



園 逸

PEONY GARDEN



「遊園」選址西九龍的全新文化地標戲曲中心，在傳統民間氣息濃厚的氛圍下，為本地美食愛好者及海外訪客呈獻一系列經典港式美食。

「遊園」的室內裝潢以戲曲《遊園驚夢》為中心概念，配以開放式庭園設計，刻意重塑《牡丹亭》中的場景，引領賓客回到古時代的中國。而中式亭台的屋頂、木雕門窗、典雅的復古設計特色，加上室內栩栩如生的三米高「牡丹亭」，足以引來每位賓客的目光。





遊園金牌燒鵝



例牌 <i>Regular</i>	\$168
下庄 <i>Leg</i>	\$188
半隻 <i>Half</i>	\$308
一隻 <i>Whole</i>	\$588

Premium Roasted Goose



茉莉醉香雞

茅台醬香牛面頰







# 前菜

## Appetizer

- 推介** 海苔脆脆小黃魚  
Deep-fried yellow croaker with seaweed . . . . . \$88
- 七味金磚豆腐  
Deep-fried bean curd with spicy salt. . . . . \$68
- 黃金脆魚皮  
Deep-fried fish skin marinated with preserved egg yolk . . . . \$78
- 遊園素鵝  
Bean curd skin roll with vegetables. . . . . \$72
- 推介** 茅台醬香牛面頰  
Braised Australian wagyu cheek with moutai sauce. . . . . \$198
- 茉莉醉香雞  
Drunken chicken with jasmine . . . . . \$88
- 金桔醋青瓜  
Smashed cucumber with kamquat syrup vinegar . . . . . \$58
- 桂花話梅梅酒溫室蕃茄  
Mini greenhouse tomatoes in preserved plum sauce,  
plum wine and osmanthus. . . . . \$62
- 推介** 舟山海蜆頭  
Marinated Zhoushan jelly fish. . . . . \$138
- 椒鹽舞松茸  
Pepper and salt maitake mushroom . . . . . \$68
- 椒鹽粟米  
Pepper and salt sweet corn . . . . . \$68

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需另收加一服務費  
Subject to 10% service charge.





姬松茸燉水鴨





# 湯

## Soup

### 老火靚湯

Peony Garden daily soup. . . . . 每位 *per person* **\$35**

### 螺頭雞腳燉唐排

Double-boiled pork rib soup with sea conch and chicken feet . . . . . 每位 *per person* **\$48**

### 海底椰燉烏雞

Double-boiled silkie soup with sea coconut. . . . . 每位 *per person* **\$48**

### 推介 石斛花旗參燉鷓鴣

Double-boiled partridge soup with ginseng and dendrobium  
(每鍋4-6人用 *per pot for 4-6 persons*). . . . . **\$388**

### 姬松茸燉水鴨

Double-boiled teal soup with blaze mushroom  
(每鍋6-8人用 *per pot for 6-8 persons*)  
(請24小時前預訂 *Please order 24 hours in advance*). . . . . **\$468**

### 天麻川芎白芷燉魚頭

Double-boiled fish head soup with gastrodia elata, ligusticum chuanxiong and angelica dahurica  
(每鍋6-8人用 *each pot for 6-8 persons*)  
(請24小時前預訂 *Please order 24 hours in advance*). . . . . **\$488**

### 川貝雪梨燉鱷魚

Double-boiled crocodile soup with chuanbei and pear  
(每鍋6-8人用 *each pot for 6-8 persons*)  
(請24小時前預訂 *Please order 24 hours in advance*). . . . . **\$588**

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## 焦糖菠蘿黑毛豬叉燒



### Barbecued

推介

#### 遊園金牌燒鵝配冰花梅子醬

Premium roasted goose with sweet and salty plum sauce. ....

例牌 <i>Regular</i>	<b>\$168</b>
下庄 <i>Leg</i>	<b>\$188</b>
半隻 <i>half</i>	<b>\$308</b>
一隻 <i>whole</i>	<b>\$588</b>

#### 古早蜜汁腩叉燒

Signature barbecued pork with honey sauce. .... **\$128**

推介

#### 焦糖菠蘿黑毛豬叉燒

Barbecued Iberico pork with pineapple caramel sauce. .... **\$228**

#### 脆皮乳豬

Roasted crispy suckling pig

(請24小時前預訂 *Please order 24 hours in advance*). ....

例牌 <i>Regular</i>	<b>\$288</b>
半隻 <i>half</i>	<b>\$428</b>
一隻 <i>whole</i>	<b>\$788</b>

推介

#### 脆皮燒腩仔

Roasted crispy pork belly ..... **\$128**

#### 清水燻蹄

Premium braised pork hoof ..... **\$108**

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# 燒味

推介

海南文昌雞

Hainanese chicken .....

