



at THE DORCHESTER

### **Halal Menu**

*Our menu contains allergens.  
If you suffer from a food allergy or intolerance  
please let a member of the restaurant team know  
upon placing your order.*

*All dishes within a course are served when ready and may not arrive  
at the same time. Please notify your waiter if you have  
an order of service preference.*

*No alcohol, pork products or added MSG  
have been used in the preparation of this menu.  
All meats are Halal.*

*All prices are inclusive of VAT.*

*A discretionary service charge of 14.5%  
will be added to the total bill.*

*Thank you.*

### **清真菜單**

我們的菜單包含過敏原。  
為閣下健康著想，  
如閣下對任何事物有過敏反應，請跟餐廳職員聯絡。

本菜單不含酒精，不含豬肉產品或味精。  
所有肉類皆是清真食品。

所有價格均含增值稅

酌情服務費 14.5% 將會添加到總賬單中。

謝謝。



## CLASSIC DISHES 經典菜餚

Classic Peking Duck 北京片皮鴨	£132
Peking Duck with Kristal Caviar (30g) and Handmade Pancakes 古法片皮鴨與魚子醬配自製餅	£268
Extra Caviar: 魚子醬	
30 Grams KRISTAL	£146
125 Grams KRISTAL	£499
Second Course with the Choice of: Stir-Fried Minced Duck Lettuce Wrap or Stir-Fried Shredded Duck with Vegetables 第二道：鴨鬆生菜包或炒鴨絲	
Japanese Abalone (Size 18) 日本吉品鮑魚(十八頭)	£408
Seafood Hot Pot (For 2) 海上鮮煲 (兩位用) Please allow 30 minutes cooking time 製作需時 30 分鐘 Fresh Abalone, Scallop, Prawns, Fish Fillet, Fish Maw, Mushroom, Bamboo Heart, Greens 鮑魚, 帶子, 蝦, 魚柳, 花膠, 冬菇, 竹筴, 時蔬	£268
Braised Whole Australian Fresh Abalone with Hokkaido Sea Cucumber 日本遼參扣澳洲鮑魚	£188
Braised Whole Australian Fresh Abalone with Goose Web or Shiitake Mushroom 澳洲鮮鮑魚扣鵝掌或花菇	£108
Braised Hokkaido Sea Cucumber with Goose Web or Shiitake Mushroom 日本關東遼參扣鵝掌或花菇	£98
Braised Goose Web with Shiitake Mushroom 鮑汁花菇扣鵝掌	£25
Jelly Fish (Cold) 丹山海蜇(冷)	£21
Roast Duck 明爐燒鴨	Half 半隻£49
Classic PiPa Duck 懷舊琵琶鴨	Half 半隻£55

## SOUPS 湯 • 羹

Bird's Nest Chicken Soup / Sweet Soup (Please allow 30 minutes cooking time) 雞蓉燴官燕/冰糖燴官燕 (製作需時 30 分鐘)	£108
Supreme Fish Maw Soup 花膠竹笙清雞湯	£65
Lobster and Spinach Soup 菠菜龍蝦羹	£28
Sweet Corn Soup with Crab or Chicken 蟹肉/雞茸粟米羹	£23/£18
Sir David's Hot and Sour Soup 鄧爵士酸辣湯	£22
Won Ton Soup 菜膽雲吞湯	£18
Double Boiled Chicken Broth with Chinese Greens and Chicken Slices 菜膽燉雞片湯	£18

## VEGETARIAN SOUPS 素湯 • 羹

Vegetarian Won Ton Soup (V) 上素雲吞湯(素)	£13
Vegetarian Sir David's Hot and Sour Soup (V) 鄧爵士上素酸辣湯	£17
Sweet Corn Soup (V) 粟米羹(素)	£13

