

# 外賣餐牌

## Takeway Menu

### 燒味飯 Rice with Roasted & Marinated Food

	HK\$
正宗炭燒燒鵝飯 Rice with Signature Charcoal Roasted Goose	80
正宗炭燒鵝腩飯 Rice with Signature Charcoal Roasted Goose Leg	220
炭燒蜜汁叉燒飯 Rice with Barbecued Pork	75
白切平原雞飯 / 桶子豉油雞飯 Rice with Steamed / Soy Marinated Chicken	75
白切平原雞腩飯 / 桶子豉油雞腩飯 Rice with Steamed / Soy Marinated Chicken Leg	170
燒味雙拼飯 (炭燒燒鵝、叉燒、切雞、豉油雞) Rice with 2 Choices of Roasted Meat (Signature Charcoal Roasted Goose, Barbecued Pork, Steamed Chicken, Soy Marinated Chicken)	90
鵝腩雙拼飯 (叉燒、切雞、豉油雞) Rice with Signature Charcoal Roasted Goose Leg and a Choice of any Roasted Meat (Barbecued Pork, Steamed Chicken, Soy Marinated Chicken)	230
雞腩雙拼飯 (炭燒燒鵝、叉燒、切雞、豉油雞) Rice with Chicken Leg and a Choice of any Roasted Meat (Signature Charcoal Roasted Goose, Barbecued Pork, Steamed Chicken, Soy Marinated Chicken)	180

改配湯麵 / 湯米粉 另加HK\$5

改配湯伊麵 / 撈麵 / 撈米粉 另加HK\$10

改配撈伊麵 另加HK\$15

Extra HK\$5 for change to Noodle / Vermicelli in Soup

Extra HK\$10 for change to E-fu Noodle in Soup / Braised Style (Noodle / Vermicelli)

Extra HK\$15 for change to Braised E-fu Noodle

### 特色小食 Specialties

	每位 Per Person
松花皮蛋配酸薑 Preserved Egg and Pickled Ginger	20
古早味蝦籽紮蹄 Steamed Bean Curd Sheet with Shrimp Roe	130
香麻拌爽脆海蜆 Shredded Jellyfish	110
粵式鹵汁鵝掌翼 Marinated Goose's Wing and Web	180
鹹蛋 Salted Egg	每隻 Per Piece 15

### 粥類 Congee

正宗炭燒燒鵝粥 Congee with Signature Charcoal Roasted Goose	80
皮蛋鹹肉粥 Congee with Salted Pork and Preserved Egg	70
鹹香瘦肉粥 Congee with Salted Pork	70
鮮滑牛肉粥 Congee with Sliced Beef	75
鮮碎牛粥 Congee with Minced Beef	75
蠔豉皮蛋肉碎粥 Congee with Dried Oyster, Minced Pork and Preserved Egg	90
綿滑明火粥 Plain Congee	30

### 點心 Dim Sum

	HK\$
晶瑩筍尖鮮蝦餃 (兩件起) Steamed Shrimp & Bamboo Shoot Dumpling (Minimum 2 pieces)	每件 Per Piece 20
生曬瑤柱乾蒸賣 (兩件起) Steamed Pork Dumpling Topped with Conpoy (Minimum 2 pieces)	每件 Per Piece 20
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 18
北菇揀手棉花雞 Steamed Chicken Fillet with Fish Maw and Mushroom	60
陳皮山竹牛肉球 (三件) Steamed Minced Beef Ball (3 pieces)	50
羅定豉汁蒸鳳爪 Steamed Chicken Feet with Black Bean Sauce	50
咖喱荔芋金錢肚 Steamed Ox Tripe with Curry Sauce	55
炭燒蜜汁叉燒包 (兩件) Steamed Barbecued Pork Bun (2 pieces)	38
XO醬臘味蘿蔔糕 Pan-Fried Turnip Cake with XO Sauce	75
黃金芝麻煎堆仔 (兩件) Deep-fried Sesame Balls (2 pieces)	33

### 湯麵 Noodle in Soup

蝦球湯麵 Noodle with Prawn in Soup	140
蟹肉湯伊麵 E-fu Noodle with Crab Meat in Soup	160
上湯魚尾雲吞 / 馳名魚尾雲吞麵*	68
上湯鮮蝦水餃 / 鮮蝦水餃湯麵*	68
雲吞水餃鴛鴦配 / 魚尾雲吞水餃湯麵*	88
五香牛腩湯麵*	78
上湯銀絲幼麵 Noodle in Soup	42
滑肉片湯麵 (牛肉 / 豬肉) Noodle with Sliced Meat in Soup (Sliced Beef or Pork)	120
雪菜鵝絲湯米 Vermicelli with Shredded Goose and Pickled Cabbage in Soup	120
炸菜肉絲湯米 Vermicelli with Shredded Pork and Pickled Mustard Tuber in Soup	120
*另加HK\$15 轉湯伊麵 / 撈麵, HK\$20 轉撈伊麵 Extra HK\$15 change to E-fu Noodle in Soup / Braised Noodle Extra HK\$20 change to Braised E-fu Noodle	

雲吞含蝦及豬肉 Wonton is served with Shrimp and Pork  
水餃含蝦、豬肉及筍尖 Dumpling is served with Shrimp, Pork and Bamboo Shoot

### 撈麵 Braised Noodle

巧手太子撈幼麵 / 斗門靚蝦子撈麵 Braised Noodle with Goose Oil / Braised Noodle with Shrimp Roe	62
薑蔥撈銀絲幼麵 Braised Noodle with Ginger and Spring Onions	62
郊外油菜 Poached Vegetable	90

