

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 Noodle, Fish Maw, Abalone Sauce

美點薈萃

Dessert Sampler

每位 \$538 / Per person

兩位起 Min. two 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

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清酒鮮鮑魚

Chilled Sliced Fresh Abalone, Sake

餐前小食

Appetiser

- 101 椒鹽海鮮盆  Deep-Fried Assorted Seafood, Spicy Salt 218
- 102 清酒鮮鮑魚 (兩隻) Chilled Sliced Fresh Abalone, Sake (2 pieces) 148
- 106 蒜片安格斯牛柳粒 Stir-Fried Angus Beef Cube, Sliced Garlic 128
- 107 香蔥百花煎蝦餅  Deep-Fried Minced Shrimp Cake, Shallot 128
- 108 七味菩提素鵝  Crispy Bean Curd Sheet, Spicy Salt 88
- 103 蜜汁燻魚方  Smoked Honey Glazed Fish Fillet 78
- 104 海蜇手撕雞 Marinated Shredded Chicken, Jellyfish, Sesame 78
- 105 百味脆香豆腐  Crispy Bean Curd, Spicy Salt 78
- 109 汾酒滷牛腱 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

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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) 兩食: 伴嚟嚟皮及配料, 彩椒炒鴨絲 Peking Duck (Please allow 30 minutes for preparation) 2 Courses: Accompanied with Pancake and condiments, Stir-Fried Duck Julienne with Sweet Pepper			一隻 Whole 558
201	即燒化皮乳豬  Roasted Crispy Suckling Pig (敬請一日前預定 Please order one day in advance)	一隻 Whole 1280	半隻 Half 680	例牌 Regular
204	潮蓮燒鵝皇 Roasted Crispy Goose	628	368	208
207	玫瑰豉油雞 Supreme Soy Sauce Chicken	398	208	148
210	瑤柱香妃雞 Simmered Chicken, Conpoy Sauce	398	208	148
214	乳香脆燒雞 Deep-Fried Crispy Chicken, Preserved Red Bean Curd Sauce	398	218	
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			148
217	燒味雙拼 Barbecued Meat Duo			248

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黑蒜螺頭燉花膠湯

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

湯羹

Soup

		例 Regular (3-4位 / Person)	每位 Per Person
301	廚師豐料老火湯 Chef's Daily Soup		58
302	御品鮮鮑佛跳牆  Double-Boiled Abalone Soup, Fish Maw, Sea Cucumber, Conpoy, Mushroom, Yunnan Ham		188
304	松茸竹絲雞燉豬腱湯 Double-Boiled Silkie Chicken Soup, Pork Shin, Matsutake	388	128
306	黑蒜螺頭燉花膠湯 Double-Boiled Fish Maw Soup, Sea Whelk, Black Garlic	388	128
308	蟹肉粟米羹 Sweet Corn Soup, Crab Meat	258	70
310	花膠雞絲瑤柱羹 Conpoy Soup, Fish Maw, Shredded Chicken	258	70
312	海皇麻椒酸辣湯 Hot and Sour Soup, Seafood, Spicy Herb	238	68
314	西湖牛肉羹 Minced Beef Soup, Parsley, Egg White	238	68
316	菩提榆耳上素羹  Assorted Fungus, Vegetarian Broth	238	68

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蠔皇花菇扣三十頭南非吉品鮑

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



P E O N Y
山珍海味
Premium Delicacy

- 401 蠔皇花菇扣三十頭南非吉品鮑  每隻
Per Piece
Braised South African Abalone (30 heads),
Shiitake, Supreme Oyster Sauce 328
- 402 蠔皇扣原隻五頭澳洲鮮鮑 每隻
Per Piece
Braised Australian Abalone (5 heads),
Supreme Oyster Sauce 268
- 403 蠔皇花膠扒扣花菇 每位
Per Person
Braised Premium Fish Maw,
Shiitake, Supreme Oyster Sauce 318
- 404 蔥燒八十頭關東遼參 每位
Per Person
Braised Kanto Sea Cucumber (80 heads),
Scallion, Supreme Oyster Sauce 268
- 405 蠔皇八十頭關東遼參扣鵝掌  每位
Per Person
Braised Kanto Sea Cucumber (80 heads), Goose Web,
Supreme Oyster Sauce 298
- 407 花菇海參鵝掌煲 例
Regular
Braised Goose Web, Black Mushroom,
Sea Cucumber 238
- 408 蝦籽柚皮扣鵝掌 例
Regular
Braised Goose Web, Dried Pomelo Peel, Shrimp Roe 228

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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 own preferred cooking method

