
YUÈ

# 【特級茗茶 PREMIUM TEA】

| | | 每位 Per Person |
|---|---|---|
| **白桃烏龍** | Peach Oolong | $30 |
| **桐鄉胎菊** | Tongxiang Baby Chrysanthemum | $30 |
| **清香鐵觀音** | Light Roasted Teh Kuan Yin | $30 |
| **小青柑普洱茶** | Fermented Pu-erh Tea in Young Mandarin | $30 |
| **普洱** | Pu-erh | $25 |
| **壽眉** | Shoumei | $25 |
| **香片** | Jasmine | $25 |
| **龍井** | Longjing | $25 |
| **白開水 / 熱水** | Water | $25 |
| **小童茶位 (3 至 11 歲)** | Tea Charge for Children (Aged 3 to11) | $15 |
| **自攜茶葉沖泡費** | Tea Brewing Fee for Self-brought Tea | $25 |

以上菜單不適用於任何折扣優惠。
The above menu is not applicable to any promotional offers or discounts.

廚師推介 Chef's Recommendations　　素食菜式 Vegetarian Dish

所有價目以港幣計算，另收加一服務費。 All prices are in HK dollars and subject to a 10% service charge.
為閣下健康著想，如閣下對任何食物有過敏反應，請與服務員聯絡。
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# 【廚師推介 CHEF'S RECOMMENDATIONS】

**煙燻蘋果木豉油雞 (半隻)** $328
Applewood Smoked Chicken with Soy Sauce (Half)

**花膠北菇扣鵝掌煲** $628
Braised Fish Maw and Goose Webs with Chinese Mushrooms in Clay Pot

**脆皮辣桂花刺參** $388
Deep-fried Sea Cucumber Stuffed with White Sea Cucumber Meat
in Homemade Spicy Sauce

**碧綠北菇鵝掌煲** $298
Braised Goose Webs with Chinese Mushrooms and Vegetables in Clay Pot

**羊肚菌扒刺參燒豆腐** $258
Braised Sea Cucumber and Morel Mushrooms with Bean Curd

**瑤柱桂花炒魚肚** $238
Sautéed Fish Maw with Conpoy and Eggs

**海參節瓜蝦乾粉絲煲** $218
Braised Sea Cucumber, Hairy Gourd and Dried Shrimps
with Vermicelli in Clay Pot

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# 【金獎名菜推介 AWARD-WINNING DISHES】



**鴛鴦銀絲回味蟹*　$638**

Crab with Vermicelli Duo in Clay Pot*

**美食之最大賞** Best of the Best Culinary Awards



**鳳躍天仙* (乾坤無花果鹹檸雞煲)**

Chicken Pot with Figs and Preserved Lemons*

半隻 Half **$318**　　一隻 Whole **$618**

**美食之最大賞** Best of the Best Culinary Awards



**雲海麒麟星斑卷*　$798**

Spotted Garoupa Duet*

**美食之最大賞**　Best of the Best Culinary Awards

【製作需時三十分鐘 Preparation Time: 30 Minutes】



**金牌鮮蟹肉焗釀蟹蓋** 每位 Per Person **$188**

Baked Crab Shell Stuffed with Fresh Crab Meat and Onion

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# 【特色小食 APPETISERS】

**脆皮燒腩仔** $198
Crispy Roasted Pork Belly

**蒜片牛柳粒** $128
Wok-fried Beef Cubes with Garlic Chips

**紅燒脆皮皇子鴿 (一隻)** $118
Roasted Whole Baby Pigeon (1 Piece)

**椒鹽白飯魚** $108
Deep-fried Whitebait Fish with Spicy Salt

**五香魷魚鬚** $98
Spicy Deep-fried Squid

**七味脆豆腐** $78
Crispy Bean Curd with Spicy Salt

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# 【明爐燒烤 HOUSEMADE BARBECUES】