半隻 *half*

**\$178**

一隻 *whole*

**\$348**

東江鹽焗雞

Dong Jiang salt baked chicken .....

半隻 *half*

**\$128**

一隻 *whole*

**\$248**

桶子油雞

Soy sauce flavoured chicken .....

半隻 *half*

**\$128**

一隻 *whole*

**\$248**

瑤柱貴妃雞

Boiled chicken with conpoy .....

半隻 *half*

**\$128**

一隻 *whole*

**\$248**

燒味拼盤

Roasted combo .....

雙拼 *choose for 2*

**\$188**

三拼 *choose for 3*

**\$228**

(可選黑糖叉燒，脆皮燒腩仔，清水燻蹄，白切雞或桶子油雞)

*Choice of barbecued pork, crispy pork belly, braised pork hoof, boiled chicken or soy sauce flavoured chicken*

(選擇燒鵝加\$20 Choose roasted goose plus \$20)



脆皮燒腩仔





濃湯酸菜龍躉球







# 海鮮

## Seafood

- 推介** 濃湯酸菜龍躉球  \$338  
Boiled giant garoupa fillet with pickled cabbage and chilli. ....
- 川味水煮龍躉球  \$338  
Boiled giant garoupa fillet hot and chilli oil in Sichuan style. ....
- 蜜豆炒龍躉球 \$338  
Stir-fried giant grouper fillet with vegetables. ....
- 推介** 古法炆龍躉翅 \$368  
Braised giant grouper fins. ....
- 推介** 剁椒蒸鮫魚腩  \$138  
Steamed grass carp fillet with chilli pepper. ....
- 梅菜蒸鮫魚腩 \$138  
Steamed grass carp fillet with preserved vegetables. ....
- 剁椒蒸魚頭  \$148  
Steamed fish head with chilli pepper. ....
- 半隻 *half* \$148  
一隻 *whole* \$268
- XO醬碧綠蝦球 \$158  
Stir-fried prawn and vegetables with XO sauce. ....
- 滑蛋炒蝦球 \$138  
Stir-fried shrimp and scrambled egg. ....





## 龍蝦帶子賽螃蟹



### 冰鎮醉鮑魚

Drunken abalone..... 兩隻 2 pieces \$98

### 椒鹽脆皮鮑魚

Deep-fried crispy abalone with spicy salt..... 兩隻 2 pieces \$98

### 蒜蓉粉絲蒸蜆子 (兩隻起)

Steamed razor clam with garlic and vermicelli  
(minimum order 2 pieces)..... 每隻 per piece \$58

### 豉椒炒蜆子 (兩隻起)

Stir-fried razor clam with black bean sauce  
(minimum order 2 pieces)..... 每隻 per piece \$58

### 雞枞菌腰果炒龍蝦球

Stir-fried lobster with termite mushroom and cashew..... \$388

推介

### 龍蝦帶子賽螃蟹

Stir-fried egg whites with lobster and scallop..... \$248

推介

### 娘惹香脆海蝦

Deep-fried shrimps with Nyonya sauce..... \$198

### 蔥燒關東遼參

Braised Kanto sea cucumber with scallions  
(敬請預訂 Please order in advance)..... 每條 per piece \$288



