



LAI BUN FU
禮賓傅

Master chef Chung Kin Leung is one of the few Hong Kong chefs who has had the privilege of preparing a gourmet feast for world leaders such as U.S. President George Bush and British Prime Minister Margaret Thatcher.

Today, with a decade of experience gained at the former Hong Kong Government House, he proudly presents the finest traditional Chinese cuisine and Hong Kong hospitality at Lai Bun Fu.

In Cantonese, “Lai Bun” translates as “hospitality” while “Fu” refers to “sifu” or master chef.

At Lai Bun Fu, we stand as the leading culinary ambassador for Hong Kong. We aim at presenting the best cuisine from Hong Kong and the region, using only the finest ingredients and unsurpassed culinary skills.

Lai Bun Fu takes great pride in presenting guests with exquisite dishes served with conviviality.

在香港，只有少數廚師能有幸為來自世界各地的國際領袖準備盛宴；美國前總統喬治布殊、英國前首相戴卓爾夫人等，都曾是「他」的席上客。

「他」，

就是「禮賓傅」的總廚－鍾建良先生。

鍾建良先生把他於香港禮賓府掌廚逾十載的經驗展現在「禮賓傅」，以卓越的待客之道，奉上他的傳統中式佳餚。

「禮賓傅」－「禮賓」意為「細意款待」；

「傅」則是「師傅」，意為「廚師」。

「禮賓傅」選用最上盛的材料，配以廚師精湛的烹調技術，為來自世界各地及香港的食客呈獻「美味香港」，成為最能代表香港的廚藝大使。

透過精緻佳餚為賓客帶來會心微笑，是「禮賓傅」最引以為傲的使命。



LAI BUN FU

禮賓傳

CHUNG SIFU'S SIGNATURE
師傅推介

- | | | |
|---|---|---------------------------------|
|  | 梅子蒸大鴨
STEAMED DUCK WITH PLUM SAUCE | \$168 PER PORTION |
|  | 雞茸燕窩粥
MINCED CHICKEN SOUP WITH BIRD'S NEST | \$288 PER PORTION |
|  | 師傅五味炸子雞
SIFU'S CRISPY CHICKEN WITH 5 FLAVOURED SAUCES | \$268 HALF/半隻
\$498 WHOLE/全隻 |
|  | 鵝肝蝦多士
FOIE GRAS PRAWN CUTLETS ON TOAST | \$88 PER PERSON |
|  | 燕窩釀蟹蓋 (需預訂)
BAKED CRAB MEAT AND BIRD'S NEST IN SHELL
(ADVANCE ORDER REQUIRED) | \$338 PER PERSON |
|  | 花雕蒸蟹鉗
STEAMED CRAB CLAW WITH HUA TIAO WINE SAUCE | \$168 PER PERSON |
|  | 燕窩釀雞翼
CRISPY CHICKEN WING STUFFED WITH BIRD'S NEST | \$168 PER PERSON |
|  | 禮賓傳煲 (鮑魚, 帶子, 鵝掌, 北菇)
LAI BUN FU POT
(BRAISED ABALONE, SCALLOP, GOOSE WEB AND SHITAKE MUSHROOM
WITH CHEF CHUNG'S RECIPE IN CLAY POT) | \$1280 |
|  | 桂花炒魚翅
STIR-FRIED SHARK'S FINS WITH CRABMEAT AND EGG | \$988 |
|  | 桂花鮑魚炒素翅
STIR-FRIED VEGETARIAN SHARK FINS WITH
SHREDDED ABALONE AND SCRAMBLED EGG | \$298 |
|  | 龍王老少平安
STEAMED BEAN CURD WITH PRAWN MOUSSE WITH
SOYA SAUCE | \$198 |