## 化皮乳豬件
Roasted Sliced Suckling Pig

| | | |
|---|---|---|
| 例 | Regular | $298 |
| 半隻 | Half | $618 |
| 全體 | Whole | $1,228 |



## 北京片皮鴨
Roasted Peking Duck

**一食** One Course: $588 **鴨身片皮** Sliced Duck Skin
**二食** Two Courses: $688
**鴨鬆生菜包 / 豆腐白菜鴨湯 / 涼瓜炆鴨件** (請選一項)
Please select one:
Stir-fried Minced Duck Wrapped in Lettuce /
Duck Soup with Bean Curd and Vegetables /
Braised Duck Meat with Bitter Melon

**蜜汁黑豚肉叉燒** $228
Honey-glazed Barbecued Pork

**乳豬燒味拼盤** $388
Roasted Sliced Suckling Pig Platter

**燒味雙拼 (叉燒 / 素鵝 / 燒鵝 / 滷水豬腳仔 / 燒腩仔)** $318
Two Choices of Barbecues
(Barbecued Pork / Deep-fried Bean Curd Sheet Rolls / Roasted Goose /
Braised Pork Knuckle in Soy Sauce / Crispy Roasted Pork Belly)

**鵝肝脆香乳豬夾 (四件)** $268
Roasted Sliced Suckling Pig and Foie Gras on Crispy Rice Cakes (4 Pieces)

**明爐燒鵝皇**
Roasted Goose

例 Regular $238
半隻 Half $368
一隻 Whole $698

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# 【湯 SOUPS】

| | 每位 Per Person | 例窩 Regular |
|---|---|---|
| **日本鮮淮山瑤柱燉響螺湯**<br>Double-boiled Conch Soup with Japanese Yam and Conpoy | $158 | $588 |
| **龍皇杏汁花膠燉白肺湯**<br>Double-boiled Almond Soup with Fish Maw and Pork Lungs | $148 | $488 |
| **明火豐料煲靚湯**<br>Soup of the Day | $98 | $298 |

# 【燕窩、羹 BIRD'S NEST / SOUPS】

| | 每位 Per Person |
|---|---|
| **高湯紅燒官燕**<br>Braised Superior Bird's Nest with Chicken Consommé | $598 |
| **紅燒蟹肉燴花膠**<br>Braised Fish Maw with Crab Meat | $318 |
| **紅燒鮑參燴海味羹**<br>Braised Sliced Abalone Soup with Sea Cucumber and Dried Seafood | $258 |
| **蟹肉粟米羹**<br>Sweet Corn Soup with Crab Meat | $128 |
| **竹笙上素羹**<br>Assorted Fungus Soup with Bamboo Pith | $118 |
| **酸辣海皇羹**<br>Hot and Sour Soup with Assorted Seafood | $108 |

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# 【鮑羅萬有 ABALONE SPECIALS】

每位 Per Person

**原隻南非十八頭乾鮑魚伴花菇菜膽** $588
Braised Whole Dried South African 18-head Abalone with Premium Dried Mushroom and Vegetable

**蠔皇刺參伴鵝掌** $268
Braised Sea Cucumber and Goose Web in Oyster Sauce

**蠔皇原隻五頭湯鮑魚伴花膠** $288
Braised Whole 5-head Abalone with Fish Maw in Oyster Sauce

# 【游水海鮮 FRESH SEAFOOD】

**瓜子斑 (每斤)** $1,388
Red Flag Garoupa (Per Catty)

**東星斑 (每斤)** $1,280
Leopard Coral Garoupa (Per Catty)

**西星斑 (每斤)** $838
Aerolated Coral Garoupa (Per Catty)

**老虎斑 (每斤)** $688
Tiger Garoupa (Per Catty)

**沙巴龍躉斑 (每斤)** $398
Sabah Garoupa (Per Catty)

**大肉蟹 (每斤)** $638
Mud Crab (Per Catty)

**烹調方法：粉絲焗、薑蔥炒、豉椒炒**
Cooking Methods: Braised with Vermicelli, Stir-fried with Spring Onion and Ginger or Stir-fried with Black Bean Sauce

