

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#

至尊炭燒肥煨叉#(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

滷汁游水墨魚片

Marinated Fresh Cuttlefish in Soy Sauce

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

吟釀酒南非鮑魚(二兩起)

Chilled Sliced South African Abalone with Sake
(Minimum 2 taels)

荔茸酥炸帶子盒(兩位起)

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

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

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)

松子雲霧燻豚肉(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 Shrimp and Pork Dumpling (2 pieces)

陳皮山竹牛肉球 (三件)

Steamed Minced Beef Ball (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)

*點心供應至下午五時

Dim Sum available till 5:00pm

湯羹 Soup

西洋菜臘鴨老火湯 (六至八位用)

Double-boiled Preserved Duck Soup with Watercress (For 6-8 persons)

川貝陳皮燉鷓鴣 (四至六位用) (限量供應)

Double-boiled Partridge Soup with Chuan Bei and Aged Tangerine Peel (For 4-6 persons) (Limited Supply)

高湯蟹肉官燕羹

Bird's Nest Soup with Crab Meat

龍脷葉粟米唐排

Double-boiled Spare Ribs with Sweet Corn and Dragon Tongue Leaf

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

生磨杏汁潤肺湯

Double-boiled Pig Lung Soup with Almond Sauce

竹笙燉天白菇湯

Double-boiled Bamboo Fungus Soup with Mushroom

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)

砂窩津絲大蝦皇 (兩隻起)

Braised Prawn and Rice Vermicelli in Casserole (Minimum 2 pieces)

芝麻西檸汁蝦球

Sauteed Prawn with Sesame and Lemon Sauce

黃金百花炸蝦丸

Deep-fried Shrimp Ball

翡翠碧綠鮮斑球

Stir-fried Garoupa Fillet with Vegetables

XO醬蜜豆炒帶子

Stir-fried Scallop and Sweet Pea with XO Sauce

枝竹紅炆斑腩煲

Braised Garoupa's Belly with Bean Curd Sheet in Casserole

韭黃銀芽炒吊片

Stir-fried Sliced Squid with Chives and Bean Sprouts

粵式風味 Specialities

黑椒生煎金蠔皇 (兩隻起)

Pan-fried King-sized Dried Oyster with Black Pepper Sauce (Minimum 2 pieces)

金豐南安臘味蓋

Yung Kee Signature Cured Meat Platter

荷芹炒油鴨髀片

Sauteed Sliced Cured Duck Leg with Snow Pea and Chinese Celery

瓦罉古法納米鱔* (限量供應)

Braised Giant Mottled Eel in Authentic Style* (Limited Supply)

炮彈芋頭滑雞煲

Braised Chicken with Giant Taro 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

*採用本地納米氣泡技術飼養白鱔

*Used Local Nano Bubble Technology to Promote the Growth of the Eel

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)

生扣鵝掌五頭非鮑魚

Braised 5-Head Whole South African Abalone
and Goose Web in Oyster Sauce

紅扒刺參五頭非鮑魚

Braised 5-Head South African Abalone and Sea
Cucumber with Oyster Sauce

蠔皇天白菇刺參

Braised Sea Cucumber with Mushroom in Oyster Sauce

海味奇珍三星匯 (刺參、花膠、五頭鮑魚)

Braised Sea Cucumber, Fish Maw and 5-Head 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 Fish Maw with Goose Web in Oyster Sauce

蝦籽露筍炒花膠

Sauteed Fish Maw and Asparagus with 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)

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 (限量供應)

Braised Garoupa's Tail in Authentic Style (Limited Supply)

澳洲連殼鮮鮑魚 (Australian Abalone)

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

金銀蒜蒸蜆子皇 (兩隻起)

Steamed Razor Clam with Garlic (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

洛神山楂排骨腩

Sauteed Spare Ribs with Special Hawthorn and Roselle Sauce

懷舊中式煎牛柳

Pan-fried Beef Fillet in Chinese Style

砂窩荔芋牛霖肉 (採用本地新鮮牛霖)

Braised Sliced Local Fresh Beef Rump with Taro in Casserole

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 (半隻)

Steamed Chicken with Ham and Mushroom (Half)

當紅脆皮炸子雞* (半隻)

Crispy Chicken* (Half)

*採用本地飼養優質新鮮平原雞

*Prepared with premium breed local raised Ping Yuen chicken

養生素食 Vegetarian 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

秘製燒汁炒雜菌

Stir-fried Assorted Mushroom with Homemade Barbecued Sauce

東瀛天白西蘭花

Braised Broccoli with Mushroom

養生五秀上素炒

Sauteed Assorted Vegetables

清水甘筍燉松茸

Double-boiled Matsutake Mushroom Soup Carrot

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

蝦醬雞粒豆腐煲

Braised Bean Curd with Diced Chicken and Shrimp Paste in Casserole

油鴨片麒麟豆腐

Steamed Bean Curd with Sliced Preserved Duck and Black Mushroom in Oyster Sauce

椒油麻婆辣豆腐

Braised Spicy Bean Curd with Minced Beef in Sichuan Style

上湯金銀蛋白菜

Poached Bok Choy with Preserved and Salted Egg in Broth

生拆雞絲扒豆苗

Pea Sprout Topped with Shredded Chicken

鮮蟹肉扒嫩豆苗

Pea Sprout Topped with Fresh Crab Meat

杞子竹笙浸時蔬

Poached Seasonal Vegetables with Medlar Seed and Bamboo Fungus in Broth

雪裡蕪蒸芥蘭遠

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

油鴨髀臘味煲仔飯 (三至四位用)

Claypot Rice with Whole Cured Duck Leg and Assorted Cured Meat (For 3 to 4 persons)

秘製咖喱牛崙飯(炒飯底)

Fried Rice Topped with Minced Beef in Special Curry Sauce

滑蛋明蝦球炒河

Fried Flat Rice Noodle with Shrimp and Scrambled Egg

蟹肉乾燒伊府麵

Braised E-fu Noodle with Crab Meat

沙爹牛腩肉煎米*

Pan-fried Vermicelli with Sliced Beef Rump in Satay Sauce*

銀芽雲腿絲炆米

Braised Vermicelli with Shredded Ham and Bean Sprout

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)

*採用本地新鮮牛腩

*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*

生磨綿滑芝麻糊*

Black Sesame Sweet Soup*

蛋花清爽馬蹄露

Water Chestnut Sweet Soup with Egg

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

鑪記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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