



燒味

ROASTED MEAT

鏞記正宗黑鬃燒鵝 (例牌) Yung Kee's Signature Roasted Goose (Regular)	HK\$255
鏞記正宗黑鬃燒鵝 (半隻) Yung Kee's Signature Roasted Goose (Half)	HK\$500
鏞記正宗黑鬃燒鵝 (壹隻) Yung Kee's Signature Roasted Goose (Whole)	HK\$800
桶子豉油王雞 (例牌) Marinated Chicken in Supreme Soy Sauce (Regular)	HK\$220
桶子豉油王雞 (半隻) Marinated Chicken in Supreme Soy Sauce (Half)	HK\$300
桶子豉油王雞 (壹隻) Marinated Chicken in Supreme Soy Sauce (Whole)	HK\$600
吊燒蜜汁叉燒 (採用加拿大進口特選豬肉) Barbecued Premium Canadian Pork	HK\$220
吊燒蜜汁叉燒併桶子豉油王雞 (Combo: Barbecued Premium Canadian Pork and Soy Marinated Chicken)	HK\$330

燒味午市精選 (每天 11:30am - 3pm 供應)

ROASTED MEAT LUNCH SELECTIONS (Available Everyday 11:30am - 3pm)

鏞記正宗黑鬃燒鵝飯 Rice with Yung Kee's Signature Roasted Goose	HK\$95
吊燒蜜汁叉燒飯 Rice with Barbecued Premium Canadian Pork	HK\$90
桶子豉油王雞飯 Rice with Marinated Chicken in Supreme Soy Sauce	HK\$90
燒味雙拼飯 (三選二：燒鵝 / 叉燒 / 油雞) Barbecue Double Combo with Rice (Roasted Goose / Barbecued Pork / Marinated Chicken in Soy Sauce)	HK\$110



特薦前菜 APPETIZER

秘製蜜餞豆 Honey Glazed Soybean	HK\$40
香煎荷包蛋 Fried Egg	HK\$20
古早味蝦籽紮蹄 Steamed Bean Curd Sheet with Shrimp Roe	HK\$110
錦鹵炸雲吞 (8 件) Deep-fried Shrimp Wonton with Sweet and Sour Sauce (8 pcs)	HK\$100
碧綠袖珍蝦多士 Deep-fried Toast with Shrimp	HK\$130

湯類 SOUP

玉帶海皇羹 (每位) Thick Soup with Mixed Seafood and Bean Curd (per person)	HK\$150
西湖牛肉羹 (每位) Thick Soup with Minced Beef (per person)	HK\$140
蟹肉粟米羹 (每位) Sweet Corn Thick Soup with Crab Meat (per person)	HK\$150
滋潤杏汁香港家豬白肺湯 (每位) Double-boiled Pork Lung with Almond Sauce in Soup (per person)	HK\$150
淮杞蛹蟲草燉豬腱 (每位) Double-boiled Pig Shank with Chinese Yam, Goji and Cordyceps Flower in Soup (per person)	HK\$150
咸菜胡椒豬肚湯 (兩位用) Pig Stomach, Preserved Mustard and White Peppercorn Soup (for 2 persons)	HK\$180
青紅蘿蔔粟米豬踭湯 (兩位用) Green Radish, Carrot, Corn and Pork Shoulder Soup (for 2 persons)	HK\$180
川貝陳皮燉鵲鷓鴣湯 (四位用) Double-boiled Chinese Partridge with Chuanbei and Tangerine Peel in Soup (for 4 persons)	HK\$680
鮮人蔘燉竹絲雞湯 (四位用) Double-boiled Silky Chicken with Ginseng in Soup (for 4 persons)	HK\$680



粵海風味

CANTON FLAVOR

桂花蟹肉炒粉絲 Scrambled Egg with Crab Meat and Vermicelli	HK\$280
腰果炒鮮雞丁 Sautéed Diced Chicken with Cashew	HK\$290
乾蔥豆豉滑雞煲 Braised Chicken with Black Bean Sauce and Shallot in Casserole	HK\$260
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)	HK\$320
古法沙薑鹽焗雞 (全隻) Baked Chicken in Sand Ginger & Rock Salt (Whole)	HK\$660
古法沙薑鹽焗雞 (半隻) Baked Chicken in Sand Ginger & Rock Salt (Half)	HK\$330
椒油麻婆辣豆腐 Braised Spicy Bean Curd with Minced Beef in Sichuan Style	HK\$185
菲黃瑤柱蝦仁炒蛋 Scrambled Egg with Shrimp, Conpoy and Chives	HK\$280

海鮮美饌

SEAFOOD

脆炸黃金蝦丸 Deep-Fried Shrimp Balls	HK\$275
XO 醬炒蝦球 Sautéed Prawn with XO Sauce	HK\$375
生炒香滑鮮斑球 Sautéed Garoupa Fillet	HK\$380

