

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

古早味蝦籽紮蹄

Steamed Bean Curd Sheet with Shrimp Roe

芝麻伴爽脆海蜇

Shredded Jellyfish

自家製鴛鴦臘腸

Steamed Cured Goose Liver Sausage
and Cured Pork Sausage

金豐南安臘味蓋

Yung Kee Signature Cured Meat Platter

蜜味串燒金錢雞(四件)(限量供應)

Roasted Chicken Liver Medallion (4 pieces) (Limited Supply)

揀手本灣金蠔皇(黑椒/蜜餞)(兩隻起)

Pan-fried King-size Dried Oyster
(Black Pepper / Honey Glazed) (Minimum 2 pieces)

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)

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

水晶玻璃蓮藕片

Crispy Sliced Lotus Root

經典之作 Timeless Classic

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)

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

如閣下對任何食物有過敏反應, 請通知本店職員 Please inform your server of any food-related allergies

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)

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

清水松茸燉鮑魚

Double-boiled Abalone Soup with
Matsutake Mushroom

生磨杏汁潤肺湯

Double-boiled Pig Lung Soup with Almond Sauce

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
(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)

粵式乾煎大蝦皇 (兩隻起)

Pan-fried Prawn with Tomato 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 (跟唐蔘)

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

滋味欖角田雞煲

Braised Frog with Preserved Olive Sauce in Casserole

銀檢醬炆斑腩煲

Braised Garoupa's Belly with Yanmin Sauce in Casserole

金不換鮑魚雞煲

Braised Abalone and Chicken with Thai Basil in Casserole

懷舊巧手釀蟹蓋

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

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

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

富貴金錢煎藕餅

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

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

Braised South African Abalone and Sea Cucumber with
Oyster Sauce

大蔥蝦籽燴刺參

Braised Sea Cucumber with Shrimp Roe and Scallion

山珍海錯三星匯 (刺參、花膠、鮑魚)

Braised Sea Cucumber, Fish Maw and Abalone

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

南非鮑扣鵝掌皇

Braised South African Abalone with Goose Web
in Oyster Sauce

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

沙爹津絲牛腩煲 (採用本地新鮮牛腩)

Stir-fried Sliced Local Fresh Beef Rump and Vermicelli
with Satay Sauce in Casserole

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)

椰香荔芋滑雞煲

Braised Chicken and Taro with Coconut Milk 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)

當紅脆皮炸子雞* (半隻) (中午十二時起供應)

Crispy Chicken* (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

鮮蟹肉乾燒茄子

Sauteed Eggplant and Topped with Crab Meat

金華麒麟滑豆腐

Steamed Bean Curd with Jinhua Ham and Mushroom

椒油麻婆辣豆腐

Braised Spicy Bean Curd with Minced Beef in Sichuan Style

生曬柱甫扒豆苗

Braised Pea Sprout with Conpoy

玉蘭炒自家臘味

Sauteed Assorted Cured Meat with Chinese Kale

甫魚銀川玉蘭遠

Braised Yin Chuan Chinese Kale with Dried Flatfish

杞子魚肚浸豆苗

Poached Pea Sprout with Fish Maw and Medlar Seed

清炒時蔬

Stir-fried Seasonal Vegetables

特色飯麵

Rice and Noodle

蝦醬肥孺叉炒飯

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

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

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