

## 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

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

Crispy Noodle with Shredded Pork and Bean Sprout

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

150

##### 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

##### 飄香鮮蝦荷葉飯

Fried Rice with Shrimp Wrapped in Lotus Leaf

260

# 鏞記精選 (外賣)

## Yung Kee Delicacies (Takeaway)

### 燒味 *Barbecued Specialities*

正宗炭燒黑鬃鵝 全隻 800  
Signature Charcoal Roasted Goose Whole

半隻 430  
Half

鵝腩 320  
Leg

例牌 320  
Regular

下庄 350  
Lower Quarter

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

全隻 600  
Whole

半隻 300  
Half

雞腩 225  
Leg

上庄 245  
Upper Quarter

下庄 265  
Lower Quarter

\* 採用本地飼養優質新鮮平原雞

\* Made with Premium breed local raised Ping Yuen chicken

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 340  
Per tael

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*

高湯花膠雞絲羹

Thick Soup with Shredded Chicken & Fish Maw

每位 230  
Per person

清水松茸燉非鮑

Double-boiled one Whole South African Abalone Soup with Matsutake Mushroom

每位 220  
Per person

粵式海鮮酸辣羹

Thick Soup with Hot & Sour Seafood

每位 130  
Per person

清燉厚天白菇湯

Double-boiled Mushroom Soup

每位 130  
Per person

原盅花膠燉螺片

Double-boiled Fish Maw Soup with Sliced Sea Whelk

每位 260  
Per person

生磨杏仁白肺湯

Double-boiled Pig Lung Soup with Almond Sauce

每位 160  
Per person

蛋花粟米魚肚羹

Thick Soup with Sweet Corns and Fish Maw

每位 130  
Per person

### 海鮮美饌 *Seafood Specialities*

馬拉醬炒鮮蝦球

Sauteed Prawn with Shrimp and Chilli Paste

350

XO醬鬼馬帶子

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

420

油鹽水浸海上鮮 (12 - 20兩)

Poached Garoupa with Soup (12 -20 taels)

700 - 1200

露筍百合炒斑球

Stir-fried Garoupa Fillet with Asparagus and Lily Bulb

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	每位	320
Braised Whole South African Abalone and Fish Maw in Brown Sauce		
生扣鵝掌非鮑魚	每位	260
Braised Whole South African Abalone and Goose Webin Oyster Sauce		
桂花蟹肉炒津絲		280
Scrambled Egg with Crab Meat and Vermicelli		
鮮摘鳳梨咕嚕肉		260
Sweet and Sour Pork with Fresh Pineapple		
惹味香酥陳醋骨		240
Baked Spare Ribs with Black Vinegar		
鬼馬炒鮮牛霖肉(採用本地新鮮牛霖)		240
Stir-fried Sliced Fresh Beef Rump with Chinese Dough Fritters and Water Chestnut (Prepared with Local Beef Rump)		
懷舊中式煎牛柳		300
Pan-fried Beef Fillet in Chinese Style		
沙爹牛肉粉絲(採用本地新鮮牛霖)		260
Braised Sliced Beef and Rice Vermicelli with Satay Sauce (Prepared with Local Beef Rump)		
黑椒蒜片牛柳粒		300
Sauteed Diced Beef with Black Pepper and Garlic		
XO醬腰果炒雞丁		320
Sauteed Diced Chicken with Cashew in XO Sauce		
豆豉紅蔥爆鮮雞		270
Stir-fried Chicken with Red Onion and Black Bean Sauce		
椒鹽脆炸鮮吊片		240
Deep-fried Squid with Spicy Salt		
椒油麻婆辣豆腐		200
Braised Spicy Bean Curd with Minced Beef in Sichuan Style		
金華麒麟滑豆腐		220
Steamed Bean Curd with Jinhua Ham and Black Mushroom in Oyster Sauce		
鵝脂蒜片西蘭花		190
Stir-fried Broccoli with Goose Oil and Garlic		
鮮蟹肉扒露筍		420
Braised Asparagus with Crab Meat		
清炒時蔬		130
Stir-fried Seasonal Vegetables		

## 甜品 *Dessert*

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

\*可另加芝麻湯圓, HK\$6(兩粒)

\* Extra HK\$6 for two sesame glutinous dumplings