



新竹園軒
New Bamboo Garden

新竹園軒以製作傳統點心及精湛粵菜馳名中外。

行政總廚擁超過25年粵菜經驗，嚴選尊貴食材，
以細緻精湛的烹調手法為饕客帶來
與別不同的餐飲享受。經典名菜包括
招牌芝士龍蝦、椒鹽富貴蝦、秘製潮州翅等。

感謝您蒞臨，請享受一場非凡的餐饗體驗。

極致美味2人套餐

花膠雲吞雞湯
蔥油鮮鮑片
芝士龍蝦烏冬配蒜蓉包
酸菜魚
西蘭花帶子
瑤柱蛋白炒飯
甜品

\$480 / 位 (兩位起)

~~原價\$880~~

奢華珍饈2人套餐

生拆蟹肉翅
椒鹽富貴蝦(原隻)
清蒸海斑
蒜蓉粉絲蒸元貝
鮮蟹肉扒蘆筍
瑤柱蛋白炒飯
甜品

\$580 / 位 (兩位起)

~~原價\$1080~~

至臻海鮮2人套餐

秘製潮州翅
芝士龍蝦(伊麵底)
清蒸海斑
白胡椒蠔子皇
松子黃金蝦球
瑤柱蛋白炒飯
甜品

\$680 / 位 (兩位起)

~~原價\$1180~~

所有套餐另收茗茶、加一、餐前小食費用

華麗佳餚2人套餐

堂灼象拔蚌
濃湯翅/潮州翅
新鮮蝦多士
28頭吉品鮑魚拼遼參
美極煎魚扒
龍皇炒飯
甜品

\$880 / 位 (兩位起)
原價\$1580

珍豐海鮮2人御宴

秘製潮州翅
芝士龍蝦(配蒜蓉包)
28頭吉品鮑魚拼花膠
清蒸東星斑
芥蘭度蝦籽乾燒海參
龍皇炒飯
冰花燉官燕

\$1280 / 位 (兩位起)
原價\$2280

美饌盛宴6人套餐

濃湯雞煲翅
芝士龍蝦(伊麵底)
清蒸大海斑
白胡椒蜆子皇
秘製欖角骨
鮮蟹肉扒蘆筍
鮑魚荷葉飯
甜品

\$2980
原價\$4400

所有套餐另收茗茶、加一、餐前小食費用

總廚推薦



招牌芝士龍蝦
Baked Lobster with Cheese
時價 Current Price



椒鹽富貴蝦
Deep Fried Shrimp with Salt and Pepper
時價 Current Price



酸菜石斑魚
Grouper with Sauerkraut
\$468 / 例 Standard



秘製潮州翅
Shark's Fin in Teochew Style
\$318 / 位 Per person



極品花膠公
Brazilian Fish Maw
\$1280 / 起 Standard



吉品鮑魚(6頭)
South African Abalone (6h)
\$980 / 隻 Piece



當紅炸子雞
Deep Fried Chicken
\$360 / 隻 Whole \$188 / 半隻 Half



美極煎元貝
Fan Scallops in Maggi Sauce
\$78 / 隻 Piece



崧子黃金蝦球
Golden Pawns with Pine Nut
\$268



北京填鴨
Peking Duck (One Meal)
\$428



秘製欖角骨
Pork Ribs with Chinese Black Olives
\$188



黑椒脆薯牛柳粒
Stir-Fried Beef Tenderloin and Crispy Potato Cubes
in Black Pepper Sauce
\$188



海鮮 SEA FOOD

堂灼響螺 (需預訂)

Steamed Conch

時價 Current Price

堂灼象拔蚌 (需預訂)

Steamed Geoduck

時價 Current Price

芝士龍蝦

Lobster with Cheese

時價 Current Price

高湯龍蝦

Lobster in Superior Sauce

時價 Current Price

椒鹽富貴蝦

Deep Fried Shrimp with Salt and Pepper

時價 Current Price

花雕蒸花蟹 (需預訂)

