



燒味 Barbecued Specialities

正宗炭燒黑鬃鵝
Signature Charcoal Roasted Goose

例牌
Regular
鵝腩 Leg
半隻 Half

燒味雙拼
(叉燒、豉油雞、切雞)
雞腩另加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 / Soy Marinated Chicken

例牌
Regular
雞腩 Leg
半隻 Half

炭燒蜜汁叉燒
Barbecued Pork

至尊炭燒肥孷叉
Premium Barbecued Pork Belly

芝麻化皮脆乳豬
Roasted Suckling Pig

初夏美饌 Seasonal Delicacies

巧手水晶鵝肝凍 (四件起)
Chilled Jelly Cube with Foie Gras
(Minimum 4 pieces)

每件
Per piece

珍珠笋鬚豬腱湯
Double-boiled Pig Shank Soup with Baby Corn

每位
Per person

錦上添花懷紮蹄
Preserved Trotter with Soya Sauce

川貝陳皮燉鷓鴣
Double-boiled Partridge Soup with Chuan Bei and
Aged Tangerine Peel

四位用
For 4 persons

鹵汁本灣墨魚片
Marinated Sliced Fresh Cuttlefish in Soy Sauce

合桃夜香蘭蝦仁
Stir-fried Prawns with Night Fragrant Flower and
Honey-Glazed Walnut

蝦濃湯白玉帶子
Pan-fried Scallop with Bean Curd in Prawn Soup

每位
Per person

原隻非鮑扒婆參 (一件)
Braised Whole South African Abalone with
Sea Cucumber (1 piece)

燕窩海鮮石榴球
Braised Egg White Seafood Dumpling and Topped
with Bird's Nest

每位
Per person

上湯澳龍酥頭爪
Sautéed Australian Lobster with Deep-fried Head and Claw

另加一服務費

Plus 10% Service Charge

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特薦前菜 Appetizer

松花皮蛋配酸薑
Preserved Egg and Pickled Ginger

每位
Per person

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

香麻伴爽脆海蜇
Shredded Jellyfish

滷汁鮮鵝腸腎片
Marinated Goose's Intestine and Kidney

粵式滷汁鵝掌翼
Marinated Goose's Wing and Web

佛山汾酒滷燻蹄
Preserved Pig's Knuckle

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

每兩
Per tael

白灼薑蔥豬心蒂
Poached Pig's Aorta

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

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

極品清湯牛爽腩
Beef Brisket in Soup

椒鹽腰果脆吊片
Crispy Squid and Cashew with Spicy Salt

點心 Dim Sum

巧手經典灌湯餃
Supreme Soup Pork Dumpling

每件
Per piece

晶瑩筍尖鮮蝦餃 (兩件起)
Steamed Shrimp & Bamboo Shoot Dumpling
(Minimum 2 pieces)

每件
Per piece

鮮滑帶子鳳眼餃 (兩件起)
Steamed Shrimp and Scallop Dumpling
(Minimum 2 pieces)

每件
Per piece

脆炸燒鵝絲春卷 (兩件起)
Deep-fried Spring Roll with Shredded Goose Filling
(Minimum 2 pieces)

每件
Per piece

北菇揀手棉花雞
Steamed Chicken Fillet with Fish Maw and Mushroom

點心供應時間: 星期一至五下午五時前 (公眾假期除外)
Dim Sum available before 5:00pm from Monday to Friday (Except Public Holiday)

湯羹 Soup

高湯蟹肉官燕羹
Bird's Nest Soup with Crab Meat

每位
Per person

錦繡酸辣海皇羹
Thick Soup with Hot & Sour Assorted Seafood

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

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

每位
Per person

生磨杏仁白肺湯
Double-boiled Pig Lung Soup with Almond Sauce

每位
Per person

粵式風味 Specialites

順德大良炒鮮奶
Stir-fried Fresh Milk and Egg White in Shunde Style

懷舊江南百花卷
Deep-fried Roll Stuffed with Shrimp Paste and Jinhua Ham

桂花蟹肉炒津絲
Scrambled Egg with Crab Meat and Vermicelli

香煎鹹魚茸肉餅
Pan-fried Pork Cake with Salted Fish Paste

花菇扣蠔豉雞煲
Braised Chicken with Dried Oyster and Mushroom in Casserole

蝦醬通菜炒吊片
Stir-fried Sliced Squid and Water Spinach in Shrimp Paste

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 South African Abalone and Fish Maw in Brown Sauce

每位
Per person

天白菇日本遼參

Braised Sea Cucumber with 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

蝦籽茭白炒花膠

Sauteed Fish Maw with Water Bamboo and Shrimp Roe

海鮮美饌 Seafood Specialties

古法紅炆鮮斑尾

Braised Garoupa's Tail in Authentic Style

時價
Market Price

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

豉油皇蒸海上鮮 (12-20兩)

Steamed Garoupa with Soy Sauce (12 - 20 taels)

頭抽乾焗斑球煲

Braised Garoupa Fillet with Soy Sauce in Casserole

古法枝竹炆斑腩

Braised Garoupa's Belly with Bean Curd Sheet

XO醬炒南澳帶子

Stir-fried Scallop with XO Sauce

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

魚露津絲蝦皇煲 (兩隻起)

Braised Prawn and Vermicelli with Fish Sauce in Casserole (Minimum 2 pieces)

每隻
Per piece

豬牛類 Pork and Beef

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

懷舊中式煎牛柳

Pan-fried Beef Fillet in Chinese Style

沙嗲牛肉粉絲煲

Braised Sliced Beef and Vermicelli with Satay Sauce in Casserole

家禽類 Poultry

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

飲和食德厚福雞 (半隻)

Crispy Chicken in Soy 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

翡翠涼瓜炒蟹肉

Sauteed Crab Leg Meat with Bitter Gourd

蒜子蝦乾浸時蔬

Poached Seasonal Vegetables with Dried Shrimp and Garlic

瑤柱水雲西蘭花

Sauteed Broccoli and Topped with Black Seaweed and Conpoy

鼎湖竹笙扒上素

Sauteed Bamboo Fungus and Vegetables

上湯金銀蛋莧菜

Poached Chinese Spinach 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

魚湯燒釀豆腐煲

Bean Curd Stuffed with Minced Shrimp with Fish Broth in Casserole

清炒時蔬

Stir-fried Seasonal Vegetables

特色飯麵

Rice and Noodle

飄香鮮蝦荷葉飯

Fried Rice with Shrimp Wrapped in Lotus Leaf

金瑤柱蛋白炒飯

Fried Rice with Conpoy and Egg White

秘製咖喱牛菘飯 (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

蔥油海參撈粗麵

Braised Noodle with Sea Cucumber and Green Onion

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

生磨香滑芝麻露*

Black Sesame Sweet Soup

椰汁香芋西米露

Coconut Milk with Taro and Sago

蔗糖椰香煎堆仔

Sesame Balls filled with Chinese Coconut Pudding

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 / 紅椒絲

Shredded Bird Eye Hot Chili / Shredded Red 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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