



嚐回憶風味

Exclusive Delights

"嘆" 燒原隻鵝髀

Roasted Whole Goose Leg serve with Charcoal Stove

鴛鴦遠年陳皮牛肉

Steamed Beef Patties and Stir-fried Sliced Beef with Premium Aged Tangerine Peel

流心西施炸蝦丸

Deep-fried Shrimp Ball with Fermented Bean Curd

童年大白兔糖奶凍

White Rabbit Candies Custard

春日美饌

Seasonal Delicacies

鮮西檸芝麻蝦球

Deep-fried Prawn with Sesame and Lemon Sauce

獨子蒜片牛柳粒

Sauteed Diced Beef with Garlic

XO露筍花膠燒豆腐

Braised Bean Curd with Fish Maw and Asparagus in XO Sauce

杏汁淮山嫩雞鍋

Braised Chicken Fillet with Chinese Yam, Cordyceps Flower and Black Fungus in Almond Sauce

另加一服務費

Plus 10% Service Charge

如閣下對任何食物有過敏反應，請通知本店職員 Please inform your server of any food-related allergies

燒味 Barbecued Specialities

鏞記正宗燒鵝

Yung Kee's Signature Roasted Goose

全隻

Whole

半隻

Half

鵝腩

Leg

例牌

Regular

桶子豉油王雞

Marinated Chicken in Supreme Soy Sauce

全隻

Whole

半隻

Half

例牌

Regular

吊燒蜜汁叉燒 (採用加拿大特選豬肉)

Barbecued Pork (Premium pork from Canada)

例牌

Regular

至尊肥燻叉燒 (採用加拿大特選豬肉)

Premium Barbecued Pork Belly

(Premium pork from Canada)

例牌

Regular

鏞鏞小碟 Yung's Bistro Delights

松花皮蛋配酸薑

Preserved Egg and Pickled Ginger

每位

Per person

雞縱菌萵笋鮑魚 (冷)

Sliced Abalone with Celtnuce and Termite Mushroom (Cold)

芝麻玉帶蝦多士

Deep-fried Toast with Shrimp Paste and Scallop

古早味蝦籽紫蹄

Steamed Bean Curd Sheet with Shrimp Roe

XO醬乾焗海斑腩

Braised Garoupa Fillet with XO Sauce in Casserole

香麻涼拌海蜇絲

Shredded Jellyfish

黑松露炒鮮什菌

Stir-fried Mixed Mushroom with Black Truffle Pate

椒鹽吊片脆腰果

Crispy Squid with Spicy Salt and Cashew

海鮮推介 Seafood Delicacies

五頭南非鮮鮑魚 (5-Head South African Abalone)

(可選: 陳皮蒸/金銀蒜蒸/
淮鹽燒焗)

(Choice of: Steamed with Aged Tangerine Peel / Garlic /
Baked with Salt)

每隻

Per piece

原條游水海東星斑 (Spotted Garoupa)

(可選: 清蒸/骨香拼炒球)

(Choice of: Steamed / Sauteed Fillets with Crispy Bone in Whole)

每條

Per piece

生猛澳洲龍蝦 (South Australia Lobster)

(可選: 上湯焗配伊麵底/
竹籠荷葉蒸蒜香飯底)

(Choice of: Baked in Superior Soup with E-fu Noodles/
Steamed Rice and Garlic Wrapped in Lotus Leaf)

每隻

Per piece

紅扣野生三頭非鮑

Braised 3-Head South African Abalone in Oyster Sauce

每隻

Per piece

松露野菌炒鮮鮑魚 (兩隻)

Sauteed Sliced Live Abalone with Mushroom and
Black Truffle Pate (2 pieces)

薑蔥花膠鮑魚雞煲

Braised Fish Maw, Abalone and Chicken with Spring Onion
and Ginger in Casserole

露筍油泡海斑球

Sauteed Garoupa Fillet with Asparagus

生煎大蝦皇 (豉油皇 / 椒鹽) (兩隻起)

Pan-fried Prawn (Soy Sauce / Spicy Salt)
(Minimum 2 pieces)

每隻

Per piece

酥炸原隻百花釀蟹鉗

Deep-fried Crab Claw Coated with Mashed Shrimp

每隻

Per piece

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時令湯羹 Soup

瑤柱螺頭燉花膠

Double-boiled Sea Conch Soup with Fish Maw and Conpoy

每位
Per person

海皇豆腐羹

Thick Soup with Mixed Seafood and Bean Curd

每位
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
Per person

蟹肉粟米羹

Sweet Corn Thick Soup with Crab Meat

每位
Per person

精選是日燉湯

Double-boiled Soup of the Day

四位用
For 4 persons

西湖牛肉羹

Thick Soup with Minced Beef

每位
Per person

粵式風味 Specialities

蜜椒饊本灣金蠔(兩隻起)

