

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

芝麻伴爽脆海蜇

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

220

200

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

95

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

雪菜肉絲炆米粉

Braised Vermicelli with Shredded Pork and Pickled Cabbage

140

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*

		HK\$
正宗炭燒黑鬃鵝	全隻	850
Signature Charcoal Roasted Goose	Whole	
	半隻	460
	Half	
	例牌	300
	Regular	
	下庄	380
	Lower Quarter	
白切平原雞* / 桶子豉油雞*	全隻	720
Steamed Chicken* / Soy Marinated Chicken*	Whole	
	半隻	370
	Half	
	例牌	280
	Regular	
	下庄	320
	Lower Quarter	
炭燒蜜汁叉燒 (採用加拿大特選豬肉)		200
Barbecued Pork (Premium pork from Canada)		
至尊炭燒肥爌叉 (採用加拿大特選豬肉)		280
Premium Barbecued Pork Belly (Premium pork from Canada)		

特薦前菜 *Appetizer*

吟釀酒南非鮑魚 (二兩起)	每兩	340
Chilled Sliced South African Abalone with Sake (Minimum 2 taels)	Per tael	
佛山汾酒滷燻蹄		110
Preserved Pig's Knuckle		
涼拌醋蒜拍青瓜		160
Fresh Cucumber with Black Vinegar and Garlic		

湯羹 *Soup*

黃金蟹肉粟米羹	每位	160
Thick Soup with Crab Meat and Sweet Corn	Per person	
清水松茸燉非鮑	每位	220
Double-boiled one Whole South African Abalone Soup with Matsutake Mushroom	Per person	
錦繡八寶瓜粒湯	每位	160
Diced Winter Melon Soup with Assorted Meats & Seafood	Per person	
竹笙燉天白菇湯	每位	160
Double-boiled Mushroom Soup	Per person	
原盅花膠燉螺片	每位	260
Double-boiled Fish Maw Soup with Sliced Sea Whelk	Per person	
生磨杏汁白肺湯	每位	160
Double-boiled Pig Lung Soup with Almond Sauce	Per person	

海鮮美饌 *Seafood Specialties*

夜蘭香百合蝦球		340
Stir-fried Prawn with Lily Bulb and Night Fragrant Flower		
初夏五柳明蝦球		340
Sauteed Prawn with Sweet and Sour Sauce		
惹味XO醬帶子		420
Stir-fried Scallop with XO Sauce		
香口煎封海上鮮 (12 - 20兩)		700 - 1200
Pan-fried Garoupa (12-20 taels)		
露筍百合炒斑球		480
Stir-fried Garoup Fillet with Asparagus and Lily Bulb		
紅燒豆腐斑腩煲		420
Braised Garoupa's Belly with Bean Curd in Brown Sauce		

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		
洛神花山渣骨腩		240
Sauteed Spare Ribs with Special Hawthorn and Roselle Sauce		
原塘蠔油炒牛腩(採用本地新鮮牛腩)		240
Stir-fried Sliced Fresh Beef Rump and Mushroom in Oyster Sauce (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(採用本地新鮮牛腩)		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		
味菜炒揀手吊片		240
Stir-fried Sliced Squid with Preserved Vegetable in Black Bean Sauce		
涼瓜蟹肉煎蛋角		240
Pan-fried Egg with Crab Meat and Bitter Melon		
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