另加10%服務費
PLUS 10% SERVICE CHARGE

LAI BUN FU

禮賓傳

APPETIZERS
前菜

香辣涼拌海蜇

MARINATED JELLY FISH WITH MILD CHILI AND VINEGAR 月 \$98

欖菜皮蛋凍豆腐

CHILLED BEAN CURD WITH PRESERVED EGG AND VEGETABLES \$88

涼拌苦瓜

TOSSED BITTER SQUASH WITH SESAME OIL \$68

黑松露煎蓮藕餅

PAN FRIED MINCED PORK AND LOTUS ROOT CAKE,
TRUFFLE SEASONING \$138

羊城鴿鬆

SAUTÉED MINCED PIGEON WITH LETTUCE CUP \$138

桂林百花卷

DEEP FRIED PRAWN MOUSSE WRAPPED WITH WAFER PAPER \$138

另加10%服務費
PLUS 10% SERVICE CHARGE



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禮賓傳

SOUP
湯 / 羹

- | | | |
|---|--|------------------|
|  | 鮑魚碗仔翅
VEGETARIAN SHARK FINS AND ABALONE SOUP | \$268 PER PERSON |
| | 勝瓜魚片湯
LUFFA AND MANDARIN FISH SOUP | \$138 PER PERSON |
| | 鮮蟹肉粟米羹
FRESH CRAB MEAT AND SWEET CORN SOUP | \$138 PER PERSON |
| | 西湖牛肉羹
BEEF SOUP WITH DICED MUSHROOM AND VEGETABLES | \$138 PER PERSON |
|  | 大白鱔鹹酸菜燉老雞
DOUBLE BOILED CHICKEN AND EEL SOUP
WITH PRESERVED VEGETABLES | \$238 PER PERSON |
| | 花膠燉螺頭
DOUBLE BOILED FISH MAW AND CONCH SOUP | \$238 PER PERSON |
| | 羊肚菌燉螺頭
DOUBLE BOILED MOREL MUSHROOM AND CONCH SOUP | \$238 PER PERSON |
| | 黑蒜螺頭燉赤肉
DOUBLE BOILED CONCH AND PORK SOUP WITH
BLACK GARLIC | \$238 PER PERSON |

另加10%服務費
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禮賓傳

❧ BIRD'S NEST, ABALONE, DRIED SEAFOOD ❧
燕窩，鮑魚，海味

蝦子柚皮扒遠參

BRAISED SEA CUCUMBER WITH DRY SHRIMP ROE
AND POMELO PEEL

\$388 PER PERSON



禮賓傳一品薈（花膠，鮑魚，海參，鵝掌）

LAI BUN FU PREMIUM SPECIAL HOT POT
(FISH MAW, ABALONE, SEA CUCUMBER, GOOSE WEB)

\$1998 PER PERSON

雞絲扒官燕

BRAISED IMPERIAL BIRD'S NEST WITH
SHREDDED CHICKEN

\$438 PER PERSON

紅燒花膠扒

BRAISED FISH MAW STEAK

\$688 PER PERSON

蔥爆花膠

STIR FRIED FISH MAW WITH SHALLOT

\$328

花膠（拼鵝掌/北菇）

BRAISED FISH MAW WITH GOOSE WEB OR
SHITAKE MUSHROOM

\$388 PER PERSON

遠參（拼鵝掌/北菇）

BRAISED SEA CUCUMBER WITH GOOSE WEB OR
SHITAKE MUSHROOM

\$388 PER PERSON

菜膽冬菇原隻廿八頭日本皇冠吉品鮑

BRAISED JAPANESE YOSHIHAMA ABALONE WITH
VEGETABLES AND SHITAKE MUSHROOM, PREMIUM
OYSTER SAUCE - 28 HEADS

\$1288 PER PERSON

蠔皇8頭南非溏心鮑拼鵝掌

BRAISED 8 HEADS SOUTH AFRICA ABALONE AND GOOSE
WEB, SUPREME OYSTER SAUCE

\$680 PER PERSON

另加10%服務費
PLUS 10% SERVICE CHARGE

LAI BUN FU

禮賓傳

SEAFOOD
海鮮

 堂灼螺盞 (預訂)	
POACHED SLICE CONCH WITH OYSTER SAUCE AND SHRIMP PASTE DIP (ADVANCE ORDER REQUIRED)	時價 / MARKET PRICE
清蒸時令海鮮 (預訂)	
STEAMED SEASONAL SEAFOOD (ADVANCE ORDER REQUIRED)	時價 / MARKET PRICE
豉汁蒸白鱈	
STEAMED SLICED EEL WITH BLACK BEAN SAUCE	\$238
椒鹽斑頭腩	
DEEP FRIED GRAROUPE WITH GARLIC AND CHILI	\$198
生炆大龍躉翅	
BRAISED GIANT GRAROUPE FIN WITH PORK, BEANSHEET AND MUSHROOM	\$980
避風塘炒蟹	
TYPHOON SHELTER CRAB WITH GARLIC AND CHILI 	\$628
 鮮蟹肉大良炒鮮奶	
FRESH CRAB MEAT STIR-FRIED EGG WITH WHITE AND MILK	\$298
酥炸荔茸帶子	
DEEP FRIED SCALLOP WRAPPED WITH TARO CRUST	\$238
杏片黃金蝦	
WOK-FRIED PRAWNS WITH ALMOND AND SALTY EGG	\$328
宮爆明蝦球	
WOK-FRIED KING PRAWNS WITH SWEET AND  CHILI SAUCE	\$328
乾煎蝦碌	
PAN-FRIED PRAWNS WITH SOYA SAUCE	\$238

另加10%服務費
PLUS 10% SERVICE CHARGE

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TRADITIONAL DISHES
懷舊精選

 古法蒸雞 (預訂)	
TRADITIONAL-STYLE STEAMED CHICKEN STUFFED WITH ABALONE, DRIED SCALLOP, FISH MAW, SEACUCUMBER AND SHIITAKE MUSHROOM (ADVANCE ORDER REQUIRED)	\$2980 WHOLE/全隻
金華玉樹雞	\$318 HALF/半隻
STEAMED CHICKEN WITH MUSHROOM AND YUNNAN HAM	\$598 WHOLE/全隻
荔茸香酥鴨	
DEEP FRIED SLICED DUCK WITH TARO CRUST	\$188
懷舊咕嚕肉	
TRADITIONAL SWEET AND SOUR PORK	\$198
梅菜扣肉	
BRAISED PORK BELLY WITH PRESERVED VEGETABLES	\$188
蝦子柚皮	
BRAISED POMELO PEEL WITH SHRIMP ROE	\$118

