

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

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)

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[#]

至尊炭燒肥孖叉[#](限量供應)
Premium Barbecued Pork Belly[#] (Limited Supply)

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)

化皮乳豬雙拼(星期一至五, 公眾假期除外)
(叉燒[#]、豉油雞*、切雞*)
Roasted Suckling Pig plus any 1 Roasted Meats
(Barbecued Pork[#], Soy Marinated Chicken*, Steamed Chicken*)
(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

錦上添花懷紮蹄
Preserved Trotter with Soya Sauce

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

芝麻伴爽脆海蜆
Shredded Jellyfish

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)

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

沙參玉竹斑骨湯 (四位用, 限量供應)
(中午十二時半起供應)
Double-boiled Garoupa Soup with Chinese Herbs
(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

生磨杏汁潤肺湯
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)

XO醬大明蝦球
Sauteed Prawn with XO Sauce

銀杏夜蘭炒斑球
Sauteed Garoupa Fillet with Ginkgo and Night Fragrant Flower

甜酸炸百花蝦丸
Deep-fried Shrimp Ball

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

蠔汁柚皮扣鵝掌
Braised Goose Web with Pomelo Peel
in Oyster Sauce

懷舊巧手釀蟹蓋
Deep-fried Crab Meat, Assorted Seafood, Mushroom
and Onion in Crab Shell

豉蒜涼瓜田雞煲
Braised Frog with Bitter Gourd, Garlic
and Black Bean in Casserole

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

雲耳勝瓜炒吊片
Stir-fried Dried Squid with Black Fungus and Silky Gourd

家鄉梅菜扣元蹄
Braised Pork Knuckle with Preserved Vegetables in Casserole

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

金蛋蒸手剝肉餅
Steamed Pork Cake with Salted Egg

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

中華錦繡花龍蝦(鹽酥頭爪配攪角炒球)

Deep-fried Ornate Spiny Lobster's Head and Claws with Salt
and Sauteed Ornate Spiny Lobster with Preserved Olive Sauce

古法紅炆石斑翅(廚師極薦)

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

避風塘艇家肉蟹

Stir-fried Mud Crab with Garlic and Chili

油鹽焗黃金膏蟹

Salt Baked Premium Mud Crab

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

黑椒美果牛柳粒

Sauteed Diced Beef with Cashew and Black Pepper

咖喱鵝牯牛筋腩

Braised Sliced Steer Cow Brisket and Tendon
with Curry Sauce

紅燒石岐乳鴿皇(中午十二時半起供應)

Crispy Roasted Pigeon (Available from 12:30pm)

古法鹽焗平原雞*(半隻)

Baked Chicken in Rock Salt* (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

珊瑚白玉千萬縷

Braised Shredded Winter Melon with Crab Meat and Crab Roe

杞子魚肚浸勝瓜

Poached Silky Gourd with Fish Maw and Medlar Seed in Fish Broth

菇絲肉絲扒瓜甫

Braised Hairy Gourd with Shredded Meat and Mushroom

鮮蟹肉乾燒茄子

Sauteed Eggplant and Topped with Crab Meat

豉蒜生炒涼瓜青

Stir-fried Bitter Gourd with Garlic and Black Bean

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

蝦醬肥孷叉炒飯

Fried Rice with Diced Premium Barbecued Pork Belly and Shrimp Paste

豉椒排骨炒河粉

Fried Flat Rice Noodle with Pork Rib in Black Bean Sauce

蟹肉乾燒伊府麵

Braised E-fu Noodle with Crab Meat

大排檔頭抽炒麵

Fried Noodle with Soy Sauce

豉椒牛霖肉炒米

Fried Rice Vermicelli with Steer Cow Rump in Black Bean 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

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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