



本地來源

瑰麗承諾尊重本地農業文化，利用本地農產品，呈現給客人高品質的食物。香港瑰麗酒店的農場，供應商以及傳統工匠等合作夥伴全年向客人提供當地頂級產品，例如：來自順景海釣船的海鮮、大浪灣農場的香草及蔬菜以及德昌森記的手工編織蒸籠。

PARTNERS IN PROVENANCE

Rosewood's Partners in Provenance commitment is borne out of respect for local farmers, indigenous agriculture and a dedication to delivering the highest quality food. Rosewood Hong Kong partners with area farms and artisans to provide guests with premium local products such as seafood from our Shun King Fisherman, herbs and vegetables from our Tai Long Wan Bay partner as well as bamboo steamers from craftsman Tuck Chong Sum Kee.



THE
LEGACY HOUSE

彤 福 軒

彤福軒稱譽鄭氏家族的文化傳統，並向家族元老鄭裕彤博士致敬。餐廳俯瞰整個維多利亞港的壯麗美景，令人驚嘆，富有遠見卓識的董事會主席鄭裕彤博士早在上世紀70年代便首次開發了該寶地。經後人重新締造，帶來了一番新景象。為了紀念鄭裕彤博士，餐廳的七間私人包廂均以鄭博士傳奇一生的重要里程碑和名譽來命名。

鄭博士生於廣東順德，為粵菜的發源地之一，亦是鄭氏家族最愛的菜式之一。順德菜以珠江三角洲豐富多樣的河鮮與當地農產品來製作，以精細的預備功夫和烹調方式帶出食物的原有鮮味。

The Legacy House honours the Cheng's family heritage and pays homage to patriarch Dr. Cheng Yu-Tung. Stunning views from the Chinese restaurant overlook Victoria Dockside, the premiere property the visionary chairman first developed in the 1970s before its current iteration reimaged by his grandchildren. The seven private dining rooms are named for milestones of Dr. Cheng Yu-Tung's life.

Dr. Cheng Yu-Tung was born in rural Shunde in Guangdong, a province referred to as one of the cradles of Cantonese cooking, a favourite cuisine among the Cheng's family. Cooking in the region is influenced by the Pearl River Delta's diversity of river fish and local produce. The dishes are characterised by intricate techniques striking a delicate balance between taste and texture.



DIM SUM SET

點心套餐

富貴瀨尿蝦餃、油雞樅菌上素餃、松茸遼參燒賣
Steamed Mantis Shrimp Dumpling, Pork, Crab Roe, Coriander
Steamed Vegetable Dumpling, Termite Mushroom, Chilli Oil
Steamed Sea Cucumber Dumpling, Matsutake Mushroom, Pork, Shrimp

彤福生拆鮮魚羹
Minced Fish Soup, Fungi, Dried Tangerine Peel, Ham, Olive Seed

二十四年東甲陳皮芋蓉香酥鴨
Deep-Fried Duck, Mashed Taro, 24-Years Dried Tangerine Peel

魚鰾魚腐煮芥菜苗
Poached Mustard Green, Fish Curd, Fish Maw

XO醬炒魚麵
Stir-Fried Fish Noodle, Dried Sole Fish, Bean Sprout
Mushroom, XO Chilli Sauce

燕窩香芒凍布甸
Chilled Mango Pudding, Bird's Nest

728
每位 Per Person

侍酒師推介套餐配酒
Sommelier Pairing
兩杯 2 Glasses 380
額外每杯 Extra Glass 160

🌱 SUSTAINABLE 可持續發展

🌿 PARTNERS IN PROVENANCE 本地原產

🐚 CONTAIN SHELLFISH 含有貝殼類

🌱 VEGAN 純素

🌿 GLUTEN FREE OPTION AVAILABLE 提供無麸質選項

🌿 CONTAIN NUTS 含有堅果

If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order

All prices are in HKD and subject to 10% service charge

An additional 1% from your meal helps empower women, uplift youth and sparks sustainability change

