



"為廣東美饌加入四川及重慶菜的麻、辣、鮮、香，
讓視覺味蕾體驗嶄新傳統中國佳餚。"

*"Intertwines Cantonese cuisine with a dash of Sichuan and Chongqing spicy twist,
Golden Valley showcasing the specialties of the refreshing yet traditional
Chinese cuisine."*



這裡是繁華鬧市的寧靜角落。在傳統的中式佈置環境中，由屢獲獎項入廚經驗超20年的名廚為您烹調正宗的川菜與粵菜，讓您可以品嚐美味的川粵點心與其他地道佳餚。無論是首度來港的客人，鄰里饗客、本地名人或行政人員在這裡舉行宴會，駿景軒都可為所有賓客帶來難忘的用膳體驗。

The quiet retreat from the jostling urban scene features authentic Cantonese and Sichuan cuisine prepared by award-winning chef in a traditional Chinese setting. Enjoy imperial Dim Sum and other regional specialties at lunch and dinner. Whether newcomers to Hong Kong, neighborhood patrons, local celebrities or executives hosting banquets, all our guests will find something to remember about their Golden Valley dining experience.



20頭日本網鮑扣鵝掌

Braised Amidori Dry Abalone 20 Heads with Goose Web

每位 Per person: **\$1280**



瓦罉焗胡椒蝦

Baked Prawns with Pepper Corns in Casserole

例牌 Regular: **\$468**



清香藤椒魚

Simmered Fish with Chili

例牌 Regular: **\$368**



拔絲咕嚕肉

Sweet and Sour Pork soaked with Hot Syrup

例牌 Regular: **\$268**



四川擔擔麵

Soup Noodles with Spicy Minced Pork

每位 Per person: **\$68**



麻辣水煮滑牛肉

Simmered Sliced Beef with Sichuan Sun-dried Chili

小 Small: **\$338** 例牌 Regular: **\$398**

粵式小食

GUANGDONG SNACKS

胡麻番茄

Tomato with Sesame Sauce

\$75

胡麻豆腐

Bean Curd with Sesame Sauce

\$75

金磚豆腐粒

Deep-fried Diced Bean Curd

\$80

黃金脆魚皮

Deep-fried Fish Skin wrapped with Salty Egg Yolks

\$98

椒鹽九肚魚

Deep-fried Bombay Duck Fish with Spicy Salt

\$98

花雕鴨脰

Marinated Duck Tongue in Hua Tiao Wine

\$105

涼拌海蜇

Chilled Jelly Fish

\$138

蒜片安格斯牛肉粒

Wok-fried Angus Beef Cubes with Garlic Chips

\$188

 小辣 Mild spicy  中辣 Medium spicy  大辣 More spicy  素食 Vegetarian

 24小時前預訂 Pre-order 24 hours in advance

另收加一服務費。為閣下健康著想，如閣下對任何食物有過敏反應，請與服務員聯絡。

Subject to 10% service charge. Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

四川小食

SICHUAN SNACKS

| | |
|--|--------------|
| 手拍黃瓜（麻辣 / 蒜泥）   | \$75 |
| Hand Pickled Cucumber (Sichuan Sun-dried Chili / Mashed Garlic) | |
| 醋香黑木耳  | \$75 |
| Chilled Black Fungus in Vinegar | |
| 涼拌鴛鴦豆干絲   | \$75 |
| Chilled Dried Bean Curd | |
| 酸辣涼粉   | \$75 |
| Hot and Sour Bean Jelly | |
| 尖椒皮蛋  | \$75 |
| Century Egg with Green Chili | |
| 虎皮尖椒   | \$75 |
| Sautéed Green Chili in Vinegar | |
| 蒜泥白肉  | \$128 |
| Sliced Pork in Spicy Garlic Sauce | |
| 川味口水雞  | \$188 |
| Marinated Chicken Tossed with Peanuts and Chili Sauce | |

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魚翅 · 燕窩

SHARK'S FIN · BIRD'S NEST

紅燒官燕

Braised Superior Bird's Nest

每位
Per person
\$488

冰花燉官燕

Sweetened Superior Bird's Nest Soup

每位
Per person
\$488

鮮奶燉官燕

Double Boiled Superior Bird's Nest with Fresh Milk

每位
Per person
\$488

濃湯雞煲牙揀翅（每位2兩）

Braised Shark's Fin with Chicken in Thick Soup (2 taels per person)

