

## 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\*)  
雞牌另加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

至尊炭燒肥燻叉  
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

粵式鹵汁鵝掌翼  
Marinated Goose's Wing and Web

芝麻伴爽脆海蜇  
Shredded Jellyfish

佛山汾酒鹵燻蹄  
Preserved Pig's Knuckle

巧手水晶鵝肝凍  
Chilled Jelly Cube with Foie Gras

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

大澳蝦醬脆豆腐  
Crispy Bean Curd with Shrimp Paste

## 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)

至尊壹品雛鵝煲(一天前預訂)  
Stewed Goose in Casserole  
(Order 1 day in advance)

另加一服務費 Plus 10% Service Charge

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## 點心 Dim Sum\*

### 燕窩海鮮灌湯餃

Superior Bird's Nest and Seafood Dumpling in Supreme Soup

### 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)

### 龍皇杏片鵝酥盒 (三件)

Baked Shredded Goose Filling Pie (3 pieces)

### 薑蔥芫茜牛肉餃 (三件)

Steamed Minced Beef Dumpling with Parsley, Ginger & Spring Onion (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)

## 銀檢醬系列 Yanmin Specialities

### 銀檢醬蒸豬肉青

Steamed Pork with Yanmin Sauce

### 銀檢醬帶子蒸豆腐

Steamed Scallop and Bean Curd with Yanmin Sauce

### 銀檢醬炆斑腩煲

Braised Garoupa's Belly with Yanmin Sauce in Casserole

### 銀檢醬爆津絲蝦煲

Braised Prawn and Vermicelli with Yanmin Sauce in Casserole

### 銀檢醬爆鮮雞煲

Braised Chicken with Yanmin Sauce in Casserole

## 柚皮系列 Pomelo Peel Specialities

### 金耳海珍拼柚皮 (兩位起)

Braised Pomelo Peel with Abalone, Dried Seafood and Golden Fungus (Minimum 2 persons)

### 蝦籽刺參伴柚皮 (兩位起)

Braised Pomelo Peel and Sea Cucumber with Shrimp Roe (Minimum 2 persons)

### 特級蝦籽扒柚皮

Braised Pomelo Peel with Shrimp Roe

### 紅扒柚皮拼鵝掌

Braised Pomelo Peel and Goose Webs

### 蝦籽花膠扒柚皮

Braised Pomelo Peel and Fish Maw with Shrimp Roe

## 粵式風味 Specialities

### 禮雲子琵琶蝦 (兩隻起)

Deep-fried Prawn with Mini Crab Roe (Minimum 2 pieces)

### 禮雲子蒸嫩蛋清

Steamed Egg White with Mini Crab Roe

### 禮雲子河蝦

Steamed River Shrimp with Mini Crab Roe

### 銀湖翠岸千萬縷

Braised Shredded Winter Melon with Crab Meat

### 桂花蟹肉炒津絲

Scrambled Egg with Crab Meat and Vermicelli

### 順德大良炒鮮奶

Stir-fried Fresh Milk and Egg White in Shunde Style

### 避風塘爆脆吊片

Deep-fried Squid with Garlic and Chilli

### 魚湯櫻花蝦浸勝瓜

Poached Silky Gourd with Sakura Shrimp and Black Fungus in Fish Broth

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 (一天前預訂)  
Braised Fish Maw with Oyster Sauce in Casserole  
(Order 1 day in advance)

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)

大京蔥滷爆刺參  
Braised Sea Cucumber with Scallion

蝦籽鮮露笋花膠  
Sauteed Fish Maw and Asparagus with Shrimp Roe

## 海鮮美饌 Seafood Specialities

古法紅炆石斑翅  
Braised Garoupa's Tail in Authentic Style

黃金百花炸蝦丸  
Deep-fried Shrimp Ball

金耳夜蘭炒斑球  
Sauteed Garoupa Fillet with Yellow Fungus and  
Night Fragrant Flower

椒鹽百花釀帶子  
Crispy Scallop Stuffed with Minced Shrimp  
and Spicy Salt

馬拉醬炒鮮蝦球  
Sauteed Prawn with Shrimp and Chilli Paste

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)

琥珀合桃炒南非鮮鮑片 (兩隻起)  
Stir-fried Sliced Abalone with Walnut  
(Minimum 2 pieces)

鮮蟹肉燒釀豆腐  
Braised Bean Curd Stuffed with Minced Shrimp,  
Topped with Crab Meat

## 肉類 Meat

洛神花山渣骨腩  
Sauteed Spare Ribs with Special Hawthorn and Roselle  
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

沙爹牛肉粉絲煲  
Braised Sliced Beef and Rice Vermicelli with Satay Sauce  
in Casserole

遠年陳皮炒牛肉  
Stir-fried Slice Beef with Aged Tangerine Peel

豆豉紅蔥爆雞煲  
Braised Chicken with Red Onion and Black Bean Sauce  
in Casserole

當紅脆皮炸子雞 (半隻)  
Crispy Chicken (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

酥炸水雲上素卷  
Deep-fried Seaweed, Bamboo Fungus and Vegetables Roll

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

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

#### 瑤柱水雲西蘭花

Sauteed Broccoli and Topped with Black Seaweed & Conpoy

#### 椒油麻婆辣豆腐

Braised Spicy Bean Curd with Minced Beef in Sichuan Style

#### 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

#### 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

#### 飄香櫻花蝦荷葉飯

Fried Rice with Sakura Shrimp Wrapped in Lotus Leaf

#### 鮮滑雞人參果煲仔飯(兩小時前預訂)

Claypot Rice with Chicken and Ginseng Fruit  
(Order 2 hours in advance)

#### 蝦醬肥孷叉炒飯(煲上)

Fried Rice with Premium Barbecued Pork Belly and Shrimp Paste in Casserole

#### 遠年陳皮絲炒河

Fried Flat Rice Noodle with Shredded Aged Tangerine Peel

#### 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

#### 蔥油刺參撈粗麵

Braised Thick Egg Noodle with Sea Cucumber

#### 攪角河蝦金絲米

Fried Vermicelli with River Shrimp and Preserved Olive Sauce

#### 星洲鮮蝦炒米粉

Fried Vermicelli in Singapore Style

#### 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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