



北京樓

PEKING GARDEN

STAR HOUSE

EST 1978



# 北京樓

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STAR HOUSE

1978年，北京樓在尖沙咀星光行隆重開業，成為美心中菜首個外省菜品牌，銳意為城中饕客帶來正宗的北京風味。北京樓完美地揉合首都悠久的飲食文化、傳統和歷史於一身，旋即成為香港飲食界的翹楚。

40年來堅持初心服務客人，星光行總店以煥然一新的面貌，繼續為海外及本地的食客打造融合傳統及現代的餐飲體驗。保留傳統美饌之餘，結合新派的烹調技術，精緻賣相及富現代感的裝潢，讓客人一嚐馳名中外的烤北京填鴨及多款精緻菜餚，享受一趟圓滿的尋味之旅。

In 1978, Maxim's Chinese Cuisine opened its first provincial cuisine restaurant, Peking Garden, at Star House in Tsim Sha Tsui, to celebrate the capital city's long culinary history, traditions and culture and provide the city's gourmands an authentic taste of Beijing cuisine.

Four decades later, Peking Garden's flagship restaurant has been renovated to offer diners a new contemporary experience with modern interiors and a new menu showcasing traditional recipes and craftsmanship, combined with new cooking techniques and presentation serving not only its world-famous Peking duck, but exciting new dishes too.

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如有食物過敏或其他飲食限制，我們樂於為您的飲食作出特別安排  
Please ask a member of our team before ordering  
if you have any food allergies or intolerances





必食推介

RECOMMENDATION

- 另加茶位費、前菜費及加一服務費 • 相片只供參考
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## 烤北京填鴨

Barbecued Peking duck

本店的鎮店菜式，沿用傳統方法炮製，用料講究，務求為客人呈獻皮脆肉嫩，油膩感輕的完美體驗。客人更可近距離欣賞大廚的巧手刀功，一嚐帝王級的享受。

Our signature dish is prepared the same way it was in Imperial times in Beijing, using only the finest ingredients to offer guests the perfect crispy, thin, barbecued skin with tender slices of duck. Served table-side with traditional accompaniments for an experience fit for an emperor.





## 東海龍皇

Sautéed prawn with scallop &  
sea whelk in chilli sauce

貴為40年前首家北京樓的經典菜式，強勢回歸並以全新演繹。龍於中國文化中有著重要的象徵，龍形雕刻將大廚巧手刀功表露無遺。精選大蝦、帶子及螺片以魚香醬炒香，色香味美，極盡視覺和味覺享受。

Served on a dragon, used by the Emperor in Imperial China as a symbol of imperial power and strength, this classic dish remains a favourite with our guests.







### 扇影金蔬

Braised vegetable with ham,  
carrot & mushroom

著名清廷宴會滿漢全席的菜餚之一，專為帝王慶生而創作。將材料以華麗扇形展現，賣相別緻，氣派非凡。

A traditional Peking dish which dates back to the Qing dynasty, this dish was first created for the Emperor's birthday during the Manchu Han Imperial Feast.





正宗富貴雞 (敬請預訂)

Beggar's chicken (order in advance)

擺脫傳統富貴雞的造型，外層雕琢成精巧雞型上桌，賣相極盡心思。內裡以荷葉包入矜貴食材。客人以金黃小槌撲開品嚐，玩味十足。

Peking Garden's version of the traditional Beggar's Chicken includes indulgent ingredients, all of which are baked inside our special fortune chicken which has to be broken with a golden hammer before it can be enjoyed.





糖醋桂花魚

Deep-fried mandarin fish in sweet and vinegar sauce



## 東坡肉

Braised pork belly



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北京宮爆大蝦球  
Deep-fried prawn in chilli sauce



蜜汁火腿  
Steamed ham in honey sauce







# 冷前菜

COLD DISH

## 宮廷四喜拼盤

Signature combination of Peking specialties

(sea blubber, smoked vegetable roll, drunken chicken, pork shank in jelly)

