嘉樂小炒皇
The Gallop Chef's Recommendation

1-30 November 2026

佐酒前菜 Snack & Sip Special

迷你蝦多士 (四件) 138
Crispy Shrimp Toast (4 pcs)

沙薑豬手 138
Marinated Pork Knuckle • Aromatic Ginger

秋冬美饌 Seasonal Delicacies

花膠菊花蛇羹 188 每位 (Per Person)
Snake Soup • Fish Maw • Chrysanthemum 698 每窩 (Per Tureen)

古法羊腩煲配白灼唐生菜 588
Braised Lamb Brisket • Mushroom • Water Chestnut • Bean Curd Stick • Lettuce

紅棗金針雲耳蒸山瑞 428
Steamed Softshell Turtle • Dried Lily Bud • Black Fungus • Red Date

臘味煲仔飯 298
Clay Pot Rice • Assorted Air-dried Meat

松茸龍崗雞煲仔飯 368
Clay Pot Rice • Fresh Chicken • Dried Matsutake Mushroom

薑蓉蟹肉煲仔飯 368
Clay Pot Rice • Crab Meat • Ginger

鵝油飯(每碗) Goose Oil Rice (Per Bowl) 48
加臘腸(一條) Air-dried Pork Sausage (1 Pc) 38
加膶腸(一條) Air-dried Duck Liver Sausage (1 Pc) 38
上湯泡飯焦 Rice Crust • Supreme Soup 38

Spicy Item

茶芥、水及調味料收費：每位 22
Tea, Water & Condiments Charge: 22 per person
如閣下有任何食物敏感，請告知本餐廳職員。
If you have any food allergies, please inform our staff.

回味海鮮 Seafood Delight

15 年花雕蒸脆鱗蘇丹皇(半條) 498
Crispy Sultan Fish (Half) • 15 Years Hua Diao Wine

啫啫薑蔥蠔煲 298
Braised Oyster • Ginger • Spring Onion

蝦球玉帶蟹醬粉絲煲 338
Shrimps • Scallop • Rice Vermicelli • Crab Paste • Clay Pot

蔥油蒸蜑家雙寶(大蝦乾,魷魚乾) 258
Steamed Dried Shrimp & Squid • Spring Onion Oil

黃咖哩青口稻庭烏冬 238
Simmered Mussel • Udon • Yellow Curry

鑊氣小炒 Dai Pai Dong Style

田七丹參蔥燒海參 398
Braised Sea Cucumber • Leek • "Danshen" • Chinese Herb

鮮鮑魚花椒焗雪花牛肉煲 498
Baked Snow Beef • Fresh Abalone • Potato • Fresh Sichuan Pepper

瑤柱桂花炒豆苗 288
Sautéed Pea Shoot • Conpoy • Egg