

## 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

### 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

### 水晶玻璃蓮藕片

Crispy Sliced Lotus Root

### 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\*

### 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)

### 金絲旺菜牛肉球 (三件)

Steamed Minced Beef Ball with Mini Chinese Cabbage (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

## 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)

### 正宗太史燴五蛇

Shredded Snake Thick Soup

### 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

### 生磨杏仁潤肺湯

Double-boiled Pig Lung Soup with Almond Sauce

### 太子參燉鮑魚湯

Double-boiled Abalone Soup

with Crown Prince Ginseng

### 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)

### 香辣蒜片大蝦皇 (兩隻起)

Pan-fried Prawn and Garlic Topped with Sakura Shrimp in Spicy Sauce (Minimum 2 pieces)

### 蟲草花炒滑斑球

Sauteed Garoupa Fillet with Cordyceps Flower

### 酸甜百花炸蝦丸

Deep-fried Shrimp Ball

### 自家XO醬炒帶子

Sauteed Scallop with XO Sauce

## 粵式風味 Specialities

### 古法黑草羊腩煲 (跟唐蒿)

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)

### 黃金豆醬斑腩煲

Braised Garoupa's Belly with Yellow Bean Sauce in Casserole

### 富貴金錢煎藕餅

Pan-fried Lotus Root Cake with Pork, Cured Pork Sausage and Minced Dried Shrimp

### 杞子百花釀魚肚

Steamed Fish Maw Stuffed with 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

### 晶瑩白玉釀柱甫

Braised Turnip Stuffed with Conpoy

### 荔茸香酥玉帶子

Deep-fried Mashed Taro with Scallop

### 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

### 鮮蠔汁花膠刺參

Braised Fish Maw and Sea Cucumber with Oyster Sauce

### 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 Clam for HK\$108)

## 各項肉類 Meat

### 鮮摘鳳梨咕嚕肉

Sweet and Sour Pork Fillet with Fresh Pineapple

### 南乳香酥一字排

Crispy Spare Rib with Preserved Bean 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

### 黑椒香草牛柳粒

Sauteed Diced Beef with Black Pepper and Herbs

### 紅燒石岐乳鴿皇 (中午十二時起供應)

Crispy Roasted Pigeon (Available from 12:00pm)

### 良鄉栗子炆雞煲

Braised Chicken with Chesnut in Casserole

### 嫩豆苗髮菜浸雞\* (半隻)

Braised Chicken with Pea Sprout and Black Moss  
Topped with Sakura Shrimp in Broth\* (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)

## 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

### 竹筍腐皮上素卷

Braised Bean Curd Sheet Roll with Bamboo Fungus  
and Assorted Vegetables

### 養生野菜粒炒飯

Fried Rice with Diced Assorted Vegetables

\*採用本地飼養優質新鮮平原雞

\*Prepared with premium breed local raised Ping Yuen chicken

另加一服務費 Plus 10% Service Charge

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## 時蔬、豆腐

### Seasonal Vegetables and Bean Curd

#### 蟹肉燒釀嫩豆腐

Braised Bean Curd Stuffed with Minced Shrimp,  
Topped with Crab Meat

#### 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

#### 生拆雞絲燴豆苗

Pea Sprout Topped with Shredded Chicken

#### 唐芹藕片炒臘味

Sauteed Assorted Cured Meat with Sliced Lotus Root  
and Chinese Celery

#### 甫魚銀川玉蘭遠

Braised Yin Chuan Chinese Kale with Dried Flatfish

#### 香芯菜炊玉蘭遠

Steamed Chinese Kale with Preserved Vegetables

#### 清炒時蔬

Stir-fried Seasonal Vegetables

## 特色飯麵

### Rice and Noodle

#### 蝦醬肥孷叉炒飯

Fried Rice with Diced Premium Barbecued Pork Belly  
and Shrimp Paste

#### 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)

#### 沙爹牛霖肉炒河\*

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

#### 榨菜肉絲炆米粉

Braised Rice Vermicelli with Shredded Pork  
and Pickled Mustard Tuber

#### 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

## 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

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