THE PENINSULA
HONG KONG

嘉麟樓
SPRING MOON

特級名茶
Premier Chinese Teas

綠茶
Green Teas
Non-fermented

茉莉銀針
Jasmine silver needle

茉莉龍珠
Jasmine dragon pearl

獅峰明前龍井
Xifeng pre-Chingming long jin

西湖龍井
Xihu long jin

東山明前碧螺春
Dongshan pre-Chingming

烏龍
Oolong Teas
Semi-fermented

台灣凍頂烏龍
Taiwan dongding oolong

台灣阿里山高山茶
Taiwan ali mountain oolong

紫珍安溪鐵觀音
Royal lavender
anxi ti guan yin

傳統安溪特級鐵觀音
Traditional
anxi super ti guan yin

南岩特級鐵觀音
Nanyan super ti guan yin

潮安鳳凰單欉水仙
Chaoan Phoenix Mount shu xian

武夷精選大紅袍 (茶師精選)
Wuyi dao hung pao
(Tea Master's Select)

普洱
Pu Er-Style Teas
Heavily-fermented

雲南不知年普洱
Yunnan age unknown pu er

雲南樟香普洱
Yunnan zhang xiang pu er

菊花普洱
Chrysanthemum pu er

不知年六安
Age unknown liu an

白茶
White Teas
Lightly-fermented

福鼎極品銀針白毫
Fuding supreme silver needle

福鼎白牡丹
Fuding white peony

特級壽眉
Superior shou mei

紅茶
Black Teas
Fully-fermented

雲南極品功夫紅茶(滇紅)
Yunnan supreme black tea

正山小種
Zheng shan xiao xhong

荔枝紅茶
Lychee black tea

花茶
Floral Tea

花好月圓
Joyous moment

錦上添花
Floral symphony

杭州桂花
Hangzhou osmanthus

山東玫瑰
Shandong rose buds

杭州珍珠菊花
Hangzhou baby chrysanthemum

名茶每位二十五元、特級名茶除外
Regular Chinese tea served at 25.00 per person

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嘉麟樓
SPRING MOON

明爐 Barbecued Poultry and Meat 燒烤

北京片皮鴨 (兩食)	Roasted Peking duck (served in two courses)
嘉麟片皮雞 (兩食)	Spring Moon-style deep-fried crispy chicken (served in two courses)
玫瑰豉油雞	Chicken marinated in dark soy
桂花燒乳鴿	Roasted pigeon with osmanthus
明爐燒鴨	Roasted duck
化皮乳豬件	Barbecued suckling pig
蜜味叉燒	Sliced barbecued pork
金陵脆皮乳豬 (製作需時三十分鐘)	Barbecued whole suckling pig (Preparation time approx. 30 minutes)

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燕 Bird's Nest 窩

珊瑚扒官燕	Braised superior bird's nest with crab coral
官燕釀竹笙 (每位)	Braised superior bird's nest stuffed in bamboo fungus (per person)
蟹肉燴官燕 (每位)	Superior bird's nest soup with crab meat (per person)
雞蓉燕窩羹 (每位)	Bird's nest soup with minced chicken (per person)

湯 Soups 羹

冬蟲草元貝燉遼參 (每位)	Double-boiled cordyceps and conpoy with sea cucumber (per person)
黃耳菜膽燉花膠 (每位)	Double-boiled fish maw with Chinese cabbage and yellow fungus (per person)
蟲草花豬腱燉響螺 (每位)	Double-boiled sea conch with pork shank and cordyceps flower (per person)
鮑參柱肚羹 (每位)	Shredded abalone, sea cucumber, fish maw and conpoy in thick soup (per person)
龍蝦酸辣羹 (每位)	Hot and sour soup with lobster (per person)
蟹肉粟米羹 (每位)	Sweet corn soup with crab meat (per person)
宋嫂魚羹 (每位)	Hanzhou style minced fish soup (per person)

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海 Seafood 鮮

白汁海鮮焗響螺 (每隻)	Baked stuffed sea conch in the shell (per piece)
百花炸蟹拑 (每隻)	Deep-fried crab claw with minced shrimp (per piece)
魚湯蛋白蒸蟹拑 (每位)	Steamed crab claw with egg white and fish broth (per person)
椰汁焗釀鮮蟹蓋 (每隻)	Baked crabmeat with coconut juice in shell (per piece)
XO 醬蒸開邊龍蝦 (每位)	Steamed lobster with XO sauce (per person)
乾蔥燒肉炆斑腩	Pan-fried sliced garoupa belly with roasted pork, spring onions and soy
蔥花豉油煎斑柳	Pan-fried garoupa fillet with spring onions and soy sauce
金針雲耳蒸斑球	Steamed garoupa fillet with cloud fungus and dried lily flowers
榆耳蘆笋炒帶子	Sautéed scallops with asparagus and dried fungus
豉汁帶子蒸豆腐	Steamed scallop and bean curd with black bean sauce
XO 醬玉簪蝦球	Sautéed prawns with green vegetables in XO sauce
夏果炒鮮蝦仁	Sautéed shrimps with Macadamia nuts

