



初春美饌 *Seasonal Delicacies*

養生小米燴刺參 Braised Sea Cucumber with Golden Millets	每位 Per person
燕窩海鮮石榴球 Braised Egg White Seafood Dumpling and Topped with Bird's Nest	每位 Per person
黃金湯浸鮮玉帶 Pan-fried Scallop with Pumpkin Soup	每位 Per person
合桃花果豬脰湯 Double-boiled Pig Shank Soup with Walnut and Fig	每位 Per person
川貝陳皮燉鷓鴣 Double-boiled Partridge Soup with Chuan Bei and Aged Tangerine Peel	四位用 For 4 persons
錦上添花懷紮蹄 Preserved Trotter with Soya Sauce	
鹵汁鮮鵝腸腎片 Marinated Goose's Intestine and Kidney	
粵式鹵汁鵝掌翼 Marinated Goose's Wing and Web	
澳龍炒球酥頭爪 Sautéed Australian Lobster with Deep-fried Head and Claw	
茶香煙燻乳鴿皇 Smoked Pigeon with Tea Leave	

燒味 Barbecued Specialities

正宗炭燒黑鬃鵝
Signature Charcoal Roasted Goose

例牌
Regular
鵝牌 Leg
半隻 Half

燒味雙拼
(叉燒、豉油雞、切雞)
雞牌另加HK\$50

Choice of any 2 Roasted Meats
(Barbecued Pork, Soy Marinated Chicken, Steamed Chicken)
Extra HK\$50 for chicken leg

白切龍崗雞 / 桶子豉油雞
Steamed Chicken / Marinated Chicken in Supreme
Soy Sauce

例牌
Regular
雞牌 Leg
半隻 Half

炭燒蜜汁叉燒
Barbecued Pork

至尊炭燒肥煨叉
Premium Barbecued Pork Belly

特薦前菜 Appetizer

松花皮蛋配酸薑
Preserved Egg and Pickled Ginger

每位
Per person

吟釀酒南非鮑魚 (二兩起)
Chilled Sliced South African Abalone with Sake
(Minimum 2 persons)

每兩
Per tael

古早味蝦籽紫蹄
Steamed Bean Curd Sheet with Shrimp Roe

白灼薑蔥豬心蒂
Poached Pig's Aorta

香麻伴爽脆海蜇
Shredded Jellyfish

白灼懷舊三星匯
(鮮製肉丸, 爽厚豬肚, 手剝鮫魚球)
Poached Meat Ball, Pig's Stomach and Dace Fish Ball

自家製鴛鴦臘腸
Steamed Cured Goose Liver Sausage
and Cured Pork Sausage

巧手本地豬腰腩
Poached Pig's Kidney and Liver

金豐南安臘味蓋
Yung Kee Signature Cured Meat Platter

極品清湯牛爽腩
Beef Brisket in Soup

禮雲子 Mini Crab Roe

禮雲琵琶蝦
Deep-fried Prawn with Mini Crab Roe

禮雲子蛋清
Steamed Egg White with Mini Crab Roe

禮雲子伊麵
Braised E-Fu Noodle with Mini Crab Roe

禮雲子炒飯
Fried Rice with Mini Crab Roe

湯羹 Soup

金華腿汁大排翅
Braised Premium Grade Shark's Fin with
Jinhua Ham Sauce 每位
Per person

鮮蟹肉紅燴生翅
Braised Shark's Fin with Crab Meat 每位
Per person

竹筴北菇花膠湯
Fish Maw Soup with Bamboo Fungus and Mushroom 每位
Per person

清水松茸燉非鮑
Double-boiled one Whole South African Abalone Soup
with Matsutake Mushroom 每位
Per person

生磨杏汁白肺湯
Double-boiled Pig Lung Soup with Almond Sauce 每位
Per person

另加一服務費

Plus 10% Service Charge

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山珍海錯

Treasure From The Sea

蠔皇紅燴厚花膠
Braised Fish Maw with Oyster Sauce in Casserole

每位
Per person

紅燒花膠南非鮑
Braised Whole Abalone and Fish Maw in Brown Sauce

每位
Per person

濃汁天白菇刺參
Braised Sea Cucumber and Mushroom in Oyster Sauce

每位
Per person

南非鮑角扣鵝掌
Braised South African Abalone Wedge and Goose Web

每位
Per person

巧手竹筴釀官燕
Braised Superior Bird's Nest with Bamboo Fungus

每位
Per person

魚湯櫻花蝦柱甫
Poached Conpoy with Turnip and Sakura Shrimp in Fish Broth

每位
Per person

海鮮美饌

Seafood Specialties

古法紅炆鮮斑尾
Braised Garoupa's Tail in Authentic Style

頭抽皇蒸海上鮮 (12-20兩)
Steamed Garoupa with Soy Sauce (12 - 20 taels)

