

## 燒味 Barbecued Specialities

### 正宗炭燒黑鬃鵝

Signature Charcoal Roasted Goose

例牌

Regular

鵝牌

Leg

半隻

Half

### 白切平原雞\* / 桶子豉油雞\*

Steamed Chicken\* /

Soy Marinated Chicken\*

例牌

Regular

雞牌

Leg

半隻

Half

\*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)

### 至尊炭燒肥燻叉(採用加拿大特選豬肉)

Premium Barbecued Pork Belly (Premium pork from Canada)

### 粵式脆皮燒腩仔(星期六、日及公眾假期)

Barbecued Crispy Pork Belly (Available on Sat, Sun & Public Holiday)

### 芝麻化皮脆乳豬

(星期一至五, 公眾假期除外)

Roasted Suckling Pig

(Available from Monday 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

### 粵式滷汁鵝掌翼

Marinated Goose's Wing and Web

### 琥珀核桃脆腰果

Honey-Glazed Walnut and Crispy Cashew Nut

### 芝麻伴爽脆海蜆

Shredded Jellyfish

### 佛山汾酒滷燻蹄

Preserved Pig's Knuckle

### 白灼懷舊三星匯

Poached Dace Fish Ball, Meat Ball and Pig's Liver

### 薑蔥灼鮮牛霖肉(採用本地新鮮牛霖)

Poached Fresh Beef Rump with Shredded Ginger and Spring Onion

(Made with Local Fresh Beef Rump)

### 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)

### 禮雲子琵琶蝦(兩隻起)

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

### 黑椒汁生煎金蠔皇(兩隻起)

Pan-fried King-size Dried Oyster with Black Pepper Sauce  
(Minimum 2 pieces)

## 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)

### 至尊壹品雞鵝煲(一天前預訂)

Stewed Goose in Casserole (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)

### 粵式片皮黑鬃鵝(二食)(兩天前預訂)

Crispy Roasted Goose in 2 Different Ways  
(Order 2 days in advance)

### 廚師巧手老火湯(兩天前預訂)

Soup of the Day (Order 2 days in advance)

另加一服務費

Plus 10% Service Charge

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## 點心 Dim Sum\*

## 湯羹 Soup

### 花膠海鮮灌湯餃

Superior Fish Maw and Seafood Dumpling in Supreme Soup

### 晶瑩筍尖鮮蝦餃 (兩件)

Steamed Shrimp & Bamboo Shoot Dumpling (2 pieces)

### 發財蠔豉鮮蝦賣 (兩件)

Steamed Shrimp & Pork Dumpling with Dried Oyster and Black Moss (Minimum 2 pieces)

### 脆炸燒鵝絲春卷 (兩件)

Deep-fried Spring Roll with Shredded Goose Filling (2 pieces)

### 大利財來棉花雞

Steamed Chicken Fillet with Fish Maw and Pig's Tongue

### 陳皮福花牛肉球 (三件)

Steamed Minced Beef Ball with Cauliflower and 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)

### 高湯花膠雞絲羹

Thick Soup with Shredded Chicken & Fish Maw

### 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

### 生磨杏汁白肺湯

Double-boiled Pig Lung Soup with Almond Sauce

### 猴頭菇核桃燉湯

Double-boiled Hericium Erinaceus Soup with Walnut

### 竹筍燉天白菇湯

Double-boiled Bamboo Fungus Soup with Mushroom

### 花旗參石斛燉雞湯

Double-boiled American Ginseng Soup with Chicken & Dendrobe

## 海鮮美饌 Seafood Specialities

### 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)

### 砂窩津絲大蝦煲 (兩隻起)

Braised Prawn and Rice Vermicelli in Casserole (Minimum 2 pieces)

### 懷舊西檸汁蝦球

Sauteed Prawn with Lemon Sauce

### 蟲草花炒鮮斑球

Sauteed Garoupa Fillet with Cordyceps Flower

### 禮雲子伴鮮玉帶

Steamed Scallop with Mini Crab Roe

### 黃金百花炸蝦丸

Deep-fried Shrimp Ball

## 粵式風味 Specialities

### 禮雲子蒸嫩蛋清

Steamed Egg White with Mini Crab Roe

### 禮雲子炒鮮河蝦

Steamed River Shrimp with Mini Crab Roe

### 臘腸野菌蠔豉煲

Braised Premium Dried Oyster, Cured Pork Sausage and Mushroom in Casserole

### 芋頭油鴨滑雞煲

Braised Preserved Duck and Chicken with Giant Taro in Casserole

### 鵝肝腸豆仁炒鵝松

Stir-fried Cured Goose Liver Sausage with Minced Goose Meat and Peas

### 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

### 椒鹽脆炸鮮吊片

Deep-fried Squid with Spicy Salt

### 炭火茶皇煙燻鴿

Smoked Pigeon with Tea Leave

### 新春發財顯貴雞 (半隻) (限量供應)

Braised Chicken with Lettuce, Black Moss and Clam Sauce (Half) (Limited Supply)

