

午市精選套餐

Deluxe Lunch Set Menu

- 滷水雙式拼盤

Assorted Marinated Combination
- 燕窩海皇羹

Braised Bird's Nest Soup with Assorted Seafood
- 蠔皇扣雙鮑

Braised Abalone and Mushroom with Oyster Sauce
- 紅酒梨黑醋脆豬柳

Braised Pork Filets with Dark Vinegar and Marinated Pear
- 甫魚炒飯

Fried Rice with Conpoy, Diced Fried Fish and Roasted Duck Meat
- 蛋白杏仁茶

Sweetened Almond Cream with Egg White

\$388

每位 Per person

(兩位起)

(Minimum order for 2 persons)

湯水篇

Nourishing Soup

- 每日老火湯

Soup of the Day

\$188

(4位 Persons)
- 海底椰響螺撇瘦肉湯

Double-boiled Sea Whelk Soup with Sea Coconut and Pork

\$58

(每位 Per person)
- 杏汁燉白肺湯

Double-boiled Pig's Lung Soup with Almond Cream and Pork

\$298

(4-6位 Persons)
- 天麻川芎胡椒豬肚雞湯

Double-boiled Chicken with Pork's Tripe Soup and Chinese Herbs

\$288

(4位 Persons)
- 香莢皮蛋斑骨湯

Boiled Garoupa Bone Soup with Chinese Parsley and Preserved Duck Egg

\$268

(4-6位 Persons)

推介美饌

Hot Picks



蟹肉竹笙灌湯餃

Steamed Crabmeat Dumpling with Bamboo Pith in Supreme Broth

\$78

(每位 Per person)



彩虹帶子炒滑蛋

Scrambled Eggs with Scallop and Tomatoes

\$268



啫啫花膠雞煲

Sizzling Fish Maw and Chicken Pot

\$308

(半隻 half)



鎮江排骨煲

Braised Pork Ribs with Sweetened Black Vinegar in Casserole

\$198

頭盤小食

Appetizers

- 滷水拼盤

Assorted Marinated Combination

\$288
- 蟹肉撈海蜇

Jelly Fish Mixed with Crab Meat

\$168
- 香煎蓮藕餅

Pan-fried Minced Pork Cakes with Lotus Root

\$168
- 蜆芥鯪魚球

Deep-fried Minced Carp Balls served with Clam Sauce

\$128
- 滷水牛展

Marinated Beef Shin

\$108
- 沙薑雞腳

Marinated Chicken Feet with Ground Ginger and Oil

\$98

- 香麻拍青瓜

Cucumber with Vinegar and Sesame Oil

\$88

- 滷水豬腳仔

Marinated Pork Knuckle

\$98
- 金沙南瓜

Deep-fried Pumpkin coated with Salty Egg Yolks

\$95
- 椒鹽茄子

Deep-fried Eggplants with Spicy Salt

\$95

- 金磚豆腐

Crispy Bean Curd Cubes with Spicy Salt

\$95

- 腐皮素鵝

Marinated Vegetarian and Bean Curd Sheet Rolls

\$88

- 皮蛋酸薑

Preserved Duck Eggs and Pickled Ginger

\$88

- 陳醋蒜香貓耳朵

Black Fungus in Dark Vinegar

\$88

馳名燒味

Signature Barbecued

- 乳豬燒味拼盤

Roasted Suckling Pig and Barbecued Meat Platter

\$288

- 脆皮燒鵝

Roasted Goose

\$278

- 翠亨靚一雞

Marinated Boneless Chicken with Ground Ginger

\$270

(半隻 Half)

- 金牌豉油雞

Marinated Chicken in Soy Sauce

\$270

(半隻 Half)

- 化皮乳豬件

Roasted Suckling Pig

\$268

- 燒味拼盤

Barbecued Meat Platter

\$268

- 皇牌蜜汁叉燒

Honey-glazed Barbecued Pork

\$198

- 脆皮燒腩仔

Roasted Pork Belly

\$198

廚師推介

Chef's Recommendations

- 菜遠石斑球

Sautéed Garoupa Filets with Seasonal Vegetables

\$390

- 花膠北菇鵝掌煲

Braised Goose Web, Fish Maw and Chinese Mushroom in Casserole

\$388

- 避風塘茄子斑頭腩

Deep-Fried Garoupa Belly with Eggplants and Spicy Garlic

\$368

- 薑蔥刺參帶子煲

Braised Sea Cucumber and Scallop with Ginger and Scallion in Casserole

\$348

- 欖菜肉鬆四季豆

Sautéed Spring Beans with Minced Pork

\$198

- 蜜椒牛柳粒

Fried Diced Beef with Honey and Black Pepper

\$328

- 桂花蟹肉炒銀絲

Stir-fried Vermicelli with Crabmeat, Bean Sprouts and Scrambled Eggs

\$288

- 故宮斑粒浸翡翠

Simmered Diced Garoupa with Assorted Vegetables

\$328

- 土魷馬蹄蒸肉餅

Steamed Minced Pork Cake with Dried Squid and Water Chestnuts

\$208

- 南瓜枝竹秀珍菌

Stewed Fungus with Pumpkin and Bean Curd Sticks

\$198

- 豆酥鱈魚方

Cod Fish Filets with Savory Crispy Beans

\$288

- 脆皮牛小排

Deep-Fried Beef Ribs with Home Made Sauce

\$258

- 南乳齋煲

Braised Vegetables with Red Fermented Bean Curd in Casserole

\$198

- 杞子魚湯浸時蔬

(菜芯或唐生菜)
Simmered Seasonal Vegetables with Medlar in Fish Broth (Chinese Cabbage or Chinese Lettuce)