另加10%服務費
PLUS 10% SERVICE CHARGE

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MEAT

肉類

酥炸安格斯牛腩配咖喱汁	
DEEP-FRIED CRISPY ANGUS BEEF BRISKET WITH CURRY SAUCE	\$298
 柱侯炆安格斯牛腩	
DOUBLE-BOILED ANGUS BEEF BRISKET, TURNIP AND CHU HAU BEAN SAUCE	\$238
黑蒜子露筍, A4和牛粒	
WOK-FRIED DICED A4 JAPANESE WAGYU BEEF WITH ASPARAGUS AND CRISPY FRIED GARLIC	\$468
芥末A4和牛粒	
WOK-FRIED DICED A4 JAPANESE WAGYU BEEF WITH WASABI SAUCE	\$468
秘製蝦醬炒黑豚肉	
WOK-FRIED IBERIAN PORK WITH HOMEMADE SHRIMP PASTE	\$248
金蟲草花炒黑毛豬	
WOK-FRIED IBERIAN PORK FILLET WITH CORDYCEP FLOWER	\$248

另加10%服務費
PLUS 10% SERVICE CHARGE

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禮賓傳

VEGETABLES AND BEAN CURD
素菜與豆腐

素千層浸時蔬		
POACHED SEASONAL VEGETABLES WITH SILK BEAN CURD		\$138
鮮蟹肉扒竹筍		
BRAISED BAMBOO FUNGUS WITH CRAB MEAT		\$328
蝦醬芥蘭煲		
STIR-FRIED KALE WITH SHRIMP PASTE IN CLAY POT		\$138
雲腿高湯浸津白		
POACHED TIANJIN CABBAGE AND YUNNA HAM		\$198
鼎湖上素		
BRAISED FUNGUS AND ASSORTED WILD MUSHROOM		\$298
梅菜蒸勝瓜		
STEAMED LUFFA WITH PRESERVED VEGETABLES		\$138
 麻婆和牛豆腐		
SICHUAN-STYLE SPICY MA-PO TOFU WITH WAGYU MINCED BEEF		\$198
欖菜和牛四季豆		
STIR-FRIED STRING BEAN WITH MINCED WAGYU BEEF		\$198
五色羅漢 (紫椰菜, 椰菜花, 西蘭花, 雲耳, 蟲草花)		
STIR-FRIED FIVE-COLORED VEGETABLES (RED CABBAGE / CAULIFLOWER / BROCCOLI / BLACK FUNGUS MUSHROOM / CORDYCEP FLOWER)		\$198
各款時蔬		
SEASONAL VEGETABLES		\$128

另加10%服務費
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禮賓傳

❧ RICE / NOODLES ❧ 飯 / 麵

-  禮賓傳炒飯（龍蝦，鮑魚，金華火腿，松露油）
LAI BUN FU SPECIAL FRIED RICE \$338
(LOBSTER / ABALONE / YUNNAN HAM / TRUFFLE OIL)
- 香港炒飯（大澳蝦干，叉燒，欖菜，咸蛋）
HONG KONG-STYLE FRIED RICE \$198
(DRIED SHRIMP / CHAR SIU DICE / SALTY EGG / CHINESE OLIVES)
- 松茸海鮮泡飯
MATSUTAKE MUSHROOM AND MINCED SEAFOOD RICE \$288
IN BROTH
- 豉椒龍蝦球／安格斯牛肉兩面黃
LOBSTER / ANGUS BEEF CRISPY FRIED NOODLES \$368 / \$238
- 鮮蟹肉炆伊麵
BRAISED E-FU NOODLES WITH FRESH CRAB MEAT \$238
- 蟹肉鴻圖伊麵
CRAB MEAT AND CRAB ROE E-FU NOODLE \$118 PER PERSON
IN SOUP
- 原隻鮑魚撈伊麵
WHOLE ABALONE NOODLE IN ABALONE SAUCE \$138 PER PERSON
- 陳皮鴨腿湯麵
DUCK LEG NOODLE IN CORIANDER AND DRIED \$98 PER PERSON
CITRUS PEEL SOUP

另加10%服務費
PLUS 10% SERVICE CHARGE



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DESSERT
甜品

- 鮮百合 / 湯丸合桃露
WALNUT SWEET SOUP WITH LILY BULB OR GLUTINOUS RICE BALLS \$68 PER PERSON
- 生磨杏汁官燕
BRAISED IMPERIAL BIRD'S NEST WITH ALMOND JUICE \$588 PER PERSON
- 椰汁湯丸
GLUTINOUS RICE BALL WITH COCONUT MILK \$68 PER PERSON
- 蛋白杏仁茶
ALMOND TEA WITH EGG WHITE \$68 PER PERSON
- 天山雪蓮燉雪耳
DOUBLE BOILED SNOW LOTUS HERB AND SNOW FUNGUS \$68 PER PERSON

另加10%服務費
PLUS 10% SERVICE CHARGE