## 外賣餐牌

200

Takeaway	/ Menu
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		rancanay
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		90
(Signature Charcoal Roasted Goose, Barbecued Pork, Steamed Chicken, Soy Marinated Chicken)		
鵝髀雙拼飯 (叉燒、切雞、豉油雞)		230
Rice with Signature Charcoal Roasted Goose Leg and a Choice of any Roasted Meat (Barbecued Pork, Steamed Chicken, Say Marinated Chicken)		
雞髀雙拼飯 (炭燒燒鵝、叉燒、切雞、豉油雞)		180
Rice with Chicken Leg and a Choice of any Roasted Meat (Signature Charcoal Roasted Goose, Barbecued Pork, Steamed Chicken, Soy Marinated Chicken)		100
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 / Rice Vermicelli in Soup Extra HK\$10 for change to E-fu Noodle in Soup / Braised Style (Noodle / Rice 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	00
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
粤式滷汁鵝掌翼		180
Marinated Goose's Wing and Web		100
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		
佛山汾酒滷燻蹄		110
Preserved Pig's Knuckle		
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

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	100
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*	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*	70
Noodle with Braised Beef Brisket in Soup $^{st}$	78
上湯銀絲幼麵	
上 / 添取 称 幻 短 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
Rice Vermicelli with Shredded Goose and Pickled Cabbage in Soup	120
榨菜肉絲湯米	120
Rice 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	
来	

#### 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	

## 外賣餐牌

#### Takeaway Menu

粥類 Congee	HK\$	炒粉麵飯 Rice and Noodle	HK\$
正宗炭燒燒鵝粥 Congee with Signature Charcoal Roasted Goose	80	蝦醬肥燶叉炒飯 Fried Rice with Diced Premium Barbecued Pork Belly and Shrimp Paste	230
生拆雞絲鮑魚粥 Congee with Sliced Abalone and Shredded Chicken	168	鮮蝦仁揚州炒飯 Fried Rice in Yangzhou Style (Shrimp with Barbecued Pork)	190
溫馨子母蝦球粥 Congee with Prawn and Shrimp Roe	138	江瑤柱蛋白炒飯 Fried Rice with Conpoy and Egg White	200
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
甫魚菜乾豚排粥 Congee with Pork Bones, Dried Chinese Cabbage and Flatfish	78	紅炆生中斑腩飯 Rice with Braised Garoupa's Belly	250
金榜三元及第粥 Congee with Assorted Pig Delicacies	75	菜絲生炒雞絲飯 Fried Rice with Shredded Chicken	170
生滾鮮滑牛肉粥 Congee with Sliced Beef	75	金黃粟米肉粒飯 Rice with Diced Pork and Sweet Corn	140
鮮刴免治碎牛粥 Congee with Minced Beef	75	銀芽肉絲煎脆麵 Crispy Noodle with Shredded Pork and Bean Sprout	140
生滾黃沙豬膶粥 Congee with Pig's Liver	75	佛門羅漢齋炒麵 Fried Noodle with Assorted Fungus, Bamboo Shoots and Mushrooms	140
荷塘鮮鯇魚片粥 Congee with Sliced Fresh Carp	70	海鮮三星匯炒麵 Fried Noodle with Assorted Seafood	290
手刴家鄉肉丸粥 Congee with Pork Ball	70	XO醬海鮮煎米粉 Pan-fried Rice Vermicelli with Seafood in XO Sauce	290
松花皮蛋鹹肉粥 Congee with Salted Pork and Preserved Egg	70	星洲鮮蝦炒米粉 Fried Rice Vermicelli in Singapore Style	190
惹味鹹香瘦肉粥 Congee with Salted Pork	70	滑蛋牛冧肉炒河 (採用本地新鮮牛冧) Fried Flat Rice Noodle with Local Beef Rump and Scrambled Egg	190
綿滑明火煲米皇 Plain Congee	30	頭抽乾炒牛肉河 Fried Flat Rice Noodle with Sliced Beef in Dark Sauce	150
雙拼粥 (肉丸 / 鮮魚片 / 皮蛋) (豬膶 / 牛肉 / 碎牛 另加HK\$5) Congee with any 2 Choices : Pork Ball / Sliced Fish / Preserved Egg Extra HK\$5 for order of Pig's Liver / Sliced Beef / Minced Beef	80	滑蛋蝦仁炒河粉 Fried Flat Rice Noodle with Shrimp and Scrambled Egg	180
		蟹肉乾燒伊府麵 Braised E-fu Noodle with Crab Meat	240

