



帝  
DI  
京  
KING  
軒  
HEEN





*Feverishly Cantonese*

傳承  
粵菜  
精粹



開創  
當代  
經典

Di King Heen offers exquisite all-time-favourite Cantonese cuisine to impress diners. The restaurant inherits the true culinary wealth of Canton, and also emphasizes on balanced creativity and traditions. Leading by a distinctive kitchen team, the menu comprises the time-honored recipes and a series of new discoveries.

Embark on a culinary odyssey at Di King Heen now!



## 饗宴

### Chinese Cuisine Set Menu

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**N** Deluxe Vinegar Garden

Pear, Coconut Vinegar

Marinated Watasenia Scintillan, Plum Wine

Sliced Fresh Abalone, Black Vinegar

HOFEX 2019 - Modern Chinese Cuisine Challenge Hot Cooking (Creative Appetizer) - Gold Award

醋涼子

椰醋梨香花 • 梅酒醋魷魚 • 陳醋鮮鮑魚

2019香港國際美食大獎 現代中式烹調熱盤 (創意前菜) - 金獎

Cognac Cream, Fish Maw, Lobster Bisque, Braised

干邑忌廉龍蝦花膠湯

**N** Suckling Pig, Foie Gras, Steamed Bread

脆烤乳豬 伴 鵝肝蝴蝶夾

**N** Giant Garoupa Fillet, Black Truffle Sauce, Pan-fried

松露煎焗沙巴龍躉球

**N** Sarcodon Aspratus, Almond, Braised

醬燒黑虎掌杏仁鍋巴盞

Konjac Noodle, Laurel Clam, Stir-fried

青蔥桂花蚌筍莧麵

Crème Brûlée, Sun-dried Tangerine Peel, Peach Resin

陳皮桃膠法式燉蛋

Golden Egg Fritter, Honey Sauce

冰花黃金脆蛋散

HK\$788 per person 每位

Minimum Order for Two Persons 兩位起



vegetarian 素食



contains peanuts, tree nuts and nuts products 含花生、木本堅果及堅果製品

All price is subject to 10% service charge • If you have any concerns regarding food allergies, please alert your server prior to ordering • Photo is for reference only • This set menu cannot be used in conjunction with any other discounts or privilege offers

所有價目均另加一收費 • 若閣下對某種食物有過敏反應，請於點菜時通知服務員，以便作出妥善安排 • 圖片只供參考 • 此套餐不可與其他優惠同時使用







### Golden Years

Sarcodon Aspratus, Almond, Braised  
Red Cherry Shrimp, Sea Urchin, Snow Crab  
Lobster Meat, Osmanthus, Rice Cake

HOFEX 2021 - Chinese Cuisine Challenge Hot Cooking (Creative Appetizer) - Gold Award

### 花樣年華

黑虎掌杏仁盞・櫻花海膽蟹肉盒・桂花龍蝦脆米餅

2021香港國際美食大賽 中式烹調熱盤 (創意前菜) - 金獎



## DI KING HEEN AWARD - WINNING SIGNATURE DISHES

### 帝京軒 - 得獎招牌名菜

**N** Halibut Trio per person 每位 HK\$328

Mashed Potato, Oatmeal, Yunnan Ham, Sweet Corn, Halibut, Teriyaki Sauce, Roasted  
Halibut, Black Truffle Sauce, Pan-fried  
Halibut, Eggplant, Coconut Green Pepper Sauce, Baked

HOFEX 2017 - Golden Bauhinia Cup

**鱸・比目三弄**

照燒燕麥比目魚・松露煎焗比目魚扒・椰香胡椒茄子杯

2017香港國際美食大賽 最高榮譽金紫荊杯

**N** Golden Years per person 每位 HK\$298

Sarcodon Aspratus, Almond, Braised  
Red Cherry Shrimp, Sea Urchin, Snow Crab  
Lobster Meat, Osmanthus, Rice Cake

HOFEX 2021 - Chinese Cuisine Challenge Hot Cooking (Creative Appetizer) - Gold Award

**花樣年華**

黑虎掌杏仁盞・櫻花海膽蟹肉盒・桂花龍蝦脆米餅

2021香港國際美食大賽 中式烹調熱盤 (創意前菜) - 金獎

**N** Deluxe Vinegar Garden per person 每位 HK\$288

Pear, Coconut Vinegar  
Marinated Watasenia Scintillan, Plum Wine  
Sliced Fresh Abalone, Black Vinegar

HOFEX 2019 - Modern Chinese Cuisine Challenge Hot Cooking (Creative Appetizer) - Gold Award

