



「遊園」選址西九龍的全新文化地標戲曲中心，在傳統民間氣息濃厚的氛圍下，為本地美食愛好者及海外訪客呈獻一系列經典港式美食。

「遊園」的室內裝潢以戲曲《遊園驚夢》為中心概念，配以開放式庭園設計，刻意重塑《牡丹亭》中的場景，引領賓客回到古時代的中國。而中式亭台的屋頂、木雕門窗、典雅的復古設計特色，加上室內栩栩如生的三米高「牡丹亭」，足以引來每位賓客的目光。



遊園金牌燒鵝



例牌	<i>Regular</i>	\$158
下庄	<i>Leg</i>	\$178
半隻	<i>Half</i>	\$298
一隻	<i>Whole</i>	\$568

Premium Roasted Goose

茉莉醉香雞

口水澳洲和牛面頰



前菜

Appetizer

海苔脆脆小黃魚

Deep-fried yellow croaker with seaweed \$88

推介

七味金磚豆腐

Deep-fried bean curd with spicy salt \$68

黃金脆魚皮

Deep-fried fish skin marinated with preserved egg yolk ... \$68

推介

遊園素鵝

Bean curd skin roll with vegetables \$58

推介

口水澳洲和牛面頰

Steamed Australian wagyu cheek with chilli sauce \$188

茉莉醉香雞

Drunken chicken with jasmine \$88

黑醋拍青瓜

Smashed cucumber with vinegar \$48

桂花話梅酒溫室蕃茄

Mini greenhouse tomatoes in preserved plum sauce,
plum wine and osmanthus. \$58

涼伴海蜆

Marinated jelly fish. \$88

涼伴玉木耳

Auricularia cornea ehrenb with vinegar \$68

椒鹽粟米

Pepper and salt sweet corn. \$68

圖片只供參考

All pictures shown are for illustration purpose only.

需另收加一服務費

Subject to 10% service charge.



姬松茸燉水鴨





湯

Soup

老火靚湯

Peony Garden daily soup..... 每位 *per person* **\$30**

螺頭雞腳燉唐排

Double-boiled pork rib soup with
sea conch and chicken feet 每位 *per person* **\$45**

海底椰燉烏雞

Double-boiled silkie soup with
sea coconut..... 每位 *per person* **\$45**

石斛花旗參燉鷓鴣

Double-boiled partridge soup with ginseng
and dendrobium
(每鍋4-6人用 *per pot for 4-6 persons*)..... **\$388**

姬松茸燉水鴨

Double-boiled teal soup with blaze mushroom
(每鍋4-6人用 *per pot for 4-6 persons*)
(請24小時前預訂 *Please order 24 hours in advance*)..... **\$388**

天麻川芎白芷燉魚頭湯

Double-boiled fish head soup with gastrodia elata,
ligusticum chuanxiong and angelica dahurica
(每鍋6-8人用 *each pot for 6-8 persons*)
(請24小時前預訂 *Please order 24 hours in advance*) **\$488**

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遊園金牌燒鵝配冰花梅子醬



Barbecued

推介

遊園金牌燒鵝配冰花梅子醬

Premium roasted goose with sweet and salty plum sauce.

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一隻 <i>whole</i>	\$568

古早蜜汁腩叉燒

Signature barbecued pork with honey sauce. **\$108**

推介

焦糖菠蘿西班牙黑毛豬叉燒

Barbecued Spanish Iberico pork with pineapple caramel sauce. **\$208**

伊比利亞黑毛豬叉燒

Barbecued Spanish Iberico pork with honey sauce. **\$198**

化皮燒腩仔

Roasted crispy pork belly **\$108**

清水燻蹄

Premium braised pork hoof **\$98**

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燒味

推介

海南文昌雞

Hainanese chicken

半隻 half

\$168

一隻 whole

\$328

東江鹽焗雞

Dong Jiang salt baked chicken

半隻 half

\$108

一隻 whole

\$198

桶子油雞

Soy sauce flavoured chicken

半隻 half

\$108

一隻 whole

\$198

瑤柱貴妃雞

Boiled chicken with conpoy.

半隻 half

\$108

一隻 whole

\$198

燒味拼盤

Roasted combo

雙拼 choose for 2

\$138

三拼 choose for 3

\$168

(可選蜜汁腩叉燒，化皮燒腩仔，清水燻蹄，白切雞或桶子油雞)

Choice of barbecued pork, crispy pork belly, braised pork hoof, boiled chicken or soy sauce flavoured chicken)

(選擇燒鵝加\$20 Choose roasted goose plus \$20)