**每斤 / 16 兩 / 600 克　　Per Catty / 16 Tael / 600g**

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# 【海鮮美饌 SEAFOOD】

**百花炸釀蟹鉗** 每位 Per Person $128
Crispy Crab Claw with Shrimp Paste

**金牌鮮蟹肉焗釀蟹蓋** 每位 Per Person $188
Baked Crab Shell Stuffed with Fresh Crab Meat and Onion

**皇湯雲耳泡龍躉球** $368
Poached Giant Garoupa Fillet with Black Fungus
in Supreme Pumpkin Broth

**薑汁蘭度海斑球** $368
Sautéed Garoupa Fillet with Chinese Kale in Ginger Sauce

**豉蒜涼瓜炆斑頭腩** $368
Braised Garoupa Head and Belly with Bitter Melon,
Black Beans and Garlic

**X.O.醬鮮蘆筍炒帶子** $368
Stir-fried Scallops with Asparagus with X.O. Sauce

**鴛鴦金沙脆蝦球** $298
Deep-fried Prawns with Salted Egg Yolk and Blueberry Sauce

**乾煸蝦球粉絲煲** $288
Braised Prawns with Vermicelli in Clay Pot

**翡翠炒雙蚌 (桂花蚌、珊瑚蚌)** $268
Wok-fried Sea Clams with Vegetables

**鮮鳳梨咕嚕蝦球** $268
Sweet and Sour Prawns with Fresh Pineapple

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# 【肉類 MEAT】

**蜜椒汁香煎澳洲和牛卷** $348
Australian Wagyu Beef Rolls with Portobello Mushrooms and Asparagus in Honey Black Pepper Sauce

**中式牛柳脯** $268
Wok-fried Beef Tenderloin with Onion in Vinegar Sauce

**蠔皇菜遠牛仔肉** $238
Stir-fried Sliced Beef with Seasonal Greens in Oyster Sauce

**陳醋黑豚豬柳** $238
Pan-fried Pork Fillet with Homemade Vinegar

**鮮鳳梨咕嚕黑豚肉** $208
Sweet and Sour Pork with Fresh Pineapple

**黃金琵琶燒雞**
Crispy Chicken
半隻 Half $268
一隻 Whole $498

**西檸煎雞脯** $258
Fried Chicken Fillet in Lemon Sauce

**羅定乾蔥豆豉雞煲** $238
Stir-fried Chicken with Scallion and Black Bean Sauce in Clay Pot

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# 【蔬菜 VEGETABLES】

**竹笙鼎湖上素** $228
Braised Assorted Fungus and Bamboo Pith

**素菜鬆生菜包** $218
Wok-fried Diced Lotus Roots, Mushrooms and Asparagus Wrapped in Lettuce

**南乳溫公齋煲** $198
Braised Assorted Vegetables with Fermented Red Bean Curd Sauce in Clay Pot

**皇湯鮮菌浸娃娃菜** $198
Poached Chinese Cabbages and Assorted Fresh Mushrooms
in Supreme Pumpkin Broth

**紅燒北菇豆腐** $198
Braised Bean Curd with Chinese Mushrooms

**瑤柱竹笙雜菜煲** $198
Poached Assorted Vegetables with Conpoy and Bamboo Pith in Clay Pot

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# 【精選主食 RICE AND NOODLES】

**香茜魚湯斑片泡稻庭麵** — 每位 Per Person $98 / 例 Regular $268
Inaniwa Udon with Garoupa Fillets and Coriander in Fish Broth

**珊瑚炆伊麵** — $258
Braised E-fu Noodles with Crab Meat and Crab Roe

**砂窩乾炒牛肩胛河粉** — $208
Stir-fried Flat Rice Noodles with Beef Blade in Clay Pot

