LAI CHING HEEN

REGENT HONG KONG

DINNER

With a legacy of countless prestigious awards and accolades, Lai Ching Heen is renowned as one of the world's finest Chinese restaurants specialising in Cantonese cuisine. Your immersive discovery begins with its elegant décor, inspired by a jade jewellery box which opens to reveal a rich heritage of Cantonese culinary treasures. With over 30 years of experience at the hotel, Executive Chef Lau Yiu Fai and Head Chef Cheng Man Sang bring passion, soul, and refined elegance to their cuisine. Building upon a vast knowledge of Cantonese culinary arts, they are continuously evolving their cuisine, creating new dishes and elevating traditional favourites to delectable new heights.

DINNER

ADVANCED ORDERS

TO BE ORDERED 24 HOURS IN ADVANCE

Peking Duck (Each, maximum for 8 persons) 1780

Peking Duck has a long history and revered position amongst Chinese dishes. The traditional preparation leaves the skin crispy and the meat succulent and savoury. Chef Lau suggests enjoying our signature Peking Duck in three courses. First, the crispy skin is served with thin pancakes with a unique selection of condiments, garnishes and sauces designed to enhance the flavour of the Peking Duck. The choices include green papaya, cucumber, red chili, pineapple, pomelo and spring onion, plus traditional seafood sauce, osmanthus plum sauce and black garlic chili sauce. The second Peking Duck course is minced duck served in lettuce wraps. For the third course, Crispy Spring Rolls, Shredded Duck, Bean Sprouts, Chives (8 Pieces), served with Balsamic Vinegar.

Barbecued Whole Suckling Pig 2388

Each 4.5kg Jinling Suckling Pig is coated with maltose and air-dried for four hours. Traditional charcoaling makes the skin crispy and the meat tender.

Fortune Chicken (Each) 1780

We use a 1.8 kg chicken wrapped in a quality fresh lotus leaf and pond soil. The preserved vegetables are marinated with Mei Kuei Lu Chiew. The chicken is then baked for five hours with the vegetables and a mixture of herbs comprised of aged mushrooms, completely infusing the aroma of the herbs and juice.

APPETIZERS

Chilled Pork Knuckle, 25 Aged Fruit Vinegar, Mei Kuei Lu Chiew	198
Crispy Cucumber, Fungus XO Chili Sauce	130
Marinated Young Ginger, Preserved Egg	158
Crispy Tofu, Spicy Salt	148
Cold Shredded Chicken, Jelly Fish, Ginger, Spring Onion	230
Crispy Prawn on Toast, Black Truffle (6 Pieces)	280
Golden Scallops, Minced Shrimp, Fresh Pear, Yunnan Ham (6 Pieces)	300
Stewed Tofu, Chili Sauce & Crispy Shrimp Dumplings, Dried Flounder Fish (4 Pieces)	280

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DINNER

BARBECUED MEAT

Barbecued Suckling Pig (2 Pieces)	198
Barbecued Fillets of Freshwater Eel, Osmanthus Honey Sauce (8 Pieces)	360
Barbecued Pork, Honey Glazed (4 Pieces)	160
Roasted Farm Duck (4 Pieces)	160
Simmered Chicken in Soy Sauce	320

DOUBLE BOILED SOUP

REQUIRES 25 MINUTES' PREPARATION

Buddha Jumping Over The Wall (Per Person) Double Boiled Abalone, Ling Cod Fish Maw, Sea Cucumber, Conpoy, Morel Mushroom, Bamboo Piths, Bird's Nest, Shiitake Mushroom, Black Chicken in Supreme Soup	998
Double Boiled Abalone, Black Chicken, Dong Chong Cao in Supreme Soup (Per Person)	980
Double Boiled Ling Cod Fish Maw, Sea Cucumber in Supreme Soup (Per Person)	580
Double Boiled Ling Cod Fish Maw, Sea Whelk in Supreme Soup (Per Person)	340
Double Boiled Dried Pearl Clam, Artichoke in Supreme Soup (Per Person)	300

SOUP

Braised Conpoy Soup, Shredded Abalone, Barbecued Pork, Chives (Per Person)	280
Braised Sweet Corn Soup, Fresh Crabmeat (Per Person)	220

BIRD'S NEST

Braised Imperial Bird's Nest Stuffed in Bamboo Piths (Per Person)	820
Braised Imperial Bird's Nest Soup, Minced Chicken (Per Person)	780

