

龍
軒

Lung Hin

蒸 Steamed Dim sum

Available from 12:00 NN – 2:30 PM

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| P N | Steamed Chiu Chow dumpling
潮州蒸粉菓 | Php 180 |
| | Steamed custard bun
流沙奶皇飽 | Php 180 |
| S | Steamed chicken feet with XO sauce
XO醬鳳爪 | Php 180 |
| 蒸 | Steamed shrimp dumpling
金泊鮮蝦餃 | Php 220 |
| P | Steamed pork siomai
黑松露醬燒賣 | Php 220 |
| P | Steamed garlic spareribs
金蒜豉味排骨 | Php 220 |
| P | Steamed abalone glutinous rice in lotus leaf
鮑魚珍珠雞 | Php 220 |
| P | Steamed barbecue pork bun
蜜汁叉燒飽 | Php 220 |
| P | Steamed bamboo shoots roll with superior broth
上湯鮮竹卷 | Php 280 |
| 蒸 | Steamed black pepper beef short ribs
黑椒牛仔骨 | Php 280 |

煎.炸 Pan Fried and Deep Fried

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| P | Fried meat dumpling
家鄉咸水角 | Php 180 |
| P | Fried shrimp spring roll
鮮蝦春卷 | Php 180 |
| P | Fried crispy wantons
脆皮雲吞 | Php 180 |
| P | Baked barbecue pork bun
焗雪影餐飽 | Php 220 |
| S P | Pan-fried radish cake with XO sauce
XO醬煎羅白糕 | Php 220 |
| | Fried shrimp on toast
蜂巢風尾蝦 | Php 280 |

蒸 signature dish **S** spicy **P** contains pork **N** contains nuts

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餐小吃 Appetizers

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| Deep-fried crispy tofu with delicate pepper sesame sauce
脆皮七味豆腐 | Php 280 |
| Hand-crushed garlic with green cucumber and white vinegar
金蒜手拍青瓜 | Php 280 |
| Superior light vinegar crispy black fungus
香醋雲耳 | Php 280 |
| S Stir-fried squid with mashed salted eggs and seasonings
椒鹽黃金鮮魷 | Php 380 |
| 飛 Simmered samarang rose apple in red plum juice
紅梅泡雪蓮霧 | Php 380 |
| S Sautéed minced pork leek roll with XO chili sauce
XO醬肉沫蔥花卷 | Php 380 |
| Vinegar-marinated ginger and century egg
糖心皮旦酸羗 | Php 380 |
| Jellyfish head with chopped spring onion, sesame oil
蔥花麻香海蜇頭 | Php 480 |
| 飛 Marinated abalone in Chinese rose wine on ice
冰鎮露酒鮮鮑魚 | Php 480 |

燒味 Barbecue and Marinated

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| Crispy roast suckling pig
脆皮乳豬件 | Php 380 |
| Poached chicken in dried scallop and shrimp consommé
貴妃鸡 | Php 580 |
| Roasted pork belly
脆皮燒腩仔 | Php 580 |
| Roast chicken in Chinese wine and soy sauce
南乳吊燒鸡 | Php 780 |
| Soy chicken
玫瑰 豉油鸡 | PHP 780 |
| 飛 Smoked tea leaves chicken
煙燻茶皇鸡 | Php 780 |
| Roast Peking duck – two ways
北京片皮鴨 两食 | Php 3,600 |

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湯/羹 Soup

	Good for one	Small
Crabmeat corn soup 生折蚶肉粟米羹	Php 280	Php 780
S Seafood hot and sour soup 海皇酸辣羹	Php 380	Php 980
飛 Double-boiled conch soup with matsutake mushrooms and lotus root 天山雪蓮子松茸炖螺頭湯	Php 380	Php 980
Seafood bamboo pith with tofu soup 竹生海皇豆腐羹	Php 380	Php 980
West lake minced beef soup with parsley 雪花西湖牛肉羹	Php 380	Php 980
Lobster broth with millet and crab meat 生折蚶肉小米龍蝦羹	Php 450	Php 1,350
Bird's nest soup with lobster ball and chicken essence 雞汁龍蝦球燕窩羹	Php 750	Php 2,250

大蝦 Prawns

Pan fried mantis shrimp steak 香煎富貴蝦扒	Php 580.00
S Stir fry mantis shrimp with salt and pepper 椒鹽富貴蝦	Php 580.00
S N Stir fry Sichuan style prawns in basket 金盞宮保蝦球	Php 780.00
Three flavoured prawns 蝦球三香奏	Php 780.00
S Stir fry prawns and sugar peas with XO sauce XO醬蜜糖豆炒蝦球	Php 780.00
Sauteed prawns with lily bulb and assorted fungus 百合雙耳炒蝦球	Php 780.00
Sweet and sour prawns with assorted peppers 彩椒咕嚕蝦球	Php 780.00
飛 Sautéed crystal prawns with gold leaf 金泊玻璃大蝦球	Php 1,880.00
S Baked tiger prawns Sichuan style 老干媽醬大虎蝦	Php 1,880.00
Pan fried tiger prawn with superior soy sauce 蔥花豉油皇大虎蝦	Php 1,880.00
Baked tiger prawns with cheese and butter sauce 芝士牛油焗大虎蝦	Php 1,880.00

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海鮮類 Seafood Selection

龙虾 Lobster per gram (Seasonal)