**醋涼子**

椰醋梨香花・梅酒醋魷魚・陳醋鮮鮑魚

2019香港國際美食大獎 現代中式烹調熱盤 (創意前菜) - 金獎

**Drunken Rooster** half 半隻 HK\$288

Chicken, Red Date, Hakka Chinese Liquor, Stewed

Best of the Best Culinary Awards 2010 (Poultry Category) - Gold Award

**酒香棗茸雞**

2010美食之最大賞 (家禽組) - 金獎

**Scallop Duo** regular 例 HK\$288

Scallop, Eggplant, Bacon, Onion, Green Pepper Coconut Sauce, Baked

Best of the Best Culinary Awards 2006 (Seafood & Vegetable Dish Category) - Gold with Distinction Award

**黃金紫玉杯**

2006美食之最大賞 (海鮮蔬菜組) - 至高榮譽金獎



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Stuffed Crab Shell,  
Snow Crab Meat, Scallop,  
Dried Cherry Shrimp, Oven-baked  
櫻海老海皇焗蟹蓋

## DI KING HEEN SIGNATURE DISHES

### 帝京軒 - 招牌菜

- N** Jumbo Tiger Prawn, Cream Peppercorn Sauce, Sautéed  
胡椒忌廉汁珍寶虎蝦球 regular 例 HK\$468
- N** Giant Garoupa Fillet, Black Truffle Sauce, Pan-fried  
松露煎焗沙巴龍躉球 regular 例 HK\$388
- N** Beef Rib, Dark Vinegar, Double-braised  
極上滷燉黑醋牛肋骨 regular 例 HK\$368
- N** Pork Loin, Barbecued  
金牌黑豚叉燒 regular 例 HK\$298
- Chicken, Deep-fried  
帝京軒招牌炸子雞 half 半隻 HK\$288
- Stuffed Crab Shell, Snow Crab Meat, Scallop,  
Dried Cherry Shrimp, Oven-baked  
櫻海老海皇焗蟹蓋 per person 每位 HK\$158
- N** Suckling Pig, Foie Gras, Steamed Bread  
脆烤乳豬 伴 鵝肝蝴蝶夾 4 persons 四位用 HK\$398  
per person 每位 HK\$118
- Prawn, Scallop, Crispy Rice, Lobster Bisque, Poached  
龍蝦湯蝦球帶子脆米 4 persons 四位用 HK\$328  
2 persons 兩位用 HK\$168



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## APPETIZERS

### 餐前小品

Bean Curd Roll, Foie Gras, Black Truffle  
黑松露鵝肝腐皮卷

HK\$188

**N** Pork Belly, Roasted  
冰燒五層腩

HK\$188

Sliced Beef Tongue, Black Garlic, Sautéed  
鐵板黑蒜鹽燒薄牛舌

HK\$168

Suckling Pig Trotter, Jelly Fish, Abalone Sauce, Marinated  
海蜇鮑魚汁豬腳仔

HK\$168

**V** Okra, Porcini, Black Fungus, Black Vinegar, Chilled  
秋葵牛肝菌小耳朵

HK\$118

**V** Fresh Yam, Roasted Sesame Sauce, Chilled  
胡麻有機鮮淮山

HK\$118



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Gum Tragacanth, Diced Seafood,  
Snow Crab Meat, Chicken Broth, Braised  
芙蓉鱈場蟹肉燴雪燕

## SOUP

### 湯羹

Cognac Cream, Fish Maw, Lobster Bisque  
干邑忌廉龍蝦花膠湯

per person 每位 HK\$288

Cha Shu Gu, Sea Cucumber, Supreme Chicken Broth,  
Double-boiled  
清燉茶樹菇遼參雞湯

per person 每位 HK\$258

**N** Soup of the Day  
四季豐料老火湯

regular 例窩 HK\$288

per person 每位 HK\$88

Gum Tragacanth, Diced Seafood,  
Snow Crab Meat, Chicken Broth, Braised  
芙蓉鱈場蟹肉燴雪燕

per person 每位 HK\$158

**N** Fish Maw, Assorted Meat,  
Vegetable, Hot and Sour Soup, Braised  
酸辣三絲花膠羹

per person 每位 HK\$138

Fish Maw, Sea Cucumber, Sweet Corn,  
Chicken Broth, Braised  
金粟魚肚海參羹

per person 每位 HK\$138



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Bird's Nest, Crab Meat,  
Supreme Chicken Broth, Braised  
高湯蟹肉撈官燕