碧綠生炒滑斑球
Sauteed Garoupa Fillet with Vegetable

古法枝竹炆斑腩
Braised Garoupa's Belly with Bean Curd Sheet

桂花蟹肉炒津絲
Stir-fried Scrambled Egg with Crab Meat & Rice Vermicelli

XO醬通菜炒吊片
Stir-fried Sliced Squid and Water Spinach with XO Sauce

巧手生煎大蝦皇 (兩隻起)
(茄汁 / 椒鹽 / 生抽皇)
Pan-fried Prawn (Minimum 2 pieces)
(Tomato Sauce / Spicy Salt / Soy Sauce)

每隻
Per piece

黃金百花炸蝦丸
Deep-fried Shrimp Ball

椒鹽香酥海參扣
Deep-fried Sea Cucumber Meat with Spicy Salt

如意百合炒蝦球
Sauteed Prawn with Lily Bulb and Fungus

腿茸西施炒玉帶
Stir-fried Scallop with Fresh Milk and Topped with Diced Jinhua Ham

魚露津絲蝦皇煲 (兩隻起)
Braised Prawn and Rice Vermicelli in Casserole
(Minimum 2 pieces)

每隻
Per piece

豬牛類 Pork and Beef

家禽類 Poultry

松露野菌炒豬柳
Stir-fried Pork Tenderloin with Black Truffle Pate and Mushroom

南乳香酥小排骨
Crispy Spare Rib with Preserved Bean Paste

鮮摘鳳梨咕嚕肉
Sweet and Sour Pork Fillet with Fresh Pineapple

陳皮剝蒸牛肉餅
Steamed Beef Cake with Aged Tangerine Peel

懷舊中式煎牛柳
Pan-fried Beef Fillet in Chinese Style

沙爹牛肉粉絲煲
Braised Sliced Beef and Rice Vermicelli with Satay Sauce in Casserole

紫蘇豆芽銀鵝松
Fried Minced Goose Meat and Bean Sprouts Served with Perilla Leaf

豆豉紅蔥爆雞煲
Stir-fried Chicken with Black Bean Sauce in Casserole

咕嚕鮮鳳梨雞球
Sweet and Sour Chicken Fillet with Fresh Pineapple

XO醬腰果炒雞丁
Stir-fried Diced Chicken with Cashew in XO Sauce

當紅脆皮炸子雞 (半隻)
Crispy Chicken (Half)

西檸香煎龍崗雞 (半隻)
Pan-fried Chicken in Lemon Sauce (Half)

另加一服務費

Plus 10% Service Charge

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時蔬、豆腐

Seasonal Vegetables and Bean Curd

魚湯竹筴浸時蔬

Poached Seasonal Vegetables with Bamboo Fungus in Fish Broth

瑤柱水雲西蘭花

Braised Broccoli with Black Seaweed and Conpoy

鼎湖竹筴扒上素

Sauteed Bamboo Fungus and Vegetables

上湯金銀蛋時蔬

Poached Seasonal Vegetables with Preserved and Salted Egg in Broth

如意金耳扒豆腐

Braised Bean Curd with Assorted Fungus

金華麒麟滑豆腐

Steamed Bean Curd with Jinhua Ham and Black Mushroom in Oyster Sauce

椒油麻婆辣豆腐

Braised Spicy Bean Curd with Minced Beef in Sichuan Style

清炒時蔬

Stir-fried Seasonal Vegetables

特色飯麵

Rice and Noodle

生炒臘味糯米飯

Fried Sticky Rice with Cured Meat

金瑤柱蛋白炒飯

Fried Rice with Conpoy and Egg White

秘製咖哩牛崧飯 (炒飯底)

Fried Rice Topped with Minced Beef in Special Curry Sauce

豉油王生炒牛河

Fried Flat Rice Noodle with Sliced Beef in Soy Sauce

蟹肉乾燒伊府麵

Braised E-fu Noodle with Crab Meat

香辣星洲炒米粉

Fried Vermicelli in Singapore Style

雪菜火鵝絲炆米

Braised Vermicelli with Shredded Goose and Pickled Cabbage

絲苗白飯

Steamed Rice

甜品 Dessert

遠年陳皮紅豆沙*

Red Bean Sweet Soup with Aged Tangerine Peel*

椰汁香芋西米露

Coconut Milk with Taro and Sago

芝麻煎堆仔

Deep-fried Sesame Balls filled with Sesame Paste

黃金馬拉盞

Steamed Sponge Cake

精美甜糕點

Pudding of the Day

*可另加芝麻湯圓, HK\$6 (兩粒)

*Extra HK\$6 for two sesame glutinous dumplings

其他 Other

鏞記XO醬

Yung Kee Supreme XO Sauce

指天椒絲

Shredded Bird Eye Hot Chili

各式茗茶/開水

Chinese Tea / Hot Water

切餅費

Cakeage

開瓶費

Corkage

每位
Per person

每個
Per cake

每瓶
Per bottle

另加一服務費

Plus 10% Service Charge

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