

China Sourcing Fairs
 環球資源採購交易會
IKON Seaview Restaurant Lunch Menu
 亞景軒海景餐廳午餐菜譜

Appetizers 前菜

Vegetarian Chicken with Broad Bean
Spicy Jellyfish
Sliced Pork Belly on Mashed Garlic
Duck Feet with Mustard Sauce

雪菜毛豆素雞丁 \$42
 麻辣海蜇頭 \$42
 蒜泥白肉 \$42
 芥末鮮掌 \$58

Dim-sum 點心

Steamed Shrimp Dumplings
Steamed Beef Balls with Bean Curd Sheet
Steamed Shrimp Dumplings in "Chiu Chow" Style
Steamed Siu Mai with Crab Coral
Deep-fried Wonton with Pickles
Steamed Rice Roll with Minced Beef
Steamed BBQ Char-siu Buns
Seafood & Pumpkin Pie
Steamed Rice Roll with Scallop
Deep-fried Smoked Salmon Spring Roll

笋尖鮮蝦餃 \$32
 山竹陳皮牛肉球 \$32
 潮式蒸粉粿 \$32
 蟹籽燒賣皇 \$32
 五柳香脆雲吞 \$32
 荷塘牛肉腸粉 \$32
 蜜汁叉燒包 \$32
 南瓜海鮮撻 \$32
 翡翠帶子腸粉 \$44
 煙三文魚春卷 \$44

Chinese Barbecued Meats 中式燒味

Barbecued Suckling Pig
Barbecued Char-siu
Barbecued Spare Ribs in Honey Sauce
Marinated Chicken in Soya Sauce (Half)
House Deep-fried Crispy Chicken (Half)
Barbecued Meat Combination (Three Types)

化皮乳豬件 \$93
 蜜味叉燒 \$73
 蜜糖金沙骨 \$73
 玫瑰豉油雞(半隻) \$88
 大漠風沙雞(半隻) \$98
 燒味叁拼 \$138

Soup 熱湯

Daily Double-boiled Soup (per person)
Supreme Crab Meats and Bamboo Piths Broth (per person)
Double-boiled Silkje Chicken in Whole King Coconut (per person)

精選老火湯(每位) \$42
 竹筍蟹肉銀絲羹(每位) \$52
 椰皇燉竹絲雞(每位) \$68

Chinese Specialties 廚師精選

<i>Baked Stuffed Sea Whelk in Portuguese Sauce (per piece)</i>	葡汁焗響螺(每隻)	\$78
<i>Wok-fried Chicken Fillet with Chilli Sauce</i>	四川辣醬雞柳	\$88
<i>Traditional Sweet and Sour Pork</i>	懷舊生炒骨	\$88
<i>Braised Shredded Winter Melon in Superior Soup</i>	金箔紅梅映銀湖	\$88
<i>Sautéed Beef Fillet (Chinese Style)</i>	中式牛柳	\$88
<i>Steamed Cod Fish and Bean-curd with XO Sauce</i>	冰天雪地	\$98
<i>Wok-fried Garoupa Fillet with Baby Green</i>	翡翠炒斑球	\$98
<i>Sautéed Clams with Sweet Beans, Lily Bulbs in XO Sauce</i>	XO醬甜豆百合炒桂花蚌	\$98
<i>Steamed Garoupa Belly with Aged Mandarin Peel</i>	陳皮蒸頭腩	\$98
<i>Sautéed Prawns and Green Bean with Yunnan Ham</i>	金箔富貴蝦球	\$118

Vegetables 蔬菜

<i>Wok-fired Kale with Ginger Sauce</i>	糖酒蘭元	\$48
<i>Poached Shanghai Cabbage in Superior Soup</i>	寧夏浸大白菜	\$48
<i>Braised Wild Mushrooms and Bean Curd</i>	雜菌白玉	\$68
<i>Tsin Tsing Cabbage with Dried Shrimps and Dried Conpoy</i>	瑤柱蝦乾浸娃娃菜	\$68
<i>Sautéed Egg White on Green Asparagus</i>	露筍炒蛋白	\$78

Rice and Noodles 飯、麵

<i>Superior Wonton Soup</i>	上湯雲吞	\$68
<i>Pan-fried Glutinous Rice Wrapped with Egg</i>	蛋包糯米飯	\$78
<i>Seafood Vermicelli in Soup</i>	海皇上湯米粉	\$88
<i>Fried Sliced Beef with Flat Noodles in Swiss Sauce</i>	瑞士乾炒牛河	\$88
<i>Fried Rice with Diced Hokkaido Scallops</i>	北海道帶子炒絲苗	\$98
<i>Fried Rice Noodles with Abalone and Seafood in XO Sauce</i>	鮑魚海鮮 XO醬炒河粉	\$128

Desserts 甜品

<i>Chilled Mango Pudding</i>	芒果布甸	\$35
<i>Glutinous Rice Dumplings Stuffed with Strawberry Filling</i>	香莓糯米糍	\$35
<i>Sweetened Almond Cream with Egg White, Green Tea Macaroon</i>	蛋白杏仁茶綠茶杏仁餅	\$38
<i>Chilled Mango Cream with Sago and Pomelo in Whole King Coconut</i>	原個椰皇楊枝金露	\$48
<i>Deep-fried Turtle Jelly in Secret Recipes</i>	脆皮龜苓糕	\$48

*Price is subject to 10% service charge 另收加一服務費

Chinese Set Lunch 中式套餐

Supreme Crab Meats and Bamboo Piths Broth
Sautéed Prawns and Green Bean with Yunnan Ham,
Served with Steamed Rice
Sweetened Almond Cream with Egg White, Green Tea Macaroon

竹筴蟹肉銀絲羹
金箔富貴蝦球

蛋白杏仁露配綠茶杏仁餅

每位港幣 * HK \$208 per person

Chinese Set Lunch for 2 中式二人套餐

Barbecued Meat Combination (Two Types)

Daily Double-boiled Soup /
Double-boiled Silkje Chicken Soup with Whole King Coconut

Choice of Two Chinese Specialties from the Menu

Chilled Mango Pudding

燒味雙拼

精選老火湯/
椰皇燉竹絲雞

自選廚師精選餸菜二款

芒果布甸

每位港幣 * HK \$188 per person

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