## ABALONE · BIRD'S NEST · DRIED SEAFOOD

### 鮑魚 · 燕窩 · 海味

21-Head Japanese Oma Dried Abalone, Goose Web, Stewed 二十一頭日本禾麻乾鮑魚扣鵝掌	per person 每位 HK\$1,588
30-Head Japanese Yoshihama Dried Abalone, Goose Web, Stewed 三十頭日本吉品乾鮑魚扣鵝掌	per person 每位 HK\$888
Bird's Nest, Crab Meat, Supreme Chicken Broth, Braised 高湯蟹肉撈官燕	per person 每位 HK\$588
Bird's Nest, Assorted Seafood, Fish Maw, Supreme Chicken Broth, Braised 海龍皇花膠燴燕窩	per person 每位 HK\$238
Sea Cucumber, Dried Shrimp Roe, Scallion, Braised 鐵板蔥燒蝦籽海參扒	per piece 每條 HK\$488
Fish Maw, Seaweed, Sea Velvet, Fish Broth, Poached 鮮魚湯海帶海茸泡花膠	regular 例 HK\$328



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Peking Duck, Roasted (2 Ways)  
北京片皮烤鴨 (兩食)







## BARBECUED MEAT 明爐燒烤

- |   |           |           |
|---|-----------|-----------|
| <b>N</b> Suckling Pig, Roasted<br>化皮金陵乳豬件   | whole 全隻  | HK\$1,288 |
|   | half 半隻   | HK\$688   |
|   | regular 例 | HK\$338   |
| <b>N</b> Peking Duck, Roasted (2 Ways)<br>北京片皮烤鴨 (兩食)   | whole 全隻  | HK\$798   |
|   | half 半隻   | HK\$438   |
| <b>N</b> Goose, Roasted<br>明爐潮蓮燒鵝   | half 半隻   | HK\$428   |
|   | regular 例 | HK\$288   |
| <b>N</b> Chicken, Salt, Preserved Vegetable, Steamed<br>家鄉金菜鹽香雞   | half 半隻   | HK\$288   |
| <b>N</b> Chicken, Soy Sauce, Sichuan Pepper, Stewed<br>桶子花椒豉油雞  | half 半隻   | HK\$288   |
| <b>N</b> Signature Barbecued Trio Platter<br>Select three items :<br>Pork Loin, Barbecued /<br>Pork Belly, Roasted /<br>Chicken, Soy Sauce, Sichuan Pepper, Stewed /<br>Goose, Roasted /<br>Jellyfish in Spicy Chili Oil /<br>Sliced Pork Knuckle, Rice Liquor, Marinated<br>燒味三重奏<br>自選三款 :<br>金牌黑豚叉燒 / 冰燒五層腩 / 桶子花椒豉油雞 /<br>明爐潮蓮燒鵝 / 麻辣海蜇絲 / 酒香燻蹄 | regular 例 | HK\$338   |



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Stuffed Sea Whelk, Diced Abalone,  
Foie Gras Paste, Onion, Baked  
鵝肝醬鮑魚焗釀響螺

## SEAFOOD

### 海鮮

Live Spotted Garoupa OR Brown Marble Garoupa (approximately 680g)  
海星斑 或 老虎斑 (約一斤二兩)

market price 時價

**N** Garoupa Fin and Belly, Braised in Casserole  
砂鍋古法生炆海斑翅 regular 例 HK\$688

**N** Giant Garoupa Head and Belly, Chestnut, Bean Curd, Braised  
金栗泉竹龍薑頭腩煲 regular 例 HK\$338

**N** River Fish Head, Okra, Nyonya Curry  
娘惹咖喱水庫大魚頭 regular 例 HK\$288

Stuffed Sea Whelk, Diced Abalone, Foie Gras Paste, Onion, Baked  
鵝肝醬鮑魚焗釀響螺

per person 每位 HK\$158

**N** Fresh Lobster  
Served with E-fu noodle OR Inaniwa noodle (minimum for 2 persons)  
生猛新鮮龍蝦  
配 長壽伊府麵 或 稻庭麵 (兩位起)

• Baby Lobster 本地乳龍蝦 (150g 克 / half piece 半隻)

per person 每位 HK\$328

• Boston Lobster 波士頓龍蝦 (250g 克 / half piece 半隻)

per person 每位 HK\$288

Sautéed with Mixed Mushroom and Chicken Broth,  
Baked with Cheese Butter Sauce,  
Steamed with Garlic and Shaoxing Wine,  
Fried with Spicy Chili Garlic  
高湯珍菌焗、芝士牛油焗、花雕鴛鴦蒜 或 橋底避風塘



