

燒味 Barbecued Specialities

正宗炭燒黑鬃鵝
Signature Charcoal Roasted Goose

例牌
Regular
鵝髀
Leg
半隻
Half

白切平原雞* / 桶子豉油雞*
Steamed Chicken* /
Soy Marinated Chicken*

例牌
Regular
雞髀
Leg
半隻
Half

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)

至尊炭燒肥煨叉(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)

*採用本地飼養優質新鮮平原雞

*Prepared with premium breed local raised Ping Yuen chicken

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
(Prepared 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)

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)

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

竹笙燉天白菇湯

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-minute of 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

鵝肝腸豆仁炒鵝崧

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 Leaf

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/銀檢醬蒸/雲腿浸

(Choice of: Steamed/Steamed with Authentic Style/Pan-fried/
Braised with Authentic Style/Steamed 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

手剝吊片蒸肉餅

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)

(Prepared with premium breed local raised Ping Yuen chicken)

*採用本地新鮮牛霖

*Prepared 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

生啫蝦乾玉蘭煲

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 of 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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