



嚐回憶風味 *Exclusive Delights*

	HK\$
"嘆" 燒原隻鵝髀 Roasted Whole Goose Leg serve with Charcoal Stove	290
鴛鴦遠年陳皮牛肉 Steamed Beef Patties and Stir-fried Sliced Beef with Premium Aged Tangerine Peel	300
家鄉梅菜扣肉「採用本地飼養英國皇室御用黑豬-伯克豬 (Berkshire)」 Homestyle Braised Pork with Preserved Vegetables in Soy Sauce (Locally farmed UK Berkshire Pork)	320
手撕煙燻童子雞「採用本地飼養天然及無激素太皇雞」 Smoked Baby Chicken (Natural and hormone-free Hong Kong local fresh chicken)	660
流心西施炸蝦丸 Deep-fried Shrimp Ball with Fermented Bean Curd	200
童年大白兔糖奶凍 White Rabbit Candies Custard	58

燒味 Barbecued Specialities

鑪記正宗燒鵝 Yung Kee's Signature Roasted Goose	全隻 Whole	800	桶子豉油王雞 Marinated Chicken in Supreme Soy Sauce	全隻 Whole	580
	半隻 Half	480		半隻 Half	290
	鵝脾 Leg	290		例牌 Regular	200
	例牌 Regular	230	吊燒蜜汁叉燒 (採用加拿大特選豬肉) Barbecued Pork (Premium pork from Canada)	例牌 Regular	200

鑪鑪小碟 Yung's Bistro Delights

松花皮蛋配酸薑 Preserved Egg and Pickled Ginger	每位 Per person	18	香麻涼拌海蜇絲 Shredded Jellyfish	110
XO醬豉蒜虎皮椒 Pan-fried Green Chilli Pepper with Black Bean and Garlic in XO Sauce		88	惹味陳皮攪角骨 Crispy Pork Ribs with Aged Tangerine Peel and Preserved Olive Sauce	88
芝麻玉帶蝦多士 Deep-fried Toast with Shrimp Paste and Scallop		120	椒鹽吊片脆腰果 Crispy Squid with Spicy Salt and Cashew	88
古早味蝦籽紮蹄 Steamed Bean Curd Sheet with Shrimp Roe		110	脆銀魚金磚豆腐 Crispy Bean Curd Topped with Crispy Salted Fish	88

海鮮推介 Seafood Delicacies

五頭南非鮑魚 (5-Head South African Abalone) (可選: 陳皮蒸/金銀蒜蒸/ 薑蔥蒸/淮鹽燒焗) (Choice of: Steamed with Aged Tangerine Peel / Garlic / Ginger and Onion / Baked with Salt)	每隻 Per piece	128	松露野菌炒鮮鮑魚 (兩隻) Sauteed Sliced Live Abalone with Mushroom and Black Truffle Pate (2 pieces)	280	
原條游水海東星斑 (Spotted Garoupa) (可選: 清蒸/油浸/ 起片陳皮蒸/骨香拼炒球) (Choice of: Steamed / Deep-fried / Steamed Fillets with Aged Tangerine Peel / Sauteed Fillets with Crispy Bone in Whole)	每條 Per piece	880	薑蔥花膠鮑魚雞煲 Braised Fish Maw, Abalone and Chicken with Spring Onion and Ginger in Casserole	680	
生猛澳洲龍蝦 (Australian Lobster) (可選: 上湯焗配伊麵底/ 蒜蓉蒸配蒜香飯底/ 豉蒜涼瓜焗配煎米底/ 花雕蛋黃蒸) (Choice of: Baked in Superior Soup with E-fu Noodles/ Steamed with Garlic and Served with Fried Rice/ Sauteed with Garlic and Black Bean Sauce, Served with Pan-fried Vermicelli/ Steamed with Hua Diao Wine and Egg Yolk)	每隻 Per piece	780	乾燒咖喱蝦球粉絲煲 Braised Prawn and Rice Vermicelli with Curry Sauce in Casserole	280	
			京蔥烤龍躉扒 (配酒釀乾燒汁) Grilled Giant Garoupa's Fillet with Scallion (Served with Chef's Special Sauce)	每位 Per person	148
			生煎大蝦皇 (豉油皇 / 椒鹽) (兩隻起)	每隻 Per piece	130
			百花炸釀蟹鉗 (兩隻起) Deep-fried Crab Claw Coated with Mashed Shrimp (Minimum 2 pieces)	每隻 Per piece	120

另加一服務費

Plus 10% Service Charge

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時令湯羹 Soup

蟲草花鮮鮑燉湯

Double-boiled Live Abalone Soup with Cordyceps Flower

每位 230
Per person

滋潤杏汁香港家豬白肺湯

Double-boiled Pig Lung Soup with Almond Sauce (Locally farmed UK Berkshire Pork)

每位 150
Per person

石斛洋參燉豬脰

Double-boiled Pig Shank Soup with American Ginseng and Dendrobe

每位 150
Per person

蟹肉粟米羹

Sweet Corn Thick Soup with Crab Meat

每位 150
Per person

西湖牛肉羹

Thick Soup with Minced Beef

每位 150
Per person

精選是日燉湯

Double-boiled Soup of the Day

四位用 680
For 4 persons

粵式風味 Specialities

煎釀日本刺參(配咸蛋芥醬汁)