每位
Per person
\$498

四川酸辣牙揀翅（每位2兩）

Braised Shark's Fin Soup in Sichuan Style (2 taels per person)

每位
Per person
\$568

瑤柱桂花炒魚翅

Stir-fried Shark's Fin with Scrambled Egg and Conpoy

每位
Per person
\$568

紅燒大鮑翅（每位2兩）

Braised Whole Shark's Fin Soup (2 taels per person)

每位
Per person
\$598

紅燒金山勾翅（每位2兩）

Braised Superior Shark's Fin in Brown Sauce (2 taels per person)

每位
Per person
\$888

高湯金山勾翅（每位2兩）

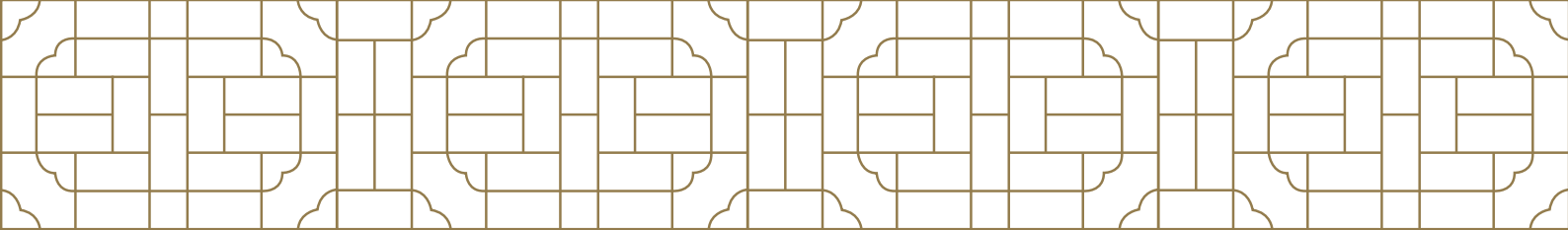
Braised Superior Shark's Fin in Supreme Soup (2 taels per person)

每位
Per person
\$888

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鮑魚 · 遼參 · 花膠

ABALONE · SEA CUCUMBER · FISH MAW

| | |
|--|-----------------------------------|
| 日本花菇扣鵝掌 Braised Matsutake Mushroom with Goose Web | 每位 Per person \$95 |
| 鮑汁扣原條日本關西刺參 Braised Whole Japanese Sea Cucumber in Abalone Sauce | 每位 Per person \$268 |
| 鮑汁扒厚花膠 Braised Fish Maw in Abalone Sauce | 每位 Per person \$988 |
| 42頭南非吉品乾鮑扣鵝掌 Braised South African Dried Abalone 42 Heads with Goose Web | 每位 Per person \$188 |
| 32頭南非吉品乾鮑扣鵝掌 Braised South African Dried Abalone 32 Heads with Goose Web | 每位 Per person \$298 |
| 鮑汁原條日本關東刺參 Japanese Kanto Sea Cucumber | 每位 Per person \$338 |
| 26頭日本網鮑 Braised Amidori Dried Abalone 26 Heads | 每位 Per person \$680 |
| 28頭日本吉品乾鮑 Braised Yoshihama Dried Abalone 28 Heads | 每位 Per person \$1280 |
| 20頭日本網鮑扣鵝掌 Braised Amidori Dried Abalone 20 Heads with Goose Web | 每位 Per person \$1280 |
| 22頭日本皇冠吉品乾鮑 Braised Catty Crown's Yoshihama Dried Abalone 22 Heads | 每位 Per person \$3280 |
| 19頭日本皇冠吉品乾鮑 Braised Catty Crown's Yoshihama Dried Abalone 19 Heads | 每位 Per person \$4680 |

