay Duck, Spiced Salt 78
- 109 汾酒鹵牛腱
Marinated Beef Shank, Fen Wine 78
- 110 香麻海蜇燻蹄
Marinated Pork Knuckle, Jellyfish, Sesame Oil 78

 Signature 廚師推薦 Vegetarian 素食 Spicy 辣

所有價目以港幣計算及另加一服務費

All prices are in Hong Kong dollars and subject to 10% service charge

如閣下對任何食物有敏感或要求，請於點單時告知服務員

If you have any concern regarding food allergies, please notify our staff before ordering



脆皮燒腩仔
Roasted Crispy Pork Belly

明爐燒烤

Barbecued & Marinated Meat

200	京式片皮鴨 (製作需時 30 分鐘) 二食: 伴嚟嚟皮及配料, 彩椒炒鴨絲			
	Peking Duck (Please allow 30 minutes for preparation) 2 Courses: Accompanied with pancakes and condiments, Stir-fried Duck Julienne with Sweet Pepper			一隻 Whole 588
201	即燒化皮乳豬 	一隻 Whole	半隻 Half	例牌 Regular
	Roasted Crispy Suckling Pig (敬請提前預訂 Please order in advance)	1,280	680	
204	潮蓮燒鵝皇			
	Roasted Crispy Goose	658	388	228
207	玫瑰豉油雞			
	Supreme Soy Sauce Chicken	408	228	148
210	瑤柱香妃雞			
	Simmered Chicken, Conpoy Sauce	408	228	148
214	乳香脆燒雞			
	Deep-fried Crispy Chicken, Preserved Red Bean Curd Sauce	408	228	
215	蜜汁黑豚肉叉燒 			
	Barbecued Iberico Pork Fillet, Honey Sauce			208
216	脆皮燒腩仔 			
	Roasted Crispy Pork Belly			158
217	燒味雙拼			
	Barbecued Meat Duo			248

 Signature 廚師推薦 Vegetarian 素食 Spicy 辣

所有價目以港幣計算及另加一服務費

All prices are in Hong Kong dollars and subject to 10% service charge

如閣下對任何食物有敏感或要求, 請於點單時告知服務員

If you have any concern regarding food allergies, please notify our staff before ordering



黑蒜螺頭燉花膠湯

Double-boiled Fish Maw Soup, Sea Whelk, Black Garlic

湯羹

Soups

		例牌 Regular (3-4位 / Person)	每位 Per Person
301	廚師豐料老火湯 Chef's Daily Soup		65
302	蟲草花燉鮮鮑魚湯 Double-boiled Abalone Soup, Cordyceps Flower, Pork Shin		188
304	淮山鷓鴣燕窩羹 Partridge Soup, Bird's Nest, Chinese Yam, Water Chestnut, Parsley		158
306	雲南野菌松茸燉老雞 Double-boiled Chicken Soup, Yunnan Wild Mushroom, Matsutake	398	138
308	黑蒜螺頭燉花膠湯 Double-boiled Fish Maw Soup, Sea Whelk, Black Garlic	398	138
310	蟹肉粟米羹 Sweet Corn Soup, Crab Meat	268	75
312	花膠雞絲瑤柱羹 Conpoy Soup, Fish Maw, Shredded Chicken	268	75
314	海皇麻椒酸辣羹 	258	70
316	菩提榆耳上素羹 	258	70

 Signature 廚師推薦

 Vegetarian 素食

 Spicy 辣

所有價目以港幣計算及另加一服務費

All prices are in Hong Kong dollars and subject to 10% service charge

如閣下對任何食物有敏感或要求，請於點單時告知服務員

If you have any concern regarding food allergies, please notify our staff before ordering

蠔皇花菇扣三十頭南非吉品鮑

Braised South African Abalone (30 Heads),
Shiitake, Supreme Oyster Sauce



山珍海味

Premium Delicacies

- 401 蠔皇花菇扣三十頭南非吉品鮑  每隻
Per Piece
388
Braised South African Abalone (30 Heads),
Shiitake, Supreme Oyster Sauce
- 402 蠔皇扣原隻五頭澳洲鮮鮑 每隻
Per Piece
288
Braised Australian Abalone (5 Heads),
Supreme Oyster Sauce
- 403 鮑汁蔥燒脆皮海參 例牌
Regular
268
Braised Sea Cucumber, Scallion, Abalone Sauce
- 404 蔥燒八十頭關東遼參 每件
Per Piece
298
Braised Kanto Sea Cucumber (80 Heads),
Scallion, Supreme Oyster Sauce
- 405 蠔皇八十頭關東遼參扣鵝掌  每位
Per Person
328
Braised Kanto Sea Cucumber (80 Heads), Goose Web,
Supreme Oyster Sauce
- 406 花菇海參鵝掌煲 例牌
Regular
258
Braised Goose Web, Shiitake, Sea Cucumber
- 407 蠔皇翡翠扒鮮鮑甫 例牌
Regular
298
Braised Sliced Abalone, Vegetable, Oyster Sauce