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Pork Loin, Pineapple,  
Sweet and Sour Sauce, Deep-fried  
拔絲菠蘿咕嚕黑豚





## MEAT

### 豬 · 牛 · 雞

- N** A4 Miyazaki Wagyu Beef, Pan-fried (200g) regular 例 HK\$688  
Cream Peppercorn Sauce and Truffle Sauce  
宮崎 A4 黑毛和牛 (200克)  
配 胡椒忌廉汁 及 松露菌皇汁
- N** Sea Cucumber, Beef Brisket, Tendon, regular 例 HK\$338  
“Hong Kong Style” Curry  
港式原味道咖喱海參牛筋腩
- Beef Fillet, Leek, Sweet and Sour Sauce, Pan-fried regular 例 HK\$288  
鐵板京蔥中式牛仔柳
- Chicken, Sesame, Pomelo and Lemon Sauce, Deep-fried half 半隻 HK\$288  
柚子西檸芝麻煎軟雞
- Pork Neck, Dried Shrimp, Silverfish, regular 例 HK\$258  
Preserved Shrimp Paste, Steamed  
大澳三寶蒸豬頸肉
- Pork Loin, Pineapple, Sweet and Sour Sauce, Deep-fried regular 例 HK\$258  
拔絲菠蘿咕嚕黑豚



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Sea Cucumber, Minced Pork, Spicy Paste, Braised  
砂鍋家常紹子煮海參



## TASTE OF HUNAN & SICHUAN

### 湘川味

- |  |                   |
|--|-------------------|
| <b>N</b> Abalone, Pickled Mustard Green, Chili<br>藤椒酸菜煮澳洲鮑魚                            | regular 例 HK\$368 |
| <b>N</b> Sea Cucumber, Minced Pork, Spicy Paste, Braised<br>砂鍋家常紹子煮海參                  | regular 例 HK\$338 |
| <b>N</b> Prawn, Eggplant, Sichuan Sauce, Sautéed<br>戈壁魚香茄子明蝦球                          | regular 例 HK\$328 |
| <b>N</b> Chicken, Pungent Chili Sauce, Braised in Casserole<br>古法麻辣啫啫鮮雞煲               | half 半隻 HK\$328   |
| <b>N</b> Sliced Wagyu Beef Cheek, Chinese Cabbage,<br>Chili Sauce, Poached<br>水煮和牛面頰薄切 | regular 例 HK\$298 |
| River Fish-head, Chili, Steamed<br>湖南剁椒蒸大魚頭  | regular 例 HK\$288 |



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## VEGETABLES

### 蔬 菜

- V** Sarcodon Aspratus, Almond, Braised regular 例 HK\$298  
醬燒黑虎掌杏仁鍋巴盞
- V** Termite Mushroom, Morel Mushroom, Fungi, Coconut Oil, Sautéed regular 例 HK\$268  
椰油白木耳羊肚雞樅菌
- V** Stuffed Pepper, Omni Pork, Mashed Mushroom, Pan-fried regular 例 HK\$258  
煎釀新豬肉三鮮甜椒
- Vegetable, Bamboo Pith, Matsutake Mushroom, Poached regular 例 HK\$258  
松茸竹筴田園素菜
- Assorted Vegetable, Fermented Red Bean Curd, Braised regular 例 HK\$238  
南乳雙冬溫公素齋
- Bean Curd, Bamboo Fungus, Fungus, Braised regular 例 HK\$238  
竹筴紅燒如意豆腐



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## RICE · NOODLES · CONGEE

### 飯 · 麵 · 粥

- V** Crispy Rice, Cha Shu Gu, Winter Melon,  
Matsutake Broth, Poached  
松茸茶樹菇湯白玉脆米  
4 persons 四位用 HK\$298  
2 persons 兩位用 HK\$158
- Fried Rice, Dried Seafood, Conpoy, Abalone Sauce  
砂鍋海味佛跳牆絲苗 regular 例 HK\$288
- N** Flat Rice Noodle, Sliced Wagyu Beef,  
Homemade Spicy Sauce, Stir-fried  
X.O. 醬穀飼和牛炒河粉 regular 例 HK\$258
- Vermicelli, Coral Clam, Black Truffle Sauce, Fried  
黑松露珊瑚蚌炒米粉 regular 例 HK\$258
- Noodle, Abalone, Shredded Chicken,  
Mushroom, Chicken Broth  
鮑魚手絲雞湯餵麵 per person 每位 HK\$168
- Konjac Noodle, Laurel Clam, Stir-fried  
青蔥桂花蚌蒟蒻麵 per person 每位 HK\$168
- Fragrant Rice OR Conpoy Congee  
絲苗白飯 或 瑤柱白粥 per person 每位 HK\$22