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)

### 發財好市扒豆苗

Braised Pea Sprout with Dried Oyster and Black Moss

### 海味奇珍三星匯 (刺參、花膠、鮑魚)

Braised Sea Cucumber, Fish Maw and Abalone

### 櫻花蝦銀蘿柱甫

Poached Conpoy and Turnip with Sakura Shrimp  
in Fish Broth

### 蠔皇刺參扣鵝掌

Braised Sea Cucumber and Goose Web in Oyster Sauce

### 蝦籽露筍炒花膠

Sauteed Fish Maw with Asparagus and Shrimp Roe

## 游水海鮮 Seafood Delicacies

### 東星斑、瓜子斑、老虎斑、

### 金邊方利、老鼠斑、海杉斑

(Spotted Garoupa, Melon Seed Garoupa, Tiger Garoupa,  
Macao Sole, Pacific Garoupa, Camouflage Grouper)

可選:清蒸/古法蒸/煎封/銀絲醬蒸/雲腿浸

(Choice of: Steamed/Steamed with Authentic Style/Pan-fried/  
Steamed with Yanmin Sauce/Poached with Ham)

### 澳洲龍蝦、本灣肉蟹、游水中蝦

(Australian Lobster, Mud Crab, Prawn)

可選:粉絲煲/薑蔥焗/上湯焗(肉蟹除外)

(Choice of: Vermicelli in Casserole/  
Baked with Spring Onion and Ginger/Supreme Broth, except Mud Crab)

### 古法紅炆石斑翅

Braised Garoupa's Tail in Authentic Style

### 廣皮蒸南非鮮鮑 (兩隻起)

Steamed South African Abalone with Age Tangerine Peel  
(Minimum 2 pieces)

### 堂弄野生大響螺 (約斤半至兩斤)

(供六位用, 三天前預訂)

Sea Whelk (approx. one and a half to two catty)

(For 6 persons, Order 3 days in advance)

可選 Choice of:

#### (1) 原隻炭燒大響螺

Charcoal Roasted Sea Whelk

#### (2) 高湯堂灼響螺片

Poached Sliced Sea Whelk in Broth

另加HK\$280可享頭裙高湯泡飯

Extra HK\$280 for Sea Whelk Edge with Rice in Broth

### 原隻翡翠大鮮鮑 (油泡鮑片配群邊滾粥)

Sauteed Whole Abalone, served with Abalone Edge Congee

## 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

### 梅子醬爆一字骨

Sauteed Spare Ribs with Special Plum Sauce

### 懷舊中式煎牛柳

Pan-fried Beef Fillet in Chinese Style

### 鬼馬炒鮮牛霖肉\*

Stir-fried Sliced Fresh Beef Rump with Chinese Dough Fritters and  
Water Chestnut\*

### 黑椒蒜片牛柳粒

Sauteed Diced Beef with Black Pepper and Garlic

### 當紅脆皮炸子雞 (半隻)

(採用本地飼養優質新鮮平原雞)

Crispy Chicken (Half)

(Made with premium breed local raised Ping Yuen chicken)

\*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

### 鼎湖竹筍扒上素

Sauteed 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

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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

#### 生嗜蝦乾玉蘭煲

Braised Chinese Kale with Dried Shrimp

#### 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

#### 上湯腿絲浸時蔬

Poached Vegetables with Shredded Jinhua Ham in Broth

#### 清炒時蔬

Stir-fried Seasonal Vegetables

## 特色飯麵

### Rice and Noodle

#### 蔥油刺參撈粗麵(兩位用)

Braised Thick Egg Noodle with Sea Cucumber (For 2 persons)

#### 瓦罉臘味煲仔飯(三至四位用)

(製作需一小時)  
Claypot Rice with Assorted Cured Meat (For 3 to 4 persons)(Requires 1 hour preparation)

#### 生炒臘味糯米飯

Fried Sticky Rice with Cured Meat

#### 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

#### 滑蛋蝦球炒河粉

Fried Flat Rice Noodle with Prawn and Scrambled Egg

#### 惹味沙爹炒牛河

Fried Flat Rice Noodle with Sliced Beef in Satay Sauce

#### 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

#### 絲苗白飯

Steamed Rice

## 甜品

### Dessert

#### 紅杞冰糖燉官燕

Double-boiled Superior Bird's Nest with Rock Sugar and Red Date

#### 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\*

#### 椰汁荔芋西米露(採用炮彈芋頭)

Coconut Milk with Classic Giant Taro and Sago

#### 黃金芝麻煎堆仔(三件)

Sesame Balls with Egg Custard (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

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