 Signature 廚師推薦 Vegetarian 素食 Spicy 辣

所有價目以港幣計算及另加一服務費
All prices are in Hong Kong dollars and subject to 10% service charge

如閣下對任何食物有敏感或要求，請於點單時告知服務員
If you have any concern regarding food allergies, please notify our staff before ordering



本灣紅花蟹
Steamed Crab

海鮮 (時價)

Fresh Seafood (Market Price)

是日生猛海鮮

Catch of the Day

閣下可根據喜好選擇烹調方式

Please choose your preferred cooking method

- 901 東星斑
Leopard Coral
清蒸 / 油泡
Steamed / Stir-fried
- 902 海石斑
Grouper
清蒸 / 油泡
Steamed / Stir-fried
- 903 生猛龍蝦
Lobster
蒜蓉蒸 / 上湯焗 / 芝士牛油焗 / 避風塘炒
Steamed with Garlic / In Supreme Broth /
Baked with Cheese and Butter / Stir-fried with Garlic and Chilli
- 904 游水生中蝦
Prawn
白灼 / 椒鹽 / 豉油皇 / 蒜蓉蒸
Poached / Stir-fried in Spiced Salt /
Stir-fried in Supreme Soy Sauce / Steamed with Garlic
- 905 南非鮮鮑魚
South Africa Fresh Abalone
清蒸 / 薑蔥焗
Steamed / Stir-fried with Spring Onion and Ginger
- 906 阿拉斯加皇帝蟹 (二食)
Alaskan King Crab (Served in 2 ways)
清蒸 / 酸湯浸
Steamed /
Simmered in Preserved Vegetable Sour Broth
(敬請提前預訂 Please order in advance)
- 907 本灣紅花蟹, 膏蟹, 肉蟹
Crab
清蒸 / 薑蔥焗 / 花雕蛋白蒸
Steamed / Baked with Spring Onion and Ginger /
Steamed with Egg White and Chinese Huadiao Rice Wine
(敬請提前預訂 Please order in advance)
- 908 象拔蚌 (二食)
Geoduck Clam (Served in 2 ways)
刺身 / 堂灼
Sashimi / Poached
(敬請提前預訂 Please order in advance)

 Signature 廚師推薦 Vegetarian 素食 Spicy 辣

所有價目以港幣計算及另加一服務費

All prices are in Hong Kong dollars and subject to 10% service charge

如閣下對任何食物有敏感或要求, 請於點單時告知服務員

If you have any concern regarding food allergies, please notify our staff before ordering

三蔥爆本地龍蝦

Stir-fried Fresh Lobster, Purple Onion, Spring Onion, Shallot



海鮮
Seafood

- 501 三蔥爆本地龍蝦  例牌
Regular
638
Stir-fried Fresh Lobster, Purple Onion, Spring Onion, Shallot
- 502 龍蝦湯龍蝦配台州豆麵  638
Simmered Lobster, Glass Noodle, Lobster Broth
- 503 川椒香辣鮮蝦球  208
Stir-fried Prawn, Sichuan Style
- 504 鮮蟹肉焗釀蟹蓋 (兩位起)  每位
Per Person
178
Baked Crab Shell, Fresh Crab Meat (Min. 2 Persons)
- 505 鮮淮山炒澳洲玉帶 例牌
Regular
208
Stir-fried Australian Scallop, Chinese Yam
- 506 X.O.醬雲耳蘆筍炒龍躉球 238
Stir-fried Grouper Fillet, Fungus, Asparagus, X.O. Sauce
- 507 沙窩煎焗龍躉頭腩 198
Baked Grouper Belly, Ginger, Spring Onion
- 508 粟米石斑塊 198
Deep-fried Grouper Fillet, Sweet Corn Sauce
- 509 香茅胡椒焗虎蝦 298
Wok-fried Tiger Prawn, Lemongrass, Pepper

