



中國飲食文化博大精深，菜式因應地區的地理環境，氣候產物，文化傳統和民族習俗等因素影響和根據群眾喜愛的不同流派菜系形成了粵菜、川菜、魯菜、蘇菜、浙菜、閩菜、湘菜、徽菜，並被稱為廣為人知的中國八大菜系。

后園的名字靈感取自於週邊維多利亞時代建築的1881遺跡 - 對稱的四面封閉式的庭園猶如是中國天井式建築中確保當時皇后得以保護，免於受外界入侵的設計。而后園正是一個既能反映出歷史又能融入現代社會的中餐廳，搜羅世界各地最時令的食材入饌，將中國八大菜系當中多款名菜重新演繹並帶到后園的餐桌上。

Chinese cuisine is rich and diverse, varying in style and taste from region to region. Its history dates back thousands of years, evolving in accordance with the geographical environment, climate, local produce, cultural traditions and ethnic backgrounds etc. All these factors contribute to a superlative range of cooking techniques, ingredients, dishes and eating style that is understood to be the renown "Eight Regional Chinese Cuisines". These eight culinary cuisines are Anhui, Cantonese, Fujian, Hunan, Jiangsu, Shandong, Szechuan and Zhejiang.

The name - THE QUEEN (后園) is inspired by the Victorian-era site of 1881 Heritage with elements of architecture style corresponding to the ancient Chinese residential courtyard infrastructure - symmetrical and enclosed from four sides with privacy, keeping residence (THE QUEEN) protected from external intrusion. Aligning with the revitalized architecture design, The Queen gathers Chinese classics across the regions using the freshest seasonal produce around the world and creatively reinvent the classics to be the absolute best diners can find in today's Chinese delicacies.

蟹肉南瓜餃

Crab Meat with Pumpkin Paste Dumplings



蒸類點心

Steamed Dimsum

每日供應時間 Available: 12:00 - 16:00

清湯灌湯餃 Assorted Seafood Dumpling in Supreme Broth	98
蟹肉南瓜餃 Crab Meat with Pumpkin Paste Dumplings	78
露筍鮮蝦餃 Steamed Prawn Dumplings with Asparagus	68
松露野菌水晶餃 Q Steamed Wild Mushroom Dumplings with Black Truffle	58
紅菜頭素糰 Q Beetroot Dumpling	58
蟹籽燒賣皇 Steamed Pork Dumplings with Crab Roe	58
麻辣濃湯小籠包 Q Steamed Shanghainese Dumplings with Spicy Broth	58
鮮肉小籠包 Steamed Shanghainese Dumplings	58
上湯鮮竹卷 Bean Curd Sheet Rolls Stuffed with Shrimps in Supreme Broth	58
高湯牛肉丸 Steamed Minced Beef Balls with Broth	58
蜜味叉燒包 Steamed Barbecued Pork Buns	58
懷舊欖仁馬拉糕 Q Cantonese Sponge Cake with Almond	58

野菌素腸粉

Steamed Rice Roll with Wild Mushrooms



腸粉

Steamed Rice Roll

每日供應時間 Available: 12:00 - 16:00

軟殼蟹腸粉	98
Steamed Rice Rolls with Soft Shell Crab	
露筍帶子腸	78
Steamed Rice Roll with Scallops and Asparagus	
韭黃鮮蝦腸	68
Steamed Rice Roll with Shrimps and Chives	
春風得意米網腸	68
Steamed Rice Roll with Crispy Shrimps	
野菌素腸粉 	68
Steamed Rice Roll with Wild Mushrooms	
香茜牛肉腸	58
Steamed Rice Roll with Beef & Coriander	

百利酒蛋撻

Baileys Egg Tart



香煎炸焗點心

Fried & Baked Dimsum

每日供應時間 Available: 12:00 - 16:00

- 潮式灌漿蘿蔔糕 **Q** 68
Radish Cake in Chui Chow Style
- XO醬臘味蘿蔔糕 **Q** 68
Radish Cake with Pre-served Meat in XO Sauce
- 脆炸馬蹄條 **Q** 68
Deep Fried Water Chestnuts
- 百利酒蛋撻 (需時15分鐘 15 mins for preparation) 68
Baileys Egg Tart
- 蘋果叉燒酥 68
Baked Barbecue Pork Puffs with Apple Purée
- 紫薯雞粒角 68
Deep Fried Dumplings with Sweet Potatoes & Diced Chicken
- 瓊州胡椒餅 **Q** 68
Pepper Crisps with Minced Pork and Shrimps
- 芝麻流沙煎堆仔 58
Deep Fried Lava Sesame Balls
- 鮮蝦香煎腐皮卷 58
Pan-fried Bean Curd Rolls with Shrimps
- 芙蓉海鮮芋角 58
Baked Taro Puffs with Seafood and Egg White
- 蒜茸鮮蝦春卷 58
Spring Rolls Stuffed with Shrimps and Mashed Garlic
- 雪山叉燒包 58
Baked Barbecue Pork Buns