## 蔥油涼拌海蜇皮

Sea blubber in scallion oil

## 紹興酒糟醉雞

Drunken chicken



## 茉莉花茶煙素鵝

Smoked vegetable roll



## 宮廷四喜拼盤

Signature combination of Peking specialties

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 素菜 Vegetarian



# 冷前菜

COLD DISH

湖南蝴蝶魚

Crispy sliced fish in  
sweet & sour sauce

五香燻魚

Smoked fish

川揚怪味脆香牛肉

Crispy diced beef  
in chilli sauce

麻香醬滷牛脰

Soyed beef shin in  
sesame spicy sauce

鴨胸沙律菜

Duck breast salad



湖南蝴蝶魚

Crispy sliced fish in  
sweet & sour sauce



川揚怪味脆香牛肉

Crispy diced beef in chilli sauce



# 冷前菜

COLD DISH

陳年滷水鴨舌

Soyed duck tongue

鎮江糖醋小排骨

Spare ribs in sweet & vinegar sauce

北京醬蹄凍

Chilled pork knuckle served with  
spring onion & chilli sauce

螺絲小黃瓜

Cucumber in chilli & sesame sauce



鎮江糖醋小排骨

Spare ribs in sweet &  
vinegar sauce



北京醬蹄凍

Chilled pork knuckle served with  
spring onion & chilli sauce

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辛辣 Spicy

素菜 Vegetarian



麻醬雞絲撈起

Shredded chicken, cucumber,  
red cabbage and purple turnip  
in sesame sauce



河塘紫色苦白菜

Poached purple endive served with  
sesame & chilli sauce



四川砵砵雞

Sichuan chicken in chilli sauce





# 冷前菜

COLD DISH

## 四川砵砵雞

Sichuan chicken in chilli sauce

## 揚州龍青瓜

Cucumber in lime, pomelo & chilli sauce

## 麻醬雞絲撈起

Shredded chicken, cucumber, red cabbage and purple turnip in sesame sauce

## 河塘紫色苦白菜

Poached purple endive served with sesame & chilli sauce



揚州龍青瓜

Cucumber in lime, pomelo & chilli sauce

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辛辣 Spicy

素菜 Vegetarian



紅燒鮑魚麵筋

Braised abalone and gluten stuffed with mashed pork





# 鮑魚 · 海參

ABALONE · SEA CUCUMBER

## 紅燒蠔皇鮑魚

Braised abalone with vegetables

## 北京蔥燒海參

Braised sea cucumber with spring onion

## 翡翠蝦子蔥燒海參

Braised sea cucumber, vegetable & shrimp roe with spring onion

## 紅燒鮑魚麵筋

Braised abalone and gluten stuffed with mashed pork

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# 官燕

BIRD'S NEST

## 宮廷一品官燕

Braised supreme bird's nest

## 鮑汁紅燒官燕

Braised supreme bird's nest  
in abalone sauce

## 杏汁燉官燕

Double-boiled supreme bird's nest  
in almond juice

## 杏汁燉官燕

Double-boiled supreme bird's nest  
in almond juice



## 鮑汁紅燒官燕

Braised supreme bird's nest  
in abalone sauce

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# 湯 · 羹

SOUP

## 蟲草花鮑魚螺頭燉湯

Double-boiled abalone with sea whelk,  
conpoy & cordyceps flower

## 雞豆花

Mashed chicken with egg white,  
Chinese cabbage, ham & bamboo pith soup

## 堂弄鮮黃花魚羹

Minced yellow croaker &  
vegetable thick soup



## 雞豆花

Mashed chicken with egg white,  
Chinese cabbage, ham & bamboo pith soup

## 蟲草花鮑魚螺頭燉湯

Double-boiled abalone with sea whelk,  
conpoy & cordyceps flower





# 湯 · 羹

SOUP

## 砂鍋津白

Braised Chinese cabbage & pork  
with vermicelli in casserole



## 胡同酸辣湯

Hot & sour soup

## 砂鍋雲吞雞

Chicken & wonton  
with ham soup in casserole

## 杭州宋嫂魚羹

Minced fish & bamboo shoot thick soup

## 砂鍋粉皮大湯黃魚

Boiled yellow croaker soup  
with bean vermicelli in casserole

