



燒味 Barbecued Specialities

正宗炭燒黑鬃鵝

Signature Charcoal Roasted Goose

白切平原雞* / 桶子豉油雞*

Steamed Chicken* /
Soy Marinated Chicken*

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

炭燒蜜汁叉燒

Barbecued Pork

至尊炭燒肥煨叉

Premium Barbecued Pork Belly

*採用本地飼養優質新鮮平原雞

*Made with premium breed local raised Ping Yuen chicken

巧手經典 Timeless Classic

蜜汁吊燒鵝掌紮 (一天前預訂)

Charcoal Roasted Goose Webs Stuffed with Barbecued
Pork, Goose Liver Sausage
(Order 1 day in advance)

松子雲霧燻香肉 (一天前預訂)

Smoked Premium Pork Belly with Pine Nuts
(Order 1 day 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)

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)

禮雲子蒸嫩蛋清

Steamed Egg White with Mini Crab Roe

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

芝麻伴爽脆海蜇 / 佛山汾酒鹵燻蹄

Shredded Jellyfish / Preserved Pig's Knuckle

吟釀酒南非鮑魚 (二兩起)

Chilled Sliced South African Abalone with Sake
(Minimum 2 taels)

粵式滷汁鵝掌翼

Marinated Goose's Wing and Web

悄悄耳語千層峰

Soy Marinated Pig's Ear

點心 Dim Sum*

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)

羅漢野菌上素餃 (兩件起)

Steamed Dumpling with Assorted Vegetables and
Mushroom (Minimum 2 pieces)

陳皮山竹牛肉球 (三件)

Steamed Minced Beef Ball (3 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

高湯蟹肉官燕羹

Bird's Nest Soup with Crab Meat

蛋花粟米魚肚羹

Thick Soup with Fish Maw and Sweet Corn

清水松茸燉非鮑

Double-boiled One Whole South African Abalone
Soup with Matsutake Mushroom

沙參玉竹響螺湯

Double-boiled Sea Conch Soup with Natural
Glehniaes and Solomon's Seals

生磨杏汁白肺湯

Double-boiled Pig Lung Soup with Almond Sauce

鮮人參燉雪鳳凰

Double-boiled Silky Chicken with Ginseng in Soup

粵式風味 Specialites

順德大良炒鮮奶

Stir-fried Fresh Milk and Egg White in Shunde Style

桂花蟹肉炒津絲

Scrambled Egg with Crab Meat and Vermicelli

香酥椒鹽脆吊片

Deep-fried Squid with Spicy Salt

炭火茶香煙燻鴿

Smoked Pigeon with Tea Leave

鮮紫蘿炒滑雞球

Sauteed Chicken Fillet with Fresh Pineapple and
Pickled Ginger

惹味金沙涼瓜條

Deep-fried Bitter Gourd with Salty Egg Yolk

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)

蝦籽鮮露笋花膠

Sauteed Fish Maw and Asparagus with Shrimp Roe

御寶海珍一品煲

Assorted Dried Seafood Platter

海鮮美饌 Seafood Specialties

黃金豆醬斑腩煲

Braised Garoupa's Belly with Yellow Bean Sauce in Casserole

荷葉雲腿蒸斑球

Steamed Garoupa Fillet with Ham and Lotus Leaf

鮮百合鼠耳炒帶子

Stir-fried Scallop with Fresh Lily Bulb and Black Fungus

山渣汁脆鮮蝦球

Sauteed Prawn with Hawthorn Sauce

豉油皇蒸海上鮮 (12-20兩)

Steamed Garoupa with Soy Sauce (12 - 20 taels)

生抽王煎大蝦皇 (兩隻起)

(另可選茄汁/椒鹽)

Pan-fried Prawn with Soy Sauce (Minimum 2 pieces)

(change to Tomato Sauce / Spicy Salt)

百花釀原隻蟹钳 (兩位起)

Deep-fried Crab Claw Coated with Mashed Shrimp

(Minimum 2 persons)

鮮露笋炒鮮鮑片 (兩隻起)

Stir-fried Sliced Abalone with Asparagus

(Minimum 2 pieces)

肉類 Meat

正宗美味京都骨

Baked Spare Rib in Special Sauce

鮮摘鳳梨咕嚕肉

Sweet and Sour Pork Fillet with Fresh Pineapple

大澳銀蝦醬香骨

Deep-fried Spare Rib with Shrimp Paste

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

薑蔥爆鮮牛肉煲

Braised Sliced Beef with Spring Onion & Ginger in Casserole

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)

*採用本地飼養優質新鮮平原雞

*Made with premium breed local raised Ping Yuen chicken

養生素食 Vegan Dish

養生五秀上素炒

Sauteed Assorted Vegetables

鼎湖竹筍扒上素

Sauteed Bamboo Fungus and Vegetables

如意金耳扒豆腐

Braised Bean Curd with Assorted Fungus

鮮菇紅燒鮮豆腐

Braised Bean Curd with Mushroom

原盅燉厚花菇湯

Double-boiled Black Mushroom Soup

咖喱農場蛋炒飯

Fried Rice with Egg in Curry Sauce

碎金玉露

Fried Rice with Diced Nuts

另加一服務費 Plus 10% Service Charge

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時蔬、豆腐

Seasonal Vegetables and Bean Curd

蟹肉扒乾燒茄子

Sauteed Eggplant and Topped with Crab Meat

椒油麻婆辣豆腐

Braised Spicy Bean Curd with Minced Beef in Sichuan Style

銀檢醬蒸滑豆腐

Steamed Bean Curd with Yanmin Sauce

金華麒麟滑豆腐

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

上湯金銀蛋莧菜

Poached Chinese Spinach with Preserved and Salted Egg in Broth

椒絲腐乳炒通菜

Stir-fried Water Spinach with Fermented Bean Curd and Chili

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

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

豉油王三絲炒瀨

Fried Thick Vermicelli with Shredded Barbecued Pork, Pork and Mushroom

蟹肉乾燒伊府麵

Braised E-fu Noodle with Crab Meat

星洲鮮蝦炒米粉

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*

生磨香滑芝麻糊*

Black Sesame Sweet Soup*

黃金芝麻煎堆仔(三件)

Deep-fried Sesame Balls (3 pieces)

清熱解毒龜苓膏(凍)

Chilled Chinese Herbal Jelly

自家精美甜糕點

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

另加一服務費

Plus 10% Service Charge

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