化皮燒腩仔



濃湯酸菜龍躉球





海鮮

Seafood

推介

濃湯酸菜龍躉球 🌶️

Boiled giant garoupa fillet with pickled cabbage and chilli. \$328

川味水煮龍躉球 🌶️🌶️

Boiled giant garoupa fillet hot and chilli oil in Sichuan style. . . . \$328

蜜豆炒龍躉球

Stir-fried giant grouper fillet with vegetables. \$328

推介

古法炆龍躉翅

Braised giant grouper fins \$368

推介

剁椒蒸鯪魚腩 🌶️

Steamed grass carp fillet with chilli pepper. \$118

梅菜蒸鯪魚腩

Steamed grass carp fillet with preserved vegetables. \$118

剁椒蒸魚頭 🌶️

Steamed fish head with chilli pepper 半隻 half \$128

一隻 whole \$198

XO醬碧綠蝦球

Stir-fried prawn and vegetables with XO sauce. \$158

滑蛋炒蝦球

Stir-fried shrimp and scrambled egg. \$138

一夜情

Pan-fried yellow croaker. 每條 per piece \$288

(請24小時前預訂 Please order 24 hours in advance) †

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蒜蓉粉絲蒸蜆子



冰鎮醉鮑魚

Drunken abalone..... 兩隻 2 pieces \$88

椒鹽脆皮鮑魚

Deep-fried crispy abalone with spicy salt..... 兩隻 2 pieces \$98

蒜蓉粉絲蒸蜆子 (兩隻起)

Steamed razor clam with garlic and vermicelli
(minimum order 2 pieces) 每隻 per piece \$58

豉椒炒蜆子 (兩隻起)

Stir-fried razor clam with black bean sauce
(minimum order 2 pieces) 每隻 per piece \$58

辣子波士頓龍蝦球

Sichuan spicy Boston lobster..... \$288

西蘭花炒帶子

Stir-fried scallop with broccoli..... \$188

推介

娘惹香脆軟殼蟹

Deep-fried soft-shell crab with Nyonya sauce.... 兩隻 2 pieces \$128

推介

蔥燒關西遼參

Braised Kansai sea cucumber with scallion.... 每條 per piece \$148

蔥爆野菌海參蝦球煲

Stir-fried sea cucumber and shrimp with mushroom in clay pot. \$198

推介 九層塔薑蔥粉絲海蝦煲

Shrimp with basil, ginger and vermicelli in clay pot. \$198

胡椒海蝦煲

Shrimp with black pepper and white pepper in clay pot \$198

金沙焗海蝦

Deep-fried shrimp with salted egg \$188

薑蔥生蠔煲

Oyster with ginger in clay pot \$218

桂花脆生蠔

Deep-fried oyster with osmanthus sauce. \$208

推介 砵酒焗生蠔

Braised oyster in port wine. 兩隻 2 pieces \$128



九層塔薑蔥粉絲海蝦煲



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川味
水煮牛肉



牛肉



Beef

推介

川味水煮牛肉 🌶️🌶️🌶️

Boiled beef with chilli oil \$198

沙嗲金菇肥牛粉絲煲 🌶️

Satay beef and enoki mushroom in clay pot \$138

脆皮安格斯牛肋肉

Deep-fried Angus beef rib \$268

醬爆蔥燒牛肉

Stir-fried beef with shallots. \$128

推介

蒜片澳洲西冷和牛粒

Australian striploin wagyu cube with garlic \$198

咖喱牛腩煲 🌶️

Curry braised beef brisket in clay pot \$138

豉汁涼瓜炒牛肉

Stir-fried beef with bitter melon in black bean sauce. \$108

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川味
川椒雞



雞肉

Chicken

川味川椒雞

Fried chicken with peppers in Sichuan style \$138

台式三杯雞

Taiwanese chicken in clay pot. \$138

推介

辣子雞

Sichuan spicy chicken \$158

西檸雞

Deep fried chicken with lemon sauce \$138

沙薑雞煲

Sand ginger and chicken in clay pot \$138

蟲草花雲耳蒸滑雞

Steamed chicken with black fungus and
cordyceps flower. \$138

推介

柚子鳳肝多士

Barbecued chicken liver with yusu sauce on toast \$118

推介

脆皮吊燒雞

Deep-fried crispy chicken.