## 土雞湯粟米羹

Boiled chicken & sweet corn thick soup





花雕蛋白蝦球

Steamed prawn with egg white  
and Huo Diao wine





# 蝦

## PRAWN

### 北京宮爆大蝦球

Deep-fried prawn in chilli sauce

### 清炒水晶蝦仁

Sautéed shrimp

### 翡翠油爆蝦球

Sautéed prawn with vegetable

### 乾燒蝦球

Braised prawn with garlic & chilli sauce

### 乾燒大明蝦

Braised prawn in shell with garlic & chilli sauce

### 花雕蛋白蝦球

Steamed prawn with egg white and Huo Diao wine



北京宮爆大蝦球

Deep-fried prawn in chilli sauce



黃金大蝦球

Deep-fried prawn with salted egg yolk



鮮豆瓣蓉蝦球

Sautéed prawn in mashed peas





# 蝦

## PRAWN

### 黃金大蝦球

Deep-fried prawn with salted egg yolk

### 金蘭香芒蝦球

Sautéed prawn with vegetable in mango sauce

### 東海龍皇

Sautéed prawn with scallop & sea whelk in chilli sauce

### 鮮豆瓣蓉蝦球

Sautéed prawn in mashed peas

### 杏片芝麻蝦桃仁

Deep-fried mashed shrimp paste & sesame on toast served with walnut

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Deep-fried mashed shrimp paste & sesame on toast served with walnut



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辛辣 Spicy

蝦

PRAWN



# 河 鮮

FISH

## 糟蒸鱈魚

Steamed hilsa herring in rice wine sauce

## 松子黃花魚

Deep-fried yellow croaker with pine seed in sweet & sour sauce

## 蔥烤鱈魚

Grilled hilsa herring with spring onion

## 原條翡翠桂魚絲

Sautéed shredded mandarin fish with lettuce root & ham

## 淮揚紅燒桂花魚年糕

Braised mandarin fish with glutinous rice cake

## 糖醋桂花魚

Deep-fried mandarin fish in sweet and vinegar sauce

## 清炒鱧糊

Sautéed shredded eel

## 松子黃花魚

Deep-fried sliced yellow croaker with pine seed in sweet & sour sauce





# 河鮮

FISH

北京糟溜深海鱸魚

Braised perch in rice wine sauce

家常深海鱸魚

Steamed perch in soy sauce

川府水煮魚

Sichuan simmered sliced fish

乾炸小黃魚

Crispy yellow croaker



原條翡翠桂魚絲

Sautéed shredded mandarin fish  
with lettuce root & ham



川府水煮魚

Sichuan simmered sliced fish









# 海鮮

SEAFOOD

請選擇你喜愛的烹調方法

Choose your favorite cooking method

龍蝦

Lobster

星斑

Spotted garoupa

肉蟹

Mud crab



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# 帶子

SCALLOP

## 翡翠油爆帶子

Sautéed scallop with vegetable

## 雪花帶子桃仁

Deep-fried scallop with walnut

## 京城鍋錫玉帶

Sautéed scallop stuffed with  
mashed shrimp

## 芙蓉賽螃蟹

Scrambled egg white with  
minced fish & conpoy



京城鍋錫玉帶

Sautéed scallop stuffed with  
mashed shrimp



# 鍋巴

CRISPY RICE CRACKER

## 山珍鮮菌鍋巴

Braised mushroom with crispy rice cracker

## 鮮蝦蕃茄鍋巴

Braised shrimp in tomato sauce with crispy rice cracker



## 鮮蝦蕃茄鍋巴

Braised shrimp in tomato sauce with crispy rice cracker

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鴨  
DUCK



烤北京填鴨  
Barbecued Peking duck



鴨

DUCK

烤北京填鴨

Barbecued Peking duck

鴨架湯

Boiled duck bone soup  
with vegetable

炒鴨崧

Sautéed minced duck meat  
with sliced lettuce



炒鴨崧

Sautéed minced duck meat  
with sliced lettuce

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西檸雞

Deep-fried boneless chicken  
in lemon sauce



# 鷄

## CHICKEN



鷄  
CHICKEN

### 正宗富貴雞 (敬請預訂)

Beggar's chicken (order in advance)