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湯羹 SOUP

香茜皮蛋魚片湯

Poached Sliced Fish Soup with Century Egg and Parsley

每位
Per Person

\$118

例牌
Regular

\$308

杏汁白肺湯

Pork Lung Soup with Ground Almond

每位
Per Person

\$128

例牌
Regular

\$428

花膠鮮雞燉響螺頭

Double Boiled Chicken Soup with Sea Whelk and Fish Maw

每位
Per Person

\$158

例牌
Regular

\$598

花膠酸辣海鮮羹

Hot and Sour Seafood Soup

每位
Per Person

\$148

竹筴北菇花膠湯

Fish Maw, Bamboo Pith and Black Mushroom Soup

每位
Per Person

\$288

菜膽花膠遼參湯

Sea Cucumber, Fish Maw and Cabbage Soup

每位
Per Person

\$388

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家禽 POULTRY

妙齡乳鴿（脆皮紅燒/豉油皇） 🕒
Baby Pigeon (Deep-fried / Marinated with Soy Sauce)

壹隻
Whole
\$138

駿景脆皮炸子雞
Golden Valley Deep-fried Crispy Chicken

半隻
Half
\$318

壹隻
Whole
\$628

沙薑鹹味雞
Steamed Chicken Flavored with Zedoary Powder

半隻
Half
\$318

壹隻
Whole
\$628

順德煎焗雞
Pan-fried Chicken with Ginger and Onion in Shunde Style

半隻
Half
\$318

壹隻
Whole
\$628

乾蔥豆豉爆雞煲
Sautéed Chicken with Black Bean and Shallot in Casserole

半隻
Half
\$318

壹隻
Whole
\$628

荷葉金針雲耳蒸雞
Steamed Chicken with Daylily and Fungus in Lotus Leaf

半隻
Half
\$318

壹隻
Whole
\$628

黑松露脆皮手撕雞 🕒
Crispy Chicken with Black Truffle

半隻
Half
\$328

壹隻
Whole
\$648

上湯菜膽雞
Poached Chicken with Vegetable in Supreme Soup

半隻
Half
\$328

壹隻
Whole
\$648

玫瑰豉油雞 🕒
Marinated Soy Chicken with Rose Dew

壹隻
Whole
\$648

伯爵茶薰雞 🕒
Smoked Chicken with Earl Grey Tea Leaf

壹隻
Whole
\$658

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生猛海上鮮

LIVE SEAFOOD

老鼠斑、瓜子斑、花鷹斑、蘇鼠斑（清蒸）🕒

High-finned Garoupa, Melon Seed Garoupa, Eagle Garoupa, Coral Garoupa (Steamed)

時價

Market Price

東星斑（清蒸 / 油浸 / 水煮 🌶🌶🌶 / 酸菜 🌶）🕒

Spotted Garoupa (Steamed / Sautéed / Simmered / Poached in Spicy and Sour Soup)

時價

Market Price

大黃皮老虎斑（二食）🕒

Brown Marbled Tiger Giant Garoupa (Two Ways)

第一食：翡翠炒老虎斑球 / 吉列老虎斑塊

1st way: Sautéed / Deep-fried with Egg and Breadcrumbs

第二食：涼瓜炆老虎斑頭腩 / 古法蒸老虎斑頭腩

2nd way: Stewed with Bitter Melon / Steamed in a Traditional Style

時價

Market Price

肉蟹（胡椒焗 🌶 / 避風塘炒 / 咖喱焗）🕒

Live Crab (Baked with Pepper Corns / Stir-fried with Spicy Chili Garlic / Baked with Curry)

時價

Market Price

響螺片（白灼 / 油泡）🕒

Sea Whelk (Poached / Sautéed)

時價

Market Price

南非鮮鮑魚（果皮蒸 / 薑蔥爆 / 椒鹽）🕒

South African Abalone (Steamed with Tangerine Peel / Stir-fried with Spring Onion and Ginger / Deep-fried with Spicy Salt)

時價

Market Price

游水龍蝦（上湯焗 / 豉椒炒）🕒

Live Lobster (Baked with Superior Broth / Stir-fried with Black Bean)

時價

Market Price

蘇格蘭蠔子皇（金銀蒜蒸 / 豉椒爆）🕒

Scotch Giant Razor Clam (Steamed with Garlic / Stir-fried with Black Bean)

時價

Market Price

大花竹蝦（上湯陳皮焗 / 茄汁煎）🕒

Giant Tiger Prawn
(Baked with Tangerine Peel in Superior Broth / Pan-fried with Tomato Sauce)

時價

Market Price

海中蝦（胡椒焗 / 蒜蓉開邊 / 豉油皇煎）🕒

Live Prawn (Baked with Pepper Corns / Steamed with Garlic / Pan-fried with Soy Sauce)

