

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

正宗炭燒鵝脾飯

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

白切平原雞脾飯 / 桶子豉油雞脾飯

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)

鵝脾雙拼飯 (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)

雞脾雙拼飯 (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

HK\$	湯麵 Noodle in Soup	HK\$
80	大明蝦球湯麵	160
220	Noodle with Prawn in Soup	
	蟹肉湯伊府麵	160
75	E-fu Noodle with Crab Meat in Soup	
	上湯魚尾雲吞 / 馳名魚尾雲吞麵*	68
75	Wonton in Soup / Noodle with Wonton in Soup*	
	上湯鮮蝦水餃 / 鮮蝦水餃湯麵*	68
170	Dumpling in Soup / Noodle with Dumpling in Soup*	
	雲吞水餃鴛鴦配 /魚尾雲吞水餃湯麵*	88
90	Wonton and Dumpling in Soup / Noodle with Wonton and Dumpling in Soup*	
	五香牛腩湯麵*	78
230	Noodle with Braised Beef Brisket in Soup*	
180	上湯銀絲幼麵	42
	Noodle in Soup	
	滑肉片湯麵 (牛肉 / 豬肉)	120
	Noodle with Sliced Meat in Soup (Sliced Beef or Pork)	
	雪菜鵝絲湯米	120
	Vermicelli with Shredded Goose and Pickled Cabbage in Soup	
	炸菜肉絲湯米	120
	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

## 外賣餐牌

### Takeaway Menu

#### 粥類 Congee

##### 正宗炭燒燒鵝粥

Congee with Signature Charcoal Roasted Goose

##### 瑤柱南非鮑片粥

Congee with Sliced Abalone and Conpoy

##### 水晶大明蝦球粥

Congee with Prawn

##### 昔日荔灣艇仔粥

Congee with Assorted Seafood and Pork

##### 蠔豉皮蛋鹹肉粥

Congee with Dried Oyster, Salted Pork and Preserved Egg

##### 金榜三元及第粥

Congee with Assorted Pig Delicacies

##### 生滾鮮滑牛肉粥

Congee with Sliced Beef

##### 鮮剝免治碎牛粥

Congee with Minced Beef

##### 生滾黃沙豬潤粥

Congee with Pig's Liver

##### 荷塘鮮鯪魚片粥

Congee with Sliced Fresh Carp

##### 手剝家鄉肉丸粥

Congee with Pork Ball

##### 松花皮蛋鹹肉粥

Congee with Salted Pork and Preserved Egg

##### 惹味鹹香瘦肉粥

Congee with Salted Pork

##### 綿滑明火煲米皇

Plain Congee

##### 雙拼粥 (肉丸 / 鮮魚片 / 皮蛋) (豬潤 / 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

#### 炒粉麵飯 Rice and Noodle

##### 鮮蝦仁揚州炒飯

Fried Rice in Yangzhou Style (Shrimp with Barbecued Pork)

##### 江瑤柱蛋白炒飯

Fried Rice with Conpoy and Egg White

##### 美味生炒牛肉飯

Rice with Minced Beef and Pan-fried Egg

##### 秘製咖喱牛崧飯 (炒飯底)

Fried Rice Topped with Minced Beef in Special Curry Sauce

##### 紅炆生中斑腩飯

Rice with Braised Garoupa's Belly

##### 金黃粟米肉粒飯

Rice with Diced Pork & Sweet Corn

##### 銀芽豉油皇炒麵

Fried Noodle with Bean Sprouts and Soy Sauce

##### 銀芽肉絲兩面黃

Crispy Noodle with Shredded Pork and Bean Sprout

##### 佛門羅漢齋炒麵

Fried Noodle with Assorted Fungus, Bamboo Shoots and Mushrooms

##### 海鮮三星匯炒麵

Fried Noodle with Assorted Seafood

##### 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

##### 頭抽乾炒牛肉河

Fried Flat Rice Noodle with Sliced Beef in Dark Sauce

##### 滑蛋鮮蝦仁炒河

Fried Flat Rice Noodle with Shrimp and Scrambled Egg

##### 蟹肉乾燒伊府麵

Braised E-fu Noodle with Crab Meat

##### 飄香鮮蝦荷葉飯

Fried Rice with Shrimp Wrapped in Lotus Leaf

鏞記精選 (外賣)  
Yung Kee Delicacies (Takeaway)

燒味 <i>Barbecued Specialities</i>		HK\$
正宗炭燒黑鬃鵝 Signature Charcoal Roasted Goose	全隻 Whole	850
	半隻 Half	460
	例牌 Regular	300
	下庄 Lower Quarter	380
白切平原雞* / 桶子豉油雞* Steamed Chicken* / Soy Marinated Chicken*	全隻 Whole	720
	半隻 Half	370
	例牌 Regular	280
	下庄 Lower Quarter	320
* 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
至尊炭燒肥煨叉 (採用加拿大特選豬肉) Premium Barbecued Pork Belly (Premium pork from Canada)		280
特薦前菜 <i>Appetizer</i>		
吟釀酒南非鮑魚 (二兩起) Chilled Sliced South African Abalone with Sake (Minimum 2 taels)	每兩 Per tael	340
佛山汾酒滷燻蹄 Preserved Pig's Knuckle		110
涼拌醋蒜拍青瓜 Fresh Cucumber with Black Vinegar and Garlic		160
湯羹 <i>Soup</i>		
黃金蟹肉粟米羹 Thick Soup with Crab Meat and Sweet Corn	每位 Per person	160
清水松茸燉非鮑 Double-boiled one Whole South African Abalone Soup with Matsutake Mushroom	每位 Per person	220
錦繡八寶瓜粒湯 Diced Winter Melon Soup with Assorted Meats & Seafood	每位 Per person	160
竹笙燉天白菇湯 Double-boiled Mushroom Soup	每位 Per person	160
原盅花膠燉螺片 Double-boiled Fish Maw Soup with Sliced Sea Whelk	每位 Per person	260
生磨杏汁白肺湯 Double-boiled Pig Lung Soup with Almond Sauce	每位 Per person	160
海鮮美饌 <i>Seafood Specialties</i>		
金花筍片滑斑球 Sauteed Garoupa Fillet with Cordyceps Flower and Sliced Asparagus		480
懷舊青檸汁蝦球 Sauteed Prawn with Lime Sauce		340
滋味XO醬爆帶子 Stir-fried Scallop with XO Sauce		430
香口煎封海上鮮 (12 - 20兩) Pan-fried Garoupa (12 -20 taels)		700 - 1200
頭抽乾煏斑球煲 Sauteed Garoupa Fillet with Soy Sauce		480
銀檢醬爆斑腩煲 Braised Garoupa's Belly with Yanmin Sauce		450

# 鏞記精選 (外賣)

## Yung Kee Delicacies (Takeaway)

### 粵式風味 Canton Flavor

HK\$

#### 紅燒花膠南非鮑

Braised Whole South African Abalone and Fish Maw in Brown Sauce

每位 320  
Per person

#### 生扣鵝掌非鮑魚

Braised Whole South African Abalone and Goose Webin Oyster Sauce

每位 260  
Per person

#### 桂花蟹肉炒津絲

Scrambled Egg with Crab Meat and Vermicelli

280

#### 鮮摘鳳梨咕嚕肉

Sweet and Sour Pork with Fresh Pineapple

260

#### 洛神花山渣骨腩

Sauteed Spare Ribs with Special Hawthorn and Roselle Sauce

240

#### 原塘蠔油炒牛腩(採用本地新鮮牛腩)

Stir-fried Sliced Fresh Beef Rump and Mushroom in Oyster Sauce  
(Prepared with Local Beef Rump)

240

#### 懷舊中式煎牛柳

Pan-fried Beef Fillet in Chinese Style

300

#### 遠年陳皮牛腩肉(採用本地新鮮牛腩)

Stir-fried Sliced Local Fresh Beef with Aged Tangerine Peel  
(Prepared with Local Beef Rump)

300

#### 黑椒蒜片牛柳粒

Sauteed Diced Beef with Black Pepper and Garlic

300

#### XO醬腰果炒雞丁

Sauteed Diced Chicken with Cashew in XO Sauce

320

#### 豆豉紅蔥爆鮮雞

Stir-fried Chicken with Red Onion and Black Bean Sauce

270

#### 雲腿北菇蒸滑雞

Steamed Chicken with Ham and Mushroom

290

#### 椒油麻婆辣豆腐

Braised Spicy Bean Curd with Minced Beef in Sichuan Style

200

#### 金華麒麟滑豆腐

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

220

#### 避風塘揀手吊片

Deep-fried Squid with Garlic and Chilli

240

#### 清炒時蔬

Stir-fried Seasonal Vegetables

130

### 甜品 Dessert

#### 紅杞冰糖燉官燕

Double-boiled Superior Bird's Nest with Rock Sugar and Red Date

380

#### 遠年陳皮紅豆沙\*

Red Bean Sweet Soup with Aged Tangerine Peel\*

50

#### 生磨香滑芝麻糊\*

Black Sesame Sweet Soup\*

45

#### 清熱解毒龜苓膏(凍)

Chilled Chinese Herbal Jelly

65

#### 自家精美甜糕點

Pudding of the Day

60

\*可另加芝麻湯圓, HK\$6(兩粒)

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