

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*

蜜味串燒金錢雞
Roasted Chicken Liver Medallion

*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(採用加拿大特選豬肉)
Barbecued Pork (Premium pork from Canada)

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

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

錦上添花懷紮蹄
Preserved Trotter with Soya Sauce

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

悄悄耳語千層峰
Soy Marinated Pig's Ear

芝麻伴爽脆海蜆
Shredded Jellyfish

佛山汾酒鹵燻蹄
Preserved Pig's Knuckle

吟釀酒南非鮑魚(二兩起)
Chilled Sliced South African Abalone with Sake
(Minimum 2 taels)

極品清湯牛爽腩
Beef Brisket in Soup

白灼薑蔥豬心蒂
Poached Pig's Aorta with Shredded Ginger & Spring Onion

古早味蝦籽紮蹄
Steamed Bean Curd Sheet with Shrimp Roe

自家製鴛鴦臘腸
Steamed Cured Goose Liver Sausage and
Cured Pork Sausage

荔芋酥炸帶子盒(兩位起)
Deep-fried Scallop Stuffed with Mashed Taro
(Minimum 2 persons)

秋冬美饌 Seasonal Delicacies

金豐南安臘味蓋
Yung Kee Signature Cured Meat Platter

砂窩炆納米鱔煲*
Braised Eel in Casserole with Traditional Recipe

古法炆黑草羊煲(限量供應)
Braised Mutton in Casserole with Traditional Recipe
(Limited Supply)

*採用本地納米氣泡技術飼養白鱔
*Used Local Nano Bubble Technology to Promote the Growth of the Eel

炭火燒汁納米鱔*
Barbecued Eel

砂窩荔芋滑雞煲
Braised Chicken with Taro in Casserole

銀川玉蘭炒臘味
Sautéed Assorted Cured Meat with Yin Chuan Chinese Kale

另加一服務費 Plus 10% Service Charge

如閣下對任何食物有過敏反應，請通知本店職員 Please inform your server of any food-related allergies

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

川貝陳皮燉鷓鴣

Doubled-boiled Partridge Soup with Chuan Bei and Aged Tangerine Peel

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

正宗太史五蛇羹

Shredded Snake Thick Soup

生磨杏汁白肺湯

Double-boiled Pig Lung Soup with Almond Sauce

野葛菜燉生魚湯

Double-boiled Snakehead Fish Soup with Chinese Herbs

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

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)

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)

至尊壹品雛鵝煲 (一天前預訂)

Stewed Goose in Casserole (Order 1 day in advance)

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

銀檢醬斑斑腩煲

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

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

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

另加一服務費

Plus 10% Service Charge

如閣下對任何食物有過敏反應，請通知本店職員 Please inform your server of any food-related allergies

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)

京蔥刺參伴花膠
Braised Fish Maw with Sea Cucumber and Scallion

蝦籽茭白炒花膠
Sautéed Fish Maw with Water Bamboo and 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

頭抽乾焗斑球煲
Braised Garoupa Fillet with Soy Sauce in Casserole

懷舊五柳明蝦球
Sautéed Prawn with Sweet & Sour Sauce

XO醬爆南澳帶子皇
Stir-fried South Australian Scallop with XO 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)

百花釀原隻蟹钳 (兩位起)
Deep-fried Crab Claw Coated with Mashed Shrimp
(Minimum 2 persons)

原籠蒸蟹蒸絲苗
Steamed Rice with Mud Crab

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

肉類 Meat

手剁吊片蒸肉餅
Steamed Pork Cake with Diced Squid

鮮摘鳳梨咕嚕肉
Sweet and Sour Pork Fillet with Fresh Pineapple

攪角醬爆一字排
Sautéed Spare Rib with Preserved Olive Sauce

懷舊中式煎牛柳
Pan-fried Beef Fillet in Chinese Style

沙茶玉蘭炒牛肉*
Stir-fried Slice Beef and Chinese Kale with Sacha Sauce

京蔥醬爆鮮牛霖*
Braised Sliced Beef with Scallion

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)

*採用本地新鮮牛霖

*Made with Local Fresh Beef Rump

養生素食 Vegan Dish

椒油麻辣野菌煲
Sichuan Style Bean Curd with Mushroom in Casserole

鼎湖竹笙扒上素
Sautéed Bamboo Fungus and Vegetables

如意金耳扒豆腐
Braised Bean Curd with Assorted Fungus

南乳溫公十全齋
Braised Assorted Vegetables with Preserved Bean Paste

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

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

如閣下對任何食物有過敏反應，請通知本店職員 Please inform your server of any food-related allergies

時蔬、豆腐

Seasonal Vegetables and Bean Curd

蟹肉扒乾燒茄子

Sauteed Eggplant and Topped with Crab Meat

鵝脂蒜片炒雙花

Stir-fried Broccoli and Cauliflower with
Goose Oil and Garlic

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

生拆雞絲扒豆苗

Braised Pea Sprout with Shredded Chicken

鮮蟹肉扒嫩豆苗

Braised Pea Sprout with Crab Meat

清炒時蔬

Stir-fried Seasonal Vegetables

特色飯麵

Rice and Noodle

生炒臘味糯米飯

Fried Sticky Rice with Cured Meat

瓦罉臘味煲仔飯(製作需一小時)

Claypot Rice with Assorted Cured Meat
(Requires 1 hour preparation)

哈哈合歡炒飯

Fried rice with Diced Shrimp, Sakura Shrimp
and Shrimp Roe

遠年陳皮絲炒河

Fried Flat Rice Noodle with Shredded Aged
Tangerine Peel

滑蛋帶子炒河粉

Fried Flat Rice Noodle with Scallop and Scrambled Egg

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

即磨蛋白杏仁茶(製作需15分鐘)

Hot Almond Cream with Egg White
(Requires 15 minutes preparation)

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

另加一服務費

Plus 10% Service Charge

如閣下對任何食物有過敏反應, 請通知本店職員 Please inform your server of any food-related allergies