時價

Market Price

加拿大象拔蚌（油泡 / XO醬）🕒

Canadian Geoduck (Sautéed / XO Sauce)

時價

Market Price

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海鮮精選

SEAFOOD SPECIALTIES

| | |
|---|-------------------------------------|
| 百花炸釀松葉蟹鉗  | 每隻 / 兩隻起 Each / minimum 2 pieces |
| Deep-fried Stuffed Queen Crab Claw with Shrimp Paste | \$108 |
| 薑蔥魚頭煲 | \$238 |
| Braised Fish Head with Ginger and Spring Onion in Casserole | |
| 順德煎焗魚雲 | \$238 |
| Pan-fried Fish Head in Shunde Style | |
| 咖喱魚頭煲 | \$268 |
| Braised Fish Head with Curry in Casserole | |
| 西芹腰果炒蝦仁 | \$268 |
| Sautéed Shrimps with Cashew Nuts and Celery | |
| 菠蘿咕嚕蝦球 | \$278 |
| Sweet and Sour Prawn with Pineapple | |
| 刺參圍蝦炒滑蛋 | \$288 |
| Scrambled Egg with Prawn and Sea Cucumber | |

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海鮮精選

SEAFOOD SPECIALTIES

翡翠黃金明蝦球

Sautéed Prawns in Salted Egg Yolk with Green Vegetable

\$328

豉油皇乾煎海蝦

Pan-fried Prawn in Supreme Soy Sauce

\$368

京蔥爆遼參

Stir-fried Sea Cucumber with Leek

\$368

黑松露露筍蝦球帶子

Sautéed Scallop and Prawn with Asparagus in a Black Truffle Sauce

\$368

瓦罉焗胡椒蝦

Baked Prawn with Pepper Corn in Casserole

\$468

粟米鱈魚球

Pan-fried Cod Fillet in Sweet Corn Sauce

\$468


翡翠油泡/紅炆/果皮蔥燒龍躉球

Fillets of Estuary Garoupa - Sautéed with Green Vegetables /

Stewed with Bean Curd / Braised with Spring Onion and Tangerine Peel

\$548

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豬 · 牛 · 羊

PORK · BEEF · LAMB

| | |
|--|--------------|
| 京蔥爆羊片 Sautéed Sliced Lamb with Leek | \$198 |
| 土魷馬蹄蒸肉餅 Steamed Minced Pork with Dried Squid and Water Chestnut | \$198 |
| 椒鹽排骨 Deep-fried Pork Chop with Spicy Salt | \$198 |
| 香煎蓮藕餅 🕒 Pan-fried Lotus Roots Cake | \$208 |
| 欖角蜜餞脆香骨 Honey Spare Ribs with Black Olive | \$228 |
| 遠年陳皮蒸牛肉餅 Steamed Minced Beef with Aged Tangerine Peel | \$238 |
| 拔絲咕嚕肉 Sweet and Sour Pork soaked with Hot Syrup | \$268 |
| 沙爹粉絲安格斯肥牛煲 Braised Sliced Angus Beef and Glass Noodles with Satay Sauce in Casserole | \$268 |
| 馬友蒸肉餅 Steamed Minced Pork with Salty Fish | \$298 |
| 黑松露野菌安格斯牛柳粒 Wok-fried Angus Beef Cubes with Black Truffle Sauce and Wild Mushrooms | \$338 |
| 薑蔥爆手切本地牛肉 Sautéed Hand Cut Local Beef with Ginger and Spring Onion | \$428 |