推介

### 九層塔薑蔥粉絲海蝦煲

Shrimps with basil, ginger and vermicelli in clay pot. .... \$198

### 燕麥金沙蝦球

Stir-fried shrimps with oat coated with preserved egg yolk. .... \$158

### 胡椒海蝦煲

Shrimps with black pepper and white pepper in clay pot. .... \$198

### 頭抽煎八頭虎蝦 (兩隻起)

Pan-fried tiger prawn with soy sauce

(minimum order 2 pieces). .... 每隻 per piece \$88

推介

### 新加坡胡椒蟹

Singapore black pepper crab

(敬請預訂 *Please order in advance*). .... \$688

### 薑蔥生蠔煲

Oyster with ginger in clay pot. .... \$268

### 桂花脆生蠔

Deep-fried oysters with osmanthus sauce. .... 四隻 4 pieces \$268

### 傳統焗蠔砵

Traditional baked oysters with egg. .... \$198



新加坡胡椒蟹





川味  
水煮牛肉







# 牛肉

## Beef

推介

川味水煮牛肉 

Boiled beef with chilli oil ..... \$198

沙嗲金菇肥牛粉絲煲 

Satay beef and enoki mushroom in clay pot ..... \$198

推介

樟樹港辣椒辣炒和牛面頰 

Stir-fried wagyu cheek with Zhangshugang pepper ..... \$288

醬爆蔥燒牛肉

Stir-fried beef with shallots ..... \$148

推介

蒜片澳洲西冷和牛粒

Australian striploin wagyu cube with garlic ..... \$288

咖喱牛腩煲 

Curry braised beef brisket in clay pot ..... \$148

豉汁涼瓜炒牛肉

Stir-fried beef with bitter melon in black bean sauce ..... \$148

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川味川椒雞







# 雞肉

## Chicken

川味川椒雞 🌶️

Fried chicken with peppers in Sichuan style ..... \$138

台式三杯雞 🌶️

Taiwanese chicken in clay pot. .... \$138

推介

歌樂山辣子雞 🌶️🌶️

Sichuan spicy chicken ..... \$168

推介

歌樂山辣子鴛鴦雞 (辣子雞及田雞) 🌶️🌶️

Sichuan spicy chicken with frog ..... \$238

西檸雞

Deep-fried chicken with lemon sauce ..... \$138

雲耳北菇蒸滑雞

Steamed chicken with black fungus and black mushroom..... \$168

推介

脆皮吊燒雞

Deep-fried crispy chicken..... 半隻 half \$158

全隻 whole \$298

推介

古法鹽焗雞

Traditional salt baked chicken  
(請24小時前預訂 Please order 24 hours in advance)..... \$428



古法鹽焗雞



蒜香陳皮一字骨

家鄉蓮藕餅







# 豬肉

## Pork

### 紅燒豆腐火腩煲

Braised tofu with roasted pork belly in clay pot ..... \$138



### 蒜香陳皮一字骨

Deep-fried pork spare ribs with garlic and tangerine peel . . . . 六件 6 pieces \$138

### 鎮江汁焗肉排

Baked pork ribs with Zhenjiang vinegar. .... \$118

### 松茸汁燒獅子頭

Braised lion's head meat ball with matsutake mushroom sauce. . \$148



### 漁村咸魚蒸肉餅

Steamed minced pork with salted fish. .... \$138

### 菠蘿咕嚕肉

Sweet and sour pork with pineapple ..... \$128

### 家鄉蓮藕餅

Pan-fried minced pork lotus root cakes . . . . . 六件 6 pieces \$128



### 湘式紅燒肉

Braised pork belly in Hunan style ..... \$168



湘式紅燒肉







# 遊園小炒王

## Vegetables

- 推介** 遊園小炒王  Signature stir-fried special. . . . . \$108
- 推介** 川味麻婆鴨血豆腐  Sichuan mapo tofu with duck blood . . . . . \$98
- 魚香茄子煲  Broised eggplant with minced pork in clay pot. . . . . \$92
- 推介** 蝦籽海參豆腐煲 Braised tofu with mushrooms . . . . . \$148
- 帶子粉絲雜菜煲 Vegetables with scallop and vermicelli in clay pot . . . . . \$148
- 金勾啫啫芥蘭煲 Traditional sizzling kale with dried shrimp and ginger in clay pot. . . . . \$98
- 山珍紅燒豆腐 Braised tofu with mushrooms . . . . . \$98

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# 時蔬

## 鮮百合炒爽爽雜菜

Stir-fried vegetables with fresh lily bulb ..... \$88

## 椒絲腐乳炒時蔬

Stir-fried seasonal vegetables with chilli and preserved bean curd sauce ..... \$78

