# 外賣餐牌

200

Takeaway	/ Menu
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燒味飯 Rice with Roasted & Marinated Food		HK\$
正宗炭燒燒鵝飯		80
Rice with Signature Charcoal Roasted Goose		80
正宗炭燒鵝髀飯		220
Rice with Signature Charcoal Roasted Goose Leg		220
炭燒蜜汁叉燒飯		75
Rice with Barbecued Pork		70
白切平原雞飯 / 桶子豉油雞飯		75
Rice with Steamed Chicken / Rice with Soy Marinated Chicken		/5
白切平原雞髀飯 / 桶子豉油雞髀飯		170
Rice with Steamed Chicken Leg / Rice with Soy Marinated Chicken Leg		170
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)		90
鵝髀雙拼飯 (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)		230
雞髀雙拼飯 (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)		180
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 Specialities		
松花皮蛋配酸薑	每位	20
Preserved Egg and Pickled Ginger	Per Person	20
白灼薑蔥豬心蒂		200
Poached Pig's Aorta with Shredded Ginger & Spring Onion		200
粵式滷汁鵝掌翼		180
Marinated Goose's Wing and Web		
古早味蝦籽紮蹄		130
Steamed Bean Curd Sheet with Shrimp Roe		
芝麻伴爽脆海蜇		110
Shredded Jellyfish		
錦上添花懷紮蹄		180
Preserved Trotter with Soya Sauce		
薑蔥灼鮮牛冧肉 (採用本地新鮮牛冧)		220
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

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湯麵 Noodle in Soup	HK\$
大明蝦球湯麵	160
Noodle with Prawn in Soup	100
蟹肉湯伊府麵	160
E-fu Noodle with Crab Meat in Soup	
上湯魚尾雲吞 / 馳名魚尾雲吞麵*	68
Wonton in Soup / Noodle with Wonton in Soup $^{st}$	
上湯鮮蝦水餃 / 鮮蝦水餃湯麵*	68
Dumpling in Soup / Noodle with Dumpling in Soup $^{st}$	00
雲吞水餃鴛鴦配 /魚尾雲吞水餃湯麵*	88
Wonton and Dumpling in Soup / Noodle with Wonton and Dumpling in Soup $^{st}$	00
五香牛腩湯麵*	78
Noodle with Braised Beef Brisket in Soup $^{st}$	70
上湯銀絲幼麵	
上, / / 河政(称 20) 200 Noodle in Soup	42
滑肉片湯麵 (牛肉 / 豬肉)	120
Noodle with Sliced Meat in Soup (Sliced Beef or Pork)	
雪菜鵝絲湯米	120
Vermicelli with Shredded Goose and Pickled Cabbage in Soup	120
榨菜肉絲湯米	120
Vermicelli with Shredded Pork and Pickled Mustard Tuber in Soup	120
*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	62
Braised Noodle with Goose Oil	02
懷舊京都炸醬麵	75
Braised Noodle with Spicy and Sour Shredded Pork	
薑蔥牛冧肉撈麵	95
Braised Noodle with Local Beef Rump, Spring Onion and Ginger	
郊外油菜	90
Poached Vegetable	, 0

## 外賣餐牌

#### Takeaway Menu

粥類 Congee	HK\$	炒粉麵飯 Rice and Noodle	НК\$
正宗炭燒燒鵝粥 Congee with Signature Charcoal Roasted Goose	80	鮮蝦仁揚州炒飯 Fried Rice in Yangzhou Style (Shrimp with Barbecued Pork)	190
瑤柱南非鮑片粥 Congee with Sliced Abalone and Conpoy	220	江瑤柱蛋白炒飯 Fried Rice with Conpoy and Egg White	200
水晶大明蝦球粥 Congee with Prawn	160	美味生炒牛肉飯 Rice with Minced Beef and Pan-fried Egg	140
荔灣風味艇仔粥 Congee with Assorted Seafood and Shredded Goose	85	秘製咖喱牛崧飯(炒飯底) Fried Rice Topped with Minced Beef in Special Curry Sauce	150
金榜三元及第粥 Congee with Assorted Pig Delicacies	75	紅炆生中斑腩飯 Rice with Braised Garoupa's Belly	250
生滾鮮滑牛肉粥 Congee with Sliced Beef	75	菜絲生炒雞絲飯 Fried Rice with Shredded Chicken	170
鮮刴免治碎牛粥 Congee with Minced Beef	75	金黃粟米肉粒飯 Rice with Diced Pork & Sweet Corn	140
生滾黃沙豬膶粥 Congee with Pig's Liver	75	銀芽肉絲煎脆麵 Crispy Noodle with Shredded Pork and Bean Sprout	140
荷塘鮮鯇魚片粥 Congee with Sliced Fresh Carp	70	佛門羅漢齋炒麵 Fried Noodle with Assorted Fungus, Bamboo Shoots and Mushrooms	140
手刴家鄉肉丸粥 Congee with Pork Ball	70	海鮮三星匯炒麵 Fried Noodle with Assorted Seafood	290
松花皮蛋鹹肉粥 Congee with Salted Pork and Preserved Egg	70	星洲鮮蝦炒米粉 Fried Vermicelli in Singapore Style	190
惹味鹹香瘦肉粥 Congee with Salted Pork	70	雪菜火鵝絲炆米 Braised Vermicelli with Shredded Goose and Pickled Cabbage	170
綿滑明火煲米皇 Plain Congee	30	沙爹牛冧肉炒河(採用本地新鮮牛冧) Fried Flat Rice Noodle with Local Beef Rump in Satay Sauce	190
雙拼粥 (肉丸 / 鮮魚片 / 皮蛋) (豬潤 / 牛肉 / 碎牛 另加HK\$5) Congee with any 2 Choices : Pork Ball / Sliced Fish / Preserved Egg	80	頭抽乾炒牛肉河 Fried Flat Rice Noodle with Sliced Beef in Dark Sauce	150
Extra HK\$5 for order of Pig's Liver / Sliced Beef / Minced Beef		XO醬蝦仁炒河粉 Fried Flat Rice Noodle with Shrimp in XO Sauce	190