Steamed Flower Crab with Aged Shaoxing Wine

時價 Current Price

咖喱/避風塘肉蟹

Fried Curry Crab/in Typhoon Shelter Style

\$680 / 隻 Piece

蒜蓉開邊中蝦 (2隻起)

Steamed Prawns with Chopped Garlic

(2 pieces minimum per order)

\$40 / 隻 Piece

美極煎中蝦 (2隻起)

Pan-Fried Prawns in Maggi Sauce

(2 pieces minimum per order)

\$40 / 隻 Piece

多謝10%服務費

10% service charge, thank you

海鮮 SEA FOOD

清蒸海魚

Fresh Steamed Sea Fish

時價 Current Price

酸菜石斑魚

Grouper with Sauerkraut

\$468

石斑二味

Green Grouper with Two Styles

\$468

白灼海蝦

Boiled Shrimp

\$240 / 半斤 Half catty

豉椒/白胡椒炒蠔子皇

Fried Razor Clam with Black Bean & Pepper/White Pepper

\$78 / 隻 Piece

蒜蓉蒸/美極煎元貝

Steamed Fan Scallops with Garlic/Maggi Sauce Pan-fried Scallops

\$78 / 隻 Piece

酥炸/薑蔥台山蠔

Deep Fried/Taishan Oysters with Ginger and Spring Onion

\$238 / 例 Standard

果皮蒸南非大鮑魚

Steamed South African Abalone with Peel

\$98 / 隻 Piece

椒鹽/清蒸鮮鮑魚 (2隻起)

Salt and Pepper Fried/ Steamed Fresh Abalone
(2 pieces minimum per order)

\$40 / 隻 Piece

多謝10%服務費

10% service charge, thank you



鮑參翅肚 SHARK FINS

6頭南非吉品鮑魚

South African Kippin Abalone (6h)

\$980 / 隻 Piece

8頭南非吉品鮑魚

South African Kippin Abalone (8h)

\$520 / 隻 Piece

12頭南非吉品鮑魚

South African Kippin Abalone (12h)

\$420 / 隻 Piece

20頭南非吉品鮑魚

South African Kippin Abalone (20h)

\$280 / 隻 Piece

28頭南非吉品鮑魚

South African Kippin Abalone (28h)

\$180 / 隻 Piece

紅燒海參

Braised Sea Cucumber

\$1680 / 原條 Whole \$880 / 半條 Half

黃肉遼參

Holothuria Monacaria

\$180 / 條 Piece

極品花膠公

Brazilian Fish Maw

\$1280 / 起 Minimum

極品佛跳牆

Deluxe Assorted Seafood

\$580 / 位 Per Person

遼參鵝掌煲

Sea Cucumber with Goose Paw

\$380

鮑汁蝦籽柚皮 (2件)

Shrimp Roe and Pomelo Peel in Abalon Sauce

\$128

鮑汁鵝掌

Goose Paw in Abalon Sauce

\$48 / 隻 Piece

多謝10%服務費

10% service charge, thank you

魚翅 SHARK FINS

原鼎肘子燉群翅 (足30 兩)

Premium Shark's Fin in Soup with Pock Elbow
\$3880 / 大鼎 Large pot \$1980 / 細鼎 Small pot

濃湯雞煲翅 (4-6位用)

