



燒味 Barbecued Specialities

正宗炭燒黑鬃鵝
Signature Charcoal Roasted Goose

例牌
Regular
鵝牌
Leg
半隻
Half

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

例牌
Regular
雞牌
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

炭燒蜜汁叉燒
Barbecued Pork

至尊炭燒肥爌叉
Premium Barbecued Pork Belly

芝麻化皮脆乳豬 (限量供應)
Roasted Suckling Pig (Limited supply)

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

錦上添花懷紮蹄
Preserved Trotter with Soya Sauce

特級蝦籽扒柚皮
Braised Pomelo Peel with Shrimp Roe

每件
Per piece

金鑲脆皮嫩豆腐
Deep-fried Bean Curd with Special Sauce

原隻非鮑鵝掌皇
Braised Whole South African Abalone and
Goose Web

每位
Per person

鮮蓮上料冬瓜盅
Double-boiled Whole Winter Melon Soup with
Assorted Meats, Seafood and Lotus Seed

錦繡八寶瓜粒湯
Diced Winter Melon Soup with Assorted Meats
and Seafood

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

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

欖菜肉鬆涼瓜粒
Sauteed Minced Pork and Diced Bitter Melon
with Preserved Cabbage and Olive

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

古早味蝦籽紮蹄
Steamed Bean Curd Sheet with Shrimp Roe

香麻伴爽脆海蜆
Shredded Jellyfish

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

佛山汾酒鹵燻蹄
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, 手剝鯪魚球)
Poached Meat Ball, Pig's Stomach and Dace Fish Ball

巧手本地豬腰膶
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*

上湯黃金煎粉果
Pan-fried Dumpling in Soup

每位
Per person

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

每件
Per piece

生曬瑤柱乾蒸賣(兩件起)
Steamed Pork Dumpling Topped with Conpoy
(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

四寶淮山鮮雞紮(兩件)
Steamed Chicken Fillet with Fish Maw, Taro and Mushroom
(2 pieces)

點心供應時間: 星期一至五下午二時前(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 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

百合蛋片青瓜苗
Sauteed Fresh Lily Bulb and Egg with Baby Cucumber

紅扒柚皮鵝掌皇
Braised Goose Web with Pomelo Peel

甫魚百花釀豆扣
Green String Bean Stuffed with Mashed Shrimp

蜜餞子薑鮮滑雞
Braised Chicken with Pickled Ginger

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

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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

天白菇日本遼參

Braised Sea Cucumber with Mushroom in Oyster Sauce

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

蝦籽鮮露笋花膠

Sauteed Fish Maw and Asparagus with Shrimp Roe

海鮮美饌 Seafood Specialties

古法紅炆鮮斑尾

Braised Garoupa's Tail in Authentic Style

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)

黃金百花炸蝦丸

Deep-fried Shrimp Ball

頭抽乾焗斑球煲

Braised Garoupa Fillet with Soy Sauce in Casserole

鹽香南澳鮮玉帶

Deep-fried Scallop with Salt

黃金豆醬斑腩煲

Braised Garoupa's Belly with Yellow Bean Sauce in Casserole

秘製柚子明蝦球

Sauteed Prawn with Pomelo Sauce

XO醬野菌炒帶子

Stir-fried Scallop and Mushroom with XO Sauce

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

家禽類 Poultry

惹味香酥陳醋骨

Baked Spare Ribs with Black Vinegar

紫蘇豆芽銀鵝松

Fried Minced Goose Meat and Bean Sprouts Served with Perilla Leaf

鮮摘鳳梨咕嚕肉

Sweet and Sour Pork Fillet with Fresh Pineapple

豆豉紅蔥爆雞煲

Stir-fried Chicken and Red Onion with Black Bean Sauce in Casserole

懷舊中式煎牛柳

Pan-fried Beef Fillet in Chinese Style

咕嚕鮮鳳梨雞球

Sweet and Sour Chicken Fillet with Fresh Pineapple

黑椒美果牛柳粒

Sauteed Diced Beef with Cashew and Black Pepper

XO醬腰果炒雞丁

Stir-fried Diced Chicken with Cashew in XO Sauce

沙嗲牛肉粉絲煲

Braised Sliced Beef and Vermicelli with Satay Sauce in Casserole

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

銀絲萬縷映荷塘

Braised Shredded Winter Melon with Crab Meat

魚湯蝦乾浸勝瓜

Poached Angled Loofah with Dried Shrimp in Fish Broth

瑤柱水雲西蘭花

Sauteed Broccoli and Topped with Black Seaweed and Conpoy

鼎湖竹筴扒上素

Sauteed Bamboo Fungus and Vegetables

上湯竹筴浸時蔬

Poached Bamboo Fungus with Seasonal Vegetables in Broth

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

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

蔥油海參撈粗麵

Braised Thick Egg 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

草莓荔枝西米露(凍)

Chilled Sweet Soup with Sago, Strawberry and Lychee

黃金芝麻煎堆仔(3粒)

Deep-fried Sesame Balls

精美甜糕點

Pudding of the Day

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

*可另加芝麻湯圓, HK\$6 (兩粒)

*Extra HK\$6 for two sesame glutinous dumplings

另加一服務費

Plus 10% Service Charge

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