## 金銀蛋時蔬

Seasonal vegetables with salted egg and preserved egg ..... \$88

## 麵醬炒時蔬

Stir-fried seasonal vegetables with bean sauce ..... \$88

## 蒜蓉西蘭花

Stir-fried broccoli with garlic ..... \$98

## 梅菜蒸菜心

Steamed choy sum with chinese preserved vegetables ..... \$88

## 涼瓜煎蛋角

Pan-fried egg with bitter melon ..... \$88



涼瓜煎蛋角





# 台山手工黃鱔煲仔飯



# 薑蔥鮑魚撈粗麵







# 飯麵

## Rice and Noodles

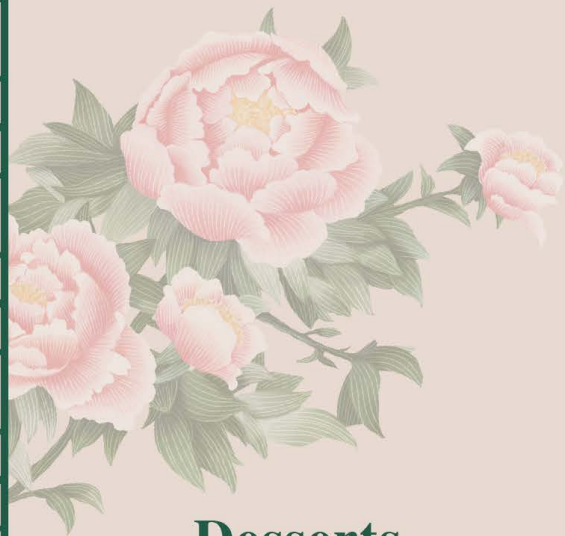
- 推介** 台山手工黃鱔煲仔飯  
Signature clay pot rice with eel ..... \$168
- 經典台山菜果臘味煲仔飯  
Clay pot rice with preserved meat and Taishan dumpling. . . . \$138
- 原隻鮑魚雞粒鍋燒飯  
Whole abalone and diced chicken with rice in clay pot. . . . \$138
- 推介** 黑松露蝦粒蛋白炒飯  
Fried rice with shrimp and black truffle. . . . . \$138
- 生炒牛崧飯  
Fried rice with minced beef . . . . . \$128
- 揚州炒飯  
Yangzhou fried rice . . . . . \$108
- 薑蔥鮑魚撈粗麵  
Noodles with abalone and spring onion and ginger . . . . . \$128
- 沙嗲金菇肥牛炒河   
Stir-fried flat rice noodles with beef and enoki mushroom in satay sauce . . . . . \$118
- 招牌乾炒牛河  
Signature stir-fried flat rice noodles with beef . . . . . \$108
- 星洲炒米   
Singapore style stir-fried rice noodles. . . . . \$108
- 雪菜火鴨絲炆米  
Braised rice noodles with roasted duck and preserved vegetable . . . . . \$108
- 遊園芫茜湯拉麵  
Peony Garden coriander soup with noodles. . . . . \$88  
(可選擇拉麵、米線或河粉 *Choice of ramen, rice vermicelli or flat rice noodles*)



# 薑汁撞奶







# 甜品

## Desserts

擂沙煎堆仔

Deep fried mini sesame balls ..... \$38

懷舊黑糖糕

Steamed black sugar cake ..... \$38

推介

桑寄生蓮子蛋茶

Sang Ji Sheng sweet soup with egg ..... \$38

推介

薑汁撞奶

Ginger milk curd ..... \$42

生磨腰果鮮奶露

Cashew soup ..... \$48

金絲脆麻花

Sweet egg twists ..... \$38

推介

九年百合紅豆沙

Red bean sweet soup with lily ..... \$42

香滑雪糕球

Ice-cream. .... 單球 *single* \$16

雙球 *double* \$30

黑芝麻奶凍

Black sesame pudding ..... \$35

椰果紫米露

Black glutinous rice sweet soup with coconut jelly ..... \$42

紅豆二重奏

Ice-cream with red bean sauce. .... 加涼粉 +\$5 \$32

add bean jelly+\$5

意大利原隻檸檬雪葩

Italian lemon sorbet ..... \$62

意大利圓殼椰子雪葩

Italian coconut sorbet. .... \$72

意大利菠蘿雪葩

Italian pineapple sorbet ..... \$72

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# 飲品

## Drinks

### 茶類 Tea

每壺

*Per Pot(1100ml)*

武夷山頂級大紅袍	
Wuyishan Premium Da Hong Pao.....	\$68
武夷山極品肉桂	
Wuyishan Best Cinnamon.....	\$68
福建白茶	
Fujian Bai Tea.....	\$48
老樹普洱	
Ripe Pure.....	\$48
坦洋工夫紅茶	
Tangyang Gongfu Black Tea.....	\$48

### 酒精類 Alcohol

青島啤酒		
Tsing Tao beer.....	355ml	\$32
藍妹		
Blue Girl.....	330ml	\$32
嘉士伯特醇		
Carlsberg smooth draught.....	580ml	\$48
三得利頂級白生啤	380ml	\$58
Suntory The Premium White Malts (draft).....	700ml	\$88
三得利頂級黑生啤	380ml	\$58
Suntory The Premium Black Malts (draft).....	700ml	\$88

### 其他飲品 Others

可樂	\$18	青檸梳打	\$32
Coke.....		Lime soda.....	
無糖可樂	\$18	話梅陳皮梳打	\$32
Coke zero.....		Soda with dried preserved	
雪碧	\$18	plum amd tangerine peel.....	
Sprite.....		巨峰梳打	\$32
忌廉	\$18	Kyoho grape soda.....	
Schweppes cream soda.....		荔枝梳打	\$32
梳打水	\$18	Lychee soda.....	
Soda water.....		水蜜桃梳打	\$32
咸檸七	\$32	Peach soda.....	
7-up with preserved lime.....			

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