# 鏞記精選 (外賣)

*Yung Kee Delicacies (Takeaway)*

## 燒味 *Barbecued Specialities*

		HK\$
正宗炭燒黑鬃鵝 Signature Charcoal Roasted Goose	全隻 Whole	800
	半隻 Half	430
	鵝髀 Leg	320
	例牌 Regular	320
	下庄 Lower Quarter	350
白切平原雞* / 桶子豉油雞* Steamed Chicken* / Soy Marinated Chicken*	全隻 Whole	600
	半隻 Half	300
	雞髀 Leg	225
	上庄 Upper Quarter	245
	下庄 Lower Quarter	265

\* 採用本地飼養優質新鮮平原雞  
\* Made with Premium breed local raised Ping Yuen chicken

炭燒蜜汁叉燒 Barbecued Pork	160
至尊炭燒肥孷叉 Premium Barbecued Pork Belly	240

## 特薦前菜 *Appetizer*

吟釀酒南非鮑魚 (二兩起) Chilled Sliced South African Abalone with Sake (Minimum 2 taels)	每兩 Per tael	340
佛山汾酒鹵燻蹄 Preserved Pig's Knuckle		110

## 湯羹 *Soup*

金華腿汁大排翅 Braised Premium Grade Shark's Fin with Jinhua Ham Sauce	每位 Per person	750
鮮蟹肉紅燴生翅 Braised Shark's Fin with Crab Meat	每位 Per person	430
沙參玉竹響螺湯 Double-boiled Sea Conch Soup with Natural Glehniaes and Solomon's Seals	每位 Per person	240
清水松茸燉非鮑 Double-boiled one Whole South African Abalone Soup with Matsutake Mushroom	每位 Per person	220
生磨杏汁白肺湯 Double-boiled Pig Lung Soup with Almond Sauce	每位 Per person	160
青紅蘿蔔牛腩湯 Beef Brisket Soup with Green Radish and Carrots	每位 Per person	130
健脾潤肺清補涼 Double-boiled Pig Shank Soup with Chinese Herbs	每位 Per person	130
五指毛桃豬腩湯 Double-boiled Pig Shank Soup with Chinese Hairy Fig	每位 Per person	130
蛋花粟米魚肚羹 Thick Soup with Sweet Corns and Fish Maw	每位 Per person	130

## 海鮮美饌 *Seafood Specialities*

XO醬爆炒明蝦球 Sauteed Prawn with XO Sauce	370
酥炸南澳鮮玉帶 (配甜酸汁) Crispy Scallop (Served with Sweet and Sour Sauce)	380
油鹽水浸海上鮮 (12 - 20兩) Poached Garoupa with Soup ( 12 -20 taels)	700 - 1200
黃金豆醬斑腩煲 Braised Garoupa's Belly with Yellow Bean Sauce in Casserole	360
頭抽乾煏斑球煲 Braised Garoupa Fillet with Soy Sauce in Casserole	380
山渣汁脆鮮蝦球 Sauteed Prawn with Hawthorn Sauce	330
鮮百合鼠耳炒帶子 Stir-fried Scallop with Fresh Lily Bulb and Black Fungus	420

# 鏞記精選 (外賣)

*Yung Kee Delicacies (Takeaway)*

## 粵式風味 *Canton Flavor*

HK\$

### 蝦籽鮮露笋花膠

Sauteed Fish Maw and Asparagus with Shrimp Roe

380

### 蠔皇紅燴厚花膠

Braised Fish Maw with Oyster Sauce in Casserole

每位 720  
Per person

### 紅燒花膠南非鮑

Braised Whole South African Abalone and Fish Maw in Brown Sauce

每位 320  
Per person

### 蠔皇南非鮑鵝掌

Braised Whole South African Abalone and Goose Web in Oyster Sauce

每位 260  
Per person

### 桂花蟹肉炒津絲

Scrambled Egg with Crab Meat and Vermicelli

280

### 家鄉醬油肘子煲

Braised Pork Knuckle with Home-made Sauce

328

### 鮮摘鳳梨咕嚕肉

Sweet and Sour Pork with Fresh Pineapple

240

### 正宗美味京都骨

Baked Spare Rib in Special Sauce

220

### 大澳銀蝦醬香骨

Deep-fried Spare Rib with Shrimp Paste

220

### 懷舊中式煎牛柳

Pan-fried Beef Fillet in Chinese Style

280

### 黑椒美果牛柳粒

Sauteed Diced Beef with Cashew and Black Pepper

280

### XO醬腰果炒雞丁

Sauteed Diced Chicken with Cashew in XO Sauce

320

### 銀棧醬爆鮮雞煲

Braised Chicken with Yanmin Sauce in Casserole

320

### 香酥椒鹽脆吊片

Deep-fried Squid with Spicy Salt

240

### 銀棧醬蒸滑豆腐

Steamed Bean Curd with Yanmin Sauce

180

### 金華麒麟滑豆腐

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

220

### 上湯金銀蛋莧菜

Poached Chinese Spinach with Preserved and Salted Egg

210

### 椒絲腐乳炒通菜

Stir-fried Water Spinach with Fermented Bean Curd and Chili

130

### 清炒時蔬

Stir-fried Seasonal Vegetables

130

## 甜品 *Dessert*

### 遠年陳皮紅豆沙\*

Red Bean Sweet Soup with Aged Tangerine Peel\*

48

### 生磨香滑芝麻糊\*

Black Sesame Sweet Soup\*

45

### 清熱解毒龜苓膏 (凍)

Chilled Chinese Herbal Jelly

65

### 自家精美甜糕點

Pudding of the Day

50

\*可另加芝麻湯圓, HK\$6(兩粒)

\* Extra HK\$6 for two sesame glutinous dumplings