Premium Shark's Fin in Chicken Soup (for 4-6 Persons)
\$980

紅燒天九翅

Braised Tian Jiu Shark's Fin
\$680 / 位 Per person

高湯海虎翅

Sea Tiger Shark's Fin with Soup
\$480 / 位 Per person

家鄉濃湯翅

Shark's Fin with Homemade Soup
\$348 / 位 Per person

紅燒大排翅

Braised Big Shark's Fin
\$328 / 位 Per person

秘製潮州翅

Shark's Fin in Teochew Style
\$318 / 位 Per person

生拆蟹肉翅

Shark's Fin with Crab Meat
\$218 / 位 Per person

菜膽雞燉翅

Braised Chicken with Vegetable and Shark's Fin
\$188 / 位 Per person

紅燒雞絲翅

Braised Chicken and Shark's Fin
\$188 / 位 Per person

多謝10%服務費

10% service charge, thank you



湯羹 SOUP

石斛鮮鮑魚燉螺頭湯

Dendrobium and Fresh Abalone Stewed Sea Conch Soup

\$680 / 鼎 Pot \$138 / 位 Per person

杏汁燉豬肺湯

Stewed Pig Lung Soup with Apricot Juice

\$498 / 鼎 Pot \$88 / 位 Per person

八寶冬瓜盅

Winter Melon Seafood Soup

\$480 / 鼎 Pot

西洋菜陳腎燉湯

Watercress and Dried Duck Gizzard Soup

\$368 / 鼎 Pot \$58 / 位 Per person

高湯官燕

Stewed Bird's Nest with Soup

\$388 / 位 Per person

鮑參海味羹

Abalone Ginseng and Seafood Soup

\$388 / 例 Standard \$98 / 位 Per person

粟米蟹肉羹

Corn & Crab Soup

\$288 / 例 Standard \$68 / 位 Per person

酸辣/海鮮豆腐羹

Hot & Sour/Seafood Tofu Soup

\$188 / 例 Standard \$58 / 位 Per person

西湖牛肉羹

West Lake Beef Soup

\$188 / 例 Standard \$58 / 位 Per person

多謝10%服務費

10% service charge, thank you

雞鴨鵠 POULTRY

北京填鴨 (一食)

Peking Duck (One Meal)
\$428

北京填鴨 (二食)

Peking Duck (Two Meals)
\$498

當紅炸子雞

Deep Fried Chicken
\$360 / 隻 Whole \$188 / 半隻 Half

客家鹽水蒸雞 (需時45 分鐘)

Steamed Chicken in Hakka Style (Takes 45 Minutes)
\$360 / 隻 Whole \$188 / 半隻 Half

玫瑰豉油雞 (需時45 分鐘)

Rose Soy Sauce Chicken (Takes 45 Minutes)
\$360 / 隻 Whole \$188 / 半隻 Half

新鮮雞 (需預訂)

