



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

雙籽亞拉斯加蟹餃 Alaskan King Crab Dumpling	128
清湯灌湯餃 Assorted Seafood Dumpling in Supreme Broth	118
蟹肉南瓜餃 Crab Meat with Pumpkin Paste Dumplings	98
露筍鮮蝦餃 Steamed Prawn Dumplings with Asparagus	98
蟹籽燒賣皇 Steamed Pork Dumplings with Crab Roe	88
紅菜頭素糰  Beetroot Dumpling	78
麻辣濃湯小籠包  Steamed Shanghainese Dumplings with Spicy Broth	78
鮮肉小籠包 Steamed Shanghainese Dumplings	78
上湯鮮竹卷 Bean Curd Sheet Rolls Stuffed with Shrimps in Supreme Broth	78
高湯牛肉丸 Steamed Minced Beef Balls with Broth	78
焦糖小米糕  Pan-fried Millet Cakes with Caramel	68

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	118
Steamed Rice Rolls with Soft Shell Crab	
黑椒安格斯牛肉腸	98
Steamed Rice Roll with Angus Beef and Pepper	
鬼馬鮮魷腸	88
Fried Dough Rice Roll with Squid	
韭黃鮮蝦腸	88
Steamed Rice Roll with Shrimps and Chives	
春風得意米網腸	88
Steamed Rice Roll with Crispy Shrimps	
野菌素腸粉 	88
Steamed Rice Roll with Wild Mushrooms	

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

麻辣安格斯牛肉包 Q	108
Pan-fried Angus Beef Buns with Sichuan Spicy Sauce	
XO醬臘味蘿蔔糕 Q	98
Radish Cake with Pre-served Meat in XO Sauce	
瓊州胡椒餅 Q	98
Pepper Crisps with Minced Pork and Shrimps	
潮式灌漿蘿蔔糕	88
Radish Cake in Chui Chow Style	
燕麥蝦多士	98
Shrimps Toast with Oat	
百利酒蛋撻 (需時15分鐘 15 mins for preparation)	88
Baileys Egg Tart	
蘋果叉燒酥	88
Baked Barbecue Pork Puffs with Apple Purée	
紫薯雞粒角	88
Deep Fried Dumplings with Sweet Potatoes & Diced Chicken	
蒜茸鮮蝦春卷	88
Spring Rolls Stuffed with Shrimps and Mashed Garlic	
芙蓉海鮮芋角	88
Baked Taro Puffs with Seafood and Egg White	
黑松露野菜腐皮卷 Q	78
Pan-fried Bean Curd Roll with Mixed Vegetables and Black Truffle	
芝麻流沙煎堆仔	78
Deep Fried Lava Sesame Balls	
雪山叉燒包	78
Baked Barbecue Pork Buns	

煙燻三色素鵝

Crispy Bean Curd Skin with Mixed Vegetables



小食前菜 Appetisers

藤椒燒椒涼伴鮮蚌 Q	198
Geoduck with Chili & Sichuan Pepper	
花彫醉雞凍	168
Chilled Chicken in Chinese Hua Diao Wine	
蒜泥白肉 Q	168
Pork Belly Rolls with Mashed Garlic	
家鄉煎鯪魚餅	148
Pan-Fried Mup Carp Cake	
脆皮血旺	148
Deep Fried Duck Blood	
煎釀虎皮尖椒 Q	138
Pan-fried Green Pepper Stuffed with Fish Paste	
話梅三色車厘茄 Q	128
Assorted Cherry Tomatoes with Plum	
話梅淮山 Q	128
Preserved Plum Marinated Chinese Yam	
梁溪素脆鱈 Q	128
Deep Fried Dried Mushrooms	
煙燻三色素鵝 Q	128
Crispy Bean Curd Skin with Mixed Vegetables	
青椒糖心皮蛋 Q	128
Preserved Egg with Green Chili	
四川豆乾 Q	128
Sichuan Dried Bean Curd	
話梅冬瓜	128
Wintermelon with Dried Sweet Plums	
韭香鮮合桃	108
Chives Fresh Walnut	

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) 568
Double-boiled Chicken Soup
with Black Garlic & Polygonatum Root
- 杏汁蓮子燉白肺湯 (窩) 498
Double-boiled Pig Lung Soup with Almond (位上) 148
- 海鮮酸辣湯 Q (窩) 468
Hot & Sour Seafood Soup (位上) 138
- 松茸螺頭燉花膠湯 (位上) 288
Double-boiled Fish Maw Soup with Sea Conch & Matsutake
- 瑪卡燉竹絲雞湯 (位上) 268
Maca Chicken Soup
- 松茸菌素羹 Q (位上) 118
Matsutake & Wild Mushroom Soup

