

燒味 Barbecued Specialities

正宗炭燒黑鬃鵝

Signature Charcoal Roasted Goose

例牌
Regular

鵝腩
Leg

半隻
Half

白切新鮮平原雞* / 桶子平原豉油雞*

Steamed Chicken* /

Soy Marinated Chicken*

例牌
Regular

雞腩
Leg

半隻
Half

*採用本地優質新鮮平原雞

*Prepared with premium breed local raised Ping Yuen chicken

#採用加拿大特選豬肉

#Prepared with premium pork from Canada

馳名燒味雙拼盆

(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

炭燒蜜汁叉燒王#

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

芝麻伴爽脆海蜇

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)

廚師巧手老火湯(兩天前預訂)

Soup of the Day (Order 2 days 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)

至尊壹品雛鵝煲(一天前預訂)

Stewed Goose in Casserole (Order 1 day 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)

陳皮山竹牛肉球 (三件)

Steamed Minced Beef Ball (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

生磨杏仁潤肺湯

Double-boiled Pig Lung Soup with Almond Sauce

野葛菜燉生魚湯

Double-boiled Snakehead Fish Soup with Chinese Herbs

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)

粵式乾煎大蝦皇 (兩隻起)

Pan-fried Prawn with Tomato Sauce
(Minimum 2 pieces)

百花釀原隻蟹鉗 (兩位起)

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

XO醬香滑生斑球

Sauteed Garoupa Fillet with XO Sauce

養生黑醋鮮斑腩

Braised Groupa's Belly with Black Vinegar

黃金窩貼玉帶子

Crispy Toast with Scallop

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)

特級蝦籽扒柚皮

Braised Pomelo Peel with Shrimp Roe

美人玉捲抱珠簾

Crispy Pork Roll Stuffed with Ham, Walnut and Vegetable

銀檢醬炆斑腩煲

Braised Garoupa's Belly with Yanmin Sauce in Casserole

銀檢醬帶子豆腐

Steamed Scallop and Bean Curd with Yanmin Sauce

腿茸百花蒸釀腐

Steamed Bean Curd with Diced Jinhua Ham and Minced Shrimp

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

禮雲子炒鮮乳酪

Fried Egg White and Milk with Mini Crab Roe

玉簪玻璃明蝦球

Crystal Prawn Rolled with Jinhua Ham and Choy Sum

懷舊巧手釀蟹蓋

Deep-fried Crab Meat, Assorted Seafood, Mushroom and Onion in Crab Shell

桂花蟹肉炒津絲

Scrambled Egg with Crab Meat and Vermicelli

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/銀絲醬蒸/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)

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

蘇格蘭冰川蛭子 (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

龍菱腩仔豆卜煲

Braised Pork Belly with Water Caltrop and
Bean Curd Puff in Casserole

鮮摘鳳梨咕嚕肉

Sweet and Sour Pork Fillet with Fresh Pineapple

大澳蝦醬海山骨

Crispy Spare Rib with Shrimp 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 (中午十二時起供應)

Crispy Roasted Pigeon (Available from 12:00pm)

金華麒麟玉樹雞* (半隻) (限量供應)

Steamed Chicken with Jinhau Ham and Mushroom* (Half)
(Limited Supply)

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

蓮蓬鮮子燴上素

Braised Assorted Vegetables with Lotus Seed

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

玉環貴妃瑤柱甫

Stuffed Hairy Gourd with Conpoy

椒鹽百花燒釀腐

Braised Bean Curd Stuffed with Minced Shrimp and Spicy Salt

碧綠虎穴卧藏龍

Braised Bitter Gourd Stuffed with Minced Shrimp

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

高湯苧菜浸魚腐

Poached Chinese Spinach with Fish Bean Curd in Broth

上湯金銀蛋苧菜

Poached Chinese Spinach with Preserved and Salted Egg in Broth

椒鹽百花釀仙島

Deep-fried Mushroom with Minced Shrimp in Spicy Salt

啫啫金勾通菜煲

Braised Water Spinach with Dried Shrimp in Casserole

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

原籠海霸王御膳

Steamed Ginger Rice with Mud Crab

飄香鮮蝦荷葉飯

Fried Rice with Shrimp and Assorted Meats Wrapped in Lotus Leaf

自家臘味煲仔飯 (三至四位用)

Claypot Rice with Assorted Cured Meat (For 3 to 4 persons)

XO醬蝦仁炒河粉

Fried Flat Rice Noodle with Shrimp in XO Sauce

沙爹牛霖肉炒河粉*

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

*採用本地新鮮牛霖

*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

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

另加一服務費 Plus 10% Service Charge

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