## SEAFOOD 海鮮

Classic Steamed Diver Scallop on Half Shell	
Black Bean 豉汁蒸帶子	£29 / person 位上
Shredded Garlic and Vermicelli 蒜茸粉絲蒸帶子	£29 / person 位上
Butterflied Tiger Prawn Toast (6 pieces)	£35
鳳尾蝦多士	
Salt and Pepper	
Squid 椒鹽鮮魷	£32
Prawns 椒鹽蝦球	£37
Soft Shell Crabs 椒鹽軟殼蟹	£26
Stir-Fried Minced Seafood Lettuce Wrap	£33
海鮮鬆生菜包	
Golden King Prawns with Salted Egg Yolk	£38
黃金蝦球	
Sweet and Sour King Prawns	£37
鮮果咕嚕蝦球	
Classic Steamed King Prawns with Garlic	£35
蒜茸蒸蝦球	
Stir-Fried King Prawns with Vegetables	£37
碧綠炒蝦球	
Szechuan King Prawns (Dry)	£37
四川蝦球	
Stir-Fried Scallops with Vegetables	£34
碧綠炒帶子	
Stir-Fried Scallops in Black Bean Sauce	£34
豉椒炒帶子	
Stir-Fried Grouper Fillets with Asparagus	£60
碧綠炒斑球	
Steamed Grouper in Lotus Leaf	£58
荷葉蒸海石斑	
Szechuan Peppercorn Braised Dover Sole Fillets	£60
四川水煮龍脷球	

Whole Dover Sole, Filleted and Wok-Fried 骨香龍脷球	£98
Steamed Fish of the Day (Whole or Half) 應時鮮魚	Market Price 時價
with Chopped Chilli 剁椒	
with Ginger and Spring Onion 薑蔥	
Whole Blue Lobster Noodles 原隻龍蝦麵	Market Price 時價
Steamed with Glass Noodles 清蒸龍蝦配粉絲	
Stir-Fried with Ginger and Spring Onion on Jook-sing Noodles 薑蔥龍蝦配竹昇麵	
Stir-Fried in Black Bean Sauce on Jook-sing Noodles 豉椒龍蝦配竹昇麵	
Stir-Fried in XO Sauce on Crispy Fried Yellow Noodles XO 醬龍蝦烘面底	

## MEATS 肉類

Crispy Shredded Beef 冶味乾牛絲	£28
Stir-Fried Fillet of Beef / Kagoshima A5 Wagyu in Black Pepper 黑椒牛柳粒/鹿兒島 A5 和牛	£46/£168
Braised Beef in Oyster Sauce 蠔皇炒牛肉	£42
Braised Beef Short Rib and Beef Tendon Hot Pot 林博士牛腩牛筋煲	£68
Lamb Fried with Leeks on Hot Plate 京蔥醬爆羊片	£40
Szechuan Chilli Lamb Cutlets (5 pieces) 四川羊排	£52

## POULTRY 禽類

Boneless Roast Chicken with Secret Recipe Scallion Oil 秘製蔥油去骨燒雞	£33
Classic Crispy Skin Chicken 金牌炸子雞	Half 半隻£30 / Whole 全隻£50
Stir-Fried Minced Chicken Lettuce Wrap 雞鬆生菜包	£28
Stir-Fried Chicken with Spices (Dry) 四川辣子雞	£32
Chicken in Lemon Sauce 檸汁煎雞	£28
Sautéed Chicken with Cashew Nuts 腰果雞丁	£32
Chicken in Black Bean Sauce 豉椒炒雞片	£33
Sweet and Sour Chicken 鮮果咕嚕雞	£33
Yu Xiang Aubergine Hotpot with Minced Chicken and Salted Fish 鹹魚雞粒魚香茄子煲	£35
Four Seasons Green Beans with Minced Chicken 雞鬆欖菜四季豆	£23
Chicken with Dry Shallot, Chilli and Garlic 台式三杯雞	£42

