



CULINARY HERITAGE OF HONG KONG

自1974年啟業，翠亨邨一直遵循廣東人「不時不食」的傳統，
悉心炮製出家鄉風味的粵港式菜餚、譽滿全城的明爐燒味、
懷舊心機菜、以及手工製作的精緻點心，
每項出品都對色、香、味同樣講究，盡顯廚師的精湛廚藝，
帶領饕客細味香江逾四十載。

Founded in 1974, Tsui Hang Village has been the leading choice
for authentic Cantonese cuisine in Hong Kong.

Staