

## 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

滷汁游水墨魚片  
Marinated Fresh Cuttlefish

佛山汾酒滷燻蹄  
Preserved Pig's Knuckle

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)

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)

古早味蝦籽紫蹄  
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)

## 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)

鮮蓮豐料冬瓜盅 (六位用，限量供應)

Double-boiled Whole Winter Melon Soup with Assorted Meats, Seafood and Lotus Seed (For 6 persons, Limited Supply)

白玉雜錦瓜粒湯

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)

芝麻檸汁明蝦球

Sauteed Prawn with Sesame and Lemon Sauce

甫魚鮮草菇斑球

Sauteed Garoupa Fillet with Straw Mushroom

酸甜百花炸蝦丸

Deep-fried Shrimp Ball

夜蘭花合桃帶子

Stir-fried Scallop with Night Fragrant Flower and Honey- Glazed Walnut

銀檢醬帶子豆腐

Steamed Scallop and Bean Curd with Yanmin Sauce

## 粵式風味 Specialities

大根炆鰻牯牛腩

Braised Castrated Beef Brisket with Turnip in Casserole

胡椒芥菜鹹骨煲

Poached Chinese Mustard Greens 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

精選蝦醬炆爽肉

Steamed Pork and Bean Curd with Shrimp Paste

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

湛江沙薑平原雞\* (半隻) (限量供應)

Braised Sand Ginger Chicken in Casserole\* (Half) (Limited Supply)

\*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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## 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

### 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) 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

### 鹽酥鮮活大鮑魚(兩隻起)

Deep-fried Abalone with Salt  
(Minimum 2 pieces)

## 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

### 杜阮涼瓜騷牯牛

Stir-fried Sliced Castrated Beef with Bitter Gourd

### 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)

## 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

#### 精製豆豉涼瓜青

Stir-fried Bitter Gourd with Black Bean Sauce

#### 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

#### 蝦醬肥煨叉炒飯

Fried Rice with Diced Premium Barbecued Pork Belly and Shrimp Paste

#### 精選鳳梨海鮮飯(限量供應)

Fried Rice with Diced Shrimp and Assorted Meats, Sakura Shrimp and Pineapple (Limited Supply)

#### 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)

\*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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