Pan-fried King-size Dried Oyster with Honey Glazed and Black Pepper (Minimum 2 pieces)

每隻
Per piece

蟹肉涼瓜炒鮮奶

Stir-fried Fresh Milk with Crab Meat and Bitter Melon

煎釀日本刺參(配蔥燒蝦子汁)

Pan-fried Sea Cucumber Stuffed with Mashed Shrimp (Served with Homemade Sauce)

每位
Per person

黑椒京蔥爆牛肉

Stir-fried Sliced Beef and Scallion in Black Pepper Sauce

咸蛋黃金沙蝦球

Deep-fried Prawns with Salty Egg Yolk

中式煎牛仔柳

Pan-fried Beef Tenderloin with Tomato Sauce, Chinese Style

腰果炒蝦仁帶子

Sauteed Shrimp and Scallop with Cashew

鮮鳳梨咕嚕肉

Sweet and Sour Pork with Fresh Pineapple

桂花蟹肉炒粉絲

Scrambled Egg with Crab Meat and Vermicelli

梨山醬汁爆豬柳

Braised Pork Tenderloin with Onion and Vinegar Sauce in Casserole

銀槍醬帶子豆腐

Steamed Scallop and Bean Curd with Yanmin Sauce

當紅脆皮炸子雞

Crispy Chicken

半隻
Half

全隻
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
Per person

鮮鳳梨"菇"嚕球

Sweet and Sour Portobello Mushroom with Fresh Pineapple

香煎蓮藕素肉餅

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

銀杏千頁豆腐

Steamed Sliced Bean Curd with Ginko and Diced Bell Pepper

另加一服務費

Plus 10% Service Charge

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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

上湯杞子竹筍浸菜遠

Choy Sum with Bamboo Fungus and Medlar Seed in Broth

金銀蛋上湯莧菜

Poached Chinese Spinach with Preserved and Salted Egg in Broth

花膠香辣茄子煲

Braised Eggplant and Fish Maw with Spicy Sauce in Casserole

啫啫唐生菜膽煲

Braised Lettuce with Shrimp Paste in Casserole

蝦醬吊片炒通菜

Stir-fried Water Spinach and Squid in Shrimp Paste

椒絲腐乳炒通菜

Stir-fried Water Spinach with Fermented Bean Curd and Chili

清炒 / 蒜茸時蔬

(莧菜 / 西蘭花 / 唐生菜 / 菜遠)

Stir-fried Seasonal Vegetables / Stir-fried Vegetables with Garlic
(Chinese Spinach / Broccoli / Lettuce / Choy Shum)

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

蝦子花膠乾燒伊麵

Braised E-fu Noodle with Fish Maw and Shrimp Roe

豉汁海皇煎米粉

Pan-fried Vermicelli with Seafood in Black Bean Sauce

揚州炒飯

Fried Rice in Yangzhou Style

飄香鮮蝦荷葉飯

Fried Rice with Shrimp Wrapped in Lotus Leaf

瓦罉鴛鴦腸煲仔飯 (兩位起)

Claypot Rice with Cured Goose Liver Sausage and Cured Pork Sausage
(Minimum 2 persons)

每位
Per Person

上湯生麵 / 米粉

Noodle / Vermicelli in Soup

絲苗白飯

Steamed Rice

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

舊陳皮紅豆沙湯丸

Red Bean Sweet Soup with Aged Tangerine Peel and Sesame Glutinous Dumplings

生磨蛋白杏仁茶

Hot Almond Cream with Egg White

紅蓮茸焗腰果酥 (3件)

Cashew Cake filled with Lotus Seed Paste (3 pcs)

萬壽果冰花燉桃膠 (凍)

Chilled Sweet Soup with Papaya, Peach Resin and Egg

童年大白兔糖奶凍

White Rabbit Candies Custard

是日凍糕

Pudding of the Day

其他 Other

鏞記XO醬

Yung Kee Supreme XO Sauce

指天椒絲

Shredded Bird Eye Hot Chili

紅椒絲

Shredded Red Chili

各式茗茶 / 開水

Chinese Tea / Hot Water

每位
Per person

切餅費

Cakeage

每個
Per cake

開瓶費

Corkage

每瓶
Per bottle

另加一服務費

Plus 10% Service Charge

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