280

鏞記精選	(外賣)
Yung Kee Delicacies	(Takeway)

焼味 Barbecued Specialities		HK\$
正宗炭燒黑鬃鵝	全隻	
上示派法策等 Signature Charcoal Roasted Goose	Whole	850
	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*	全隻 Whole	720
*採用本地優質新鮮平原難	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		
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)	<del>每</del> 隻 Per piece	220
古旱味蝦籽紮蹄		130
Steamed Bean Curd Sheet with Shrimp Roe 全豊南安臘味盞		308
Yung Kee Signature Cured Meat Platter		500
精心渴羹 Soup		
高湯蟹肉官燕羹 Bird's Nest Soup with Crab Meat	毎位 Per person	380
韭黃花膠瑤柱羹 Thick Soup with Fish Maw, Conpoy and Chives	<del>毎</del> 位 Per person	230
木耳海鮮酸辣羹 Thick Soup with Hot and Sour Seafood, Shredded Bean Curd and Black Fungus	每位 Per person	160
原盅花膠燉螺片 Double-boiled Fish Maw Soup with Sliced Sea Whelk	<del>毎</del> 位 Per person	260
生磨杏汁潤肺湯 Double-boiled Pig Lung Soup with Almond Sauce	<del>每</del> 位 Per person	160
海鲜美饌 Sealood Specialties		
雲耳百合鮮斑球		480
Sauteed Garoupa Fillet with Black Fungus and Lily Bulb 粤式乾煎大蝦皇(雨隻起) Pan-fried Prawn with Tomato Sauce (Minimum 2 pieces)	<del>毎</del> 隻 Per piece	160
香口煎封海上鮮 (12 - 20雨) Pan-fried Garoupa (12 -20 taels)	1 of piece	700 - 1200
蔥絲蝦醬爆吊片 Sauteed Squid with Spring Onion in Shrimp Paste		240
黃金豆醬炆斑腩 Braised Garoupa's Belly with Yanmin Sauce		420
XO醬炒明蝦球 Stir-fired Prawn with XO Sauce		380



粤式風味 Canton Flavor		HK\$
大蔥蝦籽燴刺參 Braised Sea Cucumber with Shrimp Roe and Scallion	每位 Per person	310
黃芥蠔计吉品鮑 Braised Whole Abalone with Oyster Sauce and Yellow Mustard	每隻 Per piece	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
洛神花山楂骨腩 Sauteed Spare Ribs with Special Hawthorn and Roselle Sauce		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
黑板香草牛柳粒 Sauteed Diced Beef with Black Pepper and Herbs		300
蠔计菇片牛冧肉(採用本地新鮮牛冧) Stir-fried Sliced Local Fresh Beef Rump and Straw Mushroom with Oyster Sauce		240
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
鮮拆蟹肉扒豆苗 Pea Sprout Topped with Fresh Crab Meat		380
東瀛天白西蘭花 Steamed Broccoli with Mushroom		240
養生五秀上素炒 Sauteed Assorted Vegetables		200
清妙時蔬 Stir-fried Seasonal Vegetables		130

# 精美社品 Dessert

紅杞冰糖燉官烝 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
椰汁紫薯西米露 Coconut Milk with Purple Sweet Potato and Sago	50
黃金芝麻煎堆仔 (三件) Deep-fried Sesame Balls (3 pieces)	50
新疆和田棗茸糕 (雨件) Xinjiang Red Date Pudding (2 pieces)	50

\*可另加芝麻渴圆,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