

燒味 Barbecued Specialities

正宗炭燒黑鬃鵝
Signature Charcoal Roasted Goose

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

*採用本地飼養優質新鮮平原雞

*Prepared with premium breed local raised Ping Yuen chicken

例牌
Regular
鵝髀
Leg
半隻
Half

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)

至尊炭燒肥孖叉(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)

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

芝麻伴爽脆海蜇
Shredded Jellyfish

佛山汾酒滷燻蹄
Preserved Pig's Knuckle

巧手水晶鵝肝凍
Chilled Jelly Cube with Foie Gras

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

洛神花香涼瓜青
Bitter Gourd with Roselle Sauce

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)

至尊壹品雛鵝煲(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*

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)

香茜陳皮牛肉球 (三件)

Steamed Minced Beef Ball with Aged Tangerine Peel and Coriander (3 pieces)

脆皮三絲炸春卷 (三件)

Deep-fried Spring Roll with Shredded Chicken, Bamboo Shoots and Mushroom Filling (3 pieces)

精緻酥皮焗蛋撻 (三件)

Mini Egg Tart (3 pieces)

*點心供應時間至下午五時

Dim Sum available till 5:00pm

湯羹 Soup

鮮蓮上料冬瓜盅

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

鐵皮石斛燉雞湯 (四至六位)

Double-boiled Chicken Soup with Dendrobe (For 4-6 persons)

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)

懷舊青檸汁蝦球

Sauteed Prawn with Lime Sauce

黃金百花炸蝦丸

Deep-fried Shrimp Ball

金花筍片滑斑球

Sauteed Garoupa Fillet with Cordyceps Flower and Sliced Asparagus

滋味XO醬爆帶子

Stir-fried Scallop with XO Sauce

櫻花蝦茄子蒸玉帶

Steamed Scallop and Eggplant with Sakura Shrimp

避風塘揀手吊片

Deep-fried Squid with Garlic and Chilli

粵式風味 Specialities

特級蝦籽扒柚皮

Braised Pomelo Peel with Shrimp Roe

銀槍醬炆斑腩煲

Braised Garoupa's Belly with Yanmin Sauce in Casserole

銀槍帶子蒸豆腐

Steamed Scallop and Bean Curd with Yanmin Sauce

銀槍爆津絲蝦煲

Braised Prawn and Vermicelli with Yanmin Sauce in Casserole

銀槍醬爆鮮雞煲

Braised Chicken with Yanmin Sauce in Casserole

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

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

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
Braised Whole South African Abalone
and Goose Web in Oyster Sauce

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

蝦籽柚皮扒花膠
Braised Pomelo Peel with Fish Maw and Shrimp Roe

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

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)

大根魚湯蒸海魚
Poached Live Fish and Turnip in Fish Broth

澳洲龍蝦二食
(Australian Lobster in 2 Different Ways)
(1) 鹽酥頭爪 Deep-fried Lobster's Head and Claws with Salt
(2) 金沙炒球 Sauteed Lobster with Salt Egg Yolk

古法紅炆石斑翅
Braised Garoupa's Tail in Authentic Style

加拿大優質象拔蚌 (Canadian Geoduck)
可選:油泡/堂灼 (Choice of: Sauteed/Poached)

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

惹味豉椒蜆子皇 (配煎米粉底) (兩隻起)
Sauteed Razor Clam in Black Bean Sauce
(Served with Pan-fried Vermicelli) (Minimum 2 pieces)

肉類 Meat

吊片馬蹄蒸肉餅
Steamed Pork Cake with Diced Squid and Water Chestnut

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

遠年陳皮牛霖肉*
Stir-fried Sliced Local Fresh Beef Rump with Aged Tangerine Peel

黑椒蒜片牛柳粒
Sauteed Diced Beef with Black Pepper and Garlic

紅燒石岐乳鴿皇
Crispy Roasted Pigeon

雲腿北菇蒸滑雞
Steamed Chicken with Ham and Mushroom

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

竹筍金耳扒豆腐
Braised Bean Curd with Bamboo Fungus and Yellow 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

魚湯竹筴浸時蔬

Poached Seasonal Vegetables with Bamboo Fungus in Fish Broth

蟹肉燒釀滑豆腐

Braised Bean Curd Stuffed with Minced Shrimp, 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

XO醬蝦球炒河

Fried Flat Rice Noodle with Prawn in XO Sauce

惹味沙爹炒牛河*

Fried Flat Rice Noodle with Sliced Beef in Satay Sauce*

銀檢醬豬柳炒河

Fried Flat Rice Noodle with Sliced Pork Tenderloin in Yanmin Sauce

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

香茜牛崧湯窩米

Vermicelli with Minced Beef and Parsley in Soup

絲苗白飯

Steamed Rice

懷舊細蓉

Noodle with Wonton in Soup (small size)

*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

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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