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## DESSERTS

### 甜點

- |  |               |         |
|--|---------------|---------|
| <b>N</b> Sweet Treasure                        | per person 每位 | HK\$158 |
| Red Date Pudding, Steamed                      |               |         |
| Sticky Dumpling                                |               |         |
| Coconut and Black Sesame Pudding, Chilled      |               |         |
| Black Sesame Roll                              |               |         |
| Mango Sago Cream, Pomelo, Bird's Nest, Chilled |               |         |
| 仙境甜夢   |               |         |
| 金箔新疆棗皇糕・粉紅玫瑰糖不甩・水墨雲石椰子糕・懷舊芝麻卷・燕窩珍珠楊枝甘露         |               |         |
|  |               |         |
| Coconut and Black Sesame Pudding, Chilled      | 3 pieces 三件   | HK\$68  |
| 水墨雲石椰子糕  |               |         |
|  |               |         |
| <b>N</b> Black Sesame Roll                     | 3 pieces 三件   | HK\$68  |
| 懷舊芝麻卷  |               |         |
|  |               |         |
| <b>N</b> Sticky Dumpling                       | 3 pieces 三件   | HK\$68  |
| 粉紅玫瑰糖不甩  |               |         |
|  |               |         |
| Red Date Pudding, Steamed                      | 3 pieces 三件   | HK\$68  |
| 金箔新疆棗皇糕  |               |         |
|  |               |         |
| <b>N</b> Walnut Pastry                         | 3 pieces 三件   | HK\$68  |
| 鬆脆五仁合桃酥  |               |         |
|  |               |         |
| <b>N</b> Golden Egg Fritter, Honey Sauce       | 3 pieces 三件   | HK\$68  |
| 冰花黃金脆蛋散  |               |         |



vegetarian 素食



contains peanuts, tree nuts and nuts products 含花生・木本堅果及堅果製品

All prices are subject to 10% service charge • If you have any concerns regarding food allergies, please alert your server prior to ordering • Photo is for reference only  
所有價目均另加一收費・若閣下對某種食物有過敏反應・請於點菜時通知服務員・以便作出妥善安排・圖片只供參考

## DESSERTS

### 甜點

- |  |                       |
|--|-----------------------|
| <b>N</b> Bird's Nest, Almond Cream, Double-boiled<br>手磨杏汁燉官燕                         | per person 每位 HK\$388 |
| Mango Sago Cream, Pomelo, Bird's Nest, Chilled<br>燕窩珍珠楊枝甘露                           | per person 每位 HK\$118 |
| Red Date, Coconut Juice, Dried Longan<br>紅棗桂圓椰香河                                     | per person 每位 HK\$68  |
| Honey Locust Fruit, Aloe Vera, Almond<br>天山雪蓮子燉蘆薈                                    | per person 每位 HK\$68  |
| Crème Brûlée, Sun-dried Tangerine Peel, Peach Resin<br>陳皮桃膠法式燉蛋                      | per person 每位 HK\$68  |
| Sweet Fermented Glutinous Rice, Sticky Dumpling,<br>Osmanthus, Red Bean<br>桂花紅豆酒釀小丸子 | per person 每位 HK\$68  |
| Seasonal Fruit Platter<br>季節鮮果碟  | per person 每位 HK\$58  |



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## PREMIUM CHINESE TEA 特級茗茶

Royal Floral Tea 帝皇花茶 per person 每位 HK\$58

Imperial Floral Tea 御膳花茶 per person 每位 HK\$58

12-year-aged Puerh Tea 十二年普洱茶 per person 每位 HK\$58

Royal Ti Guan Yin 御品鐵觀音 per person 每位 HK\$50

High Mountain Dongding Oolong Tea 高山凍頂烏龍 per person 每位 HK\$50

Pilo Chun 碧螺春 per person 每位 HK\$50

Tea and Hot Water 茗茶開水 per person 每位 HK\$20

Appetizing Condiment 前菜 per dish 每碟 HK\$22

Appetizing condiments are served according to the number of persons per table 每枱按人數供應前菜 2-5 persons one dish 二至五位 一碟

6-12 persons two dishes  
六至十二位 兩碟

13 persons or above three dishes  
十三位或以上 三碟



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