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生猛 Live Seafood 海鮮

海中蝦、龍蝦、肉蟹、象拔蚌、南非鮮鮑	Shrimp, lobster, green crab, coral crab, geoduck clam, South African abalone
老鼠斑、海紅斑、東星斑、紅瓜子斑	Pacific garoupa, pink garoupa, spotted garoupa red blotched garoupa

海 Seafood Specialities 味

凍鮑片海蜇	Chilled sliced abalone with jellyfish
蠔皇原隻網鮑	Braised whole Mouhou abalone in oyster sauce
蠔皇原隻南非鮑	Braised whole South African abalone
蠔皇原隻中東鮑	Braised whole Middle Eastern abalone
蠔皇鮮鮑甫	Braised sliced abalone in oyster sauce
花膠皇扣海參（每位）	Braised fish maw with sea cucumber (per person)
松露一品釀遼參（每位）	Braised sea cucumber stuffed with minced meat and black truffle (per person)

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肉 Meat 類

中式煎牛柳	Chinese-style pan-fried beef fillet
芹香清湯牛腩	Stewed beef brisket with Chinese celery
乳香炒羊柳	Sautéed lamb fillet with preserved bean curd
欖菜肉崧四季豆	Sautéed minced pork and string beans with preserved olives
菠蘿菊花咕嚕肉	Sweet and sour pork with pineapple in a flower pattern
蔥椒爆黑豚肉	Stir-fried Japanese pork with leeks and chilli
無錫肉骨煲	Wuxi-style stewed spare ribs with wine sauce in hot pot

家 Poultry 禽

脆皮炸子雞 (半隻)	Cantonese-style deep-fried chicken (half bird)
檸汁杏片脆雞甫	Crispy chicken fillet coated with almonds in lemon sauce
羅定豆豉雞	Sautéed chicken fillet with shallots and black bean sauce
杭州富貴雞 (製作需時一天)	Hangzhou beggar's fortune chicken (24 hours advance order required)

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健康 Vegetarian 素菜

百靈菰雲耳扒時蔬	Braised bai-ling mushrooms and cloud fungus with seasonal vegetables
金盞芹香爽菜	Stir-fried seasonal crunchy vegetables served in a crispy nest
法海佛蒲團	Braised Imperial fungus in tofu skin
銀芽虎掌菌炒豆乾	Stir-fried dried tofu, bean sprouts and sarcodon aspratus fungus
榆耳竹笙燒豆腐	Braised bean curd with bamboo fungus and dried fungus

飯 Rice and Noodles 麵

高湯龍蝦泡飯 (每位)	Rice in soup with lobster (per person)
蒜香蟹肉帶子炒飯	Fried rice with diced scallops, crab meat and garlic
金華瑤柱蛋白炒飯	Fried rice with Yunnan ham, conpoy and egg white
飄香荷葉飯 (每位)	Fried rice wrapped and steamed in lotus leaf (per person)
星洲炒米粉	Singaporean-style fried vermicelli
XO醬乾炒牛河	Fried rice noodles with beef in XO sauce
薑蔥鮑絲撈粗麵	Stewed noodles with shredded abalone, ginger and spring onions
花膠瑤柱炆伊麵	Braised e-fu noodles with fish maw and conpoy
豉油皇炒麵	Fried noodles with sesame and soy sauce
川辣擔擔麵 (每位)	Szechuan-style noodles in soup (per person)

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甜 Desserts 品

紅棗湘蓮燉官燕（每位）	Double-boiled superior bird's nest with lotus seeds and red dates (per person)
栗蓉焗西米布甸	Baked sago pudding with chestnut paste
蛋白杏仁茶	Sweetened almond cream with egg white
雪耳紅棗燉萬壽果	Double-boiled papaya with snow fungus and red dates in light syrup
鮮製龜苓膏	Chinese herb pudding
香滑芝麻糊	Sweetened sesame cream
香芒凍布甸	Chilled mango pudding
生磨杏仁布甸	Chilled almond pudding
楊枝甘露	Chilled sago cream with mango and pomelo
杞子桂花糕	Chilled osmanthus and birch seed jelly
香芒椰汁糕	Chilled mango and coconut jelly
奶黃菠蘿包	Baked egg yolk buns coated with buttered coconut
燕窩蛋撻仔	Baked flaky custard tart with bird's nest
豆沙香蕉球	Banana nuggets with red bean paste
蓮蓉芝麻棗	Deep-fried sesame balls filled with lotus seed paste
擂沙湯丸	Sweetened glutinous rice dumplings with sesame
酥炸奶黃包	Deep-fried egg custard bun
嘉麟鮮果盤（每位）	Spring Moon-style fresh fruit platter (per person)

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