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您餐費的1%將用於賦權女性、培育青年，及推動可持續發展。

TASTING MENU

臻 味 彤 福

糖漬百香果、香蔥子薑涼拌鮮鮑魚、化皮脆乳豬件
Passion Fruit Compote
Marinated Shredded Abalone, Young Ginger, Crispy Dough, Cucumber
Roasted Crispy Suckling Pig

無花果珍珠肉燉鷓鴣
Double-Boiled Partridge Soup, Dried Mussel, Fig

西紅柿青椒菜甫醬蒸星斑卷
Steamed Spotted Garoupa Roll, Green Chili Pepper
Preserved Vegetable, Tomato Sauce

黑椒蔥爆和牛臉頰肉
Braised Wagyu Beef Cheek, Spring Onion, Black Pepper

薑蔥花膠條撈牛肝菌麵
Braised Porcini Noodle, Fish Maw, Spring Onion, Ginger

十五年陳皮紅豆沙
Sweetened Red Bean Cream, Red Yeast Rice
15-Years Dried Tangerine Peel

1,280
每位 Per Person

侍酒師推介套餐配酒
Sommelier Pairing
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TASTING MENU

細 味 彤 福

柚香水晶柚皮、蜜汁鮮梅頭叉燒、果仁酥香牛肉粒

Marinated Pomelo Pith
Barbecued Pork, Honey Glazed
Deep-Fried Spicy Beef, Peanut, Honey

彤福生拆鮮魚羹

Minced Fish Soup, Fungi, Dried Tangerine Peel, Ham, Olive Seed

金腿欖仁蟹肉鮮奶炒富貴蝦球

Wok-Fried Milk, Mantis Shrimp, Crabmeat, Ham
Egg White, Olive Seed

原隻六頭南非鮮鮑魚扣鵝掌

Braised 6 Head South African Abalone, Goose Web
Supreme Oyster Sauce

二十四年東甲陳皮芋蓉香酥鴨

Deep-Fried Duck, Mashed Taro, 24-Years Dried Tangerine Peel

瑤柱魚腐寧夏鮮百合煮茭白

Stewed Water Bamboo Shoot, Fish Curd, Lily Bulb, Conpoy

嫩雞濃湯煨稻庭烏冬

Shredded Chicken, Inaniwa Udon, Chicken Soup

十五年陳皮紅豆沙、懷舊白糖糕

Sweetened Red Bean Soup, Red Yeast Rice
15-Years Dried Tangerine Peel
White Sugar Pudding

1,780

每位 Per Person

侍酒師推介套餐配酒

Sommelier Pairing

兩杯 2 Glasses 380

額外每杯 Extra Glass 160

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CHEF RECOMMENDATIONS

主廚推介

果仁酥香牛肉粒	270
Deep-Fried Spicy Beef, Peanut, Honey	
彤福生拆鮮魚羹	每位 Per Person 290
Minced Fish Soup, Fungi, Dried Tangerine Peel Ham, Olive Seed	
五彩炒魚麵	330
Stir-Fried Fish Noodle, Dried Sole Fish Bean Sprout, Mushroom	
魚塘公煎焗魚嘴	330
Deep-Fried Fish Head, Ginger, Spring Onion	
魚子醬金磚豆腐	六件 6 Pieces 380
Deep-Fried Tofu, Caviar	
金湯蟹鉗酥豆腐	每位 Per Person 560
Steamed Fresh Crab Claw, Tofu, Saffron, Chicken Broth (minimum order as two persons)	
西紅柿青椒菜甫醬蒸星斑卷	820
Steamed Spotted Garoupa Roll, Green Chili Pepper Preserved Vegetable, Tomato Sauce	
瑤柱桂花炒龍蝦	1,080
Wok-Fried Shredded Lobster, Egg, Conpoy	
有米富貴雞	每隻 Whole 1,580
Fu Gui Chicken (To be ordered 24 hours in advance)	