Fresh Chicken (Booking Required)
\$680 / 隻 Piece

啫啫鮑魚雞煲

Abalone Chicken Pot
\$268

紅燒乳鴿皇

Roasted Pigeon
\$108 / 隻 Piece

豉油皇BB鴿

Soy Sauce Pigeon
\$68 / 隻 Piece

多謝10%服務費
10% service charge, thank you



牛肉 BEEF

夏果芥蘭度炒和牛條

Stir-Fried Wagyu Beef Strips with Summer Fruit and Kale
\$680

香煎日本和牛

Toshiki Japanese Wagyu Beef
\$680

新鮮咖喱/清湯崩沙腩

Curry/High Soup Beef Brisket Braised
\$420

白灼安格斯牛

Boiled Angus Beef
\$380

芥蘭度炒安格斯牛條

Stir-Fried Angus Beef with Kale
\$380

黑椒脆薯牛柳粒

Stir-Fried Beef Tenderloin and Crispy Potato Cubes in
Black Pepper Sauce
\$188

沙爹安格斯肥牛煲

Satay Angus Beef Vermicelli Pot
\$188

彩椒炒牛柳絲

Stir-Fry Beef with Color Peppers
\$158

沙茶芥蘭炒牛肉

Stir-Fried Beef with Satay Sauce and Kale
\$158

多謝10%服務費
10% service charge, thank you

豬肉 PORK

秘製欖角骨

Pork Ribs with Chinese Black Olives

\$188

士多啤梨骨

Strawberry Pork Rib

\$188

菠蘿咕嚕肉

Sweet and Sour Pork with Pineapple

\$168

豉汁豆卜蒸排骨

Soy Sauce Steamed Pork Ribs with Bean Curd

\$168

咸魚蓉煎肉餅

Pan Fried Pork Patty with Anchovy

\$168

外婆紅燒肉

Grandma's Red Braised Pork Belly

\$168

梅菜扣肉

Braised Pork Belly with Preserved Vegetables

\$168

麻辣肥腸

Braised Chitterlings in Spicy Sytle

\$158

韭菜花炒咸肉

Fried Salted Pork Belly with Leek Flowers

\$158

多謝10%服務費

10% service charge, thank you



精美小菜 SPECIAL MENU

芥蘭度蝦籽乾燒海參

Fried Sea Cucumber with Shrimp Roe and Kale
\$398

勝瓜蝦乾魚鰾

Boiled Fish Maw with Dried Shrimp and 「Luffa」
\$298

XO醬碧綠帶子蝦球

Prawns and Scallops with Vegetables in XO Sauce
\$288

新鮮蝦多士

Prawn Toast
\$268

松子黃金蝦球

Golden Prawns with Pine Nut
\$268

西蘭花炒帶子

Fried Scallops with Broccoli
\$248

海鮮豆腐煲

Claypot Tofu with Seafood
\$208

蒜香海皇粉絲煲

Garlic Seafood Vermicelli Pot
\$208

鮮蟹肉扒蘆筍

Asparagus with Crab Meat
\$198

多謝10%服務費
10% service charge, thank you

精美小菜 SPECIAL MENU

海鮮雜菜煲

Seafood Mixed Vegetable

\$188

招牌小炒皇

Stir-Fried Chinese Chive Flowers with Squid and Dried Shrimps

\$188

椒鹽鮮魷

Salt and Pepper Squid

\$188

胡椒湯鮮肉片菜煲

Pork and Cabbage in White Pepper Soup

\$188

南乳粗齋菜

Braised Vegetables with Red Fermented Beancurd

\$168

蝦乾節瓜粉絲煲

Hairy Gourd with Vermicelli & Dried Shrimps

\$168

魚香茄子煲

Fish-Flavored Eggplant Pot

\$148

西芹百合炒黑木耳

Fried Black Fungus with Celery and Lily

\$148

百花釀蟹鉗

Fried Crab Claw Stuffed with Minced Shrimp

\$68 / 隻 Piece

多謝10%服務費

10% service charge, thank you



飯 麵

RICE, NOODLE

鮑魚荷葉飯

Steamed Rice with Abalone in Lotus Leaf
\$188

福建炒飯

Fried Rice in Hokkien Style
\$168

揚州炒飯

Yangzhou Fried Rice
\$148

瑤柱蛋白炒飯

Scallop Protein Fried Rice
\$148

農家炒米粉

Stir-Fried Rice Noodles
\$148

羅漢齋炒麵

Fried Noodle with Mixed Vegetables
\$148

豉油皇炒麵

Fried Noodles with Soy Sauce
\$138

乾燒伊麵

Roasted Noodles
\$138

乾炒牛河

Wok Fried Flat Noodle with Beef
\$138

多謝10%服務費
10% service charge, thank you

小食 SNACKS

椒鹽魷魚鬚

Deep-Fried Squid Tentacles with Salt and Pepper
\$98

脆皮炸大腸

Deep-Fried Pork Intestines
\$88

凍藥膳鳳爪

Chilled Chicken Feet in Chinese Herb
\$88

話梅凍豬手

Chilled Pork Knuckle with Pickled Plum
\$88

酸薑皮蛋

Century Egg with Pickled Ginger
\$88

虎皮尖椒

Pan-Seared Green Chili Pepper
\$88

黃金南瓜條

Salted Egg Yolk Crispy Pumpkin
\$78

手拍青瓜

Chilled Cucumber
\$48

涼拌黑木耳

Chilled Auricularia Heimuer
\$48

多謝10%服務費
10% service charge, thank you



甜品 DESSERT

百子千孫 (需預訂)

Giant Longevity Peach Buns (Booking Required)

\$380 / 大 Large \$180 / 小 Small

椰汁燉官燕

Stewed Bird's Nest with Coconut Sauce

\$380 / 位 Per person

燕窩蛋撻仔 (2隻起)

Stewed Bird's Nest with Coconut Sauce
(2 pieces minimum per order)

\$50 / 隻 Piece

楊枝甘露

Chilled Sago Cream with Mango and Pomelo

\$45 / 位 Per person

椰汁馬豆糕 (6件)