東星斑
Leopard Coral

清蒸或油泡
Steamed or Stir-Fried

海石斑
Grouper

清蒸或油泡
Steamed or Stir-Fried

生猛龍蝦
Lobster

蒜茸蒸, 上湯焗, 芝士牛油焗或避風塘炒
Steamed with Garlic, In Superior Broth, Baked with Cheese and Butter or Stir-Fried with Garlic and Chilli

游水生中蝦
Prawn

白灼, 椒鹽, 豉油皇或蒜茸蒸
Poached, Stir-Fried in Spicy Salt, Fried in Supreme Soy Sauce or Steamed with Garlic

南非鮮鮑魚
South Africa Fresh Abalone

清蒸或薑蔥焗
Steamed or Stir-Fried with Spring Onion and Ginger

阿拉斯加皇帝蟹 (二食)
Alaskan King Crab (served in 2 ways)

清蒸或酸湯浸
Steamed or Simmered in Preserved Vegetable Sour Broth
(敬請一日前預定 Please order one day in advance)

本灣紅花蟹, 膏蟹, 肉蟹
Crab

清蒸, 薑蔥焗或花膠蛋白蒸
Steamed, Baked with Spring Onion and Ginger or Steamed with Egg White and Chinese Huadiao Rice Wine
(敬請一日前預定 Please order one day in advance)

象拔蚌 (兩食)
Geoduck Clam (Served in 2 ways)

刺身或堂灼
Sashimi, Poached
(敬請一日前預定 Please order one day in advance)

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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 

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

例
Regular
598
- 502

金沙脆虎蝦

Deep-Fried Tiger Prawn, Salty Egg Yolk Puree

例
Regular
298
- 503

鮮鳳梨生汁蝦球

Stir-Fried Prawn, Fresh Pineapple, Mayonnaise

例
Regular
198
- 504

鮮蟹肉焗釀蟹蓋 (兩位起) 

Baked Crab Shell, Fresh Crab Meat (Min. two persons)

每位
Per Person
188
- 505

瀛燒百花釀魚肚

Pan-Fried Fish Maw, Minced Shrimp, Teriyaki Sauce

例
Regular
228
- 506

X.O.醬雲耳蘆筍炒龍躉球

Stir-Fried Grouper Fillet, Fungus, Asparagus, X.O. Sauce

例
Regular
228
- 507

雲南頭菜蒸龍躉頭腩

Steamed Grouper Head and Belly, Preserved Vegetable

例
Regular
198
- 508

粟米石班塊

Deep-Fried Grouper Fillet, Sweet Corn Sauce

例
Regular
198

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鮮鳳梨咕嚕黑豚肉

Sweet and Sour Iberico Pork Fillet, Fresh Pineapple

家禽及肉類

Poultry & Meat

- | | | |
|-----|---|--------------|
| 601 | 紅燒花膠滑雞煲  | 例
Regular |
| | Braised Chicken, Fish Maw, Supreme Sauce | 208 |
| 602 | 沙窩雲吞雞 (半隻) | |
| | Simmered Chicken, Wonton, Supreme Broth (Half-bird) | 198 |
| 603 | 鴿崧生菜包 | |
| | Stir-Fried Minced Pigeon, Lettuce | 178 |
| 604 | 荔茸香酥太和雞 | |
| | Deep-Fried Chicken, Taro Puree | 168 |
| 605 | 荷香松茸蒸滑雞 | |
| | Steamed Chicken, Matsutake, Lotus Leaf | 168 |
| 606 | 回味辣子雞  | |
| | Braised Chicken, Spicy Sauce | 168 |
| 607 | 鮮沙薑鹽水乳鴨 (半隻) | |
| | Braised Baby Duck, Aromatic Ginger, Salty Broth (Half-bird) | 168 |
| 608 | 蝦籽柚皮滑雞煲 | |
| | Braised Chicken, Shrimp Roe, Dried Pomelo Peel | 178 |

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X.O.醬蜜豆炒黑豚肉

Stir-Fried Iberico Pork Fillet, Honey Bean, X.O. Sauce

肉類

Meat

609	鮮鳳梨咕嚕黑豚肉	例 Regular
	Sweet and Sour Iberico Pork Fillet, Fresh Pineapple	178
610	X.O.醬蜜豆炒黑豚肉	
	Stir-Fried Iberico Pork Fillet, Honey Bean, X.O. Sauce	168
611	花竹蝦乾蹄香蒸肉餅	
	Steamed Pork Patty, Water Chestnut, Dried Kuruma Shrimp	178
612	甜梅菜扣肉煲	
	Braised Pork Belly, Preserved Vegetable	158
613	遠年陳皮欖角肉排	
	Deep-Fried Spare Rib, Preserved Olive, Dried Tangerine Peel	178
617	金蒜乳香脆豬手粒	
	Deep-Fried Pork Knuckle Cube, Preserved Red Bean Curd Paste, Garlic	178
618	川辣水煮安格斯牛肉	
	Simmered Angus Beef, Spicy Broth	188
614	銀蘿藥膳牛坑腩	
	Braised Beef Brisket, Turnip, Herbal Broth	208
615	蜜椒霜降牛柳粒	
	Stir-Fried Angus Beef Cube, Bell Pepper, Honey Bean	208
616	白灼安格斯牛肉	
	Boiled Angus Beef Fillet, Bean Sprout, Ginger	198