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APPETISER

糖漬百香果  	160
Passion Fruit Compote	
柚香水晶柚皮  	170
Marinated Pomelo Pith	
香辣豬仔腳  	200
Marinated Pork Knuckle, Chilli	
脆薑酥炸田雞腿	210
Deep-Fried Crispy Frog Leg, Ginger	
蔥油海蜇鬚	240
Marinated Jelly Fish, Spring Onion, Sesame Oil	
五香燻鰱魚	240
Deep-Fried Pomfret, Chinese Herb	
香蔥子薑涼拌鮮鮑魚  	280
Marinated Shredded Abalone, Young Ginger	
Crispy Dough, Cucumber	
百花椒鹽羊肚菌 	280
Deep-Fried Stuffed Morel Mushroom	
Shrimp Mousse, Pork in Spiced Salt	

頭盤、冷盤及小食

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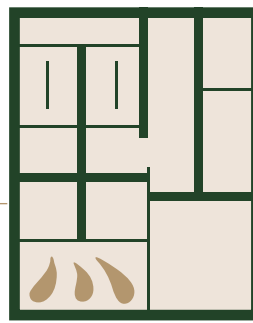
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DIM SUM

點心

蒸 STEAMED

南翔灌湯小籠包

Pork Dumplings, Supreme Broth

105

老陳皮彤福拆魚餃

Fish Dumplings, Fungi, Dried Tangerine Peel

108

水晶筍尖鮮蝦餃

Shrimp Dumplings, Pork, Bamboo Shoot

108

油雞樅菌上素餃

Vegetable Dumplings, Termite Mushroom, Chilli Oil

98

十八年陳皮竹笙稞

Bamboo Pith Dumplings, 18-Year Dried Tangerine Peel

98

松茸遼參燒賣

Sea Cucumber Dumpling, Matsutake Mushroom, Pork, Shrimp

每件 Per Piece

98

富貴瀨尿蝦餃

Mantis Shrimp Dumplings, Pork, Crab Roe, Coriander

兩件 2 Pieces

138

竹笙瑤柱灌湯餃

Pork Dumpling, Bamboo Pith, Shrimp, Conpoy, Supreme Broth

每位 Per Person

168

原隻鮑魚黑豚肉燒賣

Whole Abalone Dumplings, Shrimp, Pork

168

魚子醬芙蓉龍蝦餃

Lobster Dumpling, Scallop, Caviar, Coriander

每位 Per Person

168

All Dim Sum Dishes include 3 pieces per order
點心價目均以每款三件計算

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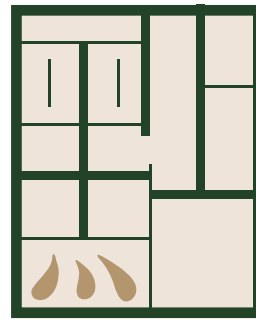
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DIM SUM

點心



腸粉 RICE ROLLS

鮮蝦肉脆腸粉🌱

128

Steamed Shrimp Rice Rolls, Crispy Dough, Bonito Flakes

鮮梅頭叉燒腸粉🌱🥚

128

Steamed Barbecued Pork Rice Rolls, Coriander

炸、焗 DEEP-FRIED, BAKED

酥皮叉燒焗餐包🌱🥚

105

Barbecued Pork Buns, Honey, Onion

雲腿瑤柱本地有機蘿蔔絲酥🌱

138

Baked Local Farm Organic Turnip Puff, Conpoy, Ham

黑椒龍蝦脆春卷🌱

188

Crispy Lobster Spring Roll, Onion, Black Pepper

蜂巢炸芋角🌱

兩件 2 Pieces

90

Taro Puff, Minced Chicken, Dried Shrimp

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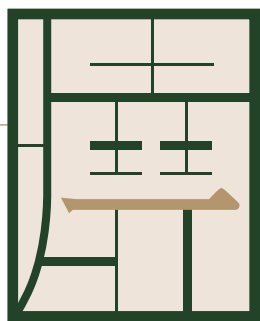
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BARBECUED

