

## 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#  
Barbecued Pork#

至尊炭燒肥孖叉# (限量供應)  
Premium Barbecued Pork Belly# (Limited Supply)

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  
#採用加拿大特選豬肉  
#Prepared with premium pork from Canada

## 特薦前菜 Appetizer

松花皮蛋配酸薑  
Preserved Egg and Pickled Ginger

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

涼拌醋蒜拍青瓜  
Fresh Cucumber with Black Vinegar and Garlic

芝麻伴爽脆海蜇  
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 (限量供應)  
Beef Brisket in Soup (Limited Supply)

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

古早味蝦籽紮蹄  
Steamed Bean Curd Sheet with Shrimp Roe

自家製鴛鴦臘腸  
Steamed Cured Goose Liver Sausage and Cured Pork Sausage

## 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)

## 點心 Dim Sum\*

### 瑤柱蟹肉灌湯餃

Supreme Soup Dumpling with Conpoy, Crab Meat and Pork

### 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)

### 高湯香茜牛肉球 (三件)

Minced Beef Ball in Soup (3 pieces)

### 順德大良炸鮮奶 (三件)

Deep-fried Fresh Milk (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

### 遠年陳皮燉土鵝 (四至六位) (限量供應)

Double-boiled Goose Soup with Aged Tangerine Peel (For 4-6 persons) (Limited Supply)

### 洋參石斛燉雞湯 (四至六位)

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

### 高湯蟹肉官燕羹

Bird's Nest Soup with Crab Meat

### 正宗太史五蛇羹

Shredded Snake Thick Soup

### 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

### 野葛菜燉生魚湯

Double-boiled Snakehead Fish Soup with Chinese Herbs

## 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)

### 荔茸香酥炸玉帶 (兩位起)

Deep-fried Scallop Stuffed with Mashed Taro (Minimum 2 persons)

### 露筍百合明蝦球

Sauteed Prawn with Asparagus and Lily Bulb

### 黃金百花炸蝦丸

Deep-fried Shrimp Ball

### 香芹枝竹浸斑球

Stewed Garoupa Fillet with Bean Curd Sticks and Celery

### 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

### 椒鹽百花釀吊片

Crispy Squid Stuffed with Minced Shrimp and Spicy Salt

## 粵式風味 Specialities

### 古法炆鮮羊腩煲

Braised Mutton in Casserole with Traditional Recipe

### 荔芋油鴨滑雞煲

Braised Chicken & Preserved Duck with Taro in Casserole

### 金豐南安臘味盞

Yung Kee Signature Cured Meat Platter

### 銀槍醬炆斑腩煲

Braised Garoupa's Belly 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

**蝦籽關東刺參扣鵝掌**  
Braised Sea Cucumber and Goose Web with Shrimp Roe  
in Oyster Sauce

**蠔汁花膠鵝掌皇**  
Braised Goose Web with Fish Maw in Oyster Sauce

## 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 Sautéed Lobster with Salt Egg Yolk

**古法紅炆石斑翅** (限量供應)  
Braised Garoupa's Tail in Authentic Style  
(Limited Supply)

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

**銀槍醬蒸蜆子皇** (兩隻起)  
Steamed Razor Clam with Yanmin Sauce  
(Minimum 2 pieces)

## 肉類 Meat

**馬蹄吊片蒸肉餅**  
Steamed Pork Cake with Diced Squid and Water Chestnut

**鮮摘鳳梨咕嚕肉**  
Sweet and Sour Pork Fillet with Fresh Pineapple

**秘製南乳香酥骨**  
Crispy Spare Rib with Preserved Bean Paste

**懷舊中式煎牛柳**  
Pan-fried Beef Fillet in Chinese Style

**沙茶津絲牛肉煲**  
Braised Sliced Beef and Rice Vermicelli with  
Sacha Sauce in Casserole

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

**紅燒石岐乳鴿皇**  
Crispy Roasted Pigeon

**良鄉栗子炆雞煲**  
Braised Chicken with Chesnut 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)

## 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**  
Sautéed Bamboo Fungus and Vegetables

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

**魚湯雲耳浸時蔬**  
Poached Seasonal Vegetables and Black Fungus in Fish Broth

**養生五秀上素炒**  
Sautéed 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

#### 豉汁燒釀滑豆腐

Braised Bean Curd Stuffed with Minced Shrimp in Black Bean Sauce

#### 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

#### 瑤柱菇絲扒豆苗

Braised Pea Sprout with Shredded Conpoy and Straw Mushroom

#### 生拆雞絲扒豆苗

Pea Sprout Topped with Shredded Chicken

#### 時令玉蘭炒臘味

Sauteed Assorted Cured Meat with Chinese Kale

#### 蝦乾啫啫芥蘭煲

Braised Chinese Kale with Dried Shrimp in Casserole

#### 香心菜蒸芥蘭遠

Steamed Chinese Kale with Preserved Cabbage

#### 清炒時蔬

Stir-fried Seasonal Vegetables

## 特色飯麵

### Rice and Noodle

#### 生炒臘味糯米飯

Fried Sticky Rice with Cured Meat

#### 瓦罉臘味煲仔飯(三至四位用)

(製作需一小時)

Claypot Rice with Assorted Cured Meat (For 3 to 4 persons)(Requires 1 hour preparation)

#### 秘製咖喱牛松飯(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\*

#### 銀絲醬豬柳炒河

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

#### 綿滑明火煲米皇

Plain Congee

#### 絲苗白飯

Steamed Rice

#### 懷舊細蓉

Noodle with Wonton in Soup (small portion)

\*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\*

#### 蓮子百合桑寄生茶

Chinese Taxillus Herb Tea with Lily Bulb and Lotus Seed

#### 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

#### 新疆和田棗茸糕(兩件)

Xinjiang Red Date Pudding with Ginger Sauce (2 pieces)

\*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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