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蔬菜 · 豆腐

VEGETABLES · BEAN CURD

| | |
|---|--------------|
| 魚湯腐竹浸菜苗 Simmered Bean Curd Sheet and Baby Vegetable in Fish Broth | \$188 |
| 魚香茄子煲 Braised Eggplants with Minced Pork in Casserole | \$188 |
| 青蔥豆角燒茄子 🌱 Braised Eggplant with Beans and Shallot | \$188 |
| 菜肉雲吞雜菜煲 Braised Assorted Vegetables, Pork and Vegetable Dumpling in Casserole | \$198 |
| 濃湯鮮茄浸菜苗 Simmered Baby Vegetable and Tomato in Thick Soup | \$198 |
| 砂鍋唐生菜 (蝦醬 / 麵醬) Stewed Chinese Lettuce Heart in Casserole (Shrimp Paste / Soy Bean Paste) | \$198 |
| 竹笙鼎湖上素 🌱 Braised Bamboo Pith with Fungus and Mixed Vegetables | \$198 |
| 南乳炆粗齋煲 🌱 Braised Assorted Vegetable with Red Fermented Bean Curd | \$198 |
| 紅燒黑豚肉野菌豆腐煲 Braised Sliced Kagoshima Pork, Wild Mushrooms and Bean Curd in Casserole | \$218 |
| 竹笙海皇豆腐 Assorted Seafood, Bamboo Pith and Bean Curd | \$228 |
| 百花煎釀豆腐 Pan-fried Bean Curd stuffed with Shrimp Paste | \$228 |
| 小椒鹹肉浸豆腐 Simmered Bean Curd with Salty Meat and Pepper | \$268 |
| 瑤柱帶子鮮蝦雜菜煲 Braised Conpoy, Scallop, Shrimp and Assorted Vegetables in Casserole | \$298 |

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川菜精選

SICHUAN DISHES

| | | | |
|------------------------|--|---------------|--------------------|
| 泡椒蒸魚雲 小 | Steamed Fish Heads with Pickled Chili | | \$238 |
| 泡椒蝦球 小 | Sautéed Prawns with Pickled Chili | | \$288 |
| 泡椒田雞 中 鐘 | Sautéed Frogs with Pickled Chili | | \$308 |
| 泡椒桂花蚌 小 | Sautéed Osmanthus Clams with Pickled Chili | | \$408 |
| 麻辣水煮豬下青 小 例牌 | Simmered Pork Neck Meat with Sichuan Sun-dried Chili | Small Regular | \$288 \$348 |
| 麻辣水煮田雞 小 例牌 | Simmered Frogs with Sichuan Sun-dried Chili | Small Regular | \$328 \$388 |
| 麻辣水煮黑豚肉 小 例牌 | Simmered Sliced Kagoshima Pork with Sichuan Sun-dried Chili | Small Regular | \$328 \$388 |
| 麻辣水煮鮮魚雲 小 例牌 | Simmered Fish Heads with Sichuan Sun-dried Chili | Small Regular | \$328 \$398 |
| 麻辣水煮滑牛肉 小 例牌 | Simmered Sliced Beef with Sichuan Sun-dried Chili | Small Regular | \$338 \$398 |
| 麻辣水煮鮮魚片 小 例牌 | Simmered Sliced Mandarin Fish with Sun-dried Chili | Small Regular | \$398 \$468 |
| 麻辣水煮桂花蚌 小 例牌 | Simmered Osmanthus Clams with Sun-dried Chili | Small Regular | \$398 \$468 |
| 麻辣水煮龍躉球 小 例牌 | Simmered Estuary Garoupa Fillet with Sichuan Sun-dried Chili | Small Regular | \$438 \$538 |
| 麻辣水煮手切本地牛肉 小 例牌 | Simmered Hand Cut Local Beef with Sichuan Sun-dried Chili | Small Regular | \$458 \$538 |

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Subject to 10% service charge. Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

