炭烤燒味 Barbecued Specialities

正宗炭燒黑鬃鵝 例牌 Regular / 鵝髀 Leg / 半隻 Half
Signature Charcoal Roasted Goose

白切新鮮平原雞*/桶子平原豉油雞* 例牌 Regular / 雞髀 Leg / 半隻 Half
Steamed Chicken* /
Soy Marinated Chicken*

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)

蜜味串燒金錢雞 (一天前預訂)(六件起)
Roasted Chicken Liver Medallion
(Order 1 day in advance)(Minimum 6 pieces)

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#

至尊炭燒肥燉叉#(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

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

自家製鴛鴦臘腸
Steamed Cured Goose Liver Sausage
and Cured Pork Sausage

吟釀野生南非鮑(三兩半)
Chilled South African Abalone with Sake (3.5 taels)

極品清湯牛爽腩(限量供應)
Beef Brisket in Soup (Limited Supply)

凝香滷汁鵝三寶
Marinated Goose's Kidney, Liver and Intestine

白灼薑蔥豬心蒂
Poached Pig's Aorta with Shredded Ginger and Spring Onion

薑蔥灼鮮牛冧肉
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)

另加一服務費 Plus 10% Service Charge
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精心湯羹 Soup

遠年陳皮燉土鵝 (四至六位用，限量供應)
(中午十二時半起供應)
Double-boiled Goose Soup with Aged Tangerine Peel
(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

正宗太史五蛇羹
Shredded Snake Thick Soup

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

石斛洋參燉雞湯 (四位用，限量供應)
(中午十二時半起供應)
Double-boiled Chicken Soup with American Ginseng and Dendrobe
(For 4 persons. Available from 12:30pm. Limited Supply)

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

錦繡玉帶海皇羹
Thick Soup with Mixed Seafood

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)

五味乾煸大蝦皇(兩隻起)
Sauteed Prawn with Sweet, Sour
and Spicy Sauce (Minimum 2 pieces)

柚子玻璃大蝦球
Sauteed Prawn with Pomelo Sauce

銀杏百合炒斑球
Sauteed Garoupa Fillet with Ginkgo and Lily Bulb

甜酸炸百花蝦丸
Deep-fried Shrimp Ball

蜜豆雲耳炒玉帶
Sauteed Scallop with Black Fungus and Sweet Pea

枝竹紅炆鮮斑腩
Braised Garoupa's Belly with Bean Curd Sheet in Casserole

粵式風味 Specialities

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

古法雙冬鮮羊腩
Braised Mutton, Mushroom and Bamboo Shoot in Casserole
with Traditional Recipe

杜阮涼瓜田雞煲
Braised Frog with Bitter Gourd in Casserole

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

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

鮮淮山燴牛肋條
Braised Beef Rib Finger with Chinese Yam

XO醬滑蛋炒蝦仁
Scrambled Egg with Shrimp in XO Sauce

巧手鏞樓小炒皇
Stir-fried Chives Flower, Shrimp, Dried Shrimp, Shredded
Squid,Cashew, Crispy Salted Fish and Pickled Cabbage

豉汁燒釀嫩豆腐
Braisd Bean Curd Stuffed with Minced Shrimp
in Black Bean Sauce

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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

生曬蠔豉伴刺參
Braised Sea Cucumber with Premium Dried Oyster
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/銀梭醬蒸/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(鹽酥頭爪配欖角炒球)
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

油鹽焗金黃膏奄
Salt Baked Yim Zhai 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

懷舊薑頭咕嚕肉
Traditional Sweet and Sour Pork with Pickled Shallots

南乳香酥排骨腩
Crispy Spare Rib with Preserved Bean Paste

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

柱侯大根牛筋腩
Braised Sliced Steer Cow Brisket and Tendon
with Turnip in Zhu-hou Sauce

紅燒石岐乳鴿皇(中午十二時半起供應)
Crispy Roasted Pigeon (Available from 12:30pm)

羅定豆豉滑雞煲
Braised Chicken with Black Bean Sauce in Casserole

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

醒胃薑頭"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

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時蔬、豆腐
Seasonal Vegetables and Bean Curd

珊瑚白玉扒豆苗
Braised Pea Sprout with Crab Meat and Crab Roe

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

上湯金銀蛋豆苗
Poached Pea Sprout with
Preserved and Salted Egg in Broth

生曬瑤柱西蘭花
Braised Broccoli with Conpoy

蟹肉涼瓜煎蛋角
Pan-fried Egg with Crab Meat and Bitter Melon

欖菜肉崧四季豆
Sauteed Minced Pork with Preserved Cabbage
and String Bean

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

鹹魚茸炒芥蘭遠
Sauteed Chinese Kale with Salted Fish Paste

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

瑤柱崧福建炒飯
Fried Rice in Fujian Style

蝦醬肥燻叉炒飯
Fried Rice with Diced Premium Barbecued Pork Belly
and Shrimp Paste

沙嗲滑肉片炒河
Fried Flat Rice Noodle with Sliced Pork in Satay Sauce

蟹肉乾燒伊府麵
Braised E-fu Noodle with Crab Meat

銀芽豉油皇炒麵
Fried Noodle with Bean Sprout and Soy Sauce

大展鴻圖窩伊麵
E-fu Noodle with Crab Roe in Soup

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*

清潤銀耳萬壽果
Double-boiled Sweet Soup with Papaya and Snow Fungus

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)

*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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