

健康推介 Healty dishes Supply after 11:00am 早上11:00時後供應

28/1/2022-15/2/2022及星期六日、公眾假期每款加\$2



Healthy choices 3少之選

- ✓ **少油** Less oil 103 魚湯浸娃娃菜 半例half regular \$38
Baby chinese cabbage in fish soup
- ✓ **少鹽** Less salt 104 油鹽水灼白菜苗 半例half regular \$38
Chinese cabbage in salt and oil
- ✓ **少糖** Less sugar 105 薑水灼唐生菜 半例half regular \$38
Chinese lettuce in ginger soup

主食推介 Main Coures Supply after 11:00am 早上11:00時後供應

28/1/2022-15/2/2022及星期六日、公眾假期每款加\$10

- 卡邦尼汁焗蝦球伊麵 86 93
Fried E-tu Noodles With Shrimp Balls With Carbonara Sauce 細Small \$48 大big \$88
- 艇皇魚翅撈飯 87
Rice With Seafood And Shark's Fin 碗bowl \$88
- 鮮茄蛋花帶子湯泡飯 888
Rice With Scallop In Tomato Soup 碗bowl \$88
- 鮮菠蘿海鮮炒飯 89
Fried Rice With Scallop And Pineapple 每份regular \$88
- 日式蕃茄元貝湯烏冬 90 94
Soup Udon With Seafood And Tomato 細Small \$68 大big \$128
- 荷香龍躉件蒸絲苗 91 95
Steamed Rice With Siced Grouper And Lotus Leaf 細Small \$68 大big \$128
- 瑞士汁安格斯牛肉炒河 92 96
Fried Flat Rice Noodles With Beef 細Small \$48 大big \$88
- 人氣咖喱牛筋腩飯 97
Rice With Curry Beef Tendon Brisket 碟Plate \$68



翅食之選 Shark's Fin Supply after 11:00am 早上11:00時後供應

- 80** 紅燒雞絲翅 位Person \$128
Braised Shark's Fin With Sliced Chicken
- 81** 紅燒蟹肉翅 位Person \$148
Braised Shark's Fin With Crab Meat
- 82** 紅燒鮑翅 三兩 位Person \$388
Braised Shark's Fin In Brown Soup
- 83** 高湯干撈海虎翅 三兩 位Person \$388
Braised Hoi-Fu Shark's Fin with Supreme Broth

(敬請預訂 Reservation required)

- 84** 濃湯砂窩雞煲翅 足八兩 煲Pot \$598
Superior Shark's Fin With Chicken In Casserole
- 85** 原鼎花膠佛跳牆 盅Pot \$688
Buddha Jumps Over the Wall With Fish Maw

燒味小食roasted meat Supply after 11:00am
早上11:00時後供應

餐前小食

		
鹵水掌翼 \$48 8824 Marrinated Goose Wing & Web 每碟 Per dish	海蜆拼燻蹄 \$48 8826 Fish Jelly & Shank slices 每碟 Per dish	沙薑鳳爪 \$48 8829 Chicken Feet with Ginger Sauce 每碟 Per dish
		
手拍青瓜 \$28 8830 Cucumber 每碟 Per dish	手拍青瓜海蜆 \$48 3612 Cucumber & Fish Jelly 每碟 Per dish	爽滑海蜆 \$48 3616 Fish Jelly 每碟 Per dish

明爐燒味

		
即燒皇子乳豬 Crispy roast sucking pig 8832 \$480 半隻 half 8833 \$880 壹隻 whole	脆皮燒鵝皇 Roasted Goose 8840 \$128 例牌 regular 8841 \$228 半隻 half 8842 \$428 壹隻 whole	
		
瑤柱香妃雞 \$88 8834 半隻 half \$168 8835 壹隻 whole	燒味雙拼 \$108 8836 例牌 regular Two kinds of roasted meat	燒味拼盆 \$148 8837 例牌 regular Roasted combination platter
		
乳豬雙拼 \$268 8838 例牌 regular Roasted sucking pig platter	化皮乳豬 \$248 8839 例牌 regular Roasted sucking pig	金裝拼盆 \$108 8843 例牌 regular Roasted combination platter
		
乳豬拼盆 \$288 8844 例牌 regular Roasted combination platter sucking pig	脆皮燒腩仔 \$98 8845 例牌 regular Crispy pork belly	蜜汁叉燒 \$98 8846 例牌 regular Roasted big pork

