

# 外賣餐牌

## Takeway Menu

### 燒味飯 Rice with Roasted & Marinated Food

正宗炭燒燒鵝飯	80
Rice with Signature Charcoal Roasted Goose	
正宗炭燒鵝腩飯	220
Rice with Signature Charcoal Roasted Goose Leg	
炭燒蜜汁叉燒飯	75
Rice with Barbecued Pork	
白切平原雞飯 / 桶子豉油雞飯	75
Rice with Steamed / Soy Marinated Chicken	
白切平原雞腩飯 / 桶子豉油雞腩飯	170
Rice with Steamed / Soy Marinated Chicken Leg	
燒味雙拼飯 (炭燒燒鵝、叉燒、切雞、豉油雞)	90
Rice with 2 Choices of Roasted Meat	
(Signature Charcoal Roasted Goose, Barbecued Pork, Steamed Chicken, Soy Marinated Chicken)	
鵝腩雙拼飯 (叉燒、切雞、豉油雞)	230
Rice with Signature Charcoal Roasted Goose Leg and a Choice of any Roasted Meat	
(Barbecued Pork, Steamed Chicken, Soy Marinated Chicken)	
雞腩雙拼飯 (炭燒燒鵝、叉燒、切雞、豉油雞)	180
Rice with Chicken Leg and a Choice of any Roasted Meat	
(Signature Charcoal Roasted Goose, Barbecued Pork, Steamed Chicken, Soy Marinated Chicken)	
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	每位 Per Person	20
Preserved Egg and Pickled Ginger		
白灼薑蔥豬心蒂		200
Poached Pig's Aorta with Shredded Ginger & Spring Onion		
粵式滷汁鵝掌翼		180
Marinated Goose's Wing and Web		
古早味蝦籽紮蹄		130
Steamed Bean Curd Sheet with Shrimp Roe		
芝麻伴爽脆海蜆		110
Shredded Jellyfish		
佛山汾酒鹵燻蹄		110
Preserved Pig's Knuckle		
鹹蛋	每隻 Per Piece	15
Salted Egg		

### 粥類 Congee

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

### 湯麵 Noodle in Soup

蝦球湯麵	140
Noodle with Prawn in Soup	
蟹肉湯伊麵	160
E-fu Noodle with Crab Meat in Soup	
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	42
Noodle in Soup	
滑肉片湯麵 (牛肉 / 豬肉)	120
Noodle with Sliced Meat in Soup (Sliced Beef or Pork)	
雪菜鵝絲湯米	120
Vermicelli with Shredded Goose and Pickled Cabbage in Soup	
炸菜肉絲湯米	120
Vermicelli with Shredded Pork and Pickled Mustard Tuber in Soup	
*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	62
Braised Noodle with Goose Oil / Braised Noodle with Shrimp Roe	
薑蔥撈銀絲幼麵	62
Braised Noodle with Ginger and Spring Onions	
郊外油菜	90
Poached Vegetable	

# 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
	鵝腩 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
	雞腩 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 (採用加拿大特選豬肉)  
Barbecued Pork (Premium pork from Canada) 200

至尊炭燒肥爌叉 (採用加拿大特選豬肉)  
Premium Barbecued Pork Belly (Premium pork from Canada) 280

## 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
正宗太史五蛇羹 Shredded Snake Thick Soup	每位 Per person	320
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 Specialties*

懷舊五柳明蝦球 Sauteed Prawn with Sweet & Sour Sauce		330
XO醬爆南澳帶子皇 Stir-fried South Australia Scallop with 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		380
頭抽乾焗滑斑球 Braised Garoupa Fillet with Soy Sauce		380

# 鏞記精選 (外賣)

*Yung Kee Delicacies (Takeaway)*

## 粵式風味 *Canton Flavor*

HK\$

紅燒花膠南非鮑	每位	320
Braised Whole South African Abalone and Fish Maw in Brown Sauce		
蠔皇南非鮑鵝掌	每位	260
Braised Whole South African Abalone and Goose Webin Oyster Sauce		
桂花蟹肉炒津絲		280
Scrambled Egg with Crab Meat and Vermicelli		
鮮摘鳳梨咕嚕肉		260
Sweet and Sour Pork with Fresh Pineapple		
手剉吊片蒸肉餅		260
Steamed Pork Cake with Diced Squid		
攪角醬爆一字排		220
Sauteed Spare Rib with Preserved Olive Sauce		
懷舊中式煎牛柳		300
Pan-fried Beef Fillet in Chinese Style		
沙茶玉蘭炒牛肉(採用本地新鮮牛霖)		240
Stir-fired Slice Beef and Chinese Kale with Sacha Sauce (Made with Local Beef Rump)		
京蔥醬爆鮮牛霖(採用本地新鮮牛霖)		240
Braised Sliced Beef with Scallion (Made with Local Beef Rump)		
XO醬腰果炒雞丁		320
Sauteed Diced Chicken with Cashew in XO Sauce		
豆豉紅蔥爆雞煲		270
Braised Chicken with Red Onion and Black Bean Sauce in Casserole		
避風塘爆脆吊片		240
Deep-fried Squid with Garlic and Chilli		
銀檢醬帶子蒸豆腐		280
Steamed Scallop and Bean Curd with Yanmin Sauce		
金華麒麟滑豆腐		220
Steamed Bean Curd with Jinhua Ham and Black Mushroom in Oyster Sauce		
鵝脂蒜片炒雙花		190
Stir-fried Broccoli and Cauliflower with Goose Oil and Garlic		
鮮蟹肉扒嫩豆苗		380
Braised Pea Sprout with Crab Meat		
清炒時蔬		130
Stir-fried Seasonal Vegetables		

## 甜品 *Dessert*

即磨蛋白杏仁茶 (製作需15分鐘)		65
Hot Almond Cream with Egg White (Requires 15 minutes preparation)		
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