鮑參翅肚 Fine Dried Seafood

- 后園紅燒佛跳牆 (需預訂) (位上) 1,698
Braised Buddha's Temptation (Pre-order is required)
- 生拆蟹肉乾撈海虎翅 1,588
Fried Premium Tiger Shark's Fin with Crab Meat
- 砂鍋雞煲翅 (四位用) 1,398
Double-Boiled Shark Fin with Chicken Soup in Casserole
- 清湯海虎翅 1,388
Premium Tiger Shark Fin Soup
- 蟹肉桂花翅 1,288
Sautéed Shark's Fin with Crab Meat
- 十二頭蠔皇吉品鮑扣花菇 (位上) 1,200
Braised Middle East Abalone with Black Mushroom (12ppk)
- 二十三頭蠔皇鮑魚扣花菇 (位上) 698
Braised Middle East Abalone with Black Mushroom (23ppk)
- 鮑汁燴花膠扒 (位上) 688
Braised Superior Fish Maw in Abalone Sauce
- 紅燒官燕 (位上) 638
Braised Bird Nest Soup
- 鳳汁蔥燒關東遼參 (位上) 498
Braised Sea Cucumber in Chicken Broth
- 蝦籽蔥燒脆遼參 (位上) 498
Braised Crispy Sea Cucumber with Shallots & Shrimp Roe
- 紅燒鮑翅 (位上) 438
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 每兩 88
Spotted Grouper
水煮 **Q** / 青椒清香 **Q** / 酸菜煮 **Q** / 清蒸 / 貴州酸湯
Sichuan Style Stewed / Sichuan Peppercorn Stewed / Steamed with Pickled Chili / Steamed / Sour Soup
- 川麻豆腦龍蝦 **Q** 每兩 68
Sichuan Style Lobster & Tofu
- 白雪藏龍 每兩 68
Wok-Fried Lobster with Egg White
- 高湯蛋白龍蝦 (二位起) (位上) 268
Lobster & Egg White in Broth (Minimum 2 orders)
- 紅炆山瑞煲 898
Braised Softshell Turtle in Pot
- 桂花魚 (大) 568
Mandarin Fish (小) 468
水煮 **Q** / 酸菜 **Q** / 青椒清香 **Q** / 貴州酸湯
Sichuan Style Stewed / Steamed with Pickled Chili / Sichuan Peppercorn Stewed / Sour Soup
- 剝椒大魚頭 **Q** (一個) 598
Steamed Fish Head with Chopped Pepper (半個) 338
- 筍殼魚 (製作需時20分鐘) 498
Marble Goby Fish (20 mins for preparation)
油泡 / 藤椒 **Q** / 豆酥
Deep Fried / Steamed with Sichuan Pepper / Steamed with Savory Crispy Beans
- 海中蝦 498
Prawn
砂窩胡椒 **Q** / 避風塘 **Q** / 蒜蓉開邊蒸 / 豉油皇
Fried with Pepper in Casserole / Typhoon Shelter Style / Steamed with Garlic / Fried with Soy Sauce
- 野菌醬豉油皇鱈魚球 338
Pan-fried Cod in Soy and Mushroom Sauce
- 豆酥蒸鱈魚球 338
Steamed Cod Fillet & Bean Curd with Salty Crispy Beans
- 順德煎魚雲 328
Pan-fried Fish Head in Shuntak Style



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

海鮮 / 河鮮類 Seafood & Fresh Water Food

龍皇水晶蝦 Crystal Shrimp	(位上) 388
富貴 / 金莎帶子 Pan-seared Scallop with Jinhau Ham and Asparagus / Salted Egg Yolk	298
XO醬露筍炒帶子 Q Sautéed Scallops & Asparagus in XO Sauce	298
蟹肉帶子炒鮮奶 Sautéed Fresh Milk with Scallops & Crab Meat	298
薑蔥軟殼蟹 Stir-Fired Soft Shell Crab with Ginger and Onion	298
乾窩魚春 (季節限定) Q Stir-Fried Mandarin Fish Roe (Seasonal)	268
蟹醬海鮮粉絲煲 Seafood Vermicelli Pot with Crab Paste	238
咕嚕蝦球 Sweet and Sour Prawn	288
金莎蝦球 Prawns with Salted Egg Yolk	288
日本牛乳滑蝦球 Scrambled Eggs with Milk & Crystal Prawn	288
海味雜菜煲 Dried Seafood & Vegetables in Casserole	208