抵食孖寶Main courses Supply after 11:00am
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28/1/2022-15/2/2022及星期六日、公眾假期每款加\$10

	Steamed Sabah grouper with 清蒸沙巴龍躉 (配)
106	大連鮑魚 Dalian abalone 4隻 4pcs \$198
107	蒜茸粉絲蒸元貝 steamed scallop with mashed garlic vermicelli 4隻 4pcs \$198
108	脆皮燒鵝皇 Roasted Goose 例牌 regular \$198

圖片只供參考

外賣

海鮮粵菜

晚市外賣4:00-8:00

MegaBox店
TEL:27988332

百樂門宴會廳

PARAMOUNT BANQUET HALL

九龍東區消費滿\$1200

免費送到屋企樓下(需預約)

冬日賞

西九龍區至美孚加\$60

沙田馬鞍山
荃灣屯門大埔
加\$100

西貢.元朗至粉嶺
加\$150

香港區\$150

香港南區\$180

- | | 1隻龍蝦 | 2隻龍蝦 |
|-------------|----------|------------|
| 1.龍蝦鮑魚盤菜 | 6位用\$688 | 12位用\$1288 |
| 2.澳龍鮑魚盤菜 | 6位用\$788 | 12位用\$1488 |
| 3.紅燒皇子乳鴿 | | \$29.8 |
| 4.姜蔥焗桶蠔 | | \$138 |
| 5.上湯焗澳洲龍蝦伊麵 | | \$298 |
| 6.上湯美國龍蝦伊麵 | | \$198 |
| 7.黑草羊腩煲 | | \$228 |
| 8.晚爐燒鵝皇半隻 | | \$168 |
| 9.脆皮燒雞 半隻 | | \$68 |
| 10.深海龍躉兩味 | | \$208 |



外賣

盆菜

晚市外賣4:00-8:00

MegaBox店
TEL:27988332

百樂門宴會廳

PARAMOUNT BANQUET HALL

九龍東區消費滿\$1200

免費送到屋企樓下(需預約)

敬請提前預訂



圖片只供參考

升級及加配菜

- 1.波仕頓龍蝦升級澳洲龍蝦每隻加\$100
- 2.升級4頭南非鮮鮑魚每隻加\$60
- 3.升級8頭湯鮑魚每隻加\$25
- 4.加配黃金沙巴仔1條\$88
- 5.加配臘味糯米飯\$88
- 6.加配紅燒皇子鴿每隻\$29.8
- 7.加配姜蔥焗桶蠔每桶\$138
- 8.加配枝竹每份\$20
- 9.加配娃娃菜每份\$20
- 10.加配西蘭花每份\$20

龍蝦鮑魚盤菜

6位用\$688 12位用\$1288

1隻龍蝦 2隻龍蝦

波仕頓龍蝦 大連鮮鮑魚 蠔豉

北菇 花膠筒 髮菜

瑤柱 海參 燒鴨 切雞 腩肉 鵝掌

豬皮 蘿蔔 枝竹 芋頭 蓮藕 娃娃菜

魷魚等....材料



百樂門宴會廳
PARAMOUNT BANQUET HALL

Megabox店

20220101

檯號: _____ 經手人: _____



驚喜價:

一至五

六、日假期

\$288

\$338

驚喜三重奏 A*²⁰⁰⁰⁶

紅燒竹筍海皇煲仔翅 選1款
百樂門真味燉湯

清蒸沙巴龍躉 選1款
大廚鮑魚雞煲

叉燒腩仔雙拼 選1款
片皮鴨半隻



驚喜價:

