

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*)

雞髀另加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

蜜味烤琥珀核桃

Honey-Glazed Walnut

風味鹽焗脆腰果

Crispy Cashew Nut with Salt

芝麻伴爽脆海蜆

Shredded Jellyfish

佛山汾酒滷燻蹄

Preserved Pig's Knuckle

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

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)

白灼懷舊三星匯

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

涼拌醋蒜拍青瓜

Fresh Cucumber with Black Vinegar and Garlic

古早味蝦籽紮蹄

Steamed Bean Curd Sheet with Shrimp Roe

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

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)

花菇魚肚棉花雞

Steamed Chicken Fillet with Fish Maw and Mushroom

陳皮香茜牛肉餃 (三件)

Steamed Dumpling with Minced Beef, Tangerine Peel and Coriander (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)

鮮蓮上料冬瓜盅

Double-boiled Whole Winter Melon Soup with Assorted Meats, Seafood and Lotus Seed

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

黃金蟹肉粟米羹

Thick Soup with Crab Meat and Sweet Corn

錦繡八寶瓜粒湯

Diced Winter Melon Soup with Assorted Meats and Seafood

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)

夜蘭香百合蝦球

Stir-fried Prawn with Lily Bulb and Night Fragrant Flower

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

初夏五柳明蝦球

Sauteed Prawn with Sweet & Sour Sauce

黃金豆醬斑腩煲

Braised Garoupa's Belly with Yellow Bean Sauce in Casserole

豉汁元貝蒸豆腐

Steamed Bean Curd with Scallop in Black Bean Sauce

粵式風味 Specialities

百花釀原隻蟹鉗 (兩位起)

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

禮雲子琵琶蝦 (兩隻起)

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

禮雲子蒸嫩蛋清

Steamed Egg White with Mini Crab Roe

禮雲子炒乳酪

Fried Egg White and Milk with Mini Crab Roe

涼瓜蟹肉煎蛋角

Pan-fried Egg with Crab Meat and Bitter Melon

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

味菜炒揀手吊片

Stir-fried Sliced Squid with Preserved Vegetable in Black Bean Sauce

紅燒石岐乳鴿皇

Crispy Roasted Pigeon

銀湖翠岸千萬縷

Braised Shredded Winter Melon with Crab Meat

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)

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

金柱花膠節瓜脯

Braised Hairy Gourd Topped with Shredded Conpoy, Fish Maw and
Mushroom

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

洛神花山渣骨腩

Sauteed Spare Ribs with Special Hawthorn and Roselle Sauce

懷舊中式煎牛柳

Pan-fried Beef Fillet in Chinese Style

原塘蠔油炒牛霖*

Stir-fried Sliced Fresh Beef Rump and Mushroom in
Oyster Sauce *

黑椒蒜片牛柳粒

Sauteed Diced Beef with Black Pepper and Garlic

豆豉紅蔥爆雞煲

Stir-fried Chicken with Red Onion and Black Bean Sauce
in Casserole

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

魚湯雲耳浸勝瓜

Poached Silky Gourd and Black Fungus in Fish Broth

養生五秀上素炒

Sauteed Assorted Vegetables

竹筍燉天白菇湯

Double-boiled Bamboo Fungus Soup with Mushroom

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

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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

金華麒麟滑豆腐

Steamed Bean Curd with Jinhua Ham and Black Mushroom in Oyster Sauce

椒油麻婆辣豆腐

Braised Spicy Bean Curd with Minced Beef in Sichuan Style

上湯金銀蛋莧菜

Poached Chinese Spinach with Preserved and Salted Egg in Broth

椒絲腐乳炒通菜

Stir-fried Water Spinach with Fermented Bean Curd and Chili

香心菜蒸嫩菜遠

Steamed Choy Sum with Preserved Cabbage

清炒時蔬

Stir-fried Seasonal Vegetables

特色飯麵

Rice and Noodle

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

秘製咖喱牛崧飯(炒飯底)

Fried Rice Topped with Minced Beef in Special Curry Sauce

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

雪菜肉絲炆米粉

Braised Vermicelli with Shredded Pork and Pickled Cabbage

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

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