

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

白切龍崗雞*/ 桶子豉油雞*

Steamed Chicken* / Soy Marinated Chicken*

*採用本地優質新鮮雞

*Prepared with premium local fresh chicken

南粵炭燒琵琶鵝(兩天前預訂)

Charcoal Roasted Goose in "Pipa Style"

(Order 2 days in advance)

至尊壹品離鵝煲(一天前預訂)

Stewed Goose in Casserole (Order 1 day in advance)

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

滷汁游水墨魚片

Marinated Fresh Cuttlefish

粵式滷汁鵝腎片

Marinated Goose's Kidney

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

金豐南安臘味蓋

Yung Kee Signature Cured Meat Platter

吟釀野生南非鮑(三兩起)

Chilled South African Abalone with Sake (Minimum 3 taels)

清酒吟釀法鵝肝

Marinated Foie Gras with Sake (Original from France)

錦上添花懷紮蹄

Preserved Trotter with Soy Sauce

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

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

自家製鴛鴦臘腸

Steamed Cured Goose Liver Sausage and Cured Pork Sausage

另加一服務費

Plus 10% Service Charge

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精心湯羹 Soup

西洋菜豬腱板鴨湯 (四至六位用, 限量供應)

(中午十二時半起供應)

Double-boiled Pig Shank Soup with Preserved Duck and Watercress

(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

南非鮑燉黑風雞 (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

生磨杏仁潤肺湯

Double-boiled Pig Lung Soup with Almond Sauce

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

惹味鹽酥生斑球

Deep-fried Garoupa Fillet with Salt

酸甜百花炸蝦丸

Deep-fried Shrimp Ball

自家XO醬炒玉帶

Sauteed Scallop with XO Sauce

紅炆涼瓜斑腩煲

Braised Garoupa's Belly with Bitter Melon in Casserole

粵式風味 Specialities

生曬蠔豉扣原隻非鮑

Braised Whole South African Abalone with Dried Oyster

黑椒生煎金蠔皇 (兩隻起)

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

懷舊巧手釀蟹蓋

Deep-fried Crab Meat, Assorted Seafood, Mushroom and Onion in Crab Shell

桂花蟹肉炒津絲

Scrambled Egg with Crab Meat and Vermicelli

惹味椒鹽脆吊片

Deep-fried Squid with Spicy Salt

辣豆瓣醬鴨筋腩

Braised Sliced Steer Cow Brisket and Tendon with Spicy Yellow 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

菇絲肉絲炆斑腩

Braised Garoupa's Belly with Shredded Meat and Mushroom

臘腸野菌蠔豉煲

Braised Premium Dried Oyster, Cured Pork Sausage and Mushroom in Casserole

荷芹生炒油鴨片

Stir-fried Sliced Preserved Duck with Snow Pea and Chinese Celery

珊瑚燒釀嫩豆腐

Braised Bean Curd Stuffed with Minced Shrimp and Topped with Crab Roe

另加一服務費

Plus 10% Service Charge

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山珍海錯 Treasure From The Sea

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

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/雪腿浸
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

陳皮驢牯牛霖肉

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)

羅定豆豉鮮雞煲

Braised Chicken with Black Bean Sauce in Casserole

湛江沙薑黑風雞(半隻)

Braised Sand Ginger Chicken in Casserole (Half)

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)

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

*採用本地優質新鮮雞

*Prepared with premium local fresh chicken

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

生拆蟹肉燒釀腐

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

豆腐野菌油鴨煲

Braised Cured Duck Leg with Bean Curd and Mushroom in Casserole

鮮蟹肉乾燒茄子

Sauteed Eggplant and Topped with Crab Meat

蝦籽雙冬扒豆苗

Braised Pea Sprout with Mushroom, Bamboo Shoots and Shrimp Roe

高湯鹹腿浸豆苗

Poached Pea Sprout with Jinhua Ham in Broth

椒油麻婆辣豆腐

Braised Spicy Bean Curd with Minced Beef in Sichuan Style

杞子竹筴浸白菜

Poached Bok Choy with Bamboo Fungus and Medlar Seed

香心菜蒸芥蘭遠

Steamed Chinese Kale with Preserved Cabbage

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

油鴨髀臘味煲仔飯 (三至四位用)

Claypot Rice with Whole Cured Duck Leg and Assorted Cured Meat (For 3 to 4 persons)

蝦醬肥孷叉炒飯

Fried Rice with Diced Premium Barbecued Pork Belly and Shrimp Paste

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

銀芽肉絲煎脆麵

Crispy Noodle with Shredded Pork and Bean Sprout

XO醬蝦球煎米粉

Pan-fried Rice Vermicelli with Prawn in XO 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*

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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