

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#

至尊炭燒肥燻叉#(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

巧手水晶鵝肝凍

Chilled Jelly Cube with Foie Gras

滷水清爽大尾魷

Marinated Fresh Cuttlefish in Soy Sauce

古早味蝦籽紮蹄

Steamed Bean Curd Sheet with Shrimp Roe

芝麻伴爽脆海蜆

Shredded Jellyfish

錦上添花懷紮蹄

Preserved Trotter with Soya Sauce

吟釀野生南非鮑(二兩起)

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

百花釀原隻蟹鉗(兩位起)

Deep-fried Crab Claw Coated with Mashed Shrimp
(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 and 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, Pickled Mustard
Tuber and Chives 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

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)

鮮人蔘燉雪鳳凰 (四至六位用)

Doubled-boiled Snow Phoenix Soup with Ginseng
(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

生磨杏仁潤肺湯

Double-boiled Pig Lung Soup with Almond Sauce

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)

砂窩津絲大蝦皇 (兩隻起)

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

蜜豆子母明蝦球

Sauteed Prawn with Shrimp Roe and Sweet Pea

黃金百花炸蝦丸

Deep-fried Shrimp Ball

金黃粟米滑斑球

Sauteed Garoupa Fillet with Sweet Corn

XO醬滑蛋炒帶子

Stir-fried Scallop and Scrambled Egg with XO Sauce

薑蔥紅炆斑腩煲

Braised Garoupa's Belly with Spring Onion
and Ginger in Casserole

頭抽乾焗生斑球

Braised Garoupa Fillet with Soy Sauce in Casserole

粵式風味 Specialities

春椒銀絲白玉帶

Steamed Scallop and Vermicelli
with Diced Hot Red Pepper

滋味田雞兩味食 (鹽燒田雞腿 / 攪角田雞腩)

Frog Served in Two Ways
(Braised Frog with Preserved Olive Sauce and
Deep-fried Frog Leg with Salt)

蟹肉涼瓜青煎蛋

Pan-fried Egg with Crab Meat and Bitter Gourd

懷舊鏞樓小炒皇

Stir-fried Chives Flower, Salted Fish, Shrimp, Dried Shrimp,
Cashew, Shredded Squid and Pickled Cabbage

脆銀魚蝦醬吊片

Stir-fried Squid with Crispy Salted Fish in Shrimp Paste

禮雲子琵琶蝦 (兩隻起)

Deep-fried Prawn with Mini Crab Roe
(Minimum 2 pieces)

江南百花明蝦卷

Deep-fried Roll Stuffed with Shrimp Paste and Jinhua Ham

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

蝦籽百花釀刺參
Braised Sea Cucumber with Minced Shrimp
and Shrimp Roe

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 (Sea Whelk)
(供六位用, 三天前預訂)
(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

雲耳刀豆炒肉絲
Sauteed Shredded Pork with Sword Bean and Black Fungus

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

豉蒜涼瓜牛霖肉 (採用本地新鮮牛霖)
Stir-fried Sliced Local Fresh Beef Rump with Bitter Melon,
Garlic and Black Bean

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

荷香雙欖蒸滑雞
Steamed Chicken with Preserved Cabbage,
Preserved Olive Sauce and Lotus Leaf

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

咖喱野菌豆腐煲
Braised Bean Curd and Mushroom with Curry Sauce in Casserole

醒胃蕎頭"菇"嚕球
Sweet and Sour Mushroom with Pickled Shallots

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 with Carrot

豉油皇刀豆炒麵
Fried Noodle with Sword Bean in Soy 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

珊瑚白玉千萬縷

Braised Shredded Winter Melon with Crab Meat Topped with Crab Roe

椒油麻婆辣豆腐

Braised Spicy Bean Curd with Minced Beef in Sichuan Style

欖菜肉鬆四季豆

Sauteed Minced Pork with Preserved Cabbage and String Bean

上湯金銀蛋莧菜

Poached Chinese Spinach with Preserved and Salted Egg in Broth

米皇櫻蝦鶴藪芯

Poached Bok Choy with Sakura Shrimp in Rice Soup

蝦醬吊片炒通菜

Stir-fried Sliced Squid and Water Spinach with Shrimp Paste

椒絲腐乳炒通菜

Stir-fried Water Spinach with Fermented Bean Curd and Chili

清炒時蔬

Stir-fried Seasonal Vegetables

特色飯麵

Rice and Noodle

原個菠蘿雞絲炒飯 (限量供應)

Fried Rice with Shredded Chicken and Diced Pineapple (Limited Supply)

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)

秘製咖喱牛崧飯 (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

沙爹牛腩肉炒河*

Fried Flat Rice Noodle with Beef Rump in Satay Sauce*

蟹肉乾燒伊府麵

Braised E-fu Noodle with Crab Meat

銀芽肉絲煎脆麵

Crispy Noodle with Shredded Pork and Bean Sprout

星洲鮮蝦炒米粉

Fried Vermicelli in Singapore Style

綿滑明火煲米皇

Plain Congee

懷舊細蓉

Noodle with Wonton in Soup (small portion)

絲苗白飯

Steamed Rice

*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*

呂宋香芒凍布甸

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

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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