蟹肉乾燒伊府麵	240
Braised E-fu Noodle with Crab Meat	2 10

280

飄香鮮蝦荷葉飯 Fried Rice with Shrimp and Assorted Meats Wrapped in Lotus Leaf

鏞記精過	題(!	外	賣 )
Yung Kee Del	icacies (I	Takeu	vay)

烧味 Barbecued Specialities		HK\$
正宗炭燒黑鬃鵝 Signature Charcoal Roasted Goose	全隻 Whole	850
Signature Charcoar Roasted Goose	半 隻 Half	460
	例牌 Regular	300
	下庄 Lower Quarter	380
白切新鮮平原雞*/桶子平原豉油雞* Steamed Chicken*/Soy Marinated Chicken*	上ower Quarter 全隻 Whole	720
* 採用本地優質新鮮平原雞	半隻 Half	370
* Made with Premium breed local raised Ping Yuen chicke	例牌 Regular	280
	下庄 Lower Quarter	320
炭燒蜜汁叉燒 (採用加拿大特選豬肉) Barbecued Pork (Premium pork from Canada)		200
至尊炭燒肥燶叉(採用加拿大特選豬肉)(限量供應) Premium Barbecued Pork Belly (Premium pork from Canada)(Limited Supply)		280
特為前某appetizer		
吟釀野生南非鮑 (二雨起) Chilled Sliced South African Abalone with Sake (Minimum 2 taels)	每雨 Per tael	340
錦上添花懷紮蹄 Preserved Trotter with Soya Sauce		180
滷水清爽大尾魷 Marinated Fresh Cuttlefish in Soy Sauce		148
<b>湯羹</b> Soup		
高湯蟹肉官燕羹 Bird's Nest Soup with Crab Meat	每位 Per person	380
清水松茸燉非鮑 Double-boiled one Whole South African Abalone Soup with Matsutake Mushroom	毎位 Per person	220
清水甘筍燉松茸 Double-boiled Matsutake Mushroom Soup with Carrot	每位 Per person	160
錦繡八寶瓜粒湯 Diced Winter Melon Soup with Assorted Meats and Seafood	<del>毎</del> 佐 Per person	160
原盅花膠燉螺片 Double-boiled Fish Maw Soup with Sliced Sea Whelk	每位 Per person	260
生磨杏汁潤肺湯 Double-boiled Pig Lung Soup with Almond Sauce	每位 Per person	160
海鲜美饌 Seafood Specialties		
XO醬香滑生斑球 Sauteed Garoupa Fillet with XO Sauce		520
五簪玻璃明蝦球 Crystal Prawn Rolled with Jinhua Ham and Choy Sum		480
香口煎封海上鮮 (12 - 20雨) Pan-fried Garoupa (12 -20 taels)		700 - 1200
銀检醬帶子豆腐 Steamed Scallop and Bean Curd with Yanmin Sauce		350
禮雲子炒鮮乳酪 Fried Egg White and Milk with Mini Crab Roe		450
銀检醬炆鮮斑腩 Braised Garoupa's Belly with Yanmin Sauce		450



專式風味 Canton Flavor		HK\$
紅燒花膠五頭南非鮑 Braised 5-Head Whole South African Abalone and Fish Maw in Brown Sauce Pe	每位 r person	340
蠔汁四頭吉品鮑 Braised 4-Head Abalone with Oyster Sauce Pe	每位 r person	280
桂花蟹肉炒津絲 Scrambled Egg with Crab Meat and Vermicelli		280
鮮摘鳳梨咕嚕肉 Sweet and Sour Pork with Fresh Pineapple		260
大澳蝦醬海山骨 Crispy Spare Rib with Shrimp Paste		240
原塘蠔油炒牛冧(採用本地新鮮牛冧) Stir-fried Sliced Fresh Beef Rump and Mushroom in Oyster Sauce (Prepared with Local Beef Rump)		240
懷舊 中式煎牛柳 Pan-fried Beef Fillet in Chinese Style		300
黒椒蒜片牛柳粒 Sauteed Diced Beef with Black Pepper and Garlic		300
豉蒜谅瓜牛冧肉(採用本地新鮮牛冧) Stir-fried Sliced Local Fresh Beef Rump with Bitter Melon, Garlic and Black Bean		280
XO醬 腰果炒雞丁 Sauteed Diced Chicken with Cashew in XO Sauce		320
椒鹽脆炸鮮吊片 Deep-fried Squid with Spicy Salt		240
金華腿片扒津膽 Braised Chinese Cabbage with Jinhua Ham		180
珊瑚白玉千萬縷 Braised Shredded Winter Melon with Crab Meat Topped with Crab Roe		320
東瀛天白西蘭花 Steamed Broccoli with Mushroom		240
養生五秀上素炒 Sauteed Assorted Vegetables		200
清炒時蔬 Stir-fried Seasonal Vegetables		130

# 👬 編 Dessert

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

\*可另加芝麻湯圓,HK\$6(雨粒) \* Extra HK\$6 for two sesame glutinous dumplings



臘味飯 Rice with Cured Food	HK\$
鹅肝腸飯 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> 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)	HK\$ 188

原隻臘 鴨髀 (一隻) Whole Cured Duck Leg (1 piece)

108