

## 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#

至尊炭燒肥煨叉#(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

清酒吟釀法鵝肝  
Marinated Foie Gras with Sake (Original from France)

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)

## 經典之作 Timeless Classic

蜜汁吊燒鵝掌紮(一天前預訂)  
Charcoal Roasted Goose Webs Stuffed with Barbecued Pork,  
Goose Liver Sausage (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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## 精心湯羹 Soup

### 萬壽果響螺燉雞 (四至六位用，限量供應)

(中午十二時半起供應)

Double Boiled Chicken Soup with Sea Conch and 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

### 生磨杏汁潤肺湯

Double-boiled Pig Lung Soup with Almond Sauce

### 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)

### 蒜片黑椒大蝦皇 (兩隻起)

Pan-fried Prawn with Black Pepper and Garlic  
(Minimum 2 pieces)

### 咖喱乾焗明蝦球

Braised Prawn with Curry Sauce

### 蜜豆百合鮮斑球

Sauteed Garoupa Fillet with Sweet Pea and Lily Bulb

### 酸甜百花炸蝦丸

Deep-fried Shrimp Ball

### XO醬帶子炒滑蛋

Stir-fried Scallop and Scrambled Egg with XO Sauce

### 銀檢醬帶子豆腐

Steamed Scallop and Bean Curd with Yanmin Sauce

## 粵式風味 Specialities

### 柴火蠔汁扣鵝掌 (兩隻)

Braised Goose Webs with Oyster Sauce (2 pieces)

### 沙爹津絲牛腩肉 (採用本地新鮮牛腩)

Braised Sliced Local Fresh Beef Rump and Vermicelli with Satay Sauce in Casserole

### 鮮蟹肉涼瓜煎蛋

Pan-fried Egg with Fresh Crab Meat and Bitter Melon

### 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

### 豉椒味菜炒吊片

Stir-fried Squid with Preserved Vegetable and Pepper in Black Bean Sauce

### 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

### 攪菜肉鬆四季豆

Sauteed Minced Pork with Preserved Cabbage and String Bean

### 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

### 懷舊蕎頭咕嚕肉

Traditional Sweet and Sour Pork with Pickled Shallots

### 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

### 佛門羅漢上素羹

Thick Soup with Assorted Mushroom, Fungus and Baby Corn

### 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

#### 上湯蒜子浸莧菜

Poached Chinese Spinach with Garlic in Soup

#### 椒油麻婆辣豆腐

Braised Spicy Bean Curd with Minced Beef in Sichuan Style

#### 杞子腐竹浸絲瓜

Poached Apple Luffa with Bean Curd Sheet and Medlar Seed in Broth

#### 鵝脂蒜片炒福花

Stir-fried Cauliflower with Goose Oil and Garlic

#### 椒絲腐乳炒通菜

Stir-fried Water Spinach with Fermented Bean Curd and Chili

#### 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

#### 榨菜肉絲炆米粉

Braised Rice Vermicelli with Shredded Pork and Pickled Mustard Tuber

#### 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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