



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*

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

至尊炭燒肥孷叉
Premium Barbecued Pork Belly

芝麻化皮脆乳豬**
Roasted Suckling Pig**

**供應時間：星期三至五(公眾假期除外)
**Available from Wednesday to Friday (Except Public Holiday)

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

粵式滷汁鵝掌翼
Marinated Goose's Wing and Web

芝麻伴爽脆海蜆
Shredded Jellyfish

佛山汾酒滷燻蹄
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 with Shredded Ginger & Spring Onion

錦上添花懷紮蹄
Preserved Trotter with Soya Sauce

悄悄耳語千層峰
Soy Marinated Pig's Ear

極品清湯牛爽腩
Beef Brisket in Soup

點心 Dim Sum*

巧手海鮮灌湯餃

Supreme Soup Seafood and 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)

銀絲雙蝦脆春卷 (兩件起)

Deep-fried Spring Roll with Diced Shrimp, Dried
Shrimp and Rice Vermicelli (Minimum 2 pieces)

松茸燒鵝絲酥卷 (兩件起)

Baked Shredded Goose Filling Pie with Matsutake
Mushroom (Minimum 2 pieces)

乾蒸陳皮牛肉賣 (三件)

Steamed Minced Beef Dumpling with
Aged Tangerine Peel (3 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 2:00pm from Monday to Friday (Except Public Holiday)

湯羹 Soup

鮮蓮上料冬瓜盅

Double-boiled Whole Winter Melon Soup with Assorted Meats,
Seafood and Lotus Seed

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

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

錦繡八寶瓜粒湯

Diced Winter Melon Soup with Assorted Meats
and Seafood

西藏黃金菇養生湯 (製作需30分鐘)

Double-boiled Golden Oyster Mushroom Soup with
Chinese Yam (Requires 30 minutes preparation)

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)

極尚鮮料冬瓜盅 (兩天前預訂)

Double-boiled Whole Winter Melon Soup with Assorted Meats,
Seafood, Frog and Lotus Seed (Order 2 days in advance)

至尊壹品離鵝煲 (一天前預訂)

Stewed Goose in Casserole
(Order 1 day in advance)

粵式風味 Specialites

順德大良炒鮮奶

Stir-fried Fresh Milk and Egg White in Shunde Style

特級蝦籽扒柚皮

Braised Pomelo Peel with Shrimp Roe

桂花蟹肉炒津絲

Scrambled Egg with Crab Meat and Vermicelli

避風塘爆脆吊片

Deep-fried Squid with Garlic and Chilli

禮雲子蒸嫩蛋清

Steamed Egg White with Mini Crab Roe

攪菜肉鬆涼瓜粒

Sauteed Minced Pork and Diced Bitter Melon with Preserved
Cabbage and Olive

惹味金沙涼瓜條

Deep-fried Bitter Gourd with Salty Egg Yolk

銀湖翠岸千萬縷

Braised Shredded Winter Melon with Crab Meat

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)

蝦籽花膠扒柚皮

Braised Pomelo Peel with Fish Maw and Shrimp Roe

御寶海珍一品煲

Assorted Dried Seafood Platter

海鮮美饌 Seafood Specialties

古法紅炆石斑翅

Braised Garoupa's Tail in Authentic Style

銀槍醬炆斑腩煲

Braised Garoupa's Belly with Yanmin Sauce in Casserole

鮮蟲草花炒斑球

Sauteed Garoupa Fillet with Cordyceps Flower

XO醬鬼馬炒帶子

Stir-fried Scallop and Chinese Dough Fritters in XO Sauce

秘製柚子明蝦球

Sauteed Prawn with Pomelo 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)

百花釀原隻蟹鉗 (兩位起)

Deep-fried Crab Claw Coated with Mashed Shrimp

(Minimum 2 persons)

琥珀合桃炒南非鮮鮑片 (兩隻起)

Stir-fried Sliced Abalone with Walnut

(Minimum 2 pieces)

鮮拆蟹肉燒釀豆腐

Braised Bean Curd Stuffed with Minced Shrimp, Topped with Crab Meat

肉類 Meat

攪角醬爆一字排

Sauteed Spare Rib with Preserved Olive 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

黑椒蒜片牛柳粒

Sauteed Diced Beef with Garlic and Black Pepper

仲夏薑芽炒牛肉

Sauteed Sliced Beef with Pickled Ginger

豆豉紅蔥爆雞煲

Braised Chicken and Red Onion with Black Bean Sauce in Casserole

南乳吊燒脆皮雞 (半隻)

Crispy Chicken with Preserved Bean Paste (Half)

養生素食 Vegan Dish

荷塘畔水芹飄香

Stir-fried Chinese Celery, Sweet Bean, Fresh Lily Bulb, Lotus Root and Black Fungus

鼎湖竹筴扒上素

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

迷你白玉素菩提

Steamed Winter Melon with Seasonal Vegetable

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

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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

上湯金銀蛋莧菜

Poached Chinese Spinach with Preserved and Salted Egg in Broth

蝦籽高湯灼通菜

Poached Water Spinach in Shrimp Roe Soup

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

原個鮮鳳梨海鮮焗飯

Fried Rice with Seafood and Pineapple

原粒豆豉牛崧飯

Fried Rice with Minced Beef and Black Bean

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

雪菜火鵝絲窩米

Vermicelli with Shredded Goose and Pickled Cabbage in Soup

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

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