 Signature 廚師推薦 Vegetarian 素食 Spicy 辣

所有價目以港幣計算及另加一服務費

All prices are in Hong Kong dollars and subject to 10% service charge

如閣下對任何食物有敏感或要求，請於點單時告知服務員

If you have any concern regarding food allergies, please notify our staff before ordering



鴿崧生菜包

Stir-fried Minced Pigeon, Lettuce

P E O N Y
家禽
Poultry

- | | | |
|-----|---|---------------|
| 601 | 紅燒花膠滑雞煲  | 例牌
Regular |
| | Braised Chicken, Fish Maw, Supreme Sauce | 218 |
| 602 | 沙窩雲吞雞 (半隻) | |
| | Simmered Chicken, Wonton, Supreme Broth (Half) | 208 |
| 603 | 鴿崧生菜包 | |
| | Stir-fried Minced Pigeon, Lettuce | 188 |
| 604 | 順德生煎雞 | |
| | Pan-fried Chicken, Ginger, Onion, Shunde Style | 198 |
| 605 | 醬燒琵琶鴨(半隻)  | |
| | Roasted Pipa Duck, Traditional Style (Half) | 268 |
| 606 | 北菇雲腿蒸滑雞 | |
| | Steamed Chicken, Yunnan Ham, Black Mushroom | 178 |
| 607 | 回味辣子雞  | |
| | Braised Chicken, Spicy Sauce | 178 |
| 608 | 菜膽上湯雞(半隻) | |
| | Simmered Chicken, Supreme Broth, Vegetable (Half) | 188 |

 Signature 廚師推薦

 Vegetarian 素食

 Spicy 辣

所有價目以港幣計算及另加一服務費
All prices are in Hong Kong dollars and subject to 10% service charge

如閣下對任何食物有敏感或要求，請於點單時告知服務員
If you have any concern regarding food allergies, please notify our staff before ordering

牡丹軒



鮮鳳梨咕嚕黑豚肉

Sweet and Sour Iberico Pork Fillet, Fresh Pineapple

肉類
Meat

- | | | |
|-----|---|---------------|
| 609 | 鮮鳳梨咕嚕黑豚肉 | 例牌
Regular |
| | Sweet and Sour Iberico Pork Fillet, Fresh Pineapple | 188 |
| 610 | 日本金瓜炒黑豚肉 | |
| | Stir-fried Iberico Pork Fillet, Pumpkin, Black Bean | 178 |
| 611 | 花竹蝦乾蹄香蒸肉餅 | |
| | Steamed Pork Patty, Water Chestnut, Dried Kuruma Shrimp | 188 |
| 612 | 甜梅菜扣肉煲 | |
| | Braised Pork Belly, Preserved Vegetable | 158 |
| 613 | 香茅蒜香焗腩排 | |
| | Deep-fried Spare Rib, Garlic, Lemongrass | 158 |
| 614 | 鹹魚蓉生煎肉餅 | |
| | Pan-fried Pork Pastry, Minced Salted Fish | 178 |
| 615 | 沙窩山楂慢煮牛肋肉 | |
| | Slowed-cook Beef Rib, Hawthorn, Tomato Sauce | 238 |
| 616 | 川辣水煮安格斯牛肉 | |
| | Simmered Angus Beef, Spicy Broth | 208 |
| 617 | 蜜椒霜降牛柳粒 | |
| | Stir-fried Angus Beef Cube, Bell Pepper, Potato | 218 |
| 618 | 沙爹金菇粉絲肥牛煲 | |
| | Braised Sliced Beef, Enoki Mushroom, Satay Sauce | 198 |

 Signature 廚師推薦

 Vegetarian 素食

 Spicy 辣

所有價目以港幣計算及另加一服務費

All prices are in Hong Kong dollars and subject to 10% service charge

如閣下對任何食物有敏感或要求，請於點單時告知服務員

If you have any concern regarding food allergies, please notify our staff before ordering



