



Hong Kong SkyCity Marriott Hotel

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Marriott.
HONG KONG SKYCITY

香港天際萬豪酒店

萬豪集團經典招牌菜系列

Marriott Group Signature Dishes

蟹籽帶子鮮蝦石榴果 (每位) \$58
Steamed shrimp and scallop dumpling in
Vegetable julienne and topped with crab roe (per person)

西京燒銀鱈魚 (每位) \$88
Cod fish fillet, marinated in special bean paste, flavored with special gravy
(per person)

珊瑚汁青芥末脆蝦球 \$108
Deep-fried king prawns on lemongrass skewer,
with wasabi mayonnaise

香煎鯰魚柳 \$128
Pan-fried fillet of cat fish in sweet and sour sauce

蜜餞黑豚叉燒皇 \$138
Kurabuta BBQ pork loin, marinated and glazed with honey

金沙澳洲帶子伴鮮雜果沙律 \$128
Australian king scallops deep-fried with salted egg yolk and
served with fruit salad

九層塔爆珍菌鵝肝 \$128
Wild mushrooms and dry-braised goose liver in raspberry sauce,
flavored with sweet basil

以上項目不設何優惠及折扣
Discounts are not applicable with this menu



廚師推介

Chef Recommendation

價目為港幣計算另加一服務費 Prices are in Hong Kong dollars & is subject to 10% service charge

南北風味

Appetizer

避風塘豆腐茄子
Deep-fried tofu and eggplants with fried garlic

\$58



煙燻素鵝
Smoked bean curd skin rolls stuffed with vegetables

\$58

蒜泥鴨胸
Sliced duck breast with garlic puree

\$58

薑蔥炸水餃
Deep-fried pork dumplings with ginger and onion

\$68

香滷豬仔腳
Marinated pig knuckles

\$68

汾酒燻蹄拼海蜇
Sliced pig knuckles in Chinese wine served with Jelly fish and spring onions

\$68

麻香白玉鮑
Sliced sea whelk in sesame sauce

\$78

香酥蓮藕餅
Pan-fried lotus root cakes stuffed with minced pork

\$78

山城口水雞
Marinated chicken with chili paste

\$88



花雕醉乳鴿
Drunken pigeon with Chinese yellow wine

\$88



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巧手燒味

Barbecued

蜜味叉燒
Honey-glazed barbecued pork \$128

秘製白滷香妃雞
Marinated chicken with ginger sauce \$108

玫瑰豉油雞
Marinated chicken in dark soya sauce \$108

大紅化皮乳豬件
Roasted suckling pig \$158



馳名北京片皮鴨
Roasted Peking duck served with Chinese pancakes (半隻) \$188 (每隻) \$368
(Half) (Whole)

馳名燒鵝
Roasted crispy goose (例牌) \$158 (半隻) \$268 (每隻) \$530
(Per portion) (Half) (Whole)

燒味雙拼 \$138

Barbecued meat combination

可選下列兩款

(蜜味叉燒, 秘製白滷香妃雞, 玫瑰豉油雞, 馳名燒鵝)

Please select two items

(Honey-glazed barbecued pork, Marinated chicken with ginger sauce, Marinated chicken in dark soya sauce, Roasted crispy goose)

乳豬雙拼 \$158

Suckling pig combination

可選下列一款

(蜜味叉燒, 秘製白滷香妃雞, 玫瑰豉油雞, 馳名燒鵝)

Please select additional item

(Honey-glazed barbecued pork, Marinated chicken with ginger sauce, Marinated chicken in dark soya sauce, Roasted crispy goose)



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湯羹

Soups

是日老火湯 (每位)
Soup of the day (per person)

\$42



酸辣海參羹 (每位)
Hot and sour soup with sea cucumber (per person)

\$68

韮皇瑤柱羹 (每位)
Braised soup with conpoy and golden chives (per person)

\$68

竹筴餛飩雞片湯 (每位)
Chicken soup with wonton and bamboo pith (per person)

\$68

粟米魚肚羹 (每位)
Braised soup with corn kernels and fish maw (per person)

\$68

雞茸燴燕窩 (每位)
Braised soup with bird's nest and minced chicken (per person)

\$168




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精選海鮮

Seafood

 澳洲大花蝦 (每隻) Australian king prawn flavored with selected sauce (per piece) (頭抽 / 乾燒 / 茄汁) (Soya sauce / Spicy sauce / Tomato sauce)	\$98
滑蛋炒蝦仁 Scrambled eggs with shrimps	\$168
豉汁帶子蒸豆腐 Steamed bean curd and scallops in black bean sauce	\$228
二崧金腿帶子 Sautéed scallop with <i>Yunnan</i> ham, pine nuts and conpoy	\$228
油泡鮮菰蝦球 Sautéed prawns and straw mushrooms	\$228
乾燒明蝦球 Wok-fried prawns with <i>Sichuan</i> spicy sauce	\$228
豉汁露筍斑球 Sautéed fillet of grouper and asparagus in black bean sauce	\$288
雜菌炒斑球 Sautéed fillet of grouper with assorted mushrooms	\$288
油泡鮮菰螺片 Wok-fried sliced sea conch with straw mushrooms	\$288
X.O. 醬帶子螺片 Sautéed scallops with sliced sea conch in X.O sauce	\$288

