

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)

初一至初三, 另加二服務費 Plus 20% Service Charge (17-19 Feb 2026)

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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 (四位用，限量供應)
(中午十二時半起供應)
Doubled-boiled Chicken Soup with South African Abalone
(For 4 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

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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
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