



## 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)

流心西施炸蝦丸

Deep-fried Shrimp Ball with Fermented Bean Curd

禮雲子蛋清配兩口飯

Steamed Egg White, Mini Crab Roe with Rice

童年大白兔糖奶凍

White Rabbit Candies Custard

## 銀檢醬系列 *Yanmin Specialities*

銀檢醬蒸海東星斑

Steamed Garoupa with Yanmin Sauce

銀檢醬津絲蝦球煲

Braised Prawn and Vermicelli with Yanmin Sauce in Casserole

銀檢海皇小炒鍋巴

Crispy Rice with Mixed Seafood and Vegetable in Yanmin Sauce

銀檢醬帶子蒸豆腐

Steamed Scallop and Bean Curd with Yanmin Sauce

銀檢醬乾蔥鮮雞煲

Braised Chicken with Yanmin Sauce and Shallot in Casserole

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

### 鑪記正宗燒鵝

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

### 至尊肥燻叉燒 (採用加拿大特選豬肉)

Premium Barbecued Pork Belly  
(Premium pork from Canada)

例牌  
Regular

260

## 精選前菜 Appetizer

### 松花皮蛋配酸薑

Preserved Egg and Pickled Ginger

### 老陳醋萵筍雲耳

Chilled Celtuce and Black Fungus with Black Vinegar

### 香麻涼拌海蜇絲

Shredded Jellyfish

### 古早味蝦籽紮蹄

Steamed Bean Curd Sheet with Shrimp Roe

### 董事長西施多士

Deep-fried Toast with Chairman's Fermented Bean Curd

### 金沙鍋巴脆魚皮

Crispy Rice and Deep-fried Fish Skin with Salty Egg Yolk

### 欖菜乾煨四季豆

Sauteed String Bean with Preserved Cabbage and Olive

### 玫瑰蝦醬碎炸雞

Crispy Chicken Fillet with Shrimp Paste

## 時令湯羹 Soup

### 姬茸花膠燉竹絲雞

Double-boiled Silky Chicken Soup with Fish Maw and Matsutake Mushroom

### 生磨杏汁白肺湯 (採用香港家豬)

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

### 精選是日燉湯

Double-boiled Soup of the Day

### 錦繡八寶冬瓜粒湯

Diced Winter Melon Soup with Assorted Meats and Seafood

### 蟹肉粟米羹

Sweet Corn Thick Soup with Crab Meat

### 西湖牛肉羹

Thick Soup with Minced Beef

## 養生素食 Vegan

### 椰子腰果雪耳素湯

Double-boiled Vegetarian Soup with Coconut, Cashew and White Fungus

### 香煎蓮藕素肉餅

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

### 鮮鳳梨"菇"嚙球

Sweet and Sour Portobello Mushroom with Fresh Pineapple

### 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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## 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

### 蔥烤鮑魚日本刺參

Braised Abalone and Sea Cucumber with Scallion in Oyster Sauce

### 香辣花膠茄子煲

Braised Eggplant and Fish Maw with Spicy Sauce in Casserole

## 游水海鮮 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)

### 清蒸游水海東星斑 (約一斤)

(原條骨香炒斑球另加HK\$100)

Steamed Spotted Garoupa (approx. one catty)

(Extra HK\$100 Change to Sauteed Fillets with Crispy Bone in Whole)

### 上湯焗澳洲龍蝦 (約一斤)

(伊麵或生麵底另加HK\$80)

Braised Australia Lobster in Superior Broth (approx. one catty)

(Extra HK\$80 with E-fu Noodles or Noodle)

### 金銀蒜蒸澳洲龍蝦 (約一斤)

(荷葉蒜香絲苗底)

Steamed Rice with Australia Lobster and Garlic

Wrapped in Lotus Leaf (approx. one catty)

### 是日精選活海鮮

Daily Catch from the Sea

### 松露野菌炒鮮鮑 (兩隻)

Sauteed Sliced Live Abalone with Mushroom and

Black Truffle Pate ( 2 pieces)

### 露筍油泡海斑球

Sauteed Garoupa Fillet with Asparagus

### XO醬豆腐斑腩煲

Braised Garoupa Fillet and Bean Curd with XO Sauce

in Casserole

## 粵式風味 Specialities

### 酥炸原隻百花釀蟹鉗

Deep-fried Crab Claw Coated with Mashed Shrimp

### 生煎大蝦皇 (豉油皇 / 椒鹽) (兩隻起)

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

### 蒜香油鹽大蝦球

Deep-fried Prawn with Garlic and Butter

### 桂花蟹肉炒粉絲

Scrambled Egg with Crab Meat and Vermicelli

### 腰果炒蝦仁帶子

Sauteed Shrimp and Scallop with Cashew

### 燒汁煎釀西澳帶子

Deep-fried Scallop with Minced Shrimp

### 瑤柱百花蒸豆腐

Steamed Bean Curd with Minced Shrimp Topped with Conpoy

### 椒油麻辣野菌煲

Braised Spicy Bean Curd with Mushroom in Sichuan Style

### 古法蝦籽扣柚皮

Braised Pomelo Peel with Shrimp Roe

### 獨子蒜片牛扒粒

Pan-fried Diced Sirloin Steak with Crispy Garlic

### 蝦抽醬金瓜牛肉

Stir-fried Sliced Beef and Pumpkin with

Homemade Sauce

### 中式煎牛仔柳

Pan-fried Beef Tenderloin with Tomato Sauce,

Chinese Style

### 梨山醬汁爆豬柳

Braised Pork Tenderloin with Onion and Vinegar Sauce

in Casserole

### 鮮鳳梨咕嚕肉

Sweet and Sour Pork with Fresh Pineapple

### 三茸竹筍花蒸雞

Steamed Chicken Fillet and Bamboo Fungus with Minced

Jinhua Ham, Aged Tangerine Peel and Garlic

### 當紅脆皮炸子雞

Crispy Chicken

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

### 蟹肉露筍西蘭花

Braised Broccoli and Asparagus with Crab Meat

### 蝦醬吊片炒通菜

Stir-fried Water Spinach and Squid in Shrimp Paste

### 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

### 啫啫唐生菜膽煲

Braised Lettuce with Shrimp Paste in Casserole

### 老陳醋手撕包菜

Stir-fried Cabbage with Black Vinegar and Chilli

### 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

### 瑤柱雙菇燒伊麵

Braised E-fu Noodle with Conpoy and Mushrooms

### 豉油皇海鮮炒麵

Fried Noodle with Seafood and Soy Sauce

### 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

### 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)

### 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

### 川貝銀耳燉津梨(凍)

Chilled Sweet Soup with Pears, Chuan Bei and White Fungus

### 柑桔豆茸楓葉酥(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

### 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

### 切餅費

Cakeage

### 開瓶費

Corkage

另加一服務費

Plus 10% Service Charge

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