



燒味 Barbecued Specialities

正宗炭燒黑鬃鵝
(例牌 / 鵝脾 / 半隻)
Signature Charcoal Roasted Goose
(Regular / Leg / Half)

白切龍崗雞 / 桶子豉油雞
(例牌 / 雞脾 / 半隻)
Steamed Chicken / Soy Marinated Chicken
(Regular / Leg / Half)

燒味雙拼
(叉燒、豉油雞、切雞)
雞脾另加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

至尊炭燒肥釐叉
Premium Barbecued Pork Belly

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

仲夏美饌 Seasonal Delicacies

悄悄耳語千層峰
Soy Marinated Pig's Ear

錦上添花懷紮蹄
Preserved Trotter with Soya Sauce

迷你白玉素菩提
Steamed Winter Melon with Seasonal Vegetable

蝦籽海參伴柚皮
Braised Sea Cucumber and Pomelo Peel
with Shrimp Roe

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

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

竹籠銀檢蒸龍蝦
Steamed Lobster with Yanmin Sauce

銀檢醬炆斑腩煲
Braised Garoupa's Belly with Yanmin Sauce
in Casserole

銀檢醬豬柳炒河
Fried Flat Rice Noodle with Sliced Pork Tenderloin
in Yanmin Sauce

特薦前菜 Appetizer

松花皮蛋配酸薑

Preserved Egg and Pickled Ginger

古早味蝦籽紫蹄

Steamed Bean Curd Sheet with Shrimp Roe

香麻伴爽脆海蜇

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)

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, 手剝鮫魚球)
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*

上湯黃金煎粉果 (兩件)

Pan-fried Dumpling in Soup (2 pieces)

晶瑩筍尖鮮蝦餃 (兩件起)

Steamed Shrimp & Bamboo Shoot Dumpling
(Minimum 2 pieces)

生曬瑤柱乾蒸賣 (兩件起)

Steamed Pork Dumpling Topped with Conpoy
(Minimum 2 pieces)

脆炸燒鵝絲春卷 (兩件起)

Deep-fried Spring Roll with Shredded Goose
Filling (Minimum 2 pieces)

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

錦繡酸辣海皇羹

Thick Soup with Hot & Sour Assorted Seafood

清水松茸燉非鮑

Double-boiled Whole South African Abalone Soup
with Matsutake Mushroom

竹筴北菇花膠湯

Fish Maw Soup with Bamboo Fungus and
Mushroom

生磨杏汁白肺湯

Double-boiled Pig Lung Soup with Almond Sauce

川貝陳皮燉鷓鴣

Double-boiled Partridge Soup with Chuan Bei
and Aged Tangerine Peel

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

蝦醬通菜炒吊片

Stir-fried Sliced Squid and Water Spinach
in Shrimp Paste

粵式田雞二食

(攪角/金不換背腩煲及鹽燒腿)

Frog Served in Two Ways

(Braised Frog with Preserved Olive Sauce or
Thai Basil in Casserole & Deep-fried Frog Leg with Salt)

仲夏薑芽炒牛肉

Sauteed Sliced Beef with Pickled Ginger

金不換腰肝雞煲

Braised Chicken's Kidney and Liver with Thai Basil
in Casserole

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

蠔皇南非鮑鵝掌

(鵝掌轉花膠另加HK\$60)

Braised Whole South African Abalone and Goose Web in Oyster Sauce

(Extra HK\$60 for change of goose web to fish maw)

天白菇日本遼參

Braised Sea Cucumber with Mushroom in Oyster Sauce

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

豉油皇蒸海上鮮 (12-20兩)

Steamed Garoupa with Soy Sauce (12 - 20 taels)

鮮蟲草花炒斑球

Sauteed Garoupa Fillet with Cordyceps Flower

XO醬野菌炒帶子

Stir-fried Scallop and Mushroom with XO Sauce

黃金百花炸蝦丸

Deep-fried Shrimp Ball

鹽香南澳鮮玉帶

Deep-fried Scallop with Salt

秘製柚子明蝦球

Sauteed Prawn with Pomelo Sauce

雙蔥野菌炒鮑片 (兩隻起)

Stir-fried Sliced Abalone and Mushroom with Spring Onion (Minimum 2 pieces)

豬牛類 Pork and Beef

惹味香酥陳醋骨

Baked Spare Ribs with Black Vinegar

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

黑椒美果牛柳粒

Sauteed Diced Beef with Cashew and Black Pepper

沙嗲牛肉粉絲煲

Braised Sliced Beef and Vermicelli with Satay Sauce in Casserole

家禽類 Poultry

紫蘇豆芽銀鵝崧

Fried Minced Goose Meat and Bean Sprouts Served with Perilla Leaf

豆豉紅蔥爆雞煲

Stir-fried Chicken and Red Onion 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

養生五秀上素炒

Sauteed Assorted Vegetables

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

草莓龍眼西米露(凍)

Chilled Sweet Soup with Sago, Strawberry and Longan

黃金芝麻煎堆仔(3粒)

Deep-fried Sesame Balls (3 pieces)

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

*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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