明爐燒烤

玫瑰豉油雞

Marinated Chicken, Soy Sauce

半隻 Half

300

全隻 Whole

600

蜜汁鮮梅頭叉燒🍷🍷

Barbecued Pork, Honey Glazed

例 Regular

340

脆皮燒腩仔

Roasted Crispy Pork Belly

例 Regular

360

明爐吊燒琵琶鵝🍷

Roasted Goose

例 Regular

350

半隻 Half

580

明爐燒味拼盤(可選兩款)

(蜜汁鮮梅頭叉燒🍷🍷 / 玫瑰豉油雞 /

化皮乳豬件🍷🍷 / 脆皮燒腩仔)

Barbecued Combination (Choice of Two Items)

(Barbecued Pork, Honey Glazed / Marinated Chicken, Soy Sauce /

Roasted Suckling Pig / Roasted Crispy Pork Belly

380

化皮乳豬件🍷🍷

Roasted Crispy Suckling Pig

例 Regular

380

半隻 Half

1,180

傳統北京烤填鴨(需時七十分鐘)

Roasted Peking Duck (Preparation time 70 minutes)

全隻 Whole

1,280

二食(生菜片鴨鬆)🍷

Second Course: Wok-Fried Minced Duck

Peanut Sprout, Lettuce Wrap

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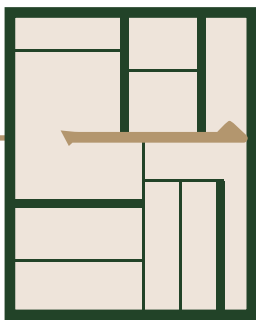
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SOUP 湯

鮮蝦帶子酸辣羹

Hot and Sour Soup, Shrimp, Scallop, Fungus

每位 Per Person

280

鮑魚濃湯花膠羹

Braised Fish Maw Soup, Abalone, Saffron, Chicken Soup

每位 Per Person

320

無花果珍珠肉燉鷓鴣

Double-Boiled Partridge Soup, Dried Mussel, Fig

每位 Per Person

320

椰皇竹笙鮮黃耳燉百合

Double-Boiled Lily Bulb, Bamboo Pith
Yellow Tremella in Young Coconut

每位 Per Person

380

椰皇鮮角螺竹笙燉花膠

Double-Boiled Fish Maw Soup, Sea Whelk
Bamboo Pith, Young Coconut

每位 Per Person

880

冬蟲草高湯佛跳牆

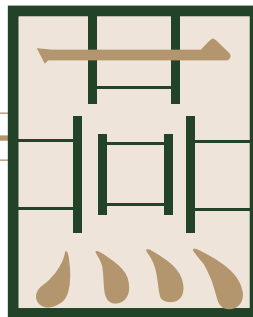
Buddha Jumps Over The Wall, Cordyceps

每位 Per Person

1,480

BIRD'S NEST

燕窩



濃雞湯花膠燴官燕

Braised Bird's Nest and Chicken Soup, Fish Maw, Saffron

每位 Per Person

980

鮮蟹鉗燴官燕

Braised Bird's Nest Soup, Fresh Crab Claw

每位 Per Person

1,280

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VEGAN 純素

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鮑魚、
海味

ABALONE AND DRIED SEAFOOD

翡翠日本吉品鮑魚(二十八頭) ⑤
Braised Yoshihama Abalone (28-Head)

每位 Per Person
時價 Market Price

原隻六頭南非鮮鮑魚扣鵝掌 ⑤
Braised 6 Head South African Abalone, Goose Web
Supreme Oyster Sauce