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豬、牛及家禽

Meat and Poultry

鳳梨咕嚕肉 Sweet and sour pork with pineapples			\$98
漁香茄子 Braised eggplant with minced pork and salted fish			\$98
頭抽生煎排骨 Wok-seared spare ribs with superior dark soya sauce			\$128
蒜香肉排 Deep-fried spare ribs with golden garlic			\$128
翡翠百合雞球 Sautéed fillet of chicken with lily bulb and vegetables			\$128
西檸煎軟鴨 Pan-fried boneless duck in lemon sauce			\$148
 水煮牛肉 Poached sliced beef in chili broth			\$148
 牛油果香芒牛柳粒 Sautéed diced beef with mango and avocado			\$148
中式牛柳脯 Wok-fried beef tenderloin and onions in special sauce			\$148
菜片乳鴿崧 Wok-fried minced pigeon served with lettuce			\$158
脆皮吊燒龍崗雞 Deep-fried crispy chicken	(半隻) (Half)	\$168	(每隻) (whole) \$320



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健康素菜

Vegetable

素菜豆腐羹 (每位) Braised soup with bean curd, vegetables and egg white (per person)	\$68
竹筍粟米羹 (每位) Braised soup with corn kernels and bamboo fungus (per person)	\$68
北菇麒麟豆腐 Steamed sliced bean curd with mushrooms and vegetables	\$98
紅燒滑豆腐 Braised bean curd with Chinese black mushrooms	\$98
百靈菇扒時蔬 Braised seasonal vegetable with <i>Bailing</i> mushrooms in premium oyster sauce	\$98
香酥荔茸魚 Deep-fried crispy taro mousse stuffed with Osmanthus	\$98
竹筍羅漢齋 Braised assorted fungus with vegetable	\$108
珠筍百合素蝦仁 Sautéed mock shrimps with baby corn and lily bulb	\$108
雜菌炆伊麵 Braised E-fu noodles with assorted mushrooms	\$128
南瓜素炒飯 Fried rice with pumpkin and assorted vegetables	\$108



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粉
麵
類

Noodles

豉油皇炒麵 \$108
Wok-fried egg noodles with bean sprouts and yellow chives in soya sauce

星洲炒米粉 \$158
Singaporean fried vermicelli with shrimps and BBQ pork

乾炒牛河 \$138
Wok-fried flat noodles with beef and bean sprouts

銀芽肉絲炒麵 \$138
Pan-fried egg noodles with shredded pork and bean sprouts

滑蛋蝦仁炒河 \$158
Wok-fried flat noodles with shrimp in scrambled egg sauce

鮮蝦餛飩麵 \$158
Wonton noodles in soup

鮮蝦帶子炒麵 \$188
Pan-fried egg noodles with shrimps and scallops



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飯類

Rice

蝦醬牛鬆炒飯
Fried rice with minced beef in shrimp paste

\$128

揚州炒飯
Yang Zhou fried rice

\$138

咸魚雞粒炒飯
Fried rice with diced chicken and salted fish


\$128

福建炒飯
Fujian fried rice


\$158

瑤柱蛋白炒飯
Fried rice with egg white and conpoy

\$148

 萬豪炒飯
Man Ho signature fried rice with diced abalone, shrimp, salted egg and tomatoes

\$188

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甜品

Dessert

中式甜品拼盤
Dessert combination
(任選以下三款)
(Petit servings of three choices from the below)

鮮奶紅豆糕
Chilled red bean pudding \$48

芒果凍布甸
Chilled mango pudding \$48

鮮菓杏仁豆腐
Sweetened almond bean curd with fresh fruits \$48



楊枝甘露(凍)
Chilled mango cream with sago and pomelo \$48



牛油果珍珠露(凍)
Chilled avocado cream with sago \$48

生磨腰果露(熱)
Sweetened cashew nut soup (Hot) \$48

蛋白杏仁茶(熱)
Sweetened almond soup (Hot) \$48

蓮子百合紅豆沙(熱)
Sweetened red bean soup with lotus seed and lily bulb (Hot) \$48

鳳梨香芒白朱古力慕絲
Mango and pineapple white chocolate mousse \$48

朱古力班尼士伴酸果
Chocolate brownies with dried fruits \$48

焗芝士蛋糕
New York cheese cake \$48



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蠔皇原隻湯鮑鵝掌(每位) \$128
 Braised whole abalone with goose web and vegetables (per person)

乾燒百花遼參(每位) \$220
 Braised sea cucumber stuffed with shrimp mousse in spicy sauce (per person)
 (須三天前預定/ Please order three days in advance)

蝦籽海參鮑脯 \$228
 Braised sliced abalone with sea cucumber and dried shrimp roe

花膠海中寶(每位) \$228
 Braised fish maw, scallop and shrimp in abalone sauce (per person)

原隻湯鮑扣花膠(每位) \$320
 Braised abalone with fish maw (per person)

碧綠金錢鮑片(每位) \$98
 Braised sliced abalone with green vegetables and mushrooms (per person)

紅燒廿八頭南非乾鮑(每位) \$360
 Braised 28-head dried South African abalone in oyster sauce (per person)

紅燒廿八頭南非乾鮑伴花膠(每位) \$580
 Braised 28-head dried South African abalone with fish maw in oyster sauce (per person)

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魚翅

Shark's Fin

竹筴雞絲翅
Braised shark's fin soup with shredded chicken and bamboo pith

\$220

紅燒銀芽排翅
Braised shark's fin soup with bean sprouts

\$240

蟹肉大生翅
Braised shark's fin soup with fresh crab meat

\$288

蟹皇大生翅
Braised shark's fin soup with fresh crab roe

\$348

紅燒大鮑翅
Braised superior shark's fin soup in brown sauce

\$558

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