

外賣餐牌

Takeaway Menu

燒味飯 Rice with Roasted & Marinated Food

正宗炭燒燒鵝飯

Rice with Signature Charcoal Roasted Goose

正宗炭燒鵝腩飯

Rice with Signature Charcoal Roasted Goose Leg

炭燒蜜汁叉燒飯

Rice with Barbecued Pork

白切平原雞飯 / 桶子豉油雞飯

Rice with Steamed Chicken / Rice with Soy Marinated Chicken

白切平原雞腩飯 / 桶子豉油雞腩飯

Rice with Steamed Chicken Leg / Rice with Soy Marinated Chicken Leg

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)

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)

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)

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

白灼薑蔥豬心蒂

Poached Pig's Aorta with Shredded Ginger & Spring Onion

粵式滷汁鵝掌翼

Marinated Goose's Wing and Web

古早味蝦籽紮蹄

Steamed Bean Curd Sheet with Shrimp Roe

芝麻伴爽脆海蜆

Shredded Jellyfish

佛山汾酒滷燻蹄

Preserved Pig's Knuckle

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

白灼懷舊三星匯 (鮮製肉丸、爽厚豬肚、黃沙豬潤)

Poached Meat Ball, Pig's Stomach and Pig's Liver

每位
Per Person

HK\$

80

220

75

75

170

90

230

180

20

200

180

130

110

110

180

180

湯麵 Noodle in Soup

大明蝦球湯麵

Noodle with Prawn in Soup

蟹肉湯伊府麵

E-fu Noodle with Crab Meat in Soup

上湯魚尾雲吞 / 馳名魚尾雲吞麵*

Wonton in Soup / Noodle with Wonton in Soup*

上湯鮮蝦水餃 / 鮮蝦水餃湯麵*

Dumpling in Soup / Noodle with Dumpling in Soup*

雲吞水餃鴛鴦配 / 魚尾雲吞水餃湯麵*

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

五香牛腩湯麵*

Noodle with Braised Beef Brisket in Soup*

上湯銀絲幼麵

Noodle in Soup

滑肉片湯麵 (牛肉 / 豬肉)

Noodle with Sliced Meat in Soup (Sliced Beef or Pork)

雪菜鵝絲湯米

Vermicelli with Shredded Goose and Pickled Cabbage in Soup

炸菜肉絲湯米

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

Braised Noodle with Goose Oil

斗門靚蝦子撈麵

Braised Noodle with Shrimp Roe

薑蔥牛霖肉撈麵 (採用本地新鮮牛霖)

Braised Noodle with Fresh Beef Rump, Ginger and Spring Onions

郊外油菜

Poached Vegetable

HK\$

160

160

68

68

88

78

42

120

120

120

120

62

62

85

90

外賣餐牌

Takeaway Menu

粥類 Congee

正宗炭燒燒鵝粥

Congee with Signature Charcoal Roasted Goose

HK\$

80

瑤柱南非鮑片粥

Congee with Sliced Abalone and Conpoy

220

水晶大明蝦球粥

Congee with Prawn

160

昔日荔灣艇仔粥

Congee with Assorted Seafood and Pork

95

蠔豉皮蛋鹹肉粥

Congee with Dried Oyster, Salted Pork and Preserved Egg

90

金榜三元及第粥

Congee with Assorted Pig Delicacies

75

生滾鮮滑牛肉粥

Congee with Sliced Beef

75

鮮剝免治碎牛粥

Congee with Minced Beef

75

生滾黃沙豬膶粥

Congee with Pig's Liver

75

荷塘鮮鯪魚片粥

Congee with Sliced Fresh Carp

70

手剝家鄉肉丸粥

Congee with Pork Ball

70

松花皮蛋鹹肉粥

Congee with Salted Pork and Preserved Egg

70

惹味鹹香瘦肉粥

Congee with Salted Pork

70

綿滑明火煲米皇

Plain Congee

30

雙拼粥 (肉丸 / 鮮魚片 / 皮蛋) (豬膶 / 牛肉 / 碎牛 另加HK\$5)

Congee with any 2 Choices : Pork Ball / Sliced Fish / Preserved Egg
Extra HK\$5 for order of Pig's Liver / Sliced Beef / Minced Beef

80

炒粉麵飯 Rice and Noodle

HK\$

鮮蝦仁揚州炒飯

Fried Rice in Yangzhou Style (Shrimp with Barbecued Pork)

190

江瑤柱蛋白炒飯

Fried Rice with Conpoy and Egg White

200

美味生炒牛肉飯

Rice with Minced Beef and Pan-fried Egg

140

秘製咖喱牛崧飯(炒飯底)