一至五

六、日假期

\$428

\$498

驚喜三重奏 B*²⁰⁰⁰⁷

紅燒竹筍海皇煲仔翅 選1款
百樂門真味燉湯

清蒸東星仔 選1款
上湯焗澳洲龍蝦伊麵底

燒雞半隻 選1款
燒鵝例

8881



\$268

黑草羊腩煲
跟唐生菜1碟



\$398

生扣深海龍躉翅/尾(份) 8879



白灼海中蝦半斤 \$168 10261

蒜茸粉絲蒸聖子皇 \$128/4枝 10446

清蒸紅瓜子14-16兩 \$498 10168

清蒸東星仔14-16兩 \$348 10191

金銀蒜蒸蟹飯 \$168 10325

上湯焗澳洲龍蝦伊麵 \$348 8941



剝椒蒸茄子 \$38 40
Steamed Eggplant with Chopped Red Chili
每份 regular



三弄回味牛肉 \$68 41
Special dish of deep fried beef
半例 half regular



燒汁野菌一口牛 \$48 42
Cube beef with Mushroom in Teriyaki Sauce
半例 half regular



冰鎮鮮果咕嚕肉 \$48 43
Ice deep-fried spare ribs with fruits
半例 half regular



小時候的鎮江骨 \$48 44
Braised spare ribs in black vinegar sauce
半例 half regular



鮮菠蘿生炒骨 \$48 45
Deep-fried spare ribs with pine apple
半例 half regular



蝦乾梅菜蒸芥蘭 \$38 46
Steamed Chinese kale with dried shrimps and preserved vegetables
半例 half regular