川菜精選

SICHUAN DISHES

霸王辣子田雞

Deep-fried Frogs with Spicy Dried Chili in Sichuan Style

小 Small \$298 例牌 Regular \$358

霸王辣子雞

Deep-fried Chickens with Spicy Dried Chili in Sichuan Style

小 Small \$308 例牌 Regular \$368

毛血旺

Stewed Pig Tripe and Blood in Sichuan Style

\$428

四川回鍋肉

Spicy Pork with Mixed Vegetable in Sichuan Style

\$208

四川酸菜金菇肥牛

Braised Sliced Beef with Enoki Mushroom and Preserved Vegetable

\$288

魚香蝦球

Sautéed Prawn in Spicy and Sweet Sauce

\$288

酸菜桂魚片

Poached Sliced Mandarin Fish in Spicy and Sour Soup

\$368

清香藤椒魚

Simmered Fish with Chili

\$368

野菌酸菜魚頭窩

Braised Fish's Head with Wild Mushrooms and Preserved Vegetable in Casserole

\$408

馳名樟茶鴨

Smoked Duck Flavored with Camphora Leaves

半隻 Half \$178 壹隻 Half \$338

川味口水雞

Marinated Chicken Tossed with Peanuts and Chili Sauce

半隻 Half \$318 壹隻 Half \$628

 小辣 Mild spicy  中辣 Medium spicy  大辣 More spicy  素食 Vegetarian

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川菜精選

SICHUAN DISHES

| | |
|--|----------------------------------|
| 四川擔擔麵  | 每位 Per Person \$68 |
| 青椒炒土豆絲  | 每位 Per Person \$158 |
| 炆炒 (津白 / 茼蒿絲 / 土豆絲)   | \$178 |
| 川式紹菜炒粉絲  | \$188 |
| 四川魚香茄子   | \$188 |
| 乾煸涼瓜  | \$188 |
| 乾煸四季豆  | \$188 |
| 麻婆豆腐    | \$198 |
| 宮保雞丁  | \$268 |
| 宮保蝦仁  | \$288 |

 小辣 Mild spicy  中辣 Medium spicy  大辣 More spicy  素食 Vegetarian

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飯 · 麵

RICE · NOODLES

絲苗白飯

Steamed Rice

每位
Per Person

\$23

饅頭 (蒸/炸)

Chinese Bun (Steamed / Deep-fried)

半打
6 Pieces

\$72

豉椒味菜黑豚肉炒河粉

Fried Rice Noodle with Kagoshima Pork and Preserved Vegetable in Black Pepper Sauce

\$178

金菇瑤柱撈粗麵

Stir-fried Noodle with Enoki Mushroom and Conpoy

\$178

雪菜香芹魚鬆炆米粉

Stewed Rice Vermicelli with Minced Fish and Pickled Mustard Green

\$178

叉燒薑蔥撈麵

Stir-fried Noodle with Spring Onion, Ginger and Barbecued Pork

\$178

鹹魚雞粒炒飯

Fried Rice with Diced Chicken and Salty Fish

\$178

韭黃乾燒伊麵

Braised E-Fu Noodle with Chive

\$178

經典星洲炒米

Singaporean Noodle

\$198

 小辣 Mild spicy  中辣 Medium spicy  大辣 More spicy  素食 Vegetarian

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飯 · 麵

RICE · NOODLES

| | |
|---|--------------|
| 滑蛋牛肉炒河 Stir-fried Rice Noodles with Sliced Beef and Scrambled Egg | \$198 |
| 鮑汁福建炒飯 Fried Rice with Abalone Sauce in Fujian Style | \$228 |
| 醬油安格斯牛肉炒飯 Fried Rice with Angus Beef with Soy Sauce | \$238 |
| 豉汁涼瓜貴花蚌炒河粉 Stir-fried Rice Noodle with Osmanthus Clams and Bitter Melon in Black Bean Sauce | \$248 |
| 香茜皮蛋魚片湯米粉 Rice Vermicelli with Sliced Fish, Century Egg and Parsley in Soup | \$248 |
| 駿景砂窩炒飯 Fried Rice with Shrimps and Barbecued Pork in Casserole | \$248 |
| 錦繡煎烏冬蛋餅 Pan-fried Udon with Barbecued Pork and Shrimps | \$248 |
| 飄香荷葉飯 Fried Rice with Shrimps and Conpoy wrapped in Lotus Leaf | \$268 |
| 頭抽脆斑炒飯 Fried Rice with Crispy Garoupa with Supreme Soy Sauce | \$268 |

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甜品 DESSERTS

| | |
|---|--|
| 福果薏米糖水 Barley and Gingko Soup | \$45 |
| 香芒凍布甸 Chilled Mango Pudding | \$48 |
| 懷舊馬拉糕 Chinese Style Sponge Cake | \$48 |
| 芝麻煎堆仔 Deep-fried Sesame Balls | \$55 |
| 合時生果 Seasonal Fruits | 每位 Per Person \$68 |

其他 OTHERS

| | |
|---|---|
| 中國茗茶 / 水 Chinese Tea / Water | 每位 Per Person \$26 |
| 即磨咖啡 Freshly Brewed Coffee | \$48 |
| 切餅費 Cake-Cutting Fee | 每個 Per Cake \$150 |
| 開瓶費 - 餐酒 / 烈酒 Corkage Fee – Wine / Spirit | 每支 Per bottle \$250 |

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本餐廳收費採用四捨五入方式結算
The restaurant charges are settled by rounding.