

**「2015 美食之最大賞」得獎名單**  
**2015 Best of the Best Culinary Awards — List of Award Winners**

「點心－潮州粉果」組別

“Dim Sum (Chiu-chow Style Dumplings)” Category

獎項 Award	食肆名稱 Name of Restaurant	得獎菜式 Award Dish
至高榮譽金獎 Gold with Distinction Award	彩福皇宴 (佐敦店) Choi Fook Royal Banquet (Jordan Branch)	潮州真功夫粉果 Chef's Special Chiu Chow Dumplings 
	港島海逸君綽酒店 —— 君綽軒 Kwan Cheuk Heen, Harbour Grand Hong Kong	潮州粉果石榴球 Steamed Dumplings in Chiu Chow Style 
金獎 Gold Award	點一龍 Dim Sum Bar	潮州粉果 Steamed Dumplings in Chiu Chow Style
	龍皇酒家 (譽港灣店) Dragon King Restaurant (Mikiki Branch)	櫻花蝦粉果 Steamed Shrimp and Vegetable Dumplings
	怡東酒店 —— 怡東軒 Yee Tung Heen, The Excelsior Hong Kong	潮果三弄 Chiu Chow Style Dumplings in 3 Styles
銀獎 Silver Award	彩福皇宴 (紅磡店) Choi Fook Royal Banquet (Hung Hom Branch)	翡翠潮州粉果 Crystal Steamed Chiu Chow Dumplings
	會所 1 號 (九龍東店) ClubONE (Kowloon East Branch)	白松露茸什菌粉果 Steamed Truffle and Mix Mushroom Dumplings
	龍悅 Dragon Delight	潮州粉果 Chiu Chow Style Dumplings
	南丫天虹海鮮酒家 Lamma Rainbow Seafood Restaurant	南丫粉果 Steamed Dumplings Lamma Style
	新星海鮮酒家 (銅鑼灣店) New Star Seafood Restaurant (Causeway Bay Branch)	鴛鴦炸粉果 Yuanyang Fried Dumplings

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「肉餅」組別  
 “Minced Meat Dishes” Category



獎項 Award	食肆名稱 Name of Restaurant	得獎菜式 Award Dish
至高榮譽金獎 Gold with Distinction Award	會所 1 號 (萬濤店) ClubONE (River View Branch)	紅米肉餅伴紫薯 Steamed Meat Pie with Sweet Potato 
	國金軒 (尖沙咀店) Cuisine Cuisine (Tsim Sha Tsui Branch)	金勾梅菜蒸肉餅 Dried Shrimp Steamed with Minced Pork 
	城市花園酒店 —— 粵 Yue, City Garden Hotel	白翠紅玉藏珍地 Steamed Minced Pork with Foie Gras and Scallops 
金獎 Gold Award	海景嘉福酒店 —— 海景軒 Hoi King Heen, InterContinental Grand Stanford Hong Kong	金鑲玉葉 Steamed Minced Pork with Wild Vegetables, Sweet Potato and Salty Egg Yolk
銀獎 Silver Award	煮打菜打冷小菜館 Chef Recommendation Restaurant	銀魚爆牙肉餅 Steamed Crispy Minced Pork with Silver Fish
	御苑 China Hall	「柑」錢肉餅 Minced Pork Patty with Sliced Beef Tendon and Salted Duck Egg
	彩福皇宴 (銅鑼灣店) Choi Fook Royal Banquet (Causeway Bay Branch)	古法牛肉蓮藕爽 Traditional-style Steamed Minced Beef with Orange Peel
	海洋公園 —— 海龍王餐廳 Neptune's Restaurant, Ocean Park	竹林熊貓 Deep-fried Pork Croquette with Crispy Rice and Seaweed
	富豪香港酒店 —— 富豪金殿 Regal Palace, Regal Hong Kong Hotel	香煎櫻花蝦極黑豚肉餅 Pan-fried Kurobuta Pork Cake with Sakura Shrimp
	翠亨村 (中環店) Tsui Hang Village (Central Branch)	養生川貝燕麥蒸肉餅 Steamed Minced Pork Mixed with Chuanbei and Oats