金銀蒜蒸勝瓜 \$38 47
steamed luffa with double garlic
半例 half regular



金腿湯芥菜排骨 \$48 48
Spare ribs and mustard green in jin hua ham soup
半例 half regular



咸排骨煲淮山 \$48 49
Poached yam with salted spare ribs
半例 half regular



濃湯雲吞雞 \$48 50
Wonton chicken soup
半例 half regular



上湯瑤柱煲節瓜 \$48 51
Poached fuzzy melon and dried scallops in soup
半例 half regular



紅蔥頭撈秋葵 \$38 52
stirred okra with shallot
半例 half regular



剝椒蒸魚頭 \$68 53
Steamed fish head with chopped pepper
半例 half regular



剝椒蒸滑豆腐 \$38 54
Steamed tofu with chopped pepper
半例 half regular



水煮牛肉 \$48 55
sliced beef in hot chili oil
半例 half regular



XO醬炒蘿蔔糕 \$38 56
Stir-fried radish cake with xo sauce
半例 half regular



人氣咖喱牛筋煲 \$68 57
Beef Brisket Curry
半例 half regular



沙律海皇卷 \$38 58
Deep-Fried Salad Seafood rolls
三件 3 pcs



沙嗲金菇肥牛煲 \$48 59
Satay enoki mushroom and beef in clay pot
半例 half regular



木耳淮山炒秋葵 \$38 60
Stir-fried okra yam and black fungus
半例 half regular



酥炸鯪魚球 \$38 61
Deep fried dace fish balls
六粒 6 pcs



椒鹽白飯魚 \$48 62
Salt and pepper fried chinese noodle fish
半例 half regular



椒鹽魷魚鬚 \$48 63
Deep-fried squid tentacles capelin
半例 half regular



鮑汁雞腳 \$38 64
Braised chicken feet in abalone sauce
半例 half regular



胡椒豬肚雞湯 \$68 65
Pepper chicken soup With pork stomach
半例 half regular



黃金一口豆腐 \$28 66
Fried tofu with salted egg yolk
半例 half regular



百樂門宴會廳
PARAMOUNT BANQUET HALL

店長推介

檯號: _____

經手人: _____

秋風起食臘味



4666

臘味煲仔飯(4位用)
制作需時45分鐘

\$198

荔芋油鴨煲 例牌 **\$88** 2186

荔芋臘味煲 例牌 **\$88** 1922

荔芋滑雞煲 例牌 **\$88** 1883

荷芹炒臘味 例牌 **\$78** 2362

芥蘭炒臘味 例牌 **\$78** 2814



\$168 1隻 16片 1270
\$88 半隻 8片 1268

京式片皮鴨

生菜包鴨焗 例牌 **\$88** 8874

涼瓜鴨件 例牌 **\$68** 8873

七彩炒鴨絲 例牌 **\$68** 8880



2705

蒜茸炒豆苗 例牌 **\$78**

清炒豆苗 例牌 **\$78** 2704

北菇扒豆苗 例牌 **\$88** 2712

鮮蟹肉扒豆苗 例牌 **\$98** 2713

雞油扒豆苗 例牌 **\$78** 2722

金銀蛋豆苗 例牌 **\$88** 2718

上湯蒜子浸豆苗 例牌 **\$88** 2719

瑤柱扒豆苗 例牌 **\$98** 2723



1937

咖喱牛根腩煲 例 **\$98**

以上另收茶芥、酸菜/小食及加一服務費



臘味糯米飯 大 **\$88** 4662
細 **\$48** 4661



10448

美極煎鮑魚仔 **\$138**
拼椒鹽魷魚殼 6隻



2756

金銀蛋菠菜 例牌 **\$68**

上湯浸菠菜 例牌 **\$68** 2763

蒜茸菠菜 例牌 **\$68** 2759

清炒菠菜 例牌 **\$68** 2761

咸魚茸炒菠菜 例牌 **\$78** 2762

杞子上湯浸菠菜 例牌 **\$78** 7062

腊味焗扒菠菜 例牌 **\$78** 2754

蟹肉扒菠菜 例牌 **\$88** 2764



2084

咖喱粉絲蟹煲 例 **\$148**



576

油浸沙巴仔 1條 **\$98**

時令小菜 Seasonal dishes Supply after 11:00am 早上11:00時後供應

8801	燒汁什菌炒花膠 Fried Fish Maw With Mushrooms In Bbq Sauce	例regular	\$88
8802	花膠鵝掌一品煲 Goose Web And Fish Maw Pot	煲pot	\$108
8803	桂花瑤柱炒素翅 Fried Vegetarian Sharks Fin With Osmanthus Fragrans	例regular	\$78
8806	啫啫芥蘭煲 Sizzling Chinese Kale Clay Pot	煲pot	\$68
8809	冰梅欖角骨 Spare Ribs With Chinese Black Olive	例regular	\$78
8813	干扁肉碎指天椒炒四季豆 Fried Beans With Shredded Pork Chill	煲pot	\$68
8811	魚香茄子蝦仁煲 Spicy Eggplants With Minced Pork And Shrimps Pot	煲pot	\$88
8816	海皇雜菜煲 Poached Seafood And Vegetables Pot	煲pot	\$98
8817	老干媽海皇豆腐煲 Seafood And Tofu With Spicy Sauce Pot	例regular	\$88
8819	XO醬辣味小炒皇 Fried Assorted Meats With Xo Sauce	例regular	\$88
8820	雲耳勝瓜炒鮮魷 Fried Squid With Angled Luffa With Black Fungus	例regular	\$78
8890	涼瓜菜甫煎蛋角 Pan Fried Egg With Bitter Melon And Dried Vegetarian	例regular	\$68
8891	豉蒜涼瓜肉燥茄子煲 Minced Pork With Eggplant And Bitter Melon in Black Bean Garlic Sauce	例regular	\$78
8893	韭黃滑蛋炒蝦仁 Fried Egg With Chives And Shrimps	例regular	\$78
8896	排骨煲淋菜芯 Sauteed Spare Ribs With Vegetables	例regular	\$78
8897	金銀蛋浸時蔬 Boiled Vegetables With Preserved Egg	例regular	\$68
8898	人氣咖喱鮑魚雞煲 Braised Chicken And Abalone In Curry	例regular	\$118

真味燉湯 Soup Supply after 11:00am 早上11:00時後供應

77	鮑魚螺頭燉雞 Stewed chicken with abalone and conch	位Person	\$68
788	姬松茸燉螺頭 Double boiled conch with mushrooms	位Person	\$48
79	真味燉湯 (4-6位用) Double boiled soup	盅Pot	\$168

海鮮美食 Seafood Supply after 11:00am 早上11:00時後供應

67	深海龍躉兩味 Two dishes of deep sea grouper (清蒸頭腩、碧綠炒球) (Steamed grouper head and belly/Fried grouper with celery)	例regular	\$298
668	芝士焗加拿大龍蝦伊麵底 Baked Lobster With Cheese (E-fu Noodle)	每隻Whole	\$288
69	大連鮑魚 Steamed Dalian Abalone	4隻 4pcs	\$98
70	南非鮑魚 South African Abalone	2隻 2pcs	\$138
71	蒜蓉粉絲蒸元貝 Steamed Scallop With Vermicelli And Garlic	4隻 4pcs	\$98
72	清蒸沙巴龍躉 每條約一斤 Much about 1 catty		\$168
73	清蒸沙巴龍躉 每條約二斤 Much about 2 catty		\$298
74	薑蔥焗美國桶蠔 Braised Oyster With Onion And Ginger	桶bernal	\$198
75	薑蔥龍蝦銀絲煲 Braised Lobster With Onion, ginger And Vermicelle In Pot	隻Whole	\$248