碧綠金湯琵琶豆腐

Crispy Bean Curd, Vegetable, Pumpkin Puree

時蔬

Vegetables

- | | | |
|-----|---|---------------|
| 701 | 懷舊鍋塌豆腐 | 例牌
Regular |
| | Pan-fried Bean Curd, Assorted Fungus, Homemade Sauce | 158 |
| 702 | 碧綠金湯琵琶豆腐  | |
| | Crispy Bean Curd, Vegetable, Pumpkin Puree | 158 |
| 703 | 三色炒鮮淮山 | |
| | Stir-fried Assorted Chinese Yam, Pumpkin | 158 |
| 704 | 黑松露炒鮮野菌 | |
| | Sauteed Assorted Fungus, Black Truffle Sauce | 158 |
| 705 | 鮑汁六合雜菜煲 | |
| | Braised Assorted Vegetable, Eggplant, Green Bean, Abalone Broth | 178 |
| 706 | 鮮菌紅燒豆腐 | |
| | Braised Bean Curd, Fresh Mushroom | 158 |
| 707 | 竹筴鼎湖上素 | |
| | Braised Assorted Vegetable, Bamboo Pith | 158 |
| 708 | 金鈎魚湯浸菜苗 | |
| | Simmered Vegetable, Dried Shrimp, Fish Broth | 148 |

 Signature 廚師推薦

 Vegetarian 素食

 Spicy 辣

所有價目以港幣計算及另加一服務費

All prices are in Hong Kong dollars and subject to 10% service charge

如閣下對任何食物有敏感或要求，請於點單時告知服務員

If you have any concern regarding food allergies, please notify our staff before ordering



皇帝蟹柳炒香苗

King Crab Fried Rice, Crab Roe

粉麵飯

Rice & Noodles

- 801 高湯焗龍蝦炆伊麵 (每隻)
Braised Lobster, E-Fu Noodles, Supreme Broth (Per Piece) 638
- 802 金瑤帶子蛋白炒香苗
Egg White Fried Rice, Scallop, Conpoy 168
- 803 皇帝蟹柳炒香苗 
King Crab Fried Rice, Crab Roe 188
- 804 鹹魚雞粒炒香苗
Diced Chicken Fried Rice, Salted Fish, 158
- 805 太極鴛鴦炒香苗
Duo of Fried Rice - Shrimp, Cream Sauce
& Sliced Chicken, Tomato Sauce 188
- 806 花竹蝦乾桂花炒鴛鴦米 
Fried Rice Noodles, Vermicelli, Dried Kuruma Prawn, Egg 158
- 807 乾炒安格斯牛肉河
Fried Flat Rice Noodles, Angus Beef 168
- 808 頭抽銀芽吊片炒麵
Fried Egg Noodles, Squid, Bean Sprout, Supreme Soy Sauce 158
- 809 龍蝦湯鮮蝦雲吞烏冬
Udon Noodles, Shrimp Wonton, Lobster Broth 178
- 810 蒸/炸 饅頭
Steamed/Deep-fried Bun 六件
6 Pieces \$80

 Signature 廚師推薦 Vegetarian 素食 Spicy 辣

所有價目以港幣計算及另加一服務費

All prices are in Hong Kong dollars and subject to 10% service charge

如閣下對任何食物有敏感或要求，請於點單時告知服務員

If you have any concern regarding food allergies, please notify our staff before ordering



椰香十勝紅豆糕

Tokachi Red Bean Pudding, Coconut Juice

牡丹楊枝甘露

Sweetened Sago Soup,
Pomelo, Mango

黑芝麻凍糕

Chilled Black Sesame Pudding

P E O N Y
甜品
Desserts

- 91 燕窩雙皮奶  每位
Egg White Pudding, Bird's Nest Per Person 78
- 92 香芒凍雙皮奶 每位
Chilled Egg White Pudding, Mango Per Person 68
- 93 牡丹楊枝甘露  每位
Sweetened Sago Soup, Pomelo, Mango Per Person 58
- 94 原隻蛋黃蟠桃包 每件
Steamed Longevity Bun, Lotus Paste, Egg yolk Per Piece 30
- 95 懷舊棗皇糕 三件
Steamed Red Date Pudding 3 Pieces 48
- 96 沖繩黑糖馬拉糕 每件
Steamed Sponge Cake, Okinawa Black Sugar Per Piece 48
- 97 脆香奶黃包 三件
Crispy Egg Custard Bun 3 Pieces 48
- 98 生磨杏仁茶 每位
Sweetened Almond Tea Per Person 58
- 99 黑芝麻凍糕 三件
Chilled Black Sesame Pudding 3 Pieces 48
- 100 椰香十勝紅豆糕 三件
Tokachi Red Bean Pudding, Coconut Juice 3 Pieces \$48

 Signature 廚師推薦

 Vegetarian 素食

 Spicy 辣

所有價目以港幣計算及另加一服務費

All prices are in Hong Kong dollars and subject to 10% service charge

如閣下對任何食物有敏感或要求，請於點單時告知服務員

If you have any concern regarding food allergies, please notify our staff before ordering

牡丹軒