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「蔬菜 and 菇菌」組別

“Mushroom and Vegetables Dishes” Category

獎項 Award	食肆名稱 Name of Restaurant	得獎菜式 Award Dish
至高榮譽金獎 Gold with Distinction Award	香港旺角朗豪酒店 —— 明閣 Ming Court, Langham Place, Mongkok, Hong Kong	綠野鮮蹤 Stir-fried Wild and Marinated Mushrooms, Butternut Squash and Bell Peppers with Basil, Pine Nuts and Grapefruit Peel 
	怡東酒店 —— 怡東軒 Yee Tung Heen, The Excelsior Hong Kong	綠萼紅梅鴛鴦菌 Twin Mushrooms with Pistachios and Caterpillar Fungus 
金獎 Gold Award	彩福皇宴 (佐敦店) Choi Fook Royal Banquet (Jordan Branch)	菌皇三重奏 (舞茸豆腐、丹松卷、菌皇流心球) Assorted Mushrooms in Three Styles
	國金軒 (尖沙咀店) Cuisine Cuisine (Tsim Sha Tsui Branch)	艷羨 1/ Deep-fried Mashed Taros and Mushroom Balls Served with Asparagus 2/ Lettuce Topped with Mushroom, Black Truffle and Minced Pork 3/ Sautéed Assorted Mushrooms Topped with Radish and Ham
	龍皇酒家 (黃埔店) Dragon King Restaurant (Whampoa Branch)	金盞菌皇 Baked Mixed Mushrooms with Scallops and Glutinous Rice
	囍宴廚·藝 Xi Yan Hong Kong	囍粵山莊 Stuffed Winter Melon with Assorted Mushrooms in Pea Sauce
銀獎 Silver Award	經典廚房 (屯門店) Classic Show Room (Tuen Mun Branch)	田園翠玉山珍 Stuffed Assorted Mushrooms with Vegetables and Beef in Corn Sauce
	會所1號 (九龍東店) ClubONE (Kowloon East Branch)	綠野鮮「盅」 Deep-fried Chestnuts Puree and Melon with Asparagus Mousse
	龍皇酒家 (譽港灣店) Dragon King Restaurant (Mikiki Branch)	小吳哥 Steamed White Gourd with Mixed Mushrooms and Vegetables
	海景嘉福酒店 —— 海景軒 Hoi King Heen, InterContinental Grand Stanford Hong Kong	菌香翠竹蔬 Braised Turnip Rolls with Assorted Mushrooms

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「雞煲」組別  
 “Chicken Pot” Category

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至高榮譽金獎 Gold with Distinction Award	太興 (淘大店) Tai Hing (Amoy Plaza Branch)	鮮淮山鱔肚馬來胡椒雞煲 Chinese Yam, Fried Fish Maw, Chicken and Pepper in Hot Pot 
	香港黃金海岸酒店 —— 粵 Yue, Hong Kong Gold Coast Hotel	乾坤無花果鹹檸雞煲 Stewed Chicken with Preserved Lemon and Figs in Hot Pot 
金獎 Gold Award	東來順 (銅鑼灣店) Dong Lai Shun (Causeway Bay Branch)	鳳騰 Stewed Chicken Balls with Supreme Sauce
	香港旺角朗豪酒店 —— 明閣 Ming Court, Langham Place, Mongkok, Hong Kong	鳳舞香羅 Braised Chicken, Wild and Marinated Mushrooms and Foie Gras with Basil in Clay Pot
	名門饌客 (元朗店) Wealth Banquet (Yuen Long Branch)	秘製麻辣蟹雞煲 Crab and Chicken Pot with Secret Mala Sauce
銀獎 Silver Award	8度海逸酒店 —— 8度餐廳 Café 8 Degrees, Harbour Plaza 8 Degrees	鮮鮑魚麻辣雞煲 Abalone and Chicken Pot with Special Spicy Sauce
	帝苑酒店 —— 東來順 Dong Lai Shun, Royal Garden Hotel	頂上鳳凰 Sautéed Chicken with Matsutake and Minced Chicken Dumplings
	海景嘉福酒店 - 海景軒 Hoi King Heen, InterContinental Grand Stanford Hong Kong	布衣醬雞煲 Braised Chicken with Dried Winter Melon, Lotus Seeds and Black Fungus in Casserole
	港島海逸君綽酒店 —— 君綽軒 Kwan Cheuk Heen, Harbour Grand Hong Kong	三杯酒香鳳朝王 (薑酒肉蟹雞煲) Fried Chicken and Crab with Ginger Sauce in Clay Pot
	翠亨村 (中環店) Tsui Hang Village (Central Branch)	何家公雞 Deep-fried Boneless Chicken with Basil and Ginger in Chili Pepper Oil