### 醬爆核桃雞丁

Sautéed diced chicken & walnut  
in soy bean sauce

### 風沙吊燒雞

Deep-fried crispy chicken with garlic

### 川爆宮保雞丁

Sautéed diced chicken with peanut  
in chilli sauce

### 西檸雞

Deep-fried boneless chicken  
in lemon sauce

### 霸王辣子雞

Crispy chicken with  
hot chilli & peanut



### 霸王辣子雞

Crispy chicken with  
hot chilli & peanut



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辛辣 Spicy



牛·羊

BEEF  
MUTTON



炸烹牛肉絲

Deep-fried shredded beef with sweet wine & chilli



酸湯澳洲肥牛

Australian sliced beef with bean vermicelli  
in sour & chilli soup



醬炒牛仔骨

Sautéed beef short ribs in chilli sauce





# 牛 · 羊

BEEF · MUTTON

## 北京蔥爆牛肉

Sautéed sliced beef with spring onion

## 麻香牛肋骨

Sautéed beef ribs with hot chilli

## 水煮澳洲肥牛

Sichuan simmered Australian sliced beef

## 羊肉燉粉皮

Braised mutton with bean vermicelli

## 炸烹牛肉絲

Deep-fried shredded beef with sweet wine & chilli

## 酸湯澳洲肥牛

Australian sliced beef with bean vermicelli in sour & chilli soup

## 北京蔥爆羊肉

Sautéed sliced mutton with spring onion

## 手抓孜然小羊腿

Deep-fried lamb leg with cumin

## 醬炒牛仔骨

Sautéed beef short ribs in chilli sauce

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辛辣 Spicy

牛 · 羊

BEEF · MUTTON





豬

PORK



榨菜肉末 (配叉子燒餅2隻)

Sautéed minced pork with pickled vegetable  
(served with 2 pcs sesame pastry)



蜜汁火腿

Steamed ham in honey sauce



山東九轉大腸

Braised pork intestine

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辛辣 Spicy



# 豬

PORK



## 蜜汁火腿

Steamed ham in honey sauce

## 東坡肉

Braised pork belly

## 菠蘿咕嚕肉

Deep-fried pork & pineapple  
in sweet & sour pork

## 回鍋肉

Sautéed sliced pork with  
red & green pepper

## 和菜戴帽 (配單餅6張)

Sautéed shredded pork with  
assorted vegetable, vermicelli & egg  
(served with 6 pcs pancakes)

## 和菜戴帽 (配單餅6張)

Sautéed shredded pork with assorted vegetable,  
vermicelli & egg (served with 6 pcs pancakes)

## 醬爆里脊絲

Braised shredded pork  
in soy bean sauce

## 榨菜肉末 (配叉子燒餅2隻)

Sautéed minced pork with pickled vegetable  
(served with 2 pcs sesame pastry)

## 山東九轉大腸

Braised pork intestine



豬

PORK





老京二鬆筍桃仁

Deep-fried crispy shredded conpoy  
with walnut, deep-fried bamboo shoot  
& preserved vegetable

宮廷四合蔬

Steamed assorted vegetable





# 蔬 菜

VEGETABLE

## 乾煸四季豆

Stir-fried string bean with minced pork

## 老京二鬆筍桃仁

Deep-fried crispy shredded conpoy with walnut, deep-fried bamboo shoot & preserved vegetable