**韭黃銀芽肉絲炒麵** — $198
Fried Noodles with Shredded Pork, Bean Sprouts and Yellow Chives

**鮑汁鮮荷葉飯** — $268
Steamed Rice with Shrimp, Conpoy and Mushrooms in Abalone Sauce Wrapped in Lotus Leaf

**太極鴛鴦炒絲苗** — $268
Fried Rice with Shredded Chicken in Cream Sauce and Tomato Sauce

**蛋白菜粒炒飯** — 每位 Per Person $78 / 例 Regular $168
Fried Rice with Diced Vegetables and Egg White

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# 【三元及第金獎宴】
# AWARD-WINNING TRIO MENU

**蜜汁黑豚肉叉燒**
Honey-glazed Barbecued Pork

**原鼎日本鮮淮山瑤柱燉響螺湯**
Double-boiled Conch Soup with Japanese Yam and Conpoy

**雲海麒麟星斑卷**
Spotted Garoupa Duet
**美食之最大賞 –【金獎】**2013 Best of the Best Culinary Awards – Gold Award

**碧綠刺參扣天白花菇**
Braised Sea Cucumber and Premium Dried Mushrooms with Vegetables

**鳳躍天仙 (乾坤無花果鹹檸雞煲)**
Chicken Pot with Figs and Preserved Lemons
**美食之最大賞 –【至高榮譽金獎】**
2015 Best of the Best Culinary Awards – Gold with Distinction Award

**鴛鴦銀絲回味蟹**
Crab with Vermicelli Duo in Clay Pot
**美食之最大賞 –【至高榮譽金獎】**
2016 Best of the Best Culinary Awards – Gold with Distinction Award

**黑椒澳洲和牛鬆炒飯**
Fried Rice with Minced Australian Wagyu Beef and Black Pepper

**生磨蛋白杏仁茶**
Sweetened Almond Cream with Egg White

**宮廷棗皇糕**
Steamed Red Date Puddings with Coconut Milk

**Special Price 優惠價 $4,288** (6 位用 For 6 Persons)
Original Price **原價** ~~$4,888~~

**Special Price 優惠價 $7,788** (12 位用 For 12 Persons)
Original Price **原價** ~~$8,888~~

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# 【「粵」之美饌 YUÈ'S DELICACIES】

**鴻運乳豬燒味拼盤**
Roasted Suckling Pig and Barbecued Pork Platter

**紅燒鮑參燴海味羹**
Braised Sliced Abalone Soup with Sea Cucumber and Dried Seafood

**翡翠花姿帶子**
Sautéed Scallops and Sliced Cuttlefish with Vegetables

**清蒸雙海虎斑**
Steamed Twin Tiger Garoupa

**北菇竹笙扒雙寶蔬**
Braised Vegetables with Chinese Mushrooms and Bamboo Pith

**黃金脆皮琵琶燒雞**
Deep-fried Crispy Chicken

**瑤柱金菇炆伊麵**
Braised E-fu Noodles with Conpoy and Enoki Mushrooms

**斑蘭椰汁千層糕**
Steamed Pandan Puddings with Coconut Milk

**生磨蛋白杏仁茶**
Sweetened Almond Cream with Egg White

**Special Price 優惠價 $2,688** (5 位用 For 5 Persons)
Original Price **原價** ~~$3,388~~

**Special Price 優惠價 $4,288** (10 位用 For 10 Persons)
Original Price **原價** ~~$5,688~~

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# 【北京片皮鴨套餐】
# ROASTED PEKING DUCK THEMED SET

**北京片皮鴨** Roasted Peking Duck

(4 **位半隻** Half for 4 Persons / 8 **位一隻** Whole for 8 Persons)

