

## 炭烤燒味 Barbecued Specialities

正宗炭燒黑鬃鵝  
Signature Charcoal Roasted Goose

例牌  
Regular  
鵝腩  
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

雞腩  
Leg

半隻  
Half

馳名燒味雙拼盆  
(叉燒、豉油雞\*、切雞\*)  
雞腩另加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#

至尊炭燒肥釐叉#(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

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)

錦上添花懷紮蹄  
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  
Poached Steer Cow Rump with Shredded Ginger  
and Spring Onion

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

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## 精心湯羹 Soup

淮杞螺頭燉鷓鴣 (四至六位用，限量供應)  
(中午十二時半起供應)  
Double-boiled Partridge Soup with Sea Conch, Chinese Yam and Medlar Seeds  
(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

錦繡玉帶海皇羹  
Thick Soup with Mixed Seafood

高湯蟹肉官燕羹  
Bird's Nest Soup with Crab Meat

南非鮑燉黑鳳雞 (六位用，限量供應)  
(中午十二時半起供應)  
Doubled-boiled Chicken Soup with South African Abalone  
(For 6 persons, Available from 12:30pm. Limited Supply)

清水松茸燉鮑魚  
Double-boiled Abalone Soup with  
Matsutake Mushroom

天白菜膽燉花膠  
Double-boiled Fish Maw Soup with Mushroom  
and Chinese Cabbage

韭黃三絲瑤柱羹  
Thick Soup with Conpoy, Chives, Shredded Pork,  
Chicken and Mushroom

## 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)

蒜片櫻花大蝦皇 (兩隻起)  
Pan-fried Prawn and Sakura Shrimp with Garlic in  
Spicy Sauce (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 Specialities

南非鮑魚滑雞煲  
Braised Chicken with South African Abalone in Casserole

辣豆瓣醬鴨筋腩  
Braised Sliced Steer Cow Brisket and Tendon  
with Spicy Yellow Bean Sauce

臘腸野菌蠔豉煲  
Braised Premium Dried Oyster, Cured Pork Sausage  
and Mushroom 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

閩府老少喜平安  
Braised Spicy Mashed Bean Curd with Fish 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

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

炮彈芋頭油鴨雞  
Braised Preserved Duck and Chicken  
with Giant Taro in Casserole

桂花蟹肉炒津絲  
Scrambled Egg with Crab Meat and Vermicelli

## 山珍海錯 Treasure From The Sea

### 財源添廣進(髮菜蒜子瑤柱甫)

Braised Conpoy with Black Moss, Garlic and Pea Sprout

### 招財金元寶(黃芥蠔汁吉品鮑)

Braised Whole Abalone with Oyster Sauce  
Served with Yellow Mustard

### 包羅喜萬有(紅扒刺參南非鮑)

Braised South African Abalone and Sea Cucumber with Oyster Sauce

### 金銀堆滿屋(原粒柱甫南非鮑)

Braised South African Abalone with Conpoy in Oyster Sauce

### 心想萬事成(鮮蠔汁花膠刺參)

Braised Fish Maw and Sea Cucumber with Oyster Sauce

### 乾坤滿掌握(蝦籽刺參扣鵝掌)

Braised Sea Cucumber and Goose Web with Shrimp Roe in Oyster Sauce

### 發財添好市(生曬髮菜添蠔豉)

Braised Dried Oyster with Black Moss

### 哈哈喜迎春(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/銀絲醬蒸/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

### 懷舊蕎頭咕嚕肉

Traditional Sweet and Sour Pork with Pickled Shallots

### 南乳香酥一字排

Crispy Spare Rib with Preserved Bean Paste

### 懷舊中式煎牛柳

Pan-fried Beef Fillet in Chinese Style

### 陳皮驢牯牛腩肉

Stir-fried Sliced Steer Cow Rump with Aged Tangerine Peel

### 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)

### 當紅脆皮炸子雞\*(半隻)(中午十二時半起供應)

Crispy Chicken\* (Half) (Available from 12:30pm)

### 新春發財顯貴雞\*(半隻)

(中午十二時半起限量供應)

Braised Chicken with Lettuce and Black Moss with Clam Sauce\*  
(Half) (Limited Supply from 12:30pm)

\*採用本地飼養優質新鮮平原雞

\*Prepared with premium breed local raised Ping Yuen chicken

## 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

### 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

另加一服務費 Plus 10% Service Charge

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## 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

#### 蝦籽雙冬扒豆苗

Braised Pea Sprout with Mushroom, Bamboo Shoots and Shrimp Roe

#### 方魚炒翠綠芥蘭

Sauteed Chinese Kale with Dried Flatfish

#### 椒油麻婆辣豆腐

Braised Spicy Bean Curd with Minced Beef in Sichuan Style

#### 高湯鹹腿浸豆苗

Poached Pea Sprout with Jinhua Ham in Broth

#### 生拆蟹肉燒釀腐

Braised Bean Curd Stuffed with Minced Shrimp, Topped with Crab Meat

#### 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

#### 蝦醬肥孖叉炒飯

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

Fried Flat Rice Noodle with Sliced Steer Cow Rump in Satay Sauce

#### 蟹肉乾燒伊府麵

Braised E-fu Noodle with Crab Meat

#### 大展鴻圖伊府麵

E-fu Noodle with Crab Roe in Soup

#### 銀芽肉絲煎脆麵

Crispy Noodle with Shredded Pork and Bean Sprout

#### 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\*

#### 薑汁金薯慶團圓

Ginger Sweet Soup with Sweet Potato and Glutinous Dumpling

#### 金絲北鄉馬蹄露

Water Chestnut Sweet Soup with Egg

#### 黃金奶皇煎堆仔(三件)

Sesame Balls filled with Egg Custard (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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