每位 Per Person
780

蝦籽柚皮扣遼參 ⑤
Braised Sea Cucumber, Shrimp Roe, Pomelo Pith

每位 Per Person
580

蠔皇花膠扣鵝掌 ⑤
Braised Fish Maw, Goose Web, Supreme Oyster Sauce

每位 Per Person
1,280

紅燒蝦子原條澳洲大烏參 ⑤
(需時五十分鐘)
Braised Whole Australian Sea Cucumber, Shrimp Roe
(Preparation time 50 minutes)

3,280

鮑汁原件蘇里南花膠公(三頭) ⑤
(請於四十八小時前預訂)
Braised Whole Surinam Male Fish Maw
Supreme Abalone Sauce (3-Heads)
(To be ordered 48 hours in advance)

時價 Market Price

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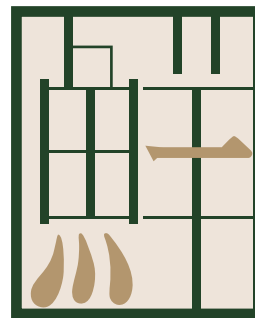
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LIVE SEAFOOD

老鼠斑、東星斑、紅瓜子斑、三刀、海紅斑

Pacific Garoupa, Spotted Garoupa, Red Flag Garoupa, Morwong, Red Garoupa

清蒸、古法炆、香煎、水煮

Steamed with Ginger and Spring Onion / Braised with Mushroom / Pan-Fried /

Poached in Garlic and Chilli Sauce, Sichuan Style

時價 Market Price

澳洲龍蝦[🌱]、青龍蝦、澳洲大肉蟹、海蝦、瀨尿蝦

Australian or Green Lobster, Australian Crab, Prawn, Mantis Shrimp

上湯焗、薑蔥焗、蒜蓉蒸、豉椒炒、椒鹽焗

Supreme Broth / Ginger and Spring Onion / Garlic-Steamd /

Wok-Fried with Pepper and Black Bean Sauce / Deep-Fried with Spicy Salt

時價 Market Price

香辣醬煮鮮花螺[🌱][🐚]

Stewed Sea Snail, Spicy Sauce

每位 Per Person

230

花雕雞湯煮花甲[🌱]

Stewed Clam, Chinese Yellow Rice Wine, Chicken Broth

每位 Per Person

250

豉椒汁煮鮮鮑魚[🌱][🐚]

Stewed Fresh Abalone, Black Bean Sauce

每位 Per Person

270

油鹽水浸迷你象拔蚌[🌱]

Poached Geoduck, Salty Soup

每位 Per Person

270

[🌱] SUSTAINABLE 可持續發展

[🌱] VEGAN 純素

[🌱] PARTNERS IN PROVENANCE 本地原產

[🌱] GLUTEN FREE OPTION AVAILABLE 提供無麩質選項

[🐚] CONTAIN SHELLFISH 含有貝殼類

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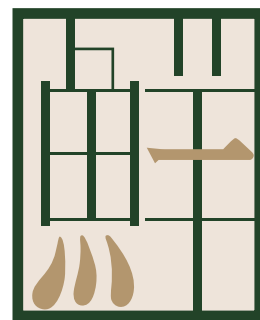
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海鮮 SEAFOOD



櫻花蝦蟹肉粉絲煲🌱	400
Stir-Fried Sakura Shrimp, Crabmeat, Vermicelli, Clay Pot	
大千爆蝦球🌱🥚	430
Wok-Fried Prawn, Dried Chilli, Spring Onion, Coriander	
咕嚕脆蝦球🌱	430
Deep-Fried Crispy Prawn, Bell Pepper, Sweet & Sour Sauce	
金腿欖仁蟹肉鮮奶炒富貴蝦球🌱🥚	520
Wok-Fried Milk, Mantis Shrimp, Crabmeat, Ham Egg White, Olive Seed	
十五年茶坑陳皮鹹檸檬筍衣煮蜆子🌱	580
Stewed Razor Clam, Bamboo Shoot, Salted Lemon 15-Years Dried Tangerine Peel	
蒜蓉陳村粉蒸星斑球	780
Steamed Spotted Garoupa Fillet, Rice Noodle, Garlic	
欖豉炒龍蝦球🌱	980
Wok-Fried Lobster, Olive, Black Bean Sauce	
原隻膏蟹焗臘味糯米飯🌱	980
Braised Whole Coral Crab, Glutinous Rice Conpoy, Preserved meat	

