

推介美饌

Hot Picks



蟹肉竹筴灌湯餃

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

滷水牛腩

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 Bean Curd Sheet Rolls

\$88

皮蛋酸薑

Preserved Duck Eggs and Pickled Ginger

\$88

蒜泥白肉

Chilled Pork Slices with Spicy Garlic Sauce

\$88

滷水豆腐

Marinated Bean Curd

\$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 (半隻 Half)

\$270

金牌豉油雞

Marinated Chicken in Soy Sauce (半隻 Half)

\$270

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

錦鹵脆雲吞

Deep-fried Wontons served with Sweet and Sour Sauce

\$138

X.O.醬炒蘿蔔糕

Sautéed Turnip Puddings in X.O. Chili Sauce

\$98

特選點心

Dim Sum Specials

秘製甜醋豬腳薑

Pork Knuckles 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

咖哩蒸土魷

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

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

白灼油菜

Poached Vegetable

\$73

招牌腸粉

Rice Flour Rolls

X.O.醬炒腸粉

Sautéed Rice Flour Rolls in X.O. Chili Sauce

\$72

金菇滑牛肉腸粉

Steamed Rice Flour Rolls stuffed with Beef and Enoki Mushrooms

\$65

香莢叉燒腸粉

Steamed Rice Flour Rolls stuffed with Barbecued Pork and Chinese Parsley

\$65

春風得意腸粉

Steamed Rice Flour Rolls stuffed with Shrimp Spring Rolls

\$65

竹笙鮮蝦腸粉

Steamed Rice Flour Rolls stuffed with Shrimps and Bamboo Pith

\$65

手拉白腸粉

Steamed Rice Flour Rolls

\$58

粉、麵、飯

Rice and Noodles

海皇炒鴛鴦米

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

台式炒新竹米粉

Fried Rice Vermicelli with Minced Pork and Vegetables

\$198

翠亨邨招牌炒米粉

Sautéed Rice Vermicelli with Sweetened Almond, 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 (4位 Persons)  
Fresh Crab Meat and Crab Rose

\$328

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

蟹肉湯伊麵

Braised E-Fu Noodles with Crabmeat in Soup (每位 Per person)

\$108

黑蒜斑頭腩蒸陳村粉

Steamed Flat Rice Noodles with Garoupa Belly and Black Garlic

\$258

山水豆腐花

Sweetened Bean Curd (每位 Per person)

\$38

香滑雞粥

Boiled Congee with Chicken (4 - 6位 Persons)

\$220

雞茸燕窩粥

Minced Chicken Congee with Bird's Nest (每位 Per person)

\$138

生滾魚茸粥

Boiled Congee with Minced Fish (每位 Per person)

\$82

生滾皮蛋瘦肉粥

Boiled Congee with Pork and Preserved Duck Eggs (每位 Per person)

\$78

瑤柱菜乾粥

Congee with Conpoy (每位 Per person)

\$78

南瓜玉米粥

Boiled Congee with Pumpkin and Sweet Corn (每位 Per person)

\$78

精選甜品

Desserts

燕窩杏仁茶

Sweetened Almond Cream with Bird's Nest (每位 Per person)

\$98

蜂蜜蛋散

Deep-fried Egg Pastries with Honey

\$68

大良嫩鮮奶

Double-boiled Fresh Milk in Shunde Style (每位 Per person)

\$48

芒果布甸

Chilled Mango Pudding (每位 Per person)

\$48

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 (3件 pieces)

\$42

椰香紫米露

Sweetened Purple Rice Soup with Coconut Juice (每位 Per person)

\$38

山水豆腐花

Sweetened Bean Curd (每位 Per person)

\$38

薑汁蕃薯糖水

Sweetened Soup with Sweet Potato and Ginger Juice (每位 Per person)

\$38

素食 Vegetarian dish

廚師推介 Chef's recommendations

圖片只供參考 Photos are for reference only