

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

*採用本地優質新鮮平原雞

*Prepared with premium breed local raised Ping Yuen chicken

南粵炭燒琵琶鵝(兩天前預訂)

Charcoal Roasted Goose in "Pipa Style"

(Order 2 days in advance)

至尊壹品雞鵝煲(一天前預訂)

Stewed Goose in Casserole (Order 1 day in advance)

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#

至尊炭燒肥燻叉#(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

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

手拍醋蒜小黃瓜

Fresh Cucumber with Black Vinegar and Garlic

自家製鴛鴦臘腸

Steamed Cured Goose Liver Sausage

and Cured Pork Sausage

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)

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

五香炆原味牛腩

Braised Beef Brisket with Vegetable

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)

另加一服務費

Plus 10% Service Charge

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精心湯羹 Soup

鮮蓮上料冬瓜盅 (四至六位用, 限量供應)

(中午十二時半起供應)

Double-boiled Whole Winter Melon Soup with Assorted Meats, Seafood and Lotus Seed

(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

錦繡八寶瓜粒湯

Diced Winter Melon Soup with Assorted Meats and Seafood

高湯蟹肉官燕羹

Bird's Nest Soup with Crab Meat

萬壽果鮮螺燉雞 (四位用, 限量供應)

(中午十二時半起供應)

Double Boiled Chicken Soup with Sea Conch and Papaya (For 4 persons. Available from 12:30pm. Limited Supply)

清水松茸燉鮑魚

Double-boiled Abalone Soup with Matsutake Mushroom

鮮拆蟹肉冬茸羹

Thick Soup with Crab Meat and Winter Melon Paste

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)

沙爹津絲大蝦皇 (兩隻起)

Braised Prawn and Vermicelli with Satay Sauce (Minimum 2 pieces)

雀巢蜜豆大蝦球

Sauteed Prawn with Sweet Pea

金華玉樹麒麟斑

Steamed Garoupa Fillet with Jinhua Ham and Mushroom

杏片炸百花蝦丸

Deep-fried Shrimp Ball with Sliced Almond

蜜豆鼠耳炒玉帶

Sauteed Scallop with Sweet Pea and Black Fungus

銀檢醬炆鮮斑腩

Braised Garoupa's Belly with Yanmin Sauce in Casserole

粵式風味 Specialities

銀杏夜蘭鮮鮑片

Stir-fried Sliced Abalone with Ginkgo and Night Fragrant Flower

懷舊巧手釀蟹蓋

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

金不換香辣田雞

Braised Frog with Onion, Thai Basil and Spicy Sauce in Casserole

桂花蟹肉炒津絲

Scrambled Egg with Crab Meat and Vermicelli

避風塘艇家吊片

Deep-fried Squid with Garlic and Chili

咖喱騙牯牛筋腩

Braised Sliced Steer Cow Brisket and Tendon with Curry 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

鮮蝦肉鬆蒸水蛋

Steamed Egg with Shrimp and Minced Pork

極品蝦籽扒柚皮

Braised Pomelo Peel with Shrimp Roe

碧綠生菜片牛崧

Fried Minced Beef Served with Lettuce

櫻花蝦魚湯燒釀腐

Braised Bean Curd Stuffed with Minced Shrimp and Topped with Sakura Shrimp in Fish Broth

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

蝦籽百花釀刺參

Braised Sea Cucumber with Minced Shrimp
and Shrimp Roe

原粒柱甫南非鮑

Braised South African Abalone with Conpoy
in Oyster Sauce

蠔汁花膠鵝掌皇

Braised Fish Maw and Goose Web with Oyster Sauce

蝦籽京蔥燒刺參

Braised Sea Cucumber with Shrimp Roe and Scallion

蝦籽冬筍炒花膠

Sauteed Fish Maw and Bamboo Shoot 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

洛神花山楂骨腩

Sauteed Spare Ribs with Special Hawthorn and Roselle Sauce

懷舊中式煎牛柳

Pan-fried Beef Fillet in Chinese Style

薑蔥爆鮮牛霖肉

Braised Sliced Steer Cow Rump with Spring Onion and Ginger

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)

啫啫大肝滑雞煲

Braised Chicken with Pig's Liver 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

蟹肉翡翠涼瓜青
Stir-fried Bitter Gourd with Crab Meat

杞子魚肚浸勝瓜
Poached Silky Gourd with Fish Maw
and Medlar Seed in Fish Broth

蝦籽豚肉釀節瓜
Braised Hairy Gourd Stuffed with Minced Pork
and Shrimp Roe

鮮蟹肉乾燒茄子
Sauteed Eggplant and Topped with Crab Meat

百合蛋片青瓜苗
Stir-fried Baby Cucumber with Fresh Lily Bulb and Egg

高湯金銀蛋莧菜
Poached Chinese Spinach with
Preserved and Salted Egg in Broth

椒油麻婆辣豆腐
Braised Spicy Bean Curd with Minced Beef
in Sichuan Style

水晶白玉素菩提
Steamed Winter Melon with Seasonal Vegetable

董事長腐乳通菜
Stir-fried Water Spinach with
Chairman's Fermented Bean Curd

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

櫻花蝦鳳梨炒飯
Fried Rice with Sakura Shrimp, Pineapple,
Assorted Seafood and Meats

蝦醬肥孃叉炒飯
Fried Rice with Diced Premium Barbecued Pork Belly
and Shrimp Paste

滑蛋牛霖肉炒河
Fried Flat Rice Noodle with Sliced Steer Cow Rump
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

薑蔥絲叉燒辦麵
Braised Noodle with Barbecued Pork,
Shredded Spring Onion and Ginger

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

呂宋香芒凍布甸
Chilled Mango Pudding

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

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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