煙燻三色素鵝

Crispy Bean Curd Skin with Mixed Vegetables



小食前菜 Appetisers

日本西瓜牛脷 Q	238
Japanese Watermelon Ox Tongue in Sichuan Spicy Sauce	
白玉黃金	188
Pork Belly with Salted Egg Yolk Stuffing	
藤椒燒椒涼伴鮮蚌 Q	148
Geoduck with Chili & Sichuan Pepper	
夫妻戀 Q	138
Chilli Sliced Beef and Ox Tongue	
蒜泥白肉 Q	138
Pork Belly Rolls with Mashed Garlic	
脆皮血旺	128
Deep Fried Duck Blood	
煎釀虎皮尖椒 Q	128
Pan-fried Green Pepper Stuffed with Fish Paste	
山葵百合 Q Q	108
Fresh Lily Bulbs with Wasabi Sauce	
家鄉煎鯪魚餅	98
Pan-Fried Mup Carp Cake	
話梅淮山 Q	88
Preserved Plum Marinated Chinese Yam	
梁溪素脆鱈 Q	88
Deep Fried Dried Mushrooms	
煙燻三色素鵝 Q	88
Crispy Bean Curd Skin with Mixed Vegetables	
青椒糖心皮蛋 Q	88
Preserved Egg with Green Chili	
四川豆乾 Q	88
Sichuan Dried Bean Curd	

羊肚菌燉螺頭湯

Double-Boiled Morel & Sea Conch Soup



燉湯、羹 Soup

- 黑蒜海玉竹燉雞湯 (窩) 538
Double-boiled Chicken Soup
with Black Garlic & Polygonatum Root
- 杏汁蓮子燉白肺湯 (窩) 428
Double-boiled Pig Lung Soup with Almond (位上) 118
- 海鮮酸辣湯 Q (窩) 428
Hot & Sour Seafood Soup (位上) 118
- 松茸螺頭燉花膠湯 (位上) 208
Double-boiled Fish Maw Soup with Sea Conch & Matsutake
- 羊肚菌燉螺頭湯 (位上) 188
Double-Boiled Morel & Sea Conch Soup
- 松茸菌素羹 Q (位上) 98
Matsutake & Wild Mushroom Soup

鮑參翅肚 Fine Dried Seafood

- 后園佛跳牆 (需預訂) (位上) 1,688
Buddha's Temptation (Pre-order is required)
- 砂鍋雞煲翅 (四位用) 1,288
Double-Boiled Shark Fin with Chicken Soup in Casserole
- 二十三頭蠔皇鮑魚扣花菇 (位上) 688
Braised Middle East Abalone with Black Mushroom
- 紅燒官燕 (位上) 628
Braised Bird Nest Soup
- 鮑汁燴花膠扒 (位上) 488
Braised Superior Fish Maw in Abalone Sauce
- 鳳汁蔥燒關東遼參 (位上) 438
Braised Sea Cucumber in Chicken Broth
- 紅燒鮑翅 (位上) 428
Braised Shark Fin in Brown Soup

川麻豆腦龍蝦
Sichuan Style Lobster & Tofu






海鮮 / 河鮮類

Seafood & Fresh Water Food

原條東星斑 1,088 起

Spotted Grouper

水煮  / 青椒清香  / 酸菜煮  / 清蒸 / 東星斑兩食

Sichuan Style Stewed / Sichuan Peppercorn Stewed / Steamed with Pickled Chili / Steamed / 2-Way

川麻豆腦龍蝦  788 起

Sichuan Style Lobster & Tofu

桂花魚 (大) 548

Mandarin Fish


(小) 438

水煮  / 酸菜  / 青椒清香 

Sichuan Style Stewed / Steamed with Pickled Chili / Sichuan Peppercorn Stewed

筍殼魚 (製作需時20分鐘) 488

Marble Goby Fish (20 mins for preparation)

油泡 / 藤椒  / 豆酥

Deep Fried / Steamed with Sichuan Pepper / Steamed with Savory Crispy Beans

海中蝦 368

Prawn

砂窩胡椒  / 白灼 / 蒜蓉開邊蒸 / 豉油皇

Fried with Pepper in Casserole / Scalded / Steamed with Garlic / Fried with Soy Sauce