Split Peas Coconut Pudding

\$45

千層薑汁糕

Baked Ginger Pudding

\$45

香滑斑蘭卷 (3件)

Pandan Rolls (3 pieces)

\$42

香芒凍布甸

Chilled Mango Pudding

\$35 / 位 Per person

薑茶湯丸

Chinese Ginger Tea with Sesame Dumplings

\$35 / 位 Per person

賀壽蟠桃

Longevity Peach Buns

\$20 / 隻 Piece

多謝10%服務費

10% service charge, thank you

飲品 DRINK

汽水 SOFT DRINK

可口可樂 / 零系可樂 / 雪碧 / 玉泉忌廉
芬達橙汁 / 梳打

Coca Cola / Zero Coke / Sprite / Cream Soda
Fanta / Soda
\$22 / 支 Bottle

法國巴黎礦泉水

Perrier
\$28 / 支 Bottle

蒸餾水

Distilled Water
\$22 / 支 Bottle

啤酒 BEER

健力士啤酒

Guinness
\$35 / 支 Bottle

藍妹啤酒

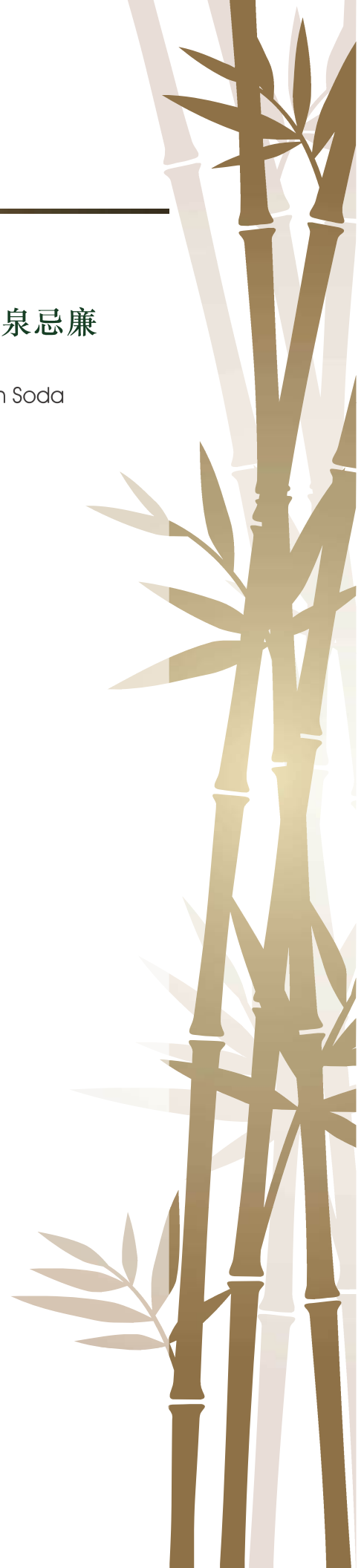
Blue Girl Beer
\$30 / 支 Bottle

青島啤酒

Tsing Tao Beer
\$30 / 支 Bottle

生力清啤酒

San Miguel Beer
\$30 / 支 Bottle



其他收費 CHARGES

茗茶 (午市)

Tea (Lunch)

\$15 / 位 Per person

茗茶 (晚市)

Tea (Dinner)

\$18 / 位 Per person

小食 (1-5位)

Snacks (1-5 People)

\$20 / 供一碟 One plate

小食 (6-10位或以上)

Snacks (6-10 People)

\$40 / 供兩碟 Two plates

指天椒 / 其他配料

Chili Pepper / Other Condiments

\$20 / 碟 Per plate

白飯

Plain Cooked Rice

\$16 / 位 Per person

白粥

Plain Porridge

\$16 / 位 Per person

開瓶費

Corkage Fee

\$150 / 支 Bottle

切餅費

Cake- Cutting Fee

\$50 / 個 Piece

外賣膠盒 / 膠袋

Plastic Box / Bag

\$3 / 個 Piece

多謝10%服務費

10% service charge, thank you