

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

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#

至尊炭燒肥孖叉# (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)

*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

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

錦上添花懷紮蹄
Preserved Trotter with Soya Sauce

滷汁游水墨魚片
Marinated Fresh Cuttlefish

冰鎮話梅冬瓜 (限量供應)
Chilled Winter Melon with Preserved Plum (Limited Supply)

芝麻伴爽脆海蜇
Shredded Jellyfish

蜜味烤琥珀核桃
Honey-Glazed Walnut

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

金鑲脆皮嫩豆腐 (中午十二時半起供應)
Deep-fried Bean Curd with Special Sauce
(Available from 12:30pm)

古早味蝦籽紮蹄
Steamed Bean Curd Sheet with Shrimp Roe

自家製鴛鴦臘腸
Steamed Cured Goose Liver Sausage and Cured Pork Sausage

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

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Please inform your server of any food-related allergies

精心湯羹 Soup

雞樅菌燉鷓鴣湯 (四至六位用，限量供應)

(中午十二時半起供應)

Doubled-boiled Partridge Soup with Termite Mushroom and Chinese Yam

(For 4-6 persons, Limited Supply)

(Available from 12:30pm)

人蔘石斛雪鳳凰(六位用，限量供應)

Double-boiled Silky Fowl Soup with Ginseng and Dendrobe

(For 6 persons, Limited Supply)

錦繡八寶瓜粒湯

Diced Winter Melon Soup with Assorted Meats and Seafood

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

金腿蟹肉冬茸羹

Think Soup with Crab Meat, Jinhua Ham and Winter Melon Paste

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)

川汁蒜片大蝦皇(兩隻起)

Pan-fried Prawn and Garlic with Spicy Sauce (Minimum 2 pieces)

青瓜苗炒鮮玉帶

Stir-fried Scallop with Baby Cucumber

露筍合桃鮮斑球

Sauteed Garoupa Fillet with Asparagus and Walnut

酸甜百花炸蝦丸

Deep-fried Shrimp Ball

蒜片芥末大明蝦

Sauteed Prawn with Garlic and Mustard

銀檢醬帶子豆腐

Steamed Scallop and Bean Curd with Yanmin Sauce

粵式風味 Specialities

大根炆騮牯牛腩

Braised Castrated Beef Brisket with Turnip in Casserole

金不換鮑魚雞煲

Braised Abalone and Chicken with Thai Basil in Casserole

胡椒春菜鹹骨煲

Poached Spring Lettuce and Salty Pork Bone with Pepper in Casserole

懷舊巧手釀蟹蓋

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

惹味椒鹽脆吊片

Deep-fried Squid with Spicy Salt

雞樅菌炒豚爽肉

Stir-fried Pork with Termite Mushroom

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

銀檢醬炆鮮斑腩

Braised Garoupa's Belly with Yanmin Sauce

桂花蟹肉炒津絲

Scrambled Egg with Crab Meat and Vermicelli

蔥絲蝦醬爆吊片

Sauteed Squid with Spring Onion in Shrimp Paste

杞子百花釀魚肚

Steamed Fish Maw with Minced Shrimp

另加一服務費

Plus 10% Service Charge

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山珍海錯 Treasure From The Sea

紅燒花膠南非鮑

Braised Whole Abalone and Fish Maw
in Brown Sauce

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

鮮蠔汁花膠刺參

Braised Fish Maw and Sea Cucumber with Oyster Sauce

蝦籽刺參扣鵝掌

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

蝦籽露筍炒花膠

Sauteed Fish Maw and Asparagus with 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/銀杞醬蒸/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) 欖角炒球 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)

生割海中斑兩吃(超值推介)

Garoupa in 2 Different Ways

(Highly Recommended)

(1) 鹽香斑腩

Deep-fried Garoupa's Belly

(2) 蘭花炒球

Sauteed Garoupa Fillet with Broccoli

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

洛神花山楂骨腩

Sauteed Spare Ribs with Special Hawthorn and Roselle Sauce

懷舊中式煎牛柳

Pan-fried Beef Fillet in Chinese Style

蘋果絲瓜牛霖肉(採用本地新鮮牛霖)

Stir-fried Sliced Local Fresh Beef Rump with Apple Luffa

黑椒香草牛柳粒

Sauteed Diced Beef with Black Pepper and Herbs

紅燒石岐乳鴿皇(中午十二時半起供應)

Crispy Roasted Pigeon (Available from 12:30pm)

荷葉雲腿蒸滑雞*

Steamed Chicken with Jinhua Ham and Lotus Leaf*

當紅脆皮炸子雞*(半隻)(中午十二時起供應)

Crispy Chicken* (Half) (Available from 12:00pm)

正宗古法鹽焗雞*(半隻)(限量供應)

Baked Chicken in Rock Salt* (Half) (Limited Supply)

養生素食 Vegetarian Dish

鼎湖竹笙扒上素

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

竹笙燉天白菇湯

Double-boiled Mushroom Soup with Bamboo Fungus

竹笙腐皮上素卷

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

珊瑚白玉千萬縷

Braised Shredded Winter Melon with Crab Meat Topped with Crab Roe

生曬瑤柱釀玉環

Braised Hairy Gourd Stuffed with Conpoy

椒油麻婆辣豆腐

Braised Spicy Bean Curd with Minced Beef in Sichuan Style

金銀蛋上湯莧菜

Poached Chinese Spinach with Preserved and Salted Egg in Broth

鵝脂蒜片炒福花

Stir-fried Cauliflower with Goose Oil and Garlic

貓耳蛋片青瓜苗

Stir-fried Baby Cucumber with Black Fungus and Egg

薑粒生炒板藍根

Stir-fried Isatis Root Leaf with Diced Ginger

清炒時蔬

Stir-fried Seasonal Vegetables

特色飯麵

Rice and Noodle

飄香鮮蝦荷葉飯

Fried Rice with Shrimp and Assorted Meats Wrapped in Lotus Leaf

蝦醬肥爌叉炒飯

Fried Rice with Diced Premium Barbecued Pork Belly and Shrimp Paste

自家臘味煲仔飯 (三至四位用)

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

滑蛋鮮蝦仁炒河

Fried Flat Rice Noodle with Shrimp and Scrambled Egg

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

豉椒牛肉煎米粉

Pan-fried Rice Vermicelli with Sliced Beef and Pepper in Black Bean Sauce

星洲鮮蝦炒米粉

Fried Rice Vermicelli in Singapore Style

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

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*

呂宋香芒凍布甸

Chilled Mango Pudding

清熱解毒龜苓膏 (凍)

Chilled Chinese Herbal Jelly

黃金芝麻煎堆仔 (三件)

Deep-fried Sesame Balls (3 pieces)

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)

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

*Extra HK\$6 for two sesame glutinous dumplings

另加一服務費

Plus 10% Service Charge

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