牛、豬、家禽

MEAT & POULTRY

中式煎牛柳 Pan-fried Beef Tenderloin with Tomato Sauce, Chinese Style	HK\$240
蒜片黑椒牛柳粒 Sautéed Diced Beef with Garlic and Black Pepper	HK\$280
美味京都焗肉骨 Baked Spare Rib in Special Sauce	HK\$220
南乳酥炸小排骨 Crispy Spare Rib with Preserved Bean Paste	HK\$240
鮮鳳梨咕嚕肉 Sweet and Sour Pork	HK\$250



養生素食

VEGAN DISH

牛肝菌舞茸百合燉素湯 (每位) Double-Boiled Vegetarian Soup with Porcini, Maitake Mushroom & Lily Bulb (per person)	HK\$110
蓮藕核桃栗子燉素湯 (每位) Double-Boiled Vegetarian Soup with Lotus Root, Walnut and Chestnut (per person)	HK\$110
五仁蛋白炒飯 (每位) Fried Rice with Diced Nuts (per person)	HK\$100
南瓜紅燒素肉丸 Braised OmniPork (Plant-based) Balls with Pumpkin	HK\$220
香煎蓮藕素肉餅 Pan-fried Lotus Root Cake with OmniPork (Plant-based)	HK\$130
鮮菇紅燒鮮豆腐 Braised Bean Curd with Mushrooms	HK\$170

時蔬

VEGETABLES

花菇扒時蔬 Sautéed Seasonal Vegetable and Topped with Braised Mushroom	HK\$230
上湯杞子竹筍浸時蔬 Poached Seasonal Vegetables with Bamboo Fungus and Medlar Seed in Broth	HK\$200
咸魚蓉炒白菜 Stir-fried Vegetables with Minced Salted Fish	HK\$210
清炒時蔬 Stir-fried Vegetables	HK\$160
蒜茸時蔬 Stir-fried Vegetables with Garlic	HK\$160



點心 (每天 11:30am - 5:30pm 供應)

DIM SUM (Available Everyday 11:30am to 5:30pm)

金菊綻放蝦餃皇 Chrysanthemum, Steamed Shrimp Dumpling	HK\$68
甫魚乾蒸燒賣 Shrimp and Pork Siu Mai	HK\$55
三色雞樅野菌餃 Steamed Dumpling with Mixed Peppers and Mushrooms	HK\$68
子薑牛肉球 Steamed Minced Beef Ball Topped with Pickled Ginger	HK\$50
XO 醬鳳爪 Steamed Chicken Feet in XO Sauce	HK\$55
秘製金錢肚 Steamed Ox Tripe with Curry Sauce	HK\$55
蜜汁叉燒飽 Steamed Barbecued Pork Bun	HK\$50
鵝肝腸生煎飽 Pan-fried Bun with Signature Cured Goose Liver Sausage	HK\$80
香茜叉燒腸粉 Steamed Rice Flour Rolls Stuffed with Barbecued Pork	HK\$60
陳皮牛肉腸粉 Steamed Rice Flour Rolls Stuffed with Beef and Aged Tangerine Peel	HK\$65



炒粉麵飯

RICE & NOODLE

揚州炒飯	HK\$240
Fried Rice in Yangzhou Style	
瑤柱蛋白炒飯	HK\$240
Fried Rice with Conpoy and Egg White	
蟹肉乾燒伊麵	HK\$240
Braised E-Fu Noodle with Crab Meat	
生炒牛肉飯	HK\$190
Fried Rice with Minced Beef	
咖喱薯仔牛肉 / 雞 / 豬柳飯	HK\$200
Curry Beef / Chicken / Sliced Pork Tenderloin with Rice	
銀檢醬乾炒豬柳河	HK\$220
Fried Flat Rice Noodle with Sliced Pork Tenderloin in Yamin Sauce	
雪菜火鵝絲炆米	HK\$220
Braised Vermicelli with Shredded Roasted Goose and Pickled Cabbage	
乾炒牛河	HK\$200
Stir-Fried Flat Rice Noodle with Sliced Beef	
星洲炒米	HK\$240
Fried Vermicelli in Singapore Style	
上湯河粉	HK\$55
Flat Rice Noodle in Soup	
上湯米粉	HK\$55
Rice Vermicelli in Soup	
絲苗白飯	HK\$20
Steamed Rice	



甜品

DESSERT

舊陳皮津紅豆沙	HK\$58
Red Bean Sweet Soup with Aged Tangerine Peel	
荷塘花香伴桃紅	HK\$68
Lotus Pond - Peach Resin, Red Date , Dried Longan	
金絲椰香脆麻花	HK\$58
Fried Dough Twist with Sesame and Shredded Dry Coconut	

飲品

DRINKS

可樂	HK\$25
Coke	
七喜	HK\$25
7-up	
健怡可樂	HK\$25
Diet Coke	
零系可樂	HK\$25
Coke Zero	
橙汁	HK\$45
Orange Juice	
西瓜汁	HK\$45
Watermelon Juice	