

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

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)

至尊炭燒肥孷叉(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

涼拌醋蒜拍青瓜

Fresh Cucumber with Black Vinegar and Garlic

黃金鍋貼玉帶子

Crispy Toast with Scallop

禮雲子琵琶蝦(兩隻起)

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

百花釀原隻蟹鉗(兩位起)

Deep-fried Crab Claw Coated with Mashed Shrimp
(Minimum 2 persons)

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

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*

湯羹 Soup

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)

Steamed Shrimp & Bamboo Shoot Dumpling (2 pieces)

生曬瑤柱乾蒸賣 (兩件)

Steamed Pork Dumpling Topped with Conpoy (2 pieces)

銀絲雙蝦脆春卷 (兩件)

Deep-fried Spring Roll with Diced Shrimp, Dried Shrimp and Rice Vermicelli (2 pieces)

四寶淮山鮮雞紮

Steamed Chicken Fillet, Fish Maw, Pig's Stomach and Mushroom, Wrapped with Chinese Yam

陳皮淮山牛肉球 (三件)

Steamed Minced Beef Ball with Chinese Yam 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

原盅花膠燉螺片

Double-boiled Fish Maw Soup with Sliced Sea Whelk

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

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)

馬拉醬炒鮮蝦球

Sauteed Prawn with Shrimp and Chilli Paste

黃金百花炸蝦丸

Deep-fried Shrimp Ball

露筍百合炒斑球

Stir-fried Garoupa Fillet with Asparagus and Lily Bulb

禮雲子伴鮮玉帶

Steamed Scallop with Mini Crab Roe

黃金豆醬斑腩煲

Braised Garoupa's Belly with Yellow Bean Sauce in Casserole

XO醬鬼馬帶子

Stir-fried Scallop, Chinese Dough Fritters and Water Chestnut in XO Sauce

粵式風味 Specialities

禮雲子蒸嫩蛋清

Steamed Egg White with Mini Crab Roe

懷舊鏞樓小炒皇

Stir-fried Chives Flower, Bean Sprout, Shrimp, Dried Shrimp, Cashew with Shredded Squid and Pickled Cabbage

翡翠涼瓜炒蟹肉

Sauteed Crab Leg Meat with Bitter Gourd

百花蒸釀滑豆腐

Steamed Bean Curd with Minced Shrimp

香煎家鄉蓮藕餅

Pan-fried Lotus Root Paste with Pork and Mashed Shrimp Paste

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

紅燒石岐乳鴿皇

Crispy Roasted Pigeon

沙薑生煎滑雞煲

Braised Chicken with Sand Ginger Sauce in Casserole

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)

生扣鵝掌非鮑魚

(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)

紅扒刺參非鮑魚

Braised South African Abalone and Sea Cucumber
with Oyster Sauce

海味奇珍三星匯 (刺參、花膠、鮑魚)

Braised Sea Cucumber, Fish Maw and Abalone

蝦籽關東刺參扣鵝掌

Braised Sea Cucumber and Goose Web with Shrimp Roe 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/銀槍醬蒸/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

原隻南非大鮮鮑 (油泡鮑片配群邊滾粥)

Sauteed Whole South African Abalone,
served with Abalone Edge Congee

肉類 Meat

金蛋蒸手剁肉餅

Steamed Pork Cake with Salty Egg

鮮摘鳳梨咕嚕肉

Sweet and Sour Pork Fillet with Fresh Pineapple

惹味香酥陳醋骨

Baked Spare Ribs with Black Vinegar

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

荷塘畔水芹飄香

Stir-fried Chinese Celery, Sweet Bean, Fresh Lily Bulb, Lotus Root
and Black Fungus

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

養生野菜粒炒飯

Fried Rice with Diced Assorted Vegetables

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

蟹肉腿茸西蘭花

Braised Broccoli with Crab Meat and Jinhua Ham

魚湯魚肚浸時蔬

Poached Seasonal Vegetables with Fish Maw in Fish Broth

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

香心菜蒸嫩菜遠

Steamed Choy Sum with Preserved Cabbage

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

薑蔥花膠絲炆米(兩位用)

Braised Vermicelli with Shredded Fish Maw (For 2 persons)

秘製咖喱牛崧飯(炒飯底)

Fried Rice Topped with Minced Beef in Special Curry Sauce

飄香鮮蝦荷葉飯

Fried Rice with Shrimp Wrapped in Lotus Leaf

瑤柱鬆福建炒飯

Fried Rice in Fujian Style

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*

銀芽肉絲兩面黃

Crispy Noodle with Shredded Pork and Bean Sprout

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

*採用本地新鮮牛霖

*Prepared with Local Fresh Beef Rump

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*

是日自家製糖水

Sweet Soup of the Day

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

懷舊香滑芝麻卷(三件)

Black Sesame Roll (3 pieces)

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