

## 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

### 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

### 原塘蠔油炒牛腩\*

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)

\*採用本地新鮮牛腩

\*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\*

#### 水仙香芒凍布甸

Mango Pudding

#### 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

#### 椰絲花生糯米糍(三件)

Glutinous Rice Dumpling with Peanuts and Shredded Dry Coconut (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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