Baked lobster with cheese and butter
上湯牛油芝士焗龙虾

Stewed lobster with glutinous rice cake in superior soup
上湯牛油龙虾炆年糕

Boston lobster in two ways
龙虾, 两食

Sautéed lobster
炒球

Steamed lobster claw with egg white and Chinese wine
蛋百花雕蒸龍蝦钳

S Sautéed lobster with pumpkin in shallots and black bean sauce
豉汁金瓜乾葱龍蝦球

肉蚧 Live Crabs per gram (Seasonal)

Baked meat crab with ginger and spring onion
羌葱焗肉蚧

S Sautéed crab with XO sauce
XO醬炒肉蚧

S Deep fried crabs with chili garlic
避風塘辣蚧

龍蝦 Stir fried egg white and milk with crabmeat
生拆蚧肉蛋炒鮮奶

Php 480.00

Steamed crab claw on egg white bed
蛋白蒸蚧钳(兩位起)

Php 680.00

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魚. 班球 Live Fish and Fish Fillet per gram (seasonal)

Spotted garoupa 東星班
Pink garoupa 紅星班
Tiger garoupa 老虎班
King garoupa 老鼠班
Green garoupa 青班

清蒸 Steamed, 古法炆 Ancient style, 油浸 Fried with superior soy, 油盐水浸
Chili oil, 堂灼 Sweet and sour

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| Sautéed garoupa ball with assorted vegetable
翡翠炒班球 | Php 680 |
| N Braised garoupa fin with ginkgo in almond juice
福果杏汁竹生炆 星班尾 | Php 680 |
| Pan-fried and baked cod with ginger and soya sauce
頭抽羴絲煎焗銀雪魚 | Php 880 |
| Pan-fried garoupa ball with truffle and sugar peas
黑松露蜜糖豆煎班球 | Php 880 |
| Stewed home-style garoupa fins with assorted Chinese herbs
药膳炆班翅 | Php 880 |
| Steamed garoupa ball with lobster essence and egg white
龍蝦汁蛋白蒸班球 | Php 880 |
| P Braised garoupa fin with bamboo shoot, mushroom
and dried tofu stick
枝竹雙冬炆班翅 | Php 880 |

 signature dish  spicy  contains pork  contains nuts

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鸡 Chicken

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| S Stewed spicy herbed chicken in hot pot
香辣鸡煲 | Php 780 |
| Deep-fried crispy chicken
脆皮炸子鸡 | Php 780 |
| Pan-fried chicken steak in superior soya sauce
頭抽豉油煎鸡 | Php 780 |
| Stewed chicken and abalone in hot pot
九層塔鮑魚鸡煲 | Php 780 |
| Stir-fried fresh mango with sliced chicken
香芒片皮鸡 | Php 980 |

牛 Beef 豬 Pork

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| S Sautéed spicy minced pork with string beans
干煸四季豆肉崧 | Php 380 |
| Boiled spare ribs in traditional style
古法蒜香骨 | Php 380 |
| 預訂 Sweet and sour pork
彩椒咕嚕肉 | Php 380 |
| Stir-fried black vinegar-marinated beef with sliced garlic
黑醋蒜片牛柳粒 | Php 580 |
| Sautéed diced beef with goose liver in golden nest
金盞鵝肝牛柳粒 | Php 680 |

素 Vegetarian

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| Poached bitter melon with fresh tofu membrane and ginkgo
鮮腐竹銀杏泡涼瓜青 | Php 400 |
| Braised tofu with kumbo and wild mushroom in oyster sauce
家常野菌紅燒豆腐 | Php 400 |
| Braised mixed vegetable with bamboo pith
竹筴扒上素 | Php 400 |
| Green asparagus and bamboo pith in pumpkin broth
金湯竹生露笋 | Php 480 |
| Baked assorted wild mushrooms in barbecue sauce
燒汁焗野菌 | Php 480 |
| 預訂 White jade mushrooms in melon and turnip ring
白玉銀環 | Php 480 |

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粥 Congee

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| P Sliced pork and century egg congee
皮旦瘦肉粥 | Php 380 |
| Dried scallop and black mushroom congee
瑶柱冬菇班肉粥 | Php 480 |
| Abalone and chicken ball congee
鲍鱼滑鸡粥 | Php 480 |

麵飯 Noodles / Rice

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| P Braised barbecue pork with ginger and spring onion
羌葱叉烧炆生麵 | Php 380 |
| Braised thick noodle with fish maw, ginger and spring onions
花膠羌葱炆粗生麵 | Php 480 |
| P Yang Chow fried rice
楊州炒反 | Php 480 |
| Dried scallop fried rice in egg whites
金瑶柱蛋白炒反 | Php 680 |
| Japanese Edo fish with sliced garoupa in noodles soup
魚湯班片稻庭麵 | Php 680 |
| Fried rice noodle with Angus beef and soya sauce
頭抽安格斯炒貴刁 | Php 680 |
| P S Pan-fried crispy egg noodle with prawn ball and minced meat
干燒肉沫蝦球兩面黃 | Php 680 |
| Rice vermicelli with wild mushroom in fish soup
野菌魚湯米線 | Php 680 |
| Seafood Fookien fried rice
鮮蝦瑶柱福建炒反 | Php 780 |
| Braised thick noodle with lobster ball
龙虾球炆粗生麵 | Php 880 |

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甜品 Dessert

Hot almond soup with egg white 蛋白杏仁茶	Php 200
N Hot walnut cream 生磨核桃露	Php 200
Hot snow lotus soup 天山雪蓮子五寶茶	Php 200
Mango pudding 香芒布甸	Php 250
Double-boiled Hasima with red date and lotus 雪蛤炖紅蓮	Php 380
Hot sweetened almond with superior bird's nest soup 杏汁 炖官燕	Php 1,680

 signature dish  spicy  contains pork  contains nuts

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