## MOCK WOK DISHES 齋菜

### Plant-Based Protein

Stir-Fried with Salt and Pepper 椒鹽素鴨	£24
Stir-Fried with Spices (Dry) 四川辣子素雞	£24
Stir-Fried in Ginger and Spring Onion 薑蔥炒素雞片	£24
Stir-Fried in Black Bean Sauce 豉椒炒素雞片	£24

## TOFU 豆腐

Golden Crispy Tofu (V) 黃金脆皮豆腐(素)	£17
Salt and Pepper Tofu (V) 椒鹽豆腐(素)	£18
Braised Tofu with Vegetables (V) 紅燒豆腐(素)	£24
Steamed Tofu (V) 清蒸豆腐(素)	£20
with Scallop in Black Bean Sauce 豉汁帶子蒸豆腐	£32
Stuffed with Minced Shrimp 百花蒸釀豆腐	£30
Ma Po Tofu (Meat/Vegetarian) 麻婆豆腐(葷或素)	£29/£24
Tofu with Minced Chicken and Salted Fish in Clay Pot 鹹魚雞粒豆腐煲	£35

## VEGETABLES 蔬菜

Stir-Fried Minced Vegetable Lettuce Wrap (V) 齋鬆生菜包	£22
Yu Xiang Aubergine Hotpot (V) 全素魚香茄子煲	£31
Four Seasons Green Beans Chilli and Garlic (V) 乾煸四季豆(素)	£22
Assorted Three Mushrooms (V) 炒雜菌(素)	£29
Lo Han Mixed Vegetables (V) 羅漢齋菜	£28
Asparagus (V) 鮮蘆筍(素)	£29
Choice of Gai Lan (V), Pak Choi (V), Choi Sum (V) 芥蘭(素) 或 白菜(素) 或 菜心(素)	£28
Chinese Cabbage Braised in Superior Stock/Spicy Vinegar (V) 上湯或醋溜津白(素)	£22
Morning Glory (Garlic/Fu Yu Sauce) (V) 通菜(蒜茸/腐乳) (素)	£25
Lotus Roots (V) 藕片(素)	£26

## NOODLES AND RICE 粉麵與米飯

<b>Crispy Fried Yellow Noodles</b>	
with Assorted Fungus and Mushrooms (V) 羅漢上素香煎雙面黃(素)	£24
with Shredded Chicken 雞絲銀芽香煎雙面黃	£25
<b>Stir-Fried Yellow Noodles</b>	
with Soya Sauce and Bean Sprouts (V) 豉油王銀芽炒麵(素)	£24
with Sliced Chicken 雞片炒麵	£26
with Seafood 海鮮炒麵	£35
<b>Braised Rice Noodles</b>	
with Vegetables and Mushroom in Black Bean Sauce (V) 豉椒雜菌炒河粉(素)	£22
with Beef in Black Bean Sauce 豉椒牛肉炒河粉	£34
<b>Stir-Fried Rice Noodles with Beef</b>	£34
乾炒牛河	
<b>Singapore Vermicelli (Meat/Vegetarian)</b>	£30/£25
星洲炒米粉(葷或素)	
<b>Abalone Chicken Fried Rice (for 2-4)</b>	£55
Please allow 30 minutes cooking time 製作需時 30 分鐘 鮑魚雞粒炒飯(2-4 人享用)	
<b>Dry Scallop Egg White Fried Rice (for 2-4)</b>	£40
瑤柱蛋白炒飯(2-4 人享用)	
<b>Salted Fish Chicken Fried Rice (for 2-4)</b>	£30
鹹魚雞粒炒飯(2-4 人享用)	
<b>Classic Cantonese Fried Rice (for 2-4)</b>	£28
揚州炒飯(2-4 人享用)	
<b>Egg Fried Rice (for 2-4)</b>	£15
蛋炒飯(2-4 人享用)	
<b>Fried Rice with Vegetables (V) (for 2-4)</b>	£15
雜菜粒炒飯(素) (2-4 人享用)	
<b>Steamed Rice (V) (for 2-4)</b>	£10
絲苗白飯(素) (2-4 人享用)	