



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

家鄉梅菜扣腩肉「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)

潮吃懷舊生死戀

Deep-fried Garoupa with Diced Salted Fish, Crispy Garlic and Chili in Special Sauce

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

巧手粵式片皮鵝 (一天前預訂)

Crispy Roasted Goose (Order 1 day in advance)

另加\$300可享生菜冬筍炒鵝崙

Enjoy Fried Minced Goose Meat with Bamboo Shoot with Extra \$300

初春美饌 *Seasonal Delicacies*

揀手本灣金蠔皇 (黑椒汁煎/蜜餞) (兩隻起)

King-size Dried Oyster (Minimum 2 pieces)

(Pan-fried with Black Pepper Sauce / Honey Glazed)

榆耳帶子燒豆腐

Braised Bean Curd with Scallop and Yellow Fungus

溫室黃瓜炒蝦仁

Sauteed Shrimp with Greenhouse Cucumber

淮杞杏汁煮鷄柳

Braised Chicken Fillet with Chinese Yam and Goji Berries 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

鵝髀
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

至尊肥爐叉燒 (採用加拿大特選豬肉)
Premium Barbecued Pork Belly
(Premium pork from Canada)

例牌
Regular

精選前菜 Appetizer

松花皮蛋配酸薑

Preserved Egg and Pickled Ginger

惹味避風塘茄子

Stir-fried Eggplant Stuffed with Mashed Shrimp
in Garlic and Chilli

雞樅菌萵筍雲耳

Chilled Celtuce with Termite Mushroom and Black Fungus

古早味蝦籽紮蹄

Steamed Bean Curd Sheet with Shrimp Roe

芝麻涼拌海蜇絲

Shredded Jellyfish

京蔥乾燒四季豆

Sauteed String Bean with Scallion

自家製鴛鴦臘腸

Steamed Cured Goose Liver Sausage and Cured Pork Sausage

黑芝麻金磚豆腐

Crispy Bean Curd with Black Sesame

時令湯羹 Soup

響螺花膠燉豬腱

Double-boiled Sea Whelk Soup with Fish Maw
and Pig Shank

金腿芙蓉官燕羹

Bird's Nest Thick Soup with Jinhou Ham, Shredded
Chicken and Egg White

生磨杏汁潤肺湯 (採用香港家豬)

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

陳皮花膠雞絲羹

Thick Soup with Shredded Chicken, Fish Maw
and Aged Tangerine Peel

雲腿竹笙花菇湯

Double-boiled Mushroom Soup with Ham
and Bamboo Fungus

蟹肉粟米羹

Sweet Corn Thick Soup with Crab Meat

精選是日燉湯

Double-boiled Soup of the Day

西湖牛肉羹

Thick Soup with Minced Beef

養生素食 Vegan

榆耳竹笙上素羹

Thick Soup with Yellow Fungus and Bamboo Fungus

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)

竹笙雪裡紅鮮竹

Braised Bamboo Fungus, Pickled Cabbage and
Bean Curd Sheet

牛肝菌蛋清豆腐

Braised Bean Curd with Porcini and Egg White

豉汁煎釀素三寶

Pan-fried Stuffed Combo (Green Pepper, Red Pepper, Eggplant)
with Plant-based OmniPork

另加一服務費

Plus 10% Service Charge

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山珍海錯 Treasure From The Sea

紅扣野生三頭非鮑

Braised 3-Head South African Abalone in Oyster Sauce

腿汁十頭厚花膠扒

Braised 10-Head Fish Maw with Asparagus and Mushroom in Jinhua Ham Sauce

鮑魚鵝掌燴刺參

Braised Abalone and Sea Cucumber with Goose Web

香辣花膠茄子煲

Braised Eggplant and Fish Maw with Spicy Sauce in Casserole

游水海鮮 Seafood Delicacies

蒜子枝竹炆海東星(約一斤)

Braised Garoupa with Bean Curd Sticks and Garlic (approx. one catty)

清蒸游水海東星斑(約一斤)

Steamed Spotted Garoupa (approx. one catty)

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)

上湯焗澳洲龍蝦 (Baked Australian Lobster)

(另加HK\$80可享伊麵底 Extra HK\$80 for E-fu Noodle)
(另加HK\$100可享荷葉蒜香絲苗底 Extra HK\$100 for Steamed Rice with Garlic and Wrapped in Lotus Leaf)

頂角菲律賓膏蟹(約十二至十四兩)

Mud Crab (approx. twelve to fourteen taels)

(可選:黑椒粉絲煲/籠仔糯米蒸/避風塘炒)
(Choice of: Vermicelli with Black Pepper Sauce in Casserole /Steamed with Sticky Rice /Stir-fried with Garlic and Chilli)

堂弄野生大響螺(約斤半至兩斤)

(供六位用, 三天前預訂)
Sea Whelk (approx.one and a half to two catty)
(For 6 persons, Order 3 days in advance)

可選 Choice of:

