

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#

至尊炭燒肥膾叉#(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)

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

自家製鴛鴦臘腸

Steamed Cured Goose Liver Sausage
and Cured Pork Sausage

金豐南安臘味蓋

Yung Kee Signature Cured Meat Platter

古早味蝦籽鬃蹄

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)

錦上添花懷鬃蹄

Preserved Trotter with Soy Sauce

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

松子雲霧燻香肉(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

如閣下對任何食物有過敏反應, 請通知本店職員 Please inform your server of any food-related allergies

精心湯羹 Soup

洋參石斛雪鳳凰 (四至六位用，限量供應)

(中午十二時半起供應)

Doubled-boiled Silky Fowl Soup with American Ginseng and Dendrobe

(For 4-6 persons, Available from 12:30pm. Limited Supply)

原盅花膠燉螺片

Double-boiled Fish Maw Soup with Sliced Sea Whelk

正宗太史五蛇羹

Shredded Snake Thick Soup

高湯蟹肉官燕羹

Bird's Nest Soup with Crab Meat

雲腿大根燉羊架 (四至六位用，限量供應)

(中午十二時半起供應)

Doubled-boiled Lamb Rack Soup with Jinhua Ham and Turnip (For 4-6 persons, Available from 12:30pm. Limited Supply)

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

西洋菜陳腎豬脹 (限量供應)

Double-boiled Pig Shank Soup with Watercress and Dried Duck Gizzard (Limited Supply)

海鲜美饌 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)

砂窩津絲大蝦皇 (兩隻起)

Braised Prawn and Vermicelli in Casserole (Minimum 2 pieces)

琥珀核桃明蝦球

Sauteed Prawn with Honey-Glazed Walnut

頭抽生煎滑斑球

Sauteed Garoupa Fillet with Soy Sauce

酸甜百花炸蝦丸

Deep-fried Shrimp Ball

自家XO醬炒玉帶

Sauteed Scallop with XO Sauce

金黃粟米炸斑塊

Deep-fried Garoupa Fillet with Sweet Corn

粵式風味 Specialties

瓦鐸古法炆羊腩

Braised Mutton in Casserole with Traditional Recipe

辣豆醬驅牛筋腩

Braised Sliced Steer Cow Brisket and Tendon with Spicy Yellow Bean Sauce

紅乳蓮藕炆腩仔

Braised Pork Belly with Lotus Root and Red Fermented Bean Curd

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

油泡九龍鮮吊片

Sauteed Squid with Vegetable

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

黑椒生煎金蠔皇 (兩隻起)

Pan-fried King-sized Dried Oyster with Black Pepper Sauce (Minimum 2 pieces)

枝竹紅炆斑腩煲

Braised Garoupa's Belly with Bean Curd Sticks in Casserole

椰香荔芋滑雞煲

Braised Chicken and Taro with Coconut Milk in Casserole

桂花蟹肉炒津絲

Scrambled Egg with Crab Meat and Vermicelli

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

原粒柱甫南非鮑

Braised South African Abalone with Conpoy in Oyster Sauce

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/銀檢醬蒸/雲腿浸
Choice of: Steamed/Steamed with Authentic Style/Pan-fried/Steamed with Yanmin Sauce/Poached with Ham

銀杏百合鮮鮑片

Stir-fried Sliced Abalone with Ginkgo and Lily Bulb

古法紅炆石斑翅(廚師極薦)

Braised Garoupa's Tail in Authentic Style (Chef Recommendation)

流浮山金黃膏蟹

Steamed Premium Mud Crab with Roe from Lau Fau Shan

油浸金邊筍殼魚

Deep-fried Marble Goby

加拿大活象拔蚌 Canadian Geoduck

可選:油泡/堂灼
Choice of: Sauteed / Poached

各項肉類 Meat

懷舊薑頭咁魯肉

Traditional Sweet and Sour Pork with Pickled Shallots

山西陳醋香酥骨

Baked Spare Ribs with Black Vinegar

懷舊中式煎牛柳

Pan-fried Beef Fillet in Chinese Style

沙爹津絲牛霖肉

Braised Sliced Steer Cow Rump and Vermicelli with Satay Sauce in Casserole

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)

鹹魚雞粒豆腐煲

Braised Diced Chicken with Salted Fish and Bean Curd in Casserole

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

圓滿吉祥素羅漢

Braised Assorted Vegetables and Mushrooms

椒油野菌豆腐煲

Sichuan Style Bean Curd with Mushroom in Casserole

醒胃薑頭"菇"嚙球

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

鮮菇紅燒滑豆腐

Braised Bean Curd with Mushroom

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

時蔬、豆腐

Seasonal Vegetables and Bean Curd

碧玉珊瑚嫩豆苗

Pea Sprout Topped with Crab Meat and Crab Roe

鮮蟹肉乾燒茄子

Sauteed Eggplant and Topped with Crab Meat

玉蘭炒自家臘味

Sauteed Assorted Curd Meat with Chinese Kale

蝦籽冬筍扒豆苗

Braised Pea Sprout and Bamboo Shoot Topped with Shrimp Roe

啫啫金勾芥蘭煲

Braised Chinese Kale with Dried Shrimp in Casserole

椒油麻婆辣豆腐

Braised Spicy Bean Curd with Minced Beef in Sichuan Style

豐味鹹魚茸芥蘭

Sauteed Chinese Kale with Salted Fish Paste

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

生炒臘味糯米飯

Fried Sticky Rice with Cured Meat

蝦醬肥膾叉炒飯

Fried Rice with Diced Premium Barbecued Pork Belly and Shrimp Paste

滑蛋帶子炒河粉

Fried Flat Rice Noodle with Scallop and Scrambled Egg

沙爹牛霖肉炒河 (採用本地新鮮牛霖)

Fried Flat Rice Noodle with Local Fresh Beef Rump in Satay Sauce

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

雪菜肉絲炆米粉

Braised Rice Vermicelli with Shredded Pork and Pickled Cabbage

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*

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)

*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

請勿自攜外帶食物或飲品。如一經發現，每位將收取HK\$50 No outside food or drink is allowed. If found, these will be a charge of HK\$50/person

另加一服務費 Plus 10% Service Charge

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