🌱 SUSTAINABLE 可持續發展

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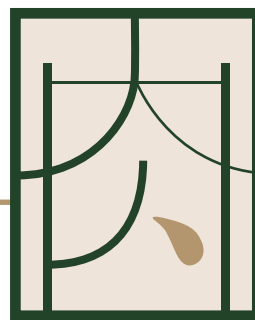
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MEAT

肉類



梅辣醬黑豚肉茄子煲

Braised Kurobuta Pork, Eggplant, Spicy Plum Sauce, Clay Pot

360

甜麵醬黑豚肉炒花生芽

Wok-Fried Kurobuta Pork, Peanut Sprout, Fermented Bean Sauce

360

蠔皇菜遠炒牛肩肉

Wok-Fried Beef Chuck, Choi Sum, Supreme Oyster Sauce

380

黑醋脆皮和牛臉頰肉

Crispy Spicy Wagyu Beef Cheek, Sesame, Black Vinegar Sauce

480

黑椒蔥爆澳洲和牛粒

Wok-Fried Australian Wagyu Beef Cube, Spring Onion, Black Pepper

780

POULTRY

家禽

脆皮妙齡乳鴿

Deep-Fried Crispy Pigeon

每隻 Whole

160

當紅脆皮炸子雞

Deep-Fried Crispy Chicken

半隻 Half

360

二十四年東甲陳皮芋蓉香酥鴨

Deep-Fried Duck, Mashed Taro, 24-Years Dried Tangerine Peel

例 Regular

380

八珍扒大鴨 (請於三天前預訂)

Braised Duck, Sea Cucumber, Scallop, Fish Maw, Chicken Shrimp, Chinese Mushroom, Vegetable
(To be ordered 3 days in advance)

每隻 Whole/ 6位用 Six persons

4,880

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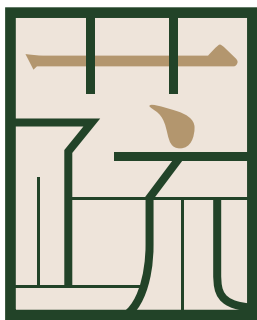
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VEGETABLE AND TOFU

豆腐、時蔬、素菜

鳳梨咕嚕素排骨	270
Deep-Fried Dough Stick Stuffed with Taro, Pineapple, Sweet and Sour Sauce	
金湯藜麥舞茸菇燴菠菜苗	270
Braised Baby Spinach, Maitake Mushroom, Quinoa, Pumpkin and Chicken Sauce	
瑤柱蝦乾煮茭白	280
Stewed Water Bamboo Shoot, Conpoy, Dried Shrimp, Chinese Celery, Fungus	
竹笙羅漢豆腐煲	280
Braised Tofu, Bamboo Pith, Fungi, Clay Pot	
赤膠耳鮮桃仁炒鮮百合	280
Wok-Fried Lily Bulb, Fungus, Asparagus, Fresh Walnuts	
鹼地柿鮮黃耳煮鶴蘆白菜	360
Stewed Chinese Cabbage, Alkaline-Tomato, Yellow Tremella and Chicken Sauce	
瑤柱雞湯魚鰾煮勝瓜	380
Poached Luffa, Fish Maw, Conpoy, Chicken Broth	
鮮魚湯花甲煮水東芥菜苗	480
Stewed Fresh Clam, Mustard Green, Fish Soup	

