
后園
THE QUEEN
時令人饌
匠心人味
FALL MENU



Crab Roe Feast
后園蟹粉盛宴

每位 HK$688 | 2位起 Minimum 2 Persons

前菜 APPETIZER
花雕醉雞凍 | 涼拌藤椒花膠
煙燻三色素鵝
Trio Appetizers - Chilled Chicken in Chinese Hua Diao Wine
Chilled Fish Maw with | Crispy Bean Curd Skin with Mixed Vegetables

湯品 SOUP
蟹粉文思豆腐羹
Crab Roe Shredded Tofu Soup

升級 Upgrade +HK$388 蟹粉鮑翅
Crab Roe Braised Shark Fin

大閘蟹 Hairy Crab
追加 每隻 +HK$198 需於一天前預訂 1 day advance booking required
紫蘇清蒸大閘蟹5兩
Shiso Steamed Hairy Crab (5 Tael)

主菜 Main
黑醋玻璃肉
Braised Pork Meat with Black Vinegar

升級 Upgrade +HK$178 白雪藏龍
Wok-Fried Lobster with Egg White

蔬菜 Vegetable
生拆蟹粉千絲大根
Freshly Shelled Crab Roe Shredded Radish

主食 Carbs
蟹粉小籠包
Crab Roe Shanghainese Soup Dumpling

蟹粉鍋巴
Crab Roe with Rice Crisps

甜品 Sweet Ending
薑茶芝麻湯圓
Sesame Sweet Dumpling with Ginger Soup

紹興酒 Shaoxing wine
追加 250ml +HK$288 古越龍山十年紹興酒
Gu Yue Long Shan 10 Years Aged Shaoxing Rice Wine

20261006TQLCW16492F

時令秋選

時令秋選・單點菜式



生拆蟹粉小籠包 $68/隻
Freshly Shelled Crab Roe
Shanghainese Soup Dumpling



蟹粉鮑翅
Crab Roe Braised
Shark Fin
$568



大澳三寶
豬頸肉煲仔飯 $418
Tai O "Three Treasures"
Pork Neck Clay Pot Rice



魚香汁大虎蝦 $248
Tiger Prawn with Sweet
& Savoury Sauce







蟹粉鍋巴 $468
Scorched Rice with Crab Roe

手剁肉餅膏蟹 $688
Homemade Steamed Pork Patty
with Mud Crab

1天前預訂



紫蘇清蒸大閘蟹 5兩 $268
Steamed Hairy Crab (5 taels)
Preorder 1 Day in Advance

圖片只供參考 另加一服務費及茶芥
Photos for reference only. Subject to 10% Service Charges and Tea/Condiment Fee

陶瓷三層玲瓏盒
Exquisite 3-Tier Dim Sum Box
ADD ON 加購價 HK$588

玲瓏點心盒

Indulgence Dim Sum Box

單點價 HK$268/份

每日供應時間
Available: 14:00 - 16:00



第一層 Top

各1件 | one each

黑蒜水晶蝦餃
Black Garlic Crystal Shrimp Dumplings

肉骨茶小籠包
Shanghainese Pork Dumpling with Bak Kut Teh Broth

包螺片燒賣
Siu Mai with Sliced Conch

第二層 Middle

各1件 | one each

黑椒韭菜腐皮卷
Shrimp Tofu Sheet Rolls with Black Pepper & Chive

鍋貼
Potstickers

牛肝菌春捲
Porcini Mushroom Spring Rolls

第三層 Bottom

各1件 | one each

西瓜糕
Watermelon Ricecake

芝麻卷
Sesame Roll

黑糖糕
Brown Sugar Sponge Cake

Subject to a 10% service charge