



YUNG KEE RESTAURANT

燒味 Barbecued Specialities

正宗炭燒黑鬃鵝

(例牌 / 鵝脾 / 半隻)

Signature Charcoal Roasted Goose
(Regular / Leg / Half)

白切平原雞* / 桶子豉油雞*

(例牌 / 雞脾 / 半隻)

Steamed Chicken* /
Soy Marinated Chicken*

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

至尊炭燒肥孷叉

Premium Barbecued Pork Belly

*採用本地農場鮮雞

*Picks the best live chickens from local farms in Hong Kong

巧手經典 Timeless Classic

蜜汁吊燒鵝掌紮 (兩天前預訂)

Charcoal Roasted Goose Webs Stuffed with Barbecued
Pork, Goose Liver Sausage
(Order 2 days in advance)

松子雲霧燻香肉 (兩天前預訂)

Smoked Premium Pork Belly with Pine Nuts
(Order 2 days in advance)

南粵炭燒琵琶鵝 (兩天前預訂)

Charcoal Roasted Goose in "Pipa Style"
(Order 2 days in advance)

禮雲子蒸蛋清

Steamed Egg White with Mini Crab Roe

金黃鍋貼龍蝦尾 (製作需20分鐘)

Crispy Toast with Mixed Shrimps and
Lobster Tail (Requires 20 minutes preparation)

乾坤肉鬆釀刺參

Sea Cucumber Stuffed with Diced Garoupa, Salted
Fish and Minced Pork

紅燒鴿腿併鴿甫

Roasted Pigeon Legs and Stir-fried Pigeon Fillet

古法紅炆石斑翅

Braised Garoupa's Tail in Authentic Style

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

古早味蝦籽紮蹄

Steamed Bean Curd Sheet with Shrimp Roe

香麻伴爽脆海蜇 / 佛山汾酒鹵燻蹄

Shredded Jellyfish / Preserved Pig's Knuckle

粵式鹵汁鵝掌翼

Marinated Goose's Wing and Web

蜜味串燒金錢雞 (兩件起)

Roasted Chicken Liver Medallion

(Minimum 2 pieces)

自家製鴛鴦臘腸

Steamed Cured Goose Liver Sausage and

Cured Pork Sausage

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

金豐南安臘味蓋

Yung Kee Signature Cured Meat Platter

點心 Dim Sum*

巧手經典灌湯餃

Supreme Soup Pork Dumpling

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)

水雲蟲草花鮮竹卷 (兩件)

Steamed Bean Curd Sheet Rolls with Black

Seaweed and Cordyceps Flower

(2 pieces)

北菇揀手棉花雞

Steamed Chicken Fillet with Fish Maw and Mushroom

點心供應時間: 星期一至五下午二時前 (公眾假期除外)

Dim Sum available before 2:00pm from Monday to Friday (Except Public Holiday)

湯羹 Soup

正宗太史五蛇羹

Shredded Snake Thick Soup

高湯蟹肉官燕羹

Bird's Nest Soup with Crab Meat

清水松茸燉非鮑

Double-boiled One Whole South African Abalone

Soup with Matsutake Mushroom

金花瑤柱螺頭湯

Double-boiled Sea Conch with Conpoy and

Dendrobe

生磨杏汁白肺湯

Double-boiled Pig Lung Soup with Almond Sauce

精選是日燉湯

Double-boiled Soup of the Day

粵式風味 Specialites

順德大良炒鮮奶

Stir-fried Fresh Milk and Egg White in Shunde Style

炸荔茸香酥素盒

Deep-fried Taro Cake with Assorted Vegetables

桂花蟹肉炒津絲

Scrambled Egg with Crab Meat and Vermicelli

醒胃味菜炒鮮魷

Stir-fried Sliced Squid with Preserved Vegetable

即宰田雞二食

(涼瓜/金不換背腩煲及鹽燒腿)

Frog Served in Two Ways

(Braised Frog with Bitter Melon or

Thai Basil in Casserole & Deep-fried Frog Leg with Salt)

古法鮮黑草羊腩煲

Braised Mutton in Casserole with Traditional Recipe

良鄉栗子炆雞煲

Braised Chicken with Chesnut in Casserole

另加一服務費

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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

銀槍醬炆斑腩煲

Braised Garoupa's Belly with Yanmin Sauce in Casserole

豉油皇蒸海上鮮 (12-20兩)

Steamed Garoupa with Soy Sauce (12 - 20 taels)

欖角炒鮮滑斑球

Sauteed Garoupa Fillet with Black Bean
and Preserved Olive Sauce

XO醬野菌炒帶子

Stir-fried Scallop and Mushroom with XO Sauce

巧手玉龍披金紗 (兩隻起)

Deep-fried Shrimp with Bean Curd Sheet
(Minimum 2 pieces)

香酥西澳鮮玉帶 (配甜酸汁)

Crispy Scallop (Served with Sweet and Sour Sauce)

秘製柚子明蝦球

Sauteed Prawn with Pomelo Sauce

小甜椒炒鮮鮑片 (兩隻起)

Stir-fried Sliced Abalone with Mixed Sweet
Pepper (Minimum 2 pieces)

豬牛類 Pork and Beef

醒胃洛神山楂骨

Sauteed Spare Ribs with Special Hawthorn
and Roselle Sauce

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

鵝肝腸豆仁炒鵝菘

Stir-fried Cured Goose Liver Sausage with
Minced Goose Meat and Peas

豆豉紅蔥爆雞煲

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

香心菜焗鹽香雞* (半隻)

Baked Chicken with Salt and Preserved Cabbage* (Half)

XO醬腰果炒雞丁

Sauteed Diced Chicken with Cashew in XO Sauce

當紅脆皮炸子雞* (半隻)

Crispy Chicken* (Half)

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時蔬、豆腐

Seasonal Vegetables and Bean Curd

養生五秀上素炒

Sauteed Assorted Vegetables

蟹肉扒乾燒茄子

Sauteed Eggplant and Topped with Crab Meat

魚湯銀環瑤柱甫

Poached Conpoy with Turnip in Fish Broth

鼎湖竹筴扒上素

Sauteed Bamboo Fungus and Vegetables

銀檢醬蒸滑豆腐

Steamed Bean Curd with Yanmin Sauce

蒜片鵝脂炒豆苗

Stir-fried Pea Sprout with Goose Oil and Garlic

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

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

銀檢醬豬柳炒河

Fried Flat Rice Noodle with Sliced Pork Tenderloin in Yanmin 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*

生磨香滑芝麻露*

Black Sesame Sweet Soup*

紅棗木瓜燉雪耳

Double-boiled Sweet Soup with Papaya, White Fungus and Red Date

黃金芝麻煎堆仔(3粒)

Deep-fried Sesame Balls (3 pieces)

古方秘製龜苓膏(凍)

Chilled Chinese Herbal Jelly

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

鑪記XO醬

Yung Kee Supreme XO Sauce

指天椒絲

Shredded Bird Eye Hot Chili

紅椒絲

Shredded Red Chili

各式茗茶 / 開水

Chinese Tea / Hot Water

切餅費

Cakeage

開瓶費

Corkage

另加一服務費

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