

# 外賣餐牌

## Takeway Menu

### 燒味飯 Rice with Roasted & Marinated Food

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	
<b>特色小食 Specialties</b>	
松花皮蛋配酸薑 Preserved Egg and Pickled Ginger	每位 Per Person 20
古早味蝦籽紮蹄 Steamed Bean Curd Sheet with Shrimp Roe	130
粵式鹵汁鵝掌翼 Marinated Goose's Wing and Web	180
鹹蛋 Salted Egg	每隻 Per Piece 15
<b>粥類 Congee</b>	
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
蠔鼓皮蛋肉碎粥 Congee with Dried Oyster, Minced Pork and Preserved Egg	90
綿滑明火粥 Plain Congee	30

### 點心 Dim Sum

巧手海鮮灌湯餃 Supreme Soup Seafood and Pork Dumpling	每件 Per Piece 78
晶瑩筍尖鮮蝦餃 (兩件起) Steamed Shrimp & Bamboo Shoot Dumpling (Minimum 2 pcs)	每件 Per Piece 20
生曬瑤柱乾蒸賣 (兩件起) Steamed Pork Dumpling Topped with Conpoy (Minimum 2 pcs)	每件 Per Piece 20
銀絲雙蝦脆春卷 (兩件起) Deep-fried Spring Roll with Diced Shrimp, Dried Shrimp and Rice Vermicelli (Minimum 2 pcs)	每件 Per Piece 18
乾蒸陳皮牛肉賣 (三件) Steamed Minced Beef Dumpling with Aged Tangerine Peel (3 pcs)	55
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
炭燒蔥油叉燒包 (兩件) Steamed Barbecued Pork Bun (2 pcs)	38
松茸燒鵝絲酥卷 (兩件) Baked Shredded Goose Filling Pie with Matsutake Mushroom (2 pcs)	52
黃金芝麻煎堆仔 (兩件) Deep-fried Sesame Balls (2 pcs)	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
Wonton in Soup / Noodle with Wonton in Soup*	
上湯鮮蝦水餃 / 鮮蝦水餃湯麵*	68
Dumpling in Soup / Noodle with Dumpling in Soup*	
雲吞水餃鴛鴦配 / 魚尾雲吞水餃湯麵*	
Wonton and Dumpling in Soup / Noodle with Wonton and Dumpling in Soup*	88
五香牛腩湯麵*	78
Noodle with Braised Beef Brisket in Soup*	
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*

		HKS
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
炭燒蜜汁叉燒 Barbecued Pork		160
至尊炭燒肥爌叉 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
悄悄耳語千層峰 Soy Marinated Pig's Ear		130

### 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*

秘製柚子明蝦球 Sauteed Prawn with Pomelo Sauce		380
XO醬鬼馬炒帶子 Stir-fried Scallop and Chinese Dough Fritters in XO Sauce		420
油鹽水浸海上鮮 (12 - 20兩) Poached Garoupa with Soup ( 12 -20 taels)		700 - 1200
銀檢醬紅炆斑腩 Braised Garoupa's Belly with Yanmin Sauce		360
鮮蟲草花炒斑球 Sauteed Garoupa Fillet with Cordyceps Flower		380

# 鏞記精選 (外賣)

Yung Kee Delicacies (Takeaway)

## 粵式風味 *Canton Flavor*

HK\$

蝦籽花膠扒柚皮 Braised Pomelo Peel with Fish Maw and Shrimp Roe	420
蠔皇紅燴厚花膠 Braised Fish Maw with Oyster Sauce in Casserole	每位 Per person 720
紅燒花膠南非鮑 Braised Whole South African Abalone and Fish Maw in Brown Sauce	每位 Per person 320
蠔皇南非鮑鵝掌 Braised Whole South African Abalone and Goose Web in Oyster Sauce	每位 Per person 260
桂花蟹肉炒津絲 Scrambled Egg with Crab Meat and Vermicelli	280
鮮摘鳳梨咕嚕肉 Sweet and Sour Pork with Fresh Pineapple	240
攪角醬爆一字排 Sauteed Spare Rib with Preserved Olive 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
黑椒蒜片牛柳粒 Sauteed Diced Beef with Garlic and Black Pepper	220
XO醬腰果炒雞丁 Sauteed Diced Chicken with Cashew in XO Sauce	320
豆豉紅蔥爆雞煲 Braised Chicken and Red Onion with Black Bean Sauce in Casserole	250
避風塘爆脆吊片 Deep-fried Squid with Garlic and Chilli	240
銀檢醬蒸滑豆腐 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
蝦籽高湯灼通菜 Poached Water Spinach in Shrimp Roe Soup	130
清炒時蔬 Stir-fried Seasonal Vegetables	130

## 甜品 *Dessert*

遠年陳皮紅豆沙*	48
Red Bean Sweet Soup with Aged Tangerine Peel*	
生磨香滑芝麻糊*	45
Black Sesame Sweet Soup*	
清熱解毒龜苓膏(凍)	65
Chilled Chinese Herbal Jelly	
自家精美甜糕點	50
Pudding of the Day	

\*可另加芝麻湯圓, HK\$6(兩粒)

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