

炭烤燒味 Barbecued Specialities

正宗炭燒黑鬃鵝
Signature Charcoal Roasted Goose

例牌
Regular

鵝脾
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

雞脾
Leg

半隻
Half

馳名燒味雙拼盆
(叉燒、豉油雞*、切雞*)
雞脾另加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

滷水游水墨魚片
Marinated Fresh Cuttlefish

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

佛山汾酒滷燻蹄
Preserved Pig's Knuckle

芝麻伴爽脆海蜇
Shredded Jellyfish

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)

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

萬壽果燉龍骨湯 (四至六位用，限量供應)

(中午十二時半起供應)

Double-boiled Garoupa's Bone Soup with Papaya

(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

清爽金耳魚茸羹

Thick Soup with Fish Paste and Yellow Fungus

金腿蟹肉冬茸羹

Thick 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)

粵式乾煎大蝦皇 (兩隻起)

Pan-fried Prawn with Tomato 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

極品蝦籽扒柚皮

Braised Pomelo Peel with Shrimp Roe

大根炆鰻牯牛腩

Braised Castrated Beef Brisket with Turnip in Casserole

豉椒味菜鮮牛肚

Stir-fried Beef Tripe and Preserved Vegetable

with Pepper in Black Bean Sauce

懷舊巧手釀蟹蓋

Deep-fried Crab Meat, Assorted Seafood, Mushroom

and Onion in Crab Shell

巧手金腿冬瓜雪

Stir-fried Winter Melon Paste and Egg White, Topped

with Jinhua Ham

惹味椒鹽脆吊片

Deep-fried Squid with Spicy Salt

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

懷舊鑪樓小炒皇

Stir-fried Chives Flower, Shrimp, Dried Shrimp, Shredded Squid,

Cashew, Crispy Salted Fish and Pickled Cabbage

羅定豆豉鮮雞煲

Braised Chicken with Black Bean Sauce in Casserole

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

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

鮮蠔汁燴厚花膠

Braised Fish Maw with 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

欖角醬爆一字排

Sauteed Spare Rib with Preserved Olive Sauce

懷舊中式煎牛柳

Pan-fried Beef Fillet in Chinese Style

杜阮涼瓜騙牯牛

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)

湛江沙薑平原雞*(半隻)(限量供應)

Braised Sand Ginger Chicken in Casserole*

(Half) (Limited Supply)

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

家鄉扒蘋果絲瓜

Braised Apple Luffa with Shredded Conpoy, Pork and Mushroom

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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