半隻 half

\$148

全隻 whole

\$288

古法鹽焗雞

Traditional salt baked chicken

(請24小時前預訂 Please order 24 hours in advance) \$388



古法鹽焗雞

蒜香陳皮一字骨

家鄉蓮藕餅



豬肉

Pork

紅燒豆腐火腩煲

Braised tofu with roasted pork belly in clay pot. \$128

推介

蒜香陳皮一字骨

Deep-fried pork spare ribs with garlic and tangerine peel \$138

鎮江汁焗肉排

Baked pork ribs with Zhenjiang vinegar \$118

推介

漁村咸魚蒸肉餅

Steamed minced pork with salted fish \$138

菠蘿咕嚕肉

Sweet and sour pork with pineapple. \$118

家鄉蓮藕餅

Pan-fried lotus root cake. \$108

懷舊椒鹽骨

Deep-fried pork chop with salt and pepper \$118

梅菜扣肉

Braised pork and preserved vegetables \$118

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遊園小炒王

Vegetables

推介

遊園小炒王 🌶️

Signature stir-fried special. \$98

推介

川味麻婆鴨血豆腐 🌶️🌶️🌶️

Sichuan mapo tofu with duck blood \$98

魚香茄子煲 🌶️

Broised eggplant with minced pork in clay pot. \$92

推介

蝦籽海參豆腐煲

Braised tofu with sea cucumber and shrimp roe in clay pot \$148

帶子粉絲雜菜煲

Vegetables with scallop and vermicelli in clay pot \$148

金勾啫啫芥蘭煲

Traditional sizzling kale with dried shrimp and ginger in clay pot \$98

蝦籽紅燒豆腐

Braised tofu with shrimp roe \$98

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時蔬

鮮百合炒爽爽雜菜

Stir-fried vegetables with fresh lily bulb \$88

椒絲腐乳炒時蔬

Stir-fried seasonal vegetables with chilli and
preserved bean curd sauce \$78

金銀蛋時蔬

Seasonal vegetables with salted egg and preserved egg..... \$78

麵醬炒時蔬

Stir-fried seasonal vegetables with bean sauce..... \$88

蒜蓉西蘭花

Stir-fried broccoli with garlic..... \$88

梅菜蒸菜心

Steamed choy sum with chinese preserved vegetables \$88

涼瓜煎蛋角

Pan-fried egg with bitter melon..... \$88



涼瓜煎蛋角



台山手工黃鱔煲仔飯



薑蔥鮑魚撈粗麵



飯麵

Rice and Noodles

推介

台山手工黃鱔煲仔飯

Signature clay pot rice with eel \$168

經典台山菜果臘味煲仔飯

Clay pot rice with preserved meat and Taishan dumpling. \$138

原隻鮑魚雞粒鍋燒飯

Whole abalone and diced chicken with rice in clay pot. \$138

推介

黑松露蝦粒蛋白炒飯

Fried rice with shrimp and black truffle. \$138

生炒牛崧飯

Fried rice with minced beef \$118

揚州炒飯

Yangzhou fried rice \$98

薑蔥鮑魚撈粗麵

Noodles with abalone and spring onion and ginger. \$128

沙嗲金菇肥牛炒河

Stir-fried flat rice noodles with beef and enoki mushroom in satay sauce. \$108

招牌乾炒牛河

Signature stir-fried flat rice noodles with beef \$98

星洲炒米

Singapore style stir-fried rice noodles \$98

雪菜火鴨絲炆米

Braised rice noodles with roasted duck and preserved vegetable \$108

肉絲炒麵

Stir-fried crispy noodles with sliced pork. \$108

遊園芫茜湯拉麵

Peony Garden coriander soup with noodles. \$82

(可選擇拉麵、米線或河粉 Choice of ramen, rice vermicelli or flat rice noodles)

薑汁撞奶





甜品

Desserts

擂沙煎堆仔

Deep fried mini sesame balls \$38

懷舊黑糖糕

Steamed black sugar cake..... \$38

推介

桑寄生蓮子蛋茶

Sang Ji Sheng sweet soup with egg..... \$38

推介

薑汁撞奶

Ginger milk curd \$38

生磨腰果鮮奶露

Cashew soup \$48

金絲脆麻花

Sweet egg twists \$38

反沙芋

Stir-fried sweet taro \$88

香滑雪糕球

Ice-cream..... 單球 *single* \$16

雙球 *double* \$30

黑芝麻奶凍

Black sesame pudding..... \$32

紅豆二重奏

Red bean ice-cream with
red bean sauce..... 加涼粉 +\$5
add bean jelly+\$5 \$32

意大利原隻檸檬雪葩

Italian lemon sorbet..... \$58

意大利圓殼椰子雪葩

Italian coconut sorbet \$68

意大利菠蘿雪葩

Italian pineapple sorbet \$68

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飲品

Drinks

酒精類 Alcohol

青島啤酒

Tsing Tao beer. 355ml \$28

藍妹

Blue Girl. 330ml \$32

嘉士伯特醇

Carlsberg smooth draught. 580ml \$48

三得利頂級白生啤

Suntory The Premium White Malts (draft). 700ml \$88

三得利頂級黑生啤

Suntory The Premium Black Malts (draft). 700ml \$88

Per Bottle Per Glass

西班牙拉曼恰產區白葡萄氣泡酒

Superiore provetto spumante bianco sparkling wine. \$138 /

精選白餐酒

House white wine. \$248 \$58

精選紅餐酒

House red wine. \$248 \$58

雲霧之灣長相思白酒

Cloudy Bay sauvignon blanc white wine \$308 /

雲霧之灣黑皮諾紅酒

Cloudy Bay pinot noir red wine \$398 /

雲霧之灣蒂蔻蔻長相思白酒

Cloudy Bay Te Koko \$688 /

雲霧之灣蒂威爾黑比諾紅酒

Cloudy Bay Te Wahi \$688 /

其他飲品 Others

可樂

Coke \$15

無糖可樂

Coke zero. \$15

雪碧

Sprite. \$15

忌廉

Schweppes cream soda. \$15

梳打水

Soda water. \$15

咸檸七

7-up with preserved lime. \$32

青檸梳打

Lime soda. \$32

話梅陳皮梳打

Soda with dried preserved plum amd tangerine peel \$32

巨峰梳打

Kyoho grape soda. \$32

荔枝梳打

Lychee soda. \$32

水蜜桃梳打

Peach soda \$32