

## 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

##### 正宗炭燒鵝腩飯

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

##### 白切平原雞腩飯 / 桶子豉油雞腩飯

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)

##### 鵝腩雙拼飯 (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)

##### 雞腩雙拼飯 (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

##### 芝麻伴爽脆海蜆

Shredded Jellyfish

##### 錦上添花懷紮蹄

Preserved Trotter with Soya Sauce

##### 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

每位  
Per Person

HK\$

80

220

75

75

170

90

230

180

200

180

130

110

130

200

180

130

110

180

180

220

200

#### 湯麵 Noodle in Soup

##### 大明蝦球湯麵

Noodle with Prawn in Soup

##### 蟹肉湯伊府麵

E-fu Noodle with Crab Meat in Soup

##### 上湯魚尾雲吞 / 馳名魚尾雲吞麵\*

Wonton in Soup / Noodle with Wonton in Soup\*

##### 上湯鮮蝦水餃 / 鮮蝦水餃湯麵\*

Dumpling in Soup / Noodle with Dumpling in Soup\*

##### 雲吞水餃鴛鴦配 / 魚尾雲吞水餃湯麵\*

Wonton and Dumpling in Soup / Noodle with Wonton and Dumpling in Soup\*

##### 五香牛腩湯麵\*

Noodle with Braised Beef Brisket in Soup\*

##### 上湯銀絲幼麵

Noodle in Soup

##### 滑肉片湯麵 (牛肉 / 豬肉)

Noodle with Sliced Meat in Soup (Sliced Beef or Pork)

##### 雪菜鵝絲湯米

Vermicelli with Shredded Goose and Pickled Cabbage in Soup

##### 榨菜肉絲湯米

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

##### 懷舊京都炸醬麵

Braised Noodle with Spicy and Sour Shredded Pork

##### 紅燒牛腩撈粗麵

Braised Noodle with Beef Brisket in Five Spices Sauce

##### 郊外油菜

Poached Vegetable

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## 外賣餐牌

### Takeaway Menu

#### 粥類 Congee

正宗炭燒鵝粥

Congee with Signature Charcoal Roasted Goose

HK\$

80

瑤柱南非鮑片粥

Congee with Sliced Abalone and Conpoy

220

水晶大明蝦球粥

Congee with Prawn

160

荔灣風味艇仔粥

Congee with Assorted Seafood and Shredded Goose

85

蠔豉皮蛋鹹肉粥

Congee with Dried Oyster, Salted Pork and Preserved Egg

90

金榜三元及第粥

Congee with Assorted Pig Delicacies

75

生滾鮮滑牛肉粥

Congee with Sliced Beef

75

鮮剝免治碎牛粥

Congee with Minced Beef

75

生滾黃沙豬膶粥

Congee with Pig's Liver

75

荷塘鮮鯪魚片粥

Congee with Sliced Fresh Carp

70

手剝家鄉肉丸粥

Congee with Pork Ball

70

松花皮蛋鹹肉粥

Congee with Salted Pork and Preserved Egg

70

惹味鹹香瘦肉粥

Congee with Salted Pork

70

綿滑明火煲米皇

Plain Congee

30

雙拼粥(肉丸 / 鮮魚片 / 皮蛋) (豬膶 / 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

80

#### 炒粉麵飯 Rice and Noodle

HK\$

鮮蝦仁揚州炒飯

Fried Rice in Yangzhou Style (Shrimp with Barbecued Pork)

190

江瑤柱蛋白炒飯

Fried Rice with Conpoy and Egg White

200

美味生炒牛肉飯

Rice with Minced Beef and Pan-fried Egg

140

秘製咖喱牛崧飯(炒飯底)