\$198

- 鬼馬咕嚕肉

Sweet and Sour Pork and Dough Fill with Mashed Shrimps

\$258

- 酒釀四杯骨

Braised Spare Ribs with Wine Grain Sauce

\$238

- 紅燒豆腐

Braised Bean Curd with Mushrooms in Oyster Sauce

\$178

- 豉蒜爆虎皮尖椒

Fried Chili Pepper with Black Bean and Garlic Sauce

\$148

特選點心

Dim Sum Specials

- 秘製甜醋豬腳薑

Pork Knuckle and Ginger Stew in Sweetened Vinegar

\$138

- 筍尖鮮蝦餃

Steamed Shrimp Dumplings with Bamboo Shoot

\$58

- 蟹籽鮮肉燒賣

Steamed Shrimp and Pork Dumplings with Crab Roe

\$58

- 野菌上素粉果

Steamed Dumplings with Assorted Vegetables

\$56

- 紅油抄手

Pork Dumplings with Chili Oil

\$56

- 百花蒸釀魚肚

Steamed Fish Maw stuffed with Minced Shrimps

\$56

- 咖喱蒸土魷

Steamed Squid in Curry Sauce

\$56

- 荷香瑤柱珍珠雞

Steamed Glutinous Rice with Chicken wrapped in Lotus Leaf

\$54

- 柚皮蒸排骨

Steamed Spare Ribs with Pomelo Peel

\$53

- 瑤柱菜苗餃

Steamed Vegetable Dumplings with Conpoy

\$53

- 鮮竹牛肉球

Steamed Minced Beef Balls with Bean Curd Sheets

\$53

- 黑椒蒸鳳爪

Steamed Chicken Feet in Black Pepper Sauce

\$50

- 魚湯蟹肉鮮竹卷

Steamed Bean Curd Sheet Rolls with Crabmeat in Fish Broth

\$68

- 蠔皇叉燒包

Steamed Barbecued Pork Buns

\$50

- 奶皇流沙包

Steamed Molten Custard Buns

\$50

- 脆皮雪山包

Crispy Barbecued Pork Buns

\$52

- 香麻叉燒酥

Baked Barbecued Pork Pastries with Sesame

\$54

- 香芒芝麻蝦筒

Deep-fried Shrimp Spring Rolls with Mango and Sesame

\$56

- 安蝦鹹水角

Deep-fried Glutinous Rice Dumplings with Dried Shrimps

\$52

- 鴨肝荔芋天鵝酥

Deep-fried Taro and Duck Liver Pastries in Swan Shape

\$68

- 蒜茸鮮蝦春卷

Deep-fried Shrimp Spring Rolls with Minced Garlic

\$54

- 鮮蝦腐皮卷

Pan-fried Bean Curd Sheet Rolls with Shrimps

\$52

- 金瑤蘿蔔絲酥

Deep-fried Shredded Turnip Pastries

\$52

- 瑤柱蒸蘿蔔糕

Steamed Turnip Cake with Conpoy

\$52

粉、麵、飯

Rice and Noodles

- 海皇炒鳶鶯米

Sautéed Rice Vermicelli and Rice Noodles with Assorted Seafood

\$208

- 鮮茄斑骨湯米線

Rice Noodles in Garoupa Bone and Tomato Soup

\$208

- 銀芽肉絲兩面黃煎麵

Pan-fried Noodles with Shredded Pork and Bean Sprouts Broth

\$198

- 翠亨邨招牌炒米粉

Sautéed Rice Vermicelli with Shredded Barbecued Pork, Shrimps and Pickles

\$198

- 沙茶牛肉炒河

Sautéed Flat Rice Noodles with Beef Slices in Satay Sauce

\$208

- 鮮菠蘿櫻花蝦炒飯

Fried Rice with Fresh Pineapple and Sakura Shrimps

\$258

- 鴻圖蟹肉湯伊麵

E-Fu Noodles in Soup with Fresh Crab Meat and Crab Rose

\$328

(4位 Persons)

- 闊佬炒飯

Fried Rice with Egg White, Conpoy and Pork Floss

\$198

- 魚湯海皇泡飯

Crispy Rice with Assorted Seafood in Fish Broth

\$198

- 黑蒜斑頭腩蒸陳村粉

Steamed Flat Rice Noodles with Garoupa Belly and Black Garlic

\$258

- 蟹肉湯伊麵

Braised E-Fu Noodles with Crabmeat in Soup

\$108

(每位 Per person)

- 雲腿絲上湯生麵

Egg Noodles with Shredded Chinese Ham in Supreme Broth

\$68

(每位 Per person)

精選甜品

Desserts

- 燕窩杏仁茶

Sweetened Almond Cream with Bird's Nest

\$98

(每位 Per person)

- 蜂蜜蛋散

Deep-fried Egg Pastries with Honey

\$68

- 大良嫩鮮奶

Double-boiled Fresh Milk in Shunde Style

\$48

(每位 Per person)

- 芒果布甸

Chilled Mango Pudding

\$48

(每位 Per person)

- 香煎黃金糕

Bika Ambon

\$42

- 古法馬拉糕

Traditional Steamed Sponge Cake

\$42

- 薑汁紅棗糕

Red Date Puddings with Ginger Juice

\$42

- 酥皮蛋撻

Baked Egg Tarts

\$42

(3件 pieces)

- 椰香紫米露

Sweetened Purple Rice Soup with Coconut Juice

\$38

(每位 Per person)

- 山水豆腐花

Sweetened Bean Curd

\$38

(每位 Per person)

- 薑汁蕃薯糖水

Sweetened Soup with Sweet Potato and Ginger Juice

\$38

(每位 Per person)

素食 Vegetarian dish

廚師推介 Chef's recommendations

圖片只供參考 Photos are for reference only