(1) 原隻炭燒大響螺

Charcoal Roasted Sea Whelk

(2) 高湯堂灼響螺片

Poached Sliced Sea Whelk in Broth

另加HK\$280可享頭裙高湯泡飯

Extra HK\$280 for Sea Whelk Edge with Rice in Broth

粵式風味 Specialities

雙筍雲耳炒花膠

Sauteed Fish Maw with Bamboo Shoot, Asparagus and Black Fungus

生煎大蝦皇(豉油皇 / 椒鹽)(兩隻起)

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

酥炸原隻百花釀蟹鉗

Deep-fried Crab Claw Coated with Mashed Shrimp

紅炆海斑球鵝掌

Sauteed Garoupa Fillet with Goose Web in Brown Sauce

露筍油泡海斑球

Sauteed Garoupa Fillet with Asparagus

乾煸薑蔥斑腩煲

Braised Garoupa Fillet with Spring Onion, Ginger and Zhu-hou Sauce in Casserole

桂花蟹肉炒粉絲

Scrambled Egg with Crab Meat and Vermicelli

煎釀加拿大帶子

Pan-fried Scallop with Minced Shrimp

蒜香油鹽大蝦球

Deep-fried Prawn with Garlic and Butter

松露野菌炒鮑魚(兩隻)

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

油鴨片麒麟豆腐

Steamed Bean Curd with Sliced Preserved Duck and Black Mushroom in Oyster Sauce

黑椒蒜片炒牛肉

Sauteed Sliced Beef with Black Pepper and Garlic

中式生煎牛仔柳

Pan-fried Beef Tenderloin with Tomato Sauce, Chinese Style

梨山醬汁爆豬柳(採用加拿大特選豬肉)

Braised Pork Tenderloin with Onion and Vinegar Sauce in Casserole (Premium pork from Canada)

新鮮鳳梨咕嚕肉

Sweet and Sour Pork with Fresh Pineapple

椒鹽吊片脆腰果

Crispy Squid with Spicy Salt and Cashew

豆豉紅蔥爆雞煲

Stir-fried Chicken with Red Onion and Black Bean Sauce in Casserole

遠年陳皮鹽焗雞

Baked Chicken in Premium Aged Tangerine Peel and Rock Salt

半隻
Half

全隻
Whole

另加一服務費

Plus 10% Service Charge

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合時蔬菜 Seasonal Vegetables

濃湯雞絲浸菜苗

Poached Seasonal Vegetable with Shredded Chicken in Chicken Broth

瑤柱鮮菇西蘭花

Braised Broccoli with Conpoy and Mushroom

上湯杞子竹筴浸菜遠

Choy Sum with Bamboo Fungus and Medlar Seed in Broth

芥蘭炒油鴨臘味

Sauteed Chinese Kale with Sliced Preserved Duck and Assorted Cured Meat

蝦膏吊片芥蘭煲

Braised Chinese Kale and Squid with Shrimp Paste in Casserole

瑤柱銀絲雜菜煲

Poached Mixed Vegetables with Conpoy and Vermicelli in Casserole

黃糖薑汁炒芥蘭

Stir-fried Chinese Kale with Ginger Sauce and Brown Sugar

清炒/蒜茸/腐乳/豉蒜時蔬

(芥蘭/西蘭花/唐生菜/菜遠/白菜)

Stir-fried Seasonal Vegetables/Stir-fried Vegetables with Garlic/
Stir-fried Vegetables with Fermented Bean Curd/
Stir-fried Vegetables with Garlic and Black Bean
(Chinese Kale / Broccoli / Lettuce / Choy Shum / Bok Choy)

特色飯麵 Rice and Noodle

豉油皇海鮮炒麵

Fried Noodle with Assorted Seafood in Soy Sauce

蝦籽乾燒伊府麵

Braised E-fu Noodle with Shrimp Roe

瑤柱鬆福建炒飯

Fried Rice in Fujian Style

星州炒米

Fried Vermicelli in Singapore Style

乾炒牛河

Stir-fried Flat Rice Noodle with Sliced Beef

揚州炒飯

Fried Rice in Yangzhou Style

鮑魚雞粒砂窩飯

Braised Rice with Diced Abalone and Chicken in Casserole

生炒臘味糯米飯

Fried Sticky Rice with Signature Cured Meat

油鴨髀臘味煲仔飯

Claypot Rice with Whole Cured Duck Leg and Assorted Cured Meat

瓦罉臘味煲仔飯

另加原隻臘鴨髀HK\$118

Claypot Rice with Assorted Cured Meat

Extra HK\$118 for additional Whole Cured Duck Leg

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

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

紅棗桂圓杞子茶

Medlar Seed Sweet Soup with Dried Longan and Red Date

甜桔豆茸楓葉酥(3件)

Citrus and Red Bean Cake (3 pcs)

童年大白兔糖奶凍

White Rabbit Candies Custard

是日凍糕

Pudding of the Day

其他 Other

鑪記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

切餅費

Cakeage

開瓶費

Corkage

另加一服務費

Plus 10% Service Charge

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