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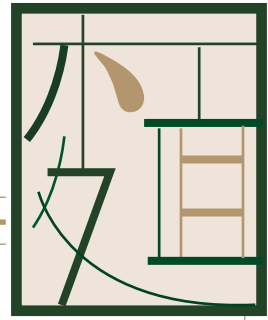
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粉、

手打魚腐湯米線

Poached Rice Noodle, Fish Curd, Fish Soup

每位 Per Person

180

麵、

嫩雞濃湯煨稻庭烏冬

Shredded Chicken, Inaniwa Udon, Ham, Chicken Soup

每位 Per Person

210

飯

香芋南瓜甘粟炒野米飯

Fried Wild Rice, Pumpkin, Taro, Sweet Corn, Clay Pot

320

XO醬鮮牛肉炒陳村粉

Wok-Fried Rice Noodle, Beef, XO Chilli Sauce

360

薑蔥花膠條撈牛肝菌麵

Braised Porcini Noodle, Fish Maw, Spring Onion, Ginger

380

櫻花蝦老菜甫鮮蟹肉焗飯

Baked Rice, Crabmeat, Sakura Shrimp, Preserved Turnip, Egg, Coriander

520

西甲十年陳皮飄香荷葉飯 (需時二十分鐘)

Steamed Rice, Chicken, Conpoy, Crabmeat, Duck
Mushroom, Bamboo Shoot, 10-Years Dried Tangerine Peel
(Preparation time 20 minutes)

每位 Per Person

180

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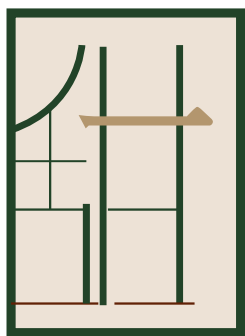
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DESSERT 甜品

黑糖香芋糯米

Taro and Dark Brown Sugar Mochi

98

椰皇冰花燉官燕

Double-Boiled Superior Bird's Nest
Young Coconut

每位 Per Person

880

脆皮炸鮮奶

Deep-Fried Milk Custard

98

蛋白燉鮮奶

(需時二十分鐘)

Double-Boiled Milk Custard, Egg White
(Preparation time 20 minutes)

每位 Per Person

98

香滑芝麻卷

Black Sesame Roll

98

楊枝甘露

Chilled Sago Cream, Mango, Pomelo

每位 Per Person

98

懷舊白糖糕

White Sugar Puddings

98

燕窩香芒凍布甸

Chilled Mango Pudding, Bird's Nest

每位 Per Person

130

白松露沙翁球

(需時二十分鐘)

Chinese Sugar Egg Puff, White Truffle
(Preparation time 20 minutes)

138

十五年陳皮紅豆沙

Sweetened Red Bean Cream, Red Yeast Rice
15-Years Dried Tangerine Peel

每位 Per Person

160

甜品拼盤

Dessert Combination

320

芋圓椰皇鮮奶凍

Chilled Panna Cotta
Taro Pearl in Young Coconut

每位 Per Person

168

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AFTER MEAL DRINKS

CHINESE TEA

中
國
茶

洞庭碧螺春

Dongting Spring Spiral

福鼎白牡丹

Fuding White Peony

武夷大紅袍

Wuyi Da Hong Pao

雲南古樹滇紅

Old Tea Tree Yunnan Black

1975年普洱熟茶餅

1975 Puerh Ripe

每位 Per Person

128

108

148

148

208

SWEET WINE

每杯 By Glass

Tokaji Aszú - Late Harvest - OREMUS 2022

148

Jurançon - Marie Kattalin - DOMAINE DE SOUCH 2018

198

甜
酒

DIGESTIF

餐
後
酒

每杯 By Glass

Kavalan Classic

220

Lagavulin 16 YR

240

The Macallan 18 YR

750

Michter's

410

Martell VSOP

190

Hennessy XO

510

Dry - Sercial - BORGES 1990

388

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