**一食: 鴨身片皮**

First Course: Sliced Duck Skin

**二食: 鴨鬆生菜包**

Second Course: Stir-fried Minced Duck Wrapped in Lettuce

**龍皇杏汁花膠燉白肺湯**

Double-boiled Almond Soup with Fish Maw and Pork Lungs

**鮮蘆筍海斑球**

Sautéed Sliced Garoupa with Asparagus

**醬爆玉帶桂花蚌**

Sautéed Coral Clam and Scallops with X.O. Sauce

**鮮鳳梨咕嚕蝦球**

Sweet and Sour Prawns with Fresh Pineapple

**北菇竹笙扒翠蔬**

Braised Vegetables with Chinese Mushrooms and Bamboo Pith

**瑤柱蛋白炒飯**

Fried Rice with Conpoy and Egg White

**斑蘭椰汁千層糕**

Steamed Pandan Puddings with Coconut Milk

**Special Price 優惠價 $2,288** (4 位用 For 4 Persons)

Original Price **原價** ~~$2,488~~

**Special Price 優惠價 $4,288** (8 位用 For 8 Persons)

Original Price **原價** ~~$4,488~~

每位另加港幣$128 可享金牌鮮蟹肉焗釀蟹蓋乙件

Additional HK$128 per person for one Baked Crab Shell Stuffed with Fresh Crab Meat and Onion

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# 【甜品 DESSERTS】

**香芒楊枝甘露** $68
Chilled Mango Cream with Sago and Pomelo

**生磨蛋白杏仁茶** $58
Sweetened Almond Cream with Egg White

**宮廷棗皇糕 (三件)** $48
Steamed Red Date Puddings with Coconut Milk (3 Pieces)

**斑蘭椰汁千層糕 (三件)** $48
Steamed Pandan Puddings with Coconut Milk (3 Pieces)

**蟠桃壽桃包**
Steamed Longevity Bun

每件 Per Piece $20
每打 Per Dozen $228

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# 【飲品 BEVERAGES】

## 各式汽水 SOFT DRINKS

**橙汁、可口可樂、無糖可樂、雪碧、乾薑水、薑啤、梳打水、湯力水** $52
Chilled Orange Juice, Coke, Coke Zero, Sprite, Ginger Ale, Ginger Beer, Soda Water, Tonic Water

## 礦泉水 MINERAL WATER

**法國有氣礦泉水** $58
Perrier (Sparkling Water)

**法國礦泉水** $58
Evian (Mineral Water)

## 啤酒 BEER

**青島、喜力、藍妹、嘉士伯** $58
Tsing Tao, Heineken, Blue Girl, Carlsberg

## 餐酒 HOUSE WINE

**白葡萄餐酒** 每杯 Per Glass $68
House White Wine

**紅葡萄餐酒** 每杯 Per Glass $68
House Red Wine

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廚師推介 Chef's Recommendations　素食菜式 Vegetarian Dish

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# 【其他收费 OTHER CHARGES】

| | |
|---|---|
| **「粵」極品 X.O.醬**<br>Premium X.O. Sauce | 每瓶 Per Bottle $168<br>每小碟 Per Small Plate $40 |
| **前菜**<br>Pre-meal Snacks | 每小碟 Per Small Plate $28 |
| **指天椒**<br>Chopped Chillies | 每小碟 Per Small Plate $30 |
| **白飯 / 白粥**<br>Steamed Rice / Congee | 每碗 Per Bowl $25 |
| **紅 / 白餐酒開瓶費**<br>Corkage (Red / White Wine) | 每瓶 Per Bottle $300 |
| **香檳 / 烈酒開瓶費**<br>Corkage (Champagne / Strong Liquor) | 每瓶 Per Bottle $800 |
| **蛋糕切餅費 (兩磅起計)**<br>Cake Cutting Fee (Min. 2 Pounds) | 每磅 Per Pound $75 |
| **外賣環保餐盒**<br>Biodegradable Takeaway Container | 每個 Each $5 |

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