Fried Rice Topped with Minced Beef in Special Curry Sauce

150

紅炆生中斑腩飯

Rice with Braised Garoupa's Belly

250

金黃粟米肉粒飯

Rice with Diced Pork & Sweet Corn

140

銀芽豉油皇炒麵

Fried Noodle with Bean Sprouts and Soy Sauce

140

銀芽肉絲兩面黃 (轉乾炒另加HK\$20)

Crispy Noodle with Shredded Pork (Extra HK\$20 for change to stir-fried noodle)

140

佛門羅漢齋炒麵

Fried Noodle with Assorted Fungus, Bamboo Shoots and Mushrooms

140

海鮮三星匯炒麵

Fried Noodle with Assorted Seafood

290

星洲鮮蝦炒米粉

Fried Vermicelli in Singapore Style

190

雪菜火鵝絲炆米

Braised Vermicelli with Shredded Goose and Pickled Cabbage

170

頭抽乾炒牛肉河

Fried Flat Rice Noodle with Sliced Beef in Dark Sauce

140

滑蛋鮮蝦仁炒河

Fried Flat Rice Noodle with Shrimp and Scrambled Egg

180

蟹肉乾燒伊府麵

Braised E-fu Noodle with Crab Meat

240

生炒臘味糯米飯

Fried Sticky Rice with Cured Meat

260

鏞記精選 (外賣)

Yung Kee Delicacies (Takeaway)

燒味 *Barbecued Specialities*

		HK\$
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
炭燒蜜汁叉燒 (採用加拿大特選豬肉) Barbecued Pork (Premium pork from Canada)		200
至尊炭燒肥孷叉 (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
佛山汾酒滷燻蹄 Preserved Pig's Knuckle		110
琥珀核桃脆腰果 Honey-Glazed Walnut and Crispy Cashew Nut		140

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
高湯花膠雞絲羹 Thick Soup with Shredded Chicken & Fish Maw	每位 Per person	230
清水松茸燉非鮑 Double-boiled one Whole South African Abalone Soup with Matsutake Mushroom	每位 Per person	220
粵式海鮮酸辣羹 Thick Soup with Hot & Sour Seafood	每位 Per person	130
清燉厚天白菇湯 Double-boiled Mushroom Soup	每位 Per person	130
猴頭菇核桃燉湯 Double-boiled Hercium Erinaceus with Walnut	每位 Per person	160
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*

和味欖角爆蝦球 Sauteed Prawn with Olive Seed		340
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
蟲草花炒鮮斑球 Sauteed Garoupa Fillet with Cordyceps Flower		480
紅燒豆腐斑腩煲 Braised Garoupa's Belly with Bean Curd in Brown Sauce		420

鏞記精選 (外賣)

Yung Kee Delicacies (Takeaway)

粵式風味 *Canton Flavor*

HK\$

紅燒花膠南非鮑 Braised Whole South African Abalone and Fish Maw in Brown Sauce	每位 Per person	320
蠔皇南非鮑鵝掌 Braised Whole South African Abalone and Goose Webin Oyster Sauce	每位 Per person	260
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		260
梅子醬爆一字骨 Sauteed Spare Ribs with Special Plum Sauce		240
鬼馬炒鮮牛腩肉(採用本地新鮮牛腩) Stir-fried Sliced Fresh Beef Rump with Chinese Dough Fritters and Water Chestnut (Made with Local Beef Rump)		240
懷舊中式煎牛柳 Pan-fried Beef Fillet in Chinese Style		300
沙茶玉蘭炒牛肉(採用本地新鮮牛腩) Stir-fried Slice Beef and Chinese Kale with Sacha Sauce (Made with Local Beef Rump)		240
黑椒蒜片牛柳粒 Sauteed Diced Beef with Black Pepper and Garlic		260
XO醬腰果炒雞丁 Sauteed Diced Chicken with Cashew in XO Sauce		320
芋頭油鴨滑雞煲 Braised Preserved Duck and Chicken with Giant Taro in Casserole		340
椒鹽脆炸鮮吊片 Deep-fried Squid with Spicy Salt		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
生啫蝦乾玉蘭煲 Braised Chinese Kale with Dried Shrimp		200
鮮蟹肉扒嫩豆苗 Braised Pea Sprout with Crab Meat		380
清炒時蔬 Stir-fried Seasonal Vegetables		130

甜品 *Dessert*

紅杞冰糖燉官燕 Double-boiled Superior Bird's Nest with Rock Sugar and Red Date		380
遠年陳皮紅豆沙 [*] Red Bean Sweet Soup with Aged Tangerine Peel [*]		50
生磨香滑芝麻糊 [*] Black Sesame Sweet Soup [*]		45
清熱解毒龜苓膏(凍) Chilled Chinese Herbal Jelly		65
自家精美甜糕點 Pudding of the Day		60

*可另加芝麻湯圓, HK\$6(兩粒)

* Extra HK\$6 for two sesame glutinous dumplings