

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	

特色小食 Specialties

松花皮蛋配酸薑 Preserved Egg and Pickled Ginger	每位 Per Person	20
白灼薑蔥豬心蒂 Poached Pig's Aorta with Shredded Ginger & Spring Onion		200
粵式滷汁鵝掌翼 Marinated Goose's Wing and Web		180
古早味蝦籽紮蹄 Steamed Bean Curd Sheet with Shrimp Roe		130
芝麻伴爽脆海蜆 Shredded Jellyfish		110
佛山汾酒鹵燻蹄 Preserved Pig's Knuckle		110
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
蠔豉皮蛋鹹肉粥 Congee with Dried Oyster, Salted Pork and Preserved Egg	90
綿滑明火粥 Plain Congee	30

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*	88
Wonton and Dumpling in Soup / Noodle with Wonton and Dumpling in Soup*	
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

* 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
至尊炭燒肥孺叉 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*

馬拉醬炒鮮蝦球 Sautéed Prawn with Shrimp and Chilli Paste		350
椒鹽百花釀帶子 Crispy Scallop Stuffed with Minced Shrimp and Spicy Salt		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
金耳夜蘭炒斑球 Sautéed Garoupa Fillet with Yellow Fungus and Night Fragrant 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
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
鮮摘鳳梨咕嚕肉 Sweet and Sour Pork with Fresh Pineapple	240
洛神花山渣骨腩 Sauteed Spare Ribs with Special Hawthorn and Roselle 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
沙爹牛肉粉絲煲 Braised Sliced Beef and Rice Vermicelli with Satay Sauce in Casserole	240
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 with Red Onion and Black Bean Sauce in Casserole	270
避風塘爆脆吊片 Deep-fried Squid with Garlic and Chilli	240
銀檢醬帶子蒸豆腐 Steamed Scallop and Bean Curd with Yanmin Sauce	280
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 in Broth	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