Fried Rice Topped with Minced Beef in Special Curry Sauce

150

紅炆生中斑腩飯

Rice with Braised Garoupa's Belly

250

菜絲生炒雞絲飯

Fried Rice with Shredded Chicken

170

金黃粟米肉粒飯

Rice with Diced Pork & Sweet Corn

140

銀芽肉絲煎脆麵

Crispy Noodle with Shredded Pork and Bean Sprout

140

佛門羅漢齋炒麵

Fried Noodle with Assorted Fungus, Bamboo Shoots and Mushrooms

140

海鮮三星匯炒麵

Fried Noodle with Assorted Seafood

290

星洲鮮蝦炒米粉

Fried Vermicelli in Singapore Style

190

雪菜火鵝絲炆米

Braised Vermicelli with Shredded Goose and Pickled Cabbage

170

沙爹牛霖肉炒河(採用本地新鮮牛霖)

Fried Flat Rice Noodle with Local Beef Rump in Satay Sauce

190

頭抽乾炒牛肉河

Fried Flat Rice Noodle with Sliced Beef in Dark Sauce

150

滑蛋明蝦球炒河

Fried Flat Rice Noodle with Shrimp and Scrambled Egg

290

蟹肉乾燒伊府麵

Braised E-fu Noodle with Crab Meat

240

飄香鮮蝦荷葉飯

Fried Rice with Shrimp and Assorted Meats Wrapped in Lotus Leaf

280

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# 鏞記精選 (外賣)

*Yung Kee Delicacies (Takeaway)*

## 燒味 *Barbecued Specialities*

		HK\$
<b>正宗炭燒黑鬃鵝</b> Signature Charcoal Roasted Goose	全隻 Whole	850
	半隻 Half	460
	例牌 Regular	300
	下庄 Lower Quarter	380
<b>白切平原雞* / 桶子豉油雞*</b> 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		
<b>炭燒蜜汁叉燒 (採用加拿大特選豬肉)</b> Barbecued Pork (Premium pork from Canada)		200
<b>至尊炭燒肥爌叉 (採用加拿大特選豬肉)(限量供應)</b> Premium Barbecued Pork Belly (Premium pork from Canada)(Limited Supply)		280

## 特薦前菜 *Appetizer*

<b>吟釀野生南非鮑 (二兩起)</b> Chilled Sliced South African Abalone with Sake (Minimum 2 taels)	每兩 Per tael	340
<b>錦上添花懷紮蹄</b> Preserved Trotter with Soya Sauce		180
<b>滷水清爽大尾魷</b> Marinated Fresh Cuttlefish in Soy Sauce		148

## 湯羹 *Soup*

<b>高湯蟹肉官燕羹</b> Bird's Nest Soup with Crab Meat	每位 Per person	380
<b>清水松茸燉非鮑</b> Double-boiled one Whole South African Abalone Soup with Matsutake Mushroom	每位 Per person	220
<b>清水甘筍燉松茸</b> Double-boiled Matsutake Mushroom Soup with Carrot	每位 Per person	160
<b>錦繡八寶瓜粒湯</b> Diced Winter Melon Soup with Assorted Meats and Seafood	每位 Per person	160
<b>原盅花膠燉螺片</b> Double-boiled Fish Maw Soup with Sliced Sea Whelk	每位 Per person	260
<b>生磨杏仁潤肺湯</b> Double-boiled Pig Lung Soup with Almond Sauce	每位 Per person	160

## 海鮮美饌 *Seafood Specialties*

<b>琥珀核桃炒斑球</b> Sauteed Garoupa Fillet with Honey-Glazed Walnut		480
<b>魚露津絲明蝦球</b> Braised Prawn and Rice Vermicelli with Fish Sauce		360
<b>香口煎封海上鮮 (12 - 20兩)</b> Pan-fried Garoupa (12 -20 taels)		700 - 1200
<b>XO醬滑蛋炒帶子</b> Stir-fried Scallop and Scrambled Egg with XO Sauce		420
<b>蟹肉蝦籽炒鮮奶</b> Stir-fried Fresh Milk and Egg White with Crab Meat and Shrimp Roe		280
<b>豆瓣冰腐炆斑腩</b> Braised Garoupa's Belly with Frozen Bean Curd and Soya Bean Sauce		420

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# 鏞記精選 (外賣)