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碧綠金湯琵琶豆腐

Crispy Bean Curd, Vegetable, Pumpkin Puree

P E O N Y
時蔬
Vegetable

- | | | |
|-----|--|--------------|
| 701 | 銀蘿珊瑚竹笙卷 | 例
Regular |
| | Simmered Bamboo Pith, Fungus, Turnip | 148 |
| 702 | 碧綠金湯琵琶豆腐⊗ | |
| | Crispy Bean Curd, Vegetable, Pumpkin Puree | 148 |
| 703 | 野菌釀北海道南瓜盅 | |
| | Braised Hokkaido Pumpkin, Mushroom, Carrot, Pine Nut | 188 |
| 704 | 啫啫花竹蝦乾玉蘭煲 | |
| | Stir-Fried Kale, Dried Kuruma Shrimp | 148 |
| 705 | 花膠海味雜菜煲 | |
| | Braised Assorted Vegetables, Fish Maw, Dried Seafood | 188 |
| 706 | 鮮菌紅燒豆腐 | |
| | Braised Bean Curd, Fresh Mushroom | 138 |
| 707 | 竹笙鼎湖上素 | |
| | Braised Assorted Vegetables, Bamboo Pith | 148 |
| 708 | 金鈎魚湯浸菜苗 | |
| | Simmered Vegetable, Dried Shrimp, Fish Broth | 138 |

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皇帝蟹柳炒香苗

King Crab Fried Rice, Crab Roe

- 801 高湯龍蝦尾炆伊麵
Braised Lobster Tail, E-Fu Noodle, Supreme Broth 398
- 802 海皇鮮魚湯稻庭麵
Inaniwa Udon Noodle, Seafood, Fish Broth 178
- 803 金瑤帶子蛋白炒香苗
Egg White Fried Rice, Scallop, Conpoy 158
- 806 皇帝蟹柳炒香苗 ⊗
King Crab Fried Rice, Crab Roe 178
- 805 薑米蘭度豚肉叉燒炒香苗
Barbecued Iberico Pork Fried Rice, Ginger, Kale 148
- 820 龍皇湯金脆泡香苗
Seafood, Crispy Rice, Supreme Broth 178
- 809 花竹蝦乾桂花炒鴛鴦米 ⊗
Fried Rice Noodle, Vermicelli, Dried Kuruma Prawn, Egg 148
- 810 乾炒安格斯牛肉河
Fried Flat Rice Noodle, Angus Beef 158
- 811 頭抽銀芽吊片炒麵
Fried Egg Noodle, Squid, Bean Sprout, Supreme Soy Sauce 158
- 812 金瑤海鮮煎蛋麵
Fried Crispy Egg Noodle, Seafood, Crispy Conpoy 168

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椰香十勝紅豆糕

Red Bean Pudding, Coconut Juice

牡丹楊枝甘露

Sweetened Sago Soup, Pomelo, Mango

柑桔楓葉酥

Crispy Puff, Citrus

甜品

Sweet

- | | | |
|----|---|------------------|
| 91 | 燕窩雙皮奶  | 每位
Per Person |
| | Egg White Pudding, Bird's Nest | 78 |
| 92 | 香芒凍雙皮奶 | 每位
Per Person |
| | Chilled Egg White Pudding, Mango | 58 |
| 93 | 牡丹楊枝甘露  | 每位
Per Person |
| | Sweetened Sago Soup, Pomelo, Mango | 48 |
| 94 | 生磨桃脂腰果露 | 每位
Per Person |
| | Sweetened Cashew Nut Soup, Peach Gum | 40 |
| 95 | 脆香綠茶餅 | 三件
3 pieces |
| | Crispy Green Tea Cake | 40 |
| 96 | 花生糖不甩 | 六件
6 pieces |
| | Glutinous Rice Ball, Peanut | 40 |
| 97 | 杏香繡花球 | 三件
3 pieces |
| | Deep-Fried Glutinous Dumpling, Almond Juice | 40 |
| 98 | 柑桔楓葉酥  | 三件
3 pieces |
| | Crispy Puff, Citrus | 40 |
| 99 | 椰香十勝紅豆糕 | 三件
3 pieces |
| | Red Bean Pudding, Coconut Juice | 40 |

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