Pan-fried Sea Cucumber Stuffed with Mashed Shrimp (Served with Salt Egg and Mustard Sauce)

每位 280
Per person

芥末沙汁明蝦球

Sauteed Prawn with Mustard and Salad Sauce

280

松子炒蝦仁帶子

Sauteed Shrimp and Scallop with Pine Nut

340

桂花蟹肉炒粉絲

Scrambled Egg with Crab Meat and Vermicelli

280

川辣海鮮豆腐煲

Braised Bean Curd and Seafood with Sichuan Style in Casserole

340

銀檢醬帶子豆腐

Steamed Scallop and Bean Curd with Yanmin Sauce

300

沙爹牛肉粉絲煲

Braised Sliced Beef and Rice Vermicelli with Satay Sauce in Casserole

240

中式煎牛仔柳

Pan-fried Beef Tenderloin with Tomato Sauce, Chinese Style

240

鮮鳳梨咕嚕肉

Sweet and Sour Pork with Fresh Pineapple

240

XO醬薑蔥爆豬柳

Braised Pork Tenderloin with XO Sauce, Ginger and Onion in Casserole

240

雲耳花雕蒸嫩雞

Steamed Chicken Fillet with Black Fungus and Red Dates in Hua Diao Wine

280

古法沙薑鹽焗雞

Baked Chicken in Sand Ginger and Rock Salt

半隻 330
全隻 660
Whole

養生素食 Vegan

蓮藕核桃栗子燉素湯

Double-boiled Vegetarian Soup with Lotus Root, Walnut and Chestnut

每位 100
Per person

香煎蓮藕素肉餅

Pan-fried Lotus Root Cake with OmniPork (Plant-based)

120

鮮鳳梨"菇"嚕球

Sweet and Sour Portobello Mushroom with Fresh Pineapple

180

銀杏千頁豆腐

Steamed Sliced Bean Curd with Ginko and Diced Bell Pepper

150

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合時蔬菜 Seasonal Vegetables

瑤柱蝦鬆浸西蘭花 Poached Broccoli with Conpoy and Diced Shrimp in Broth	200
上湯杞子竹筍浸菜遠 Choy Sum with Bamboo Fungus and Medlar Seed in Broth	180
金銀蛋上湯豆苗 Poached Pea Sprout with Preserved and Salted Egg in Broth	230
蒜子上湯浸豆苗 Poached Pea Sprout with Garlic in Broth	210
蝦膏吊片西蘭花 Stir-fried Broccoli and Squid with Shrimp Paste	180
黃糖薑汁炒芥蘭 Stir-fried Chinese Kale with Ginger Sauce and Brown Sugar	150
豉蒜生炒涼瓜片 Sautéed Bitter Melon with Garlic and Black Bean	150
清炒 / 蒜茸時蔬 (芥蘭 / 鶴蘘白 / 西蘭花 / 菜遠) (豆苗另加 \$40) Stir-fried Seasonal Vegetables / Stir-fried Vegetables with Garlic (Chinese Kale / Bok Choy / Broccoli / Choy Shum) (Extra HK\$40 for change to Pea Sprout)	150

特色飯麵 Rice and Noodle

禮雲子蛋清配兩口飯 Steamed Egg White, Mini Crab Roe with Rice	每位 Per Person	130
蝦子蟹肉乾燒伊麵 Braised E-fu Noodle with Crab Meat and Shrimp Roe		220
豉椒海鮮煎脆麵 Crispy Noodle with Seafood in Black Bean and Chilli		300
星州炒米 Fried Vermicelli in Singapore Style		220
雪菜火鵝絲炆米 Braised Vermicelli with Shredded Goose and Pickled Cabbage		220
揚州炒飯 Fried Rice in Yangzhou Style		220
鮑魚粒砂窩煨飯 Braised Rice with Diced Abalone in Casserole		250
上湯生麵 / 米粉 Noodle / Vermicelli in Soup		50
絲苗白飯 Steamed Rice		20

甜品 Dessert

杏汁 / 椰汁燉官燕 Double-boiled Superior Bird's Nest with Almond Sauce / Coconut Milk	每位 Per person	500
舊陳皮紅豆沙湯丸 Red Bean Sweet Soup with Aged Tangerine Peel and Sesame Glutinous Dumplings		68
生磨蛋白杏仁茶 Hot Almond Cream with Egg White		68
小島風味鳳梨酥 (3件) Baked Pineapple Tart (3 pcs)		55
椰奶珍珠黃金露 (凍) Chilled Pumpkin Sago Sweet Soup with Red Bean and Coconut Milk		68
童年大白兔糖奶凍 White Rabbit Candies Custard		58
是日凍糕 Pudding of the Day		58

其他 Other

鏞記XO醬 Yung Kee Supreme XO Sauce		55
指天椒絲 Shredded Bird Eye Hot Chili		25
紅椒絲 Shredded Red Chili		25
各式茗茶 / 開水 Chinese Tea / Hot Water	每位 Per person	30
切餅費 Cakeage	每個 Per cake	200
開瓶費 Corkage	每瓶 Per bottle	300

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