水煮牛肉
Sichuan Style Stewed Beef

肉類 Meat

- 江南脆皮百花雞 (需預訂) (一隻) 1,298
Deep Fried Chicken with Mashed Shrimp (Pre-order is required)
- 后園秘製碌鵝 (需預訂) (一隻) 1,298
Braised Goose (Pre-order is required)
- 法蔥黑松露脆皮雞 (一隻) 698
Black Truffle Crispy Chicken with Chive Sauce (半隻) 398
- 水煮牛肉 Q (大) 568
Sichuan Style Stewed Beef (小) 468
- 胡香辣子羊 Q 498
Lamb with Pepper and Spicy Red Chili
- 清湯大根坑腩 488
Braised Beef Brisket with Radish in Clear Broth
- 二荊條辣子雞 Q (大) 438
Sautéed Diced Chicken with Spicy Red Chili (小) 308
- 正宗口水雞 Q (一隻) 438
Chilled Poached Chicken in Sichuan Style (半隻) 288
- 水煮厚切牛脷 Q 438
Sichuan Style Stewed Ox Tongue
- 乾鍋田雞 Q 398
Wok-fried Frog in Sichuan Style
- 鮮沙薑香葉雞煲 398
Stewed Chicken with Fresh Sand Ginger
- 川式黑豚肉蓋 Q 288
Minced Iberico Pork Meat in Sichuan Style
- 辣子大腸 Q 268
Sautéed Pig Intestines with Spicy Chili
- 江南酥腿 (二位起) (需一天前預訂) (一隻) 228
Jiangnan Crispy Roll with Minced Meat (Pre-order 1 day in advance)
- 無花果咕嚕黑豚肉 268
Sweet & Sour Iberico Pork with Figs
- 香茅乳鴿 (一隻) 148
Fried Pigeon with Lemongrass

蔬菜類 Vegetables

雲耳百合炒露筍 Q	238
Sautéed Asparagus with Fungus & Lily Bulbs	
漁湯花膠浸時蔬	268
Seasonal Vegetables with Fish Maw in Fish Broth	
濃湯象拔蚌時蔬	288
Seasonal Vegetables with Geoduck in Broth	
豬油渣炒時蔬	188
Sautéed Seasonal Vegetables with Crispy Pork Lard	
甘樹子炒時蔬	188
Sautéed Seasonal Vegetables with Cordia Dichotoma	
乾煸法邊豆	178
Sichuan Stir-fried French Beans	
啫啫時蔬	188
Sizzling Vegetables in Pot	
紅燒竹筍豆腐 Q	178
Braised Bean Curd with Bamboo Piths	
豉油皇香煎日本淮山 Q	168
Pan-fried Japanese Yam in Soy Sauce	
京湯燴千絲茭白	158
Braised Water Bamboo in Broth	
原件鮑汁蝦籽柚皮	168
Braised Pomelo Pith with Dried Shrimp Roe in Abalone Sauce	

炒粉麵飯 Staple Food

龍皇綿花泡飯 (十至十二位) 638
Handmade Scallop Paste & Crispy Rice in Seafood Soup (四至六位) 368

銀芽肉絲雙面黃 298
Pan-Fried Crispy Noodles with Shredded Pork and Bean Sprouts

魚湯京都腐竹浸葛絲 278
Kuzukiri with Kyoto Dried Bean Curd Skn in Fish Soup

櫻花蝦帶子炒飯 258
Fried Rice with Sakura Shrimp and Scallop

御膳炒飯 258
Seafood & Crab Roe Fried Rice

頭抽乾炒牛河 238
Fried Dark Soya Sauce Beef Noodles

松露瑤柱蛋白炒飯 238
Egg White Fried Rice with Dried Scallops & Truffle

百寶荷葉飯 238
Lotus Leaf Wrapped Seafood Fried-Rice

鮑汁花膠絲薑蔥撈粗麵 (兩位起) (每位) 128
Braised Egg Noodles with Fish Maw in Abalone Sauce

四川擔擔麵 **Q** 88
Dan Dan Noodles with Minced Pork & Peanuts in Sichuan Spicy Soup

酸辣麵 **Q** 88
Noodles in Hot & Sour Soup

甜品 Desserts

杏汁燉官燕 Double-Boiled Bird Nest, Almond Juice	598
冰花燉官燕 Double-Boiled Bird Nest, Rock Sugar	568
奇脆奶 Deep Fried Almond Milk	168
蜜瓜雪蓮子燉桃膠 Double-Boiled Honeydew Soup with Peach Resin & Chinese Chickpea	88
蓮子百合栗子露 Louts Seeds and Lily Bulb in Chestnut Puree	78
生磨芝麻卷 Black Sesame Roll	78
北海道南瓜紫米糕 Hokkaido Pumpkin & Purple Rice Cake	78
京都豆腐奶凍 Chilled Kyoto Tofu Cotta	78

其他收費 others

中國茗茶 Chinese Tea / 熱水 Hot Water	(每位 Each)	28
XO醬 Xo Sauce	(每位 Each)	28
指天椒 Hot Pepper	(每位 Each)	28
白飯 Steamed Rice	(每碗 Each)	20
切餅費 Cake-cutting fee	(每個 Each)	250
開瓶費 Corkage fee	(每個 Each)	500

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.