## 清炒萵苣筍

Sautéed shredded lettuce root

## 茶樹菇上湯小豆苗

Poached greenhouse bean sprout with tea tree mushroom

## 豌豆扒三色菜花

Braised assorted vegetable with pea paste

## 蟲草花炒小豆苗

Sautéed greenhouse bean sprout with cordyceps flower

## 宮廷四合蔬

Steamed assorted vegetable

### 豌豆扒三色菜花

Braised assorted vegetable with pea paste



### 蟲草花炒小豆苗

Sautéed greenhouse bean sprout with cordyceps flower



### 清炒萵苣筍

Sautéed shredded lettuce root







雞汁燴筍絲

Braised shredded bamboo shoot  
in chicken broth



炒田園菜

Sautéed lettuce root with  
red cabbage, lotus root & carrot



金腿扒津白

Braised cabbage with Jinhua ham



# 蔬 菜

VEGETABLE

## 扇影金蔬

Braised vegetable with ham,  
carrot & mushroom

## 金腿扒津白

Braised cabbage with Jinhua ham

## 雞汁燴筍絲

Braised shredded bamboo shoot  
in chicken broth

## 炒田園菜

Sautéed lettuce root with  
red cabbage, lotus root & carrot

## 鮮腐竹雞毛菜

Poached vegetable with bean curd sheet

# 豆 腐

BEAN CURD

## 蝦子鍋錫豆腐

Pan-fried bean curd with shrimp roe

## 家常豆腐

Braised bean curd with sliced pork,  
red & green peppers

## 麻婆豆腐

Braised diced bean curd  
with minced beef in pungent sauce

## 金沙三鮮燴豆腐

Braised bean curd  
with assorted seafood

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辛辣 Spicy

素菜 Vegetarian

豆  
腐

BEAN  
CURD

豆  
腐

豆  
腐

豆  
腐







# 飯 · 麵

RICE · NOODLE



## 健康紅米炒飯

Fried brown rice with walnut, vegetable, sweet corn & mushroom

## 雜錦炒飯

Fried rice with assorted meat

## 醬肉炒飯

Fried rice with diced pork

## 桂魚粒炒飯

Fried rice with diced mandarin fish & kale

## 三鮮炒年糕

Fried glutinous rice cake with seafood & chicken

## 豉椒牛柳絲炒拉麵

Fried noodles with shredded beef, pepper & black bean

## 海鮮疙瘩湯

Boiled soup with assorted seafood

## 北京炒拉麵

Peking fried noodles with shredded pork

## 北京炸醬麵

Peking minced pork noodles

## 嫩雞煨麵

Noodles with diced chicken in soup



## 擔擔麵

Tan Tan noodles

## 羊肉搶湯麵

Noodles with sliced mutton in soup

## 蔥油拌麵

Noodles with scallion

- 另加茶位費、前菜費及加一服務費
- Plus tea charge, pre-meal snacks charge & 10% service charge



辛辣 Spicy



素菜 Vegetarian











# 北京淮揚點心

DUMPLINGS . PASTRIES

菜肉水餃

Boiled pork & vegetables dumpling

三娘春卷

Deep-fried spring roll

御膳蔥油餅

Deep-fried onion pastry

三鮮蒸餃子

Steamed pork, sea cucumber  
& shrimp dumpling

鮮肉鍋貼

Pan-fried pot sticker







### 灌湯小籠包

Steamed dumpling stuffed with  
pork & supreme soup



### 銀絲卷 (蒸/炸)

Roll (Steamed/ Deep-fried)



### 上官花素餃

Steamed vegetable dumpling

### 生煎包

Pan-fried minced pork bun





# 甜品

DESSERT

香格里拉西米布丁

Baked sago pudding



核桃椰棗糕

Dried date palm

拔絲蘋果/香蕉

Caramelized apple/ banana fritter

高力蛋白豆沙香蕉

Soufflé ball with red bean paste  
& banana

荸薺餅

Deep-fried glutinous puff  
with water chestnut

楊枝甘露雪糕

Chilled sago cream with  
mango purée, pomelo & ice-cream



核桃椰棗糕

Dried date palm



楊枝甘露雪糕

Chilled sago cream with  
mango purée, pomelo & ice-cream



荸薺餅

Deep-fried glutinous puff  
with water chestnut





# 甜品

DESSERT

## 雨花湯丸

Sesame glutinous rice balls

## 青蘋果酥

Baked mashed apple pastry

## 清宮豌豆黃

Yellow pea custard

## 南瓜餅

Pumpkin purée cake

## 南瓜八寶飯

Steamed eight precious rice pudding stuffed in pumpkin

## 豆沙鍋餅

Mashed red bean pancake



雨花湯丸

Sesame glutinous rice balls



青蘋果酥

Baked mashed apple pastry



清宮豌豆黃

Yellow pea custard

• 另加茶位費、前菜費及加一服務費 • 相片只供參考  
• Plus tea charge, pre-meal snacks charge and 10% service charge • photo for reference only