*Yung Kee Delicacies (Takeaway)*

## 粵式風味 *Canton Flavor*

HK\$

紅燒花膠五頭南非鮑	每位	340
Braised 5-Head Whole South African Abalone and Fish Maw in Brown Sauce Per person		
生扣鵝掌五頭非鮑魚	每位	290
Braised 5-Head Whole South African Abalone and Goose Web in Oyster Sauce Per person		
桂花蟹肉炒津絲		280
Scrambled Egg with Crab Meat and Vermicelli		
鮮摘鳳梨咕嚕肉		260
Sweet and Sour Pork with Fresh Pineapple		
秘製南乳香酥骨		240
Crispy Spare Rib with Preserved Bean Paste		
原塘蠔油炒牛霖(採用本地新鮮牛霖)		240
Stir-fried Sliced Fresh Beef Rump and Mushroom in Oyster Sauce (Prepared with Local Beef Rump)		
懷舊中式煎牛柳		300
Pan-fried Beef Fillet in Chinese Style		
黑椒蒜片牛柳粒		300
Sauteed Diced Beef with Black Pepper and Garlic		
豉蒜涼瓜牛霖肉(採用本地新鮮牛霖)		280
Stir-fried Sliced Local Fresh Beef Rump with Bitter Melon, Garlic and Black Bean		
XO醬腰果炒雞丁		320
Sauteed Diced Chicken with Cashew in XO Sauce		
椒鹽脆炸鮮吊片		240
Deep-fried Squid with Spicy Salt		
金華腿片扒津膽		180
Braised Chinese Cabbage with Jinhua Ham		
珊瑚白玉千萬縷		320
Braised Shredded Winter Melon with Crab Meat Topped with Crab Roe		
東瀛天白西蘭花		240
Steamed Broccoli with Mushroom		
瑤柱花膠節瓜甫		350
Braised Hairy Gourd Topped with Shredded Conpoy, Fish Maw and Mushroom		
清炒時蔬		130
Stir-fried Seasonal Vegetables		

## 甜品 *Dessert*

紅杞冰糖燉官燕		380
Double-boiled Superior Bird's Nest with Rock Sugar and Red Date		
遠年陳皮紅豆沙*		50
Red Bean Sweet Soup with Aged Tangerine Peel*		
生磨香滑芝麻糊*		45
Black Sesame Sweet Soup*		
黃金芝麻煎堆仔(三件)		50
Deep-fried Sesame Balls (3 pieces)		
清熱解毒龜苓膏(凍)		65
Chilled Chinese Herbal Jelly		
仲夏宮廷豌豆黃(三件)		60
Coconut and Split Pea Pudding (3 pieces)		

\*可另加芝麻湯圓, HK\$6(兩粒)

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

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# 外賣臘味精選

## Cured Food Takeaway

<b>臘味飯 Rice with Cured Food</b>	HK\$
鵝肝腸飯 Rice with Cured Goose Liver Sausage	88
切肉臘腸飯 Rice with Cured Pork Sausage	88
臘肉飯 Rice with Cured Meat	88
臘味飯 Rice with Cured Goose Liver Sausage, Cured Pork Sausage & Cured Meat	95
鴛鴦腸飯 Rice with Cured Goose Liver Sausage & Cured Pork Sausage	88
原隻臘鴨髀飯 Rice with Whole Cured Duck Leg	118
以上飯類 For the above selections :	
另加鵝肝腸一條 HK\$32 Extra HK\$32 for each additional Cured Goose Liver Sausage	
另加切肉臘腸一條 HK\$32 Extra HK\$32 for each additional Cured Pork Sausage	
另加原隻臘鴨髀一隻 HK\$108 Extra HK\$108 for each additional Whole Cured Duck Leg	
<b>臘味小食 Cured Food Snack</b>	HK\$
自選鵝肝腸及切肉臘腸 (共四條) Steamed Cured Goose Liver Sausage and Cured Pork Sausage (4 pieces with your own choice)	188
原隻臘鴨髀 (一隻) Whole Cured Duck Leg (1 piece)	108