

炭烤燒味 Barbecued Specialities

正宗炭燒黑鬃鵝

Signature Charcoal Roasted Goose

例牌

Regular

鵝髀

Leg

半隻

Half

白切新鮮平原雞* / 桶子平原豉油雞*

Steamed Chicken* /

Soy Marinated Chicken*

例牌

Regular

雞髀

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

黑椒生煎金蠔皇(兩隻起)

Pan-fried King-size Dried Oyster
with Black Pepper Sauce (Minimum 2 pieces)

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

經典之作 Timeless Classic

雁落梅林迎秋意(限量供應)

Braised Goose with Plum Sauce and Gluten Puff
(Limited Supply)

玉簪玻璃明蝦球

Crystal Prawn Rolled with Jinhua Ham and Choy Sum

美人玉捲抱珠簾

Crispy Pork Roll Stuffed with Ham, Walnut and Vegetable

懷舊巧手釀蟹蓋

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

錦上添花懷紮蹄

Preserved Trotter with Soya Sauce

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)

另加一服務費

Plus 10% Service Charge

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手工點心 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

精心湯羹 Soup

遠年陳皮土鵝湯 (四至六位用, 限量供應)

(中午十二時半起供應)

Double-boiled Goose Soup with Aged Tangerine Peel
(For 4-6 persons, Limited Supply)
(Available from 12:30pm)

人蔘石斛燉烏雞 (六位用, 限量供應)

Double-boiled Silky Fowl Soup with Ginseng and Dendrobe
(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

韭黃三絲瑤柱羹

Thick Soup with Conpoy, Chives, Shredded Pork,
Chicken and 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

木耳海鮮酸辣羹

Thick Soup with Hot and Sour Seafood, Shredded Bean
Curd and Black Fungus

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)

百花釀原隻蟹鉗 (兩位起)

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

粵式乾煎花竹蝦 (四隻)

Pan-fried Kuruma Prawn with Soy Sauce (4 pieces)

頭抽生煎滑斑球

Sauteed Garoupa Fillet with Soy Sauce

酸甜百花炸蝦丸

Deep-fried Shrimp Ball

黃金窩貼玉帶子

Crispy Toast with Scallop

粵式風味 Specialities

古法黑草羊腩煲 (跟唐蔞)

Braised Mutton in Casserole with Traditional Recipe
(Served with Crown Daisy)

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

銀檢醬帶子豆腐

Steamed Scallop and Bean Curd with Yanmin Sauce

椒鹽百花釀仙島

Deep-fried Mushroom with Minced Shrimp in Spicy Salt

祿山之爪半月柚

Braised Goosed Web with Pomelo Peel

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

特級蝦籽扒柚皮

Braised Pomelo Peel with Shrimp Roe

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)

黃芥蠔汁吉品鮑

Braised Whole Abalone with Oyster Sauce
Served with Yellow Mustard

紅扒刺參南非鮑 (五頭)

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

蝦籽柚皮伴刺參

Braised Pomelo Peel and Sea Cucumber
with Shrimp Roe

蝦籽日本刺參扣鵝掌

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

泛魚期精品 Fishing Seasonal Highlights

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) 攪角炒球 Sauteed Lobster with Preserved Olive Sauce

古法紅炆石斑翅 (廚師極薦)

Braised Garoupa's Tail in Authentic Style
(Chef Recommendation)

大紅東星斑兩吃 (超值推介)

Spotted Garoupa in 2 Different Ways

(Highly Recommended)

(1) 鹽酥骨架

Crispy Bone in Whole

(2) 露筍炒球

Sauteed Spotted Groupa Fillet with Asparagus

油浸金邊筍殼魚

Deep-fried Marble Goby

蘇格蘭冰川蜆子 (兩隻)

Scottish Razer Clam (2 pieces)

可選:豉汁/金銀蒜

Choice of: Steamed in Black Bean Sauce or Steamed with Garlic
追加每隻 HK\$108 (Add an additional Clams for HK\$108)

各項肉類 Meat

鹹西施骨春菜煲

Poached Spring Lettuce with Salty Pork Blade Bone 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

沙爹玉蘭鮮牛霖 (採用本地新鮮牛霖)

Stir-fried Sliced Local Fresh Beef Rump and Chinese Kale
with Satay Sauce

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

椒油野菌豆腐煲

Sichuan Style Bean Curd with Mushroom 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

竹筍燉天白菇湯

Double-boiled Mushroom Soup with Bamboo Fungus

菜遠花菇煎脆麵

Crispy Noodle with Vegetable and Mushroom

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

晶瑩白玉釀柱甫
Braised Turnip Stuffed with Conpoy

豉蒜汁蒸釀豆腐
Steamed Bean Curd Stuffed with Minced Shrimp
in Garlic and Black Bean

櫻花蝦蟹肉紫茄
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

鮮蟹肉燴嫩豆苗
Pea Sprout Topped with Fresh Crab Meat

啫啫甫魚芥蘭煲
Braised Chinese Kale with Dried Flatfish in Casserole

香芯菜炊玉蘭遠
Steamed Chinese Kale with Preserved Vegetables

櫻花蝦牛芯椰菜
Stir-fried Cabbage and Sakura Shrimp

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

生炒臘味糯米飯
Fried Sticky Rice with Cured Meat

自家臘味煲仔飯 (三至四位用)
Claypot Rice with Assorted Cured Meat
(For 3 to 4 persons)

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 Rice Vermicelli in Singapore Style

雪菜鵝絲湯津絲
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

精美甜品

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*

椰汁香芋西米露
Coconut Milk with Taro and Sago

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 (2 pieces)

*可另加芝麻湯圓, HK\$6 (兩粒)

*Extra HK\$6 for two sesame glutinous dumplings

其他

Other

鏞記至尊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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