

燒味 Barbecued Specialities

正宗炭燒黑鬃鵝
Signature Charcoal Roasted Goose

例牌
Regular
鵝腩
Leg

半隻
Half

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

例牌
Regular

雞腩
Leg

半隻
Half

*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

燒味雙拼
(叉燒、豉油雞*、切雞*)
雞腩另加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)

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)

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

金鑲脆皮嫩豆腐(中午十二時起供應)
Deep-fried Bean Curd with Special Sauce
(Available from 12:00pm)

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)

至尊壹品離鵝煲(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*

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 Shrimp and Pork Dumpling (2 pieces)

高湯香茜牛肉球 (三件)

Minced Beef Ball in Soup (3 pieces)

銀絲雙蝦脆春卷 (三件)

Deep-fried Spring Roll with Shrimp, Shrimp Roe and Rice Vermicelli (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

鮮蓮上料冬瓜盅 (四至六位用) (限量供應)

(中午十二時半起供應)

Double-boiled Whole Winter Melon Soup with Assorted Meats, Seafood and Lotus Seed (For 4-6 persons)(Limited Supply) (Available from 12:30pm)

萬壽果螺頭燉雞 (六位用) (限量供應)

Double-boiled Chicken Soup with Sea Conch and Papaya (For 6 persons) (Limited Supply)

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

生磨杏汁潤肺湯

Double-boiled Pig Lung Soup with Almond Sauce

腿茸蟹肉冬茸羹

Thick Soup with Crab Meat, Jinhua Ham and Winter Melon Paste

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)

黑椒拍蒜煎蝦皇 (兩隻起)

Pan-fried Prawn with Black Pepper and Garlic (Minimum 2 pieces)

百花釀原隻蟹鉗 (兩位起)

Deep-fried Crab Claw Coated with Mashed Shrimp (Minimum 2 persons)

魚露津絲明蝦球

Braised Prawn and Rice Vermicelli with Fish Sauce

琥珀核桃炒斑球

Sauteed Garoupa Fillet with Honey-Glazed Walnut

養生黑醋鮮斑腩

Braised Groupa's Belly with Black Vinegar

避風塘帶子蝦仁

Stir-fried Scallop and Prawn with Garlic and Chili

黃金百花炸蝦丸

Deep-fried Shrimp Ball

粵式風味 Specialities

滋味田雞兩味食 (鹽燒田雞腿及涼瓜田雞腩)

Frog Served in Two Ways (Deep-fried Frog Leg with Salt and Braised Frog Belly with Bitter Gourd)

銀檢醬炆斑腩煲

Braised Garoupa's Belly with Yanmin Sauce in Casserole

銀檢醬爆鮮雞煲

Braised Chicken with Yanmin Sauce in Casserole

懷舊鏞樓小炒皇

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

家鄉燒釀節瓜環

Braised Hairy Gourd Stuffed with Minced Pork

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

XO醬帶子粒煎蛋

Pan-fried Egg with Diced Scallop in XO Sauce

桂花蟹肉炒津絲

Scrambled Egg with Crab Meat and Vermicelli

松子大良炒鮮奶

Stir-fried Fresh Milk and Egg White with Pine Nut

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)

蠔汁四頭吉品鮑
Braised 4-Head Abalone with 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

京蔥蝦籽黃玉參
Braised Yellow Sea Cucumber with Shrimp Roe
and Scallion

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

銀杏翠綠炒花膠
Sauteed Fish Maw with Sweet Pea, Ginkgo 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/雪腿浸
(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)

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

油浸金邊筍殼魚
Deep-fried Marble Goby

蘇格蘭冰川蜆子 (兩隻起)

Scottish Razer Clams (Minimum 2 pieces)

可選:豉汁/金銀蒜

(Choice of: Steamed in Black Bean Sauce or Steamed with Garlic)

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

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 (中午十二時起供應)
Crispy Roasted Pigeon (Available from 12:00pm)

芝麻西檸煎軟雞 (半隻)
Pan-fried Chicken with Sesame in Lemon Sauce (Half)

大漠風沙脆皮雞* (半隻) (中午十二時起供應)
Crispy Chicken with Garlic* (Half) (Available from 12:00pm)

*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

鼎湖竹筍扒上素
Sauteed Bamboo Fungus and Vegetables

自家乳香豆腐絲
Chilled Shredded Dried Tofu with Fermented Bean Curd

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

迷你白玉素菩提
Steamed Winter Melon with Seasonal Vegetable

養生五秀上素炒
Sauteed Assorted Vegetables

竹筍燉天白菇湯
Double-boiled Mushroom Soup with Bamboo Fungus

豉汁三蔬煎脆麵
Crispy Noodle with Assorted Vegetables in Black Bean 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

原籠金腿扒津膽

Braised Chinese Cabbage with Jinhua Ham

椒鹽百花燒釀腐

Braised Bean Curd Stuffed with Minced Shrimp and Spicy Salt

珊瑚白玉千萬縷

Braised Shredded Winter Melon with Crab Meat Topped with Crab Roe

櫻花蝦蟹肉茄子

Sauteed Eggplant and Crab Meat, Topped with Sakura Shrimp

椒油麻婆辣豆腐

Braised Spicy Bean Curd with Minced Beef in Sichuan Style

櫻花蝦牛心柳菜

Stir-fried Cabbage and Sakura Shrimp

上湯金銀蛋莧菜

Poached Chinese Spinach with Preserved and Salted Egg in Broth

杞子魚肚浸勝瓜

Poached Silky Gourd with Fish Maw and Medlar Seed

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

飄香鮮蝦荷葉飯

Fried Rice with Shrimp and Assorted Meats Wrapped in Lotus Leaf

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

XO醬蝦仁炒河粉

Fried Flat Rice Noodle with Shrimp in XO Sauce

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

星洲鮮蝦炒米粉

Fried Vermicelli in Singapore Style

雪菜火鵝絲湯米

Vermicelli with Shredded Goose and Pickled Cabbage in Soup

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

仲夏宮廷豌豆黃(三件)

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

另加一服務費

Plus 10% Service Charge

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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