白鱈 298

Japanese Eel

豉汁蒸 / 剝椒蒸  / 麻辣  / 蒜子火腩炆

Steamed with Black Bean Sauce / Steamed with Pickled Chili /

Stir-Fried with Sichuan Spicy Sauce in Pot / Braised Roasted Pork with Garlic

XO醬露筍炒帶子  288

Sauteed Scallops & Asparagus in XO Sauce

豆酥蒸鱈魚球 288

Steamed Cod Fillet & Bean Curd with Salty Crispy Beans

蟹肉帶子炒鮮奶 288

Sautéed Fresh Milk with Scallops & Crab Meat



日本牛乳滑蝦球
Scrambled Eggs with Milk & Crystal Prawn

海鮮 / 河鮮類 Seafood & Fresh Water Food

乾窩魚春 (季節限定) 	218
Stir-Fried Mandarin Fish Roe (Seasonal)	
蟹醬海鮮粉絲煲	198
Seafood Vermicelli Pot with Crab Paste	
咕嚕蝦球	188
Sweet and Sour Prawn	
薑蔥軟殼蟹	188
Stir-Fried Soft Shell Crab with Ginger and Onion	
白雪飛鳳	188
Steamed Prawns with Egg White	
金瑤煎釀豆腐	188
Pan-fried Tofu Stuffed with Shrimp Paste & Dried Scallops Sauce	
金莎蝦球	188
Prawns with Salted Egg Yolk	
日本牛乳滑蝦球	188
Scrambled Eggs with Milk & Crystal Prawn	
窩貼小棠菜	168
Pan Fried Mashed Shrimp with Vegetables	
海味雜菜煲	168
Dried Seafood & Vegetables in Casserole	



水煮牛肉
Sichuan Style Stewed Beef

肉類 Meat

江南脆皮百花雞 (需預訂) Deep Fried Chicken with Mashed Shrimp (Pre-order is required)	(一隻) 1,288
法蔥黑松露脆皮雞 Black Truffle Crispy Chicken with Chive Sauce	(一隻) 598 (半隻) 308
水煮牛肉  Sichuan Style Stewed Beef	(大) 488 (小) 368
二荊條辣子雞  Sautéed Diced Chicken with Spicy Red Chili	(大) 428 (小) 298
正宗口水雞  Chilled Poached Chicken in Sichuan Style	(一隻) 428 (半隻) 298
水煮厚切牛脷  Sichuan Style Stewed Ox Tongue	388
海鹽牛柳粒 Pan-fried Beef Tenderloin	298
辣子大腸  Sautéed Pig Intestines with Spicy Chili	208
江南酥腿 Jiangnan Crispy Roll with Minced Meat	(一隻) 198
無花果咕嚕黑豚肉 Sweet & Sour Iberico Pork with Figs	188
香茅乳鴿 Fried Pigeon with Lemongrass	(一隻) 88

蔬菜類 Vegetables

雲耳百合炒露筍 **Q** 198
Sautéed Asparagus with Fungus & Lily Bulbs

漁湯花膠浸菜苗 188
Seasonal Vegetables with Fish Maw in Fish Broth

濃湯象拔蚌菜苗 188
Seasonal Vegetables with Geoduck in Broth

乾煸法邊豆 168
Sichuan Stir-fried French Beans

啫啫時蔬 **Q** 168
Sizzling Vegetables in Pot

紅燒竹筍豆腐 **Q** 168
Braised Bean Curd with Bamboo Piths

京湯燴千絲茭白 **Q** 148
Braised Water Bamboo in Broth

炒粉麵飯 Staple Food

龍皇綿花泡飯 (十至十二位) 628
Handmade Scallop Paste & Crispy Rice in Seafood Soup (四至六位) 328

上湯海中蝦煎米粉 388
Pan-fried Rice Noodles with Prawns

頭抽乾炒牛河 208
Fried Dark Soya Sauce Beef Noodles

御膳炒飯 208
Seafood & Crab Roe Fried Rice

松露瑤柱蛋白炒飯 208
Egg White Fried Rice with Dried Scallops & Truffle

銀芽肉絲雙面黃 198
Pan-Fried Crispy Noodles with Shredded Pork and Bean Sprouts

百寶荷葉飯 188
Lotus Leaf Wrapped Seafood Fried-Rice

四川擔擔麵  (位上) 68
Dan Dan Noodles with Minced Pork & Peanuts in Sichuan Spicy Soup

酸辣麵  (位上) 68
Noodles in Hot & Sour Soup

甜品 Desserts

杏汁燉官燕 Double-Boiled Bird Nest, Almond Juice	580
冰花燉官燕 Double-Boiled Bird Nest, Rock Sugar	550
奇脆奶 Deep Fried Almond Milk	148
蜜瓜雪蓮子燉桃膠 Double-Boiled Honeydew Soup with Peach Resin & Chinese Chickpea	68
粟蓉西米焗布甸 Baked Sago Pudding with Chestnut Puree	58
生磨芝麻卷 Black Sesame Roll	58
北海道南瓜紫米糕 Hokkaido Pumpkin & Purple Rice Cake	58
京都豆腐奶凍 Chilled Kyoto Tofu Cotta	58

其他收費 others

中國茗茶 Chinese Tea / 熱水 Hot Water	(每位 Each)	25
XO 醬 Xo Sauce	(每位 Each)	25
指天椒 Hot Pepper	(每位 Each)	25
白飯 Steamed Rice	(每碗 Each)	20
切餅費 Cake-cutting fee	(每個 Each)	250
開瓶費 Corkage fee	(每枝 Each)	400

顧客如有任何食物敏感或對食品及飲品有特定要求，請告知本餐廳員工，以便作出相應安排
Should there be any food & drinks restrictions, allergies or preferences, please kindly inform our staff for arrangement.