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DINNER

BIRD'S NEST · CONTINUED

Braised Imperial Bird's Nest Soup, Seafood (Per Person)	380

CHEF LAU'S RECOMMENDATIONS

Braised Imperial Bird's Nest, Crabmeat Roe (Per Person)	880
Golden Frog Legs, Spicy Salted (8 Pieces)	288
Wok Seared Garoupa Fillets, Black Truffle, Egg White	698
Wok Fried Kagoshima Wagyu, Dragon Claw Fungus, Garlic	880
Crispy Lung Kong Chicken	Half 400 / Whole 800

CHEF LAU'S SEASONAL SPECIALTIES

Braised Snake Soup, Shredded Fish Maw, Shredded Abalone (Per Person)	520
Kagoshima Wagyu Combination (Per Person) Wok Fried Wagyu, Roasted Chili Sauce & Wok Seared Wagyu Tongue, Balsamic Vinegar	298
Smoked Egg, Oscietra Caviar & Drunken Crab (Per Person)	208
Wok Seared Minced Cuttlefish Patties, Sweet Corn, Hiroshima Oyster (2 Pieces)	208

CHEF LAU'S SEASONAL SPECIALTIES - CASSEROLE

Stewed Tofu, Ganba Mushroom, Minced Shrimp, Pork, Black Mushroom in Oyster Jus (4 Pieces)	280
Simmered Frog, Sliced Preserved Duck, Ginger, Spring Onion	420
Wok Fried Lamb Saddle Fillet, Mountain Pepper, Pearl Onion, Scallion, Shallot	420
Wok Fried Beef Tongue, Preserved Meat, Winter Bamboo Shoots, Marinated Termite Mushroom Sauce	420

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DINNER

CHEF LAU'S SEASONAL SPECIALTIES - CASSEROLE · CONTINUED

Wok Fried Romaine Lettuce, Bonito, Cooked Shrimp Paste Sauce	300
Braised Diced Abalone, Pork, Yellow Fungus (Per Person)	380
Fried Glutinous Rice, Diced Preserved Meats, Mushroom, Sakura Shrimp	450
Steamed Rice, Mixed Preserved Meats (Preparation takes 45 minutes. Last orders time is 2:00 PM for lunch and 9:00 PM for dinner.)	620

ABALONE & DRIED SEAFOOD

Chilled Abalone, Jelly Fish, Fruit Vinegar (Per Person)	320
Braised Whole Japanese Ami Abalone 18 Heads, Oyster Jus (Per Piece)	1980
Braised Whole Abalone 28 Heads, Oyster Jus (Per Piece)	1800
Braised Fresh Whole Abalone 3 Heads, Dried Fish Maw in Oyster Jus (Per Person)	980
Braised Sea Cucumber, Scallion & Pork Meatball with Water Chestnut, Black Mushroom (Per Person)	460
Braised Fresh Whole Abalone 6 Heads, Goose Web, Oyster Jus (Per Person)	320

LOBSTER & PRAWNS

Wok Fried Lobster, Artichoke in Homemade XO Chili Sauce	1388
Wok Fried Lobster, Herb, Black Garlic served in a Sizzling Casserole with Cognac	1388
Wok Fried Lobster, Crabmeat Roe, Fresh Milk	960
Steamed Lobster, Crab Roe, Tofu (Per Person)	380
Simmered Half Lobster, Morel Mushroom in Supreme Broth (Per Person)	340

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DINNER

LOBSTER & PRAWNS · CONTINUED

Wok Fried Prawns, Asparagus in Black Bean Sauce	480
Wok Fried Prawns, Ganba Mushroom, Egg, Spring Onion	480

CRAB

Golden Stuffed Crabmeat, Onion, Fresh Milk in Shell (Per Piece)	328
Golden Crab Claw, Minced Shrimp, Crabmeat, Water Chestnut (Per Piece)	248
Steamed Scallop, Crab Roe, Tofu (4 Pieces)	380
Stewed Crab Claw, Vermicelli, Homemade XO Chili Sauce in a Casserole	480
Stewed Crabmeat, Eggplant, Hot Plum Sauce	340

CRUSTACEANS & FISH

Wok Seared Chilean Sea Bass, Honey & Yuzu Sauce (Per Person)	180
Baked Stuffed Sea Whelk, Pork, Chicken Liver, Squid, Black Mushrooms, Onion (Per Piece)	238
Steamed Garoupa Fillets, Mandarin Zest, Red Dates (Per Person)	260
Braised Garoupa Fillets, Ginger, Spring Onion in Soy Bean Paste	698
Wok Fried Scrambled Egg, Conpoy, Sea Cucumber, Ling Cod Fish Maw	480
Steamed Garoupa Fillets, Sichuan Pepper, Fruit Vinegar (4 Pieces)	480
Stewed Tofu Sachets, Garoupa Fillets, Shrimp, Scallop in Abalone Sauce (4 Pieces)	320

MEAT

Wok Fried Kagoshima Wagyu, Duck Liver, Artichoke, Spicy Sauce, Crispy Bun (Per Person)	388

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MEAT · CONTINUED

Wok Fried Kagoshima Wagyu, Black Peppercorns served in a Golden Wheat Flour Basket	880
Wok Fried Pork, Mixed Mushrooms, Homemade XO Chili Sauce	350
Wok Seared Lotus Root Patties, Pork, Conpoy, Water Chestnuts	350
Stewed Turnip, Wagyu Cheek in Port Wine Sauce	350
Crispy Pork Fillets, Pineapple, Bell Peppers in Sweet and Sour Sauce	350

POULTRY

Wok Fried Chicken Fillets, Soy Bean, Chili, Coriander	320
Stewed Chicken, Soy Sauce, Lai Ching Heen 20 Aged Huadiao served in a Casserole	320
Steamed Chicken, Red Dates, Yunnan Ham in Lotus Leaf	300
Roasted Baby Pigeon (Each)	190
Crispy Farm Duck, Mashed Taro (4 Pieces) (30 minutes' preparation required)	280
Crispy Chicken, Iberico Ham, Caramelized Pineapple, Prawn Crackers	Half 440 / Whole 880
Steamed Chicken, Yunnan Ham, Green Vegetables (40 minutes' preparation required)	Half 420 / Whole 840

VEGETARIAN (STRICT VEGETARIAN)

Double Boiled African Sea Coconut, Cauliflower Mushrooms in Supreme Vegetarian Soup (Per Person) (20 minutes' preparation required)	240
Tofu, Mixed Vegetables in Hot and Sour Soup (Per Person)	230
Braised Yellow Fungus, Imperial Fungus Stuffed in Bamboo Piths (4 Pieces)	280

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DINNER

VEGETARIAN (STRICT VEGETARIAN) · CONTINUED

Wok Fried Seasonal Vegetables, Lily Bulbs, Cauliflower Mushrooms	280
Braised Kale, Ginkgo, Lily Bulbs, Fresh Tofu Sheets	280
Crispy Rice Paper Rolls, Assorted Mushrooms (6 Pieces)	270
Braised French Beans, Preserved Olives	270

RICE & NOODLES

Fried Rice Noodles, Garoupa Fillets, Black Truffle, Egg (Per Person)	240
Stewed Shrimp Roe Egg Noodles, Whole Abalone, Shredded Ling Cod Fish Maw (Per Person)	280
Fried Rice, Crab Claw, Fish Bouillon (Per Person)	198
Fried Rice, Diced Roasted Duck, Chicken, Crabmeat, Conpoy, Mushroom, Bamboo Shoot Wrapped and Steamed in Lotus Leaf (Per Person)	120
Fried Rice, Diced Chicken, Roasted Duck, Conpoy, Black Mushrooms, Vegetables	320
Fried Egg Noodles, Scallop, Shrimp, Squid, Mushrooms, Green Vegetables	360
Fried Rice, Crabmeat, Prawn, Scallop, Garoupa, Cooked Shrimp Paste Sauce	380
Fried Rice, Conpoy, Egg White	320

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DESSERT

DESSERT

Double Boiled Imperial Bird's Nest, Coconut Cream (Per Person)	700
Chilled Mango Cream, Sago, Pomelo	120
Avocado Cream, Honeydew Melon, Honey, Fresh Passion Fruit, Paired with Strawberry Jelly	120
Double Boiled Egg White, Fresh Milk, Taro	88
Double Boiled Sweetened Dried Red Dates Soup, Japanese Ginkgo Nuts, Peach Gum	88
Sweetened Almond, Egg White Soup, Japanese Soy Milk	108
Baked Sago Pudding, Apple, Cinnamon, Crispy Almond Chip	86
Double Boiled Sweetened Pear, Gum Tragacanth Soup, 25 Aged Mandarin Zest (Requires 25 minutes' preparation)	120
Chilled Mango Pudding, Paired with Coconut Milk Pudding	120
Steamed Chinese Longevity Buns (6 Pieces)	252
Baked Egg Tartlettes, Gum Tragacanth (4 Pieces)	140
Glutinous Rice Dumplings, Brown Sugar (6 Pieces)	108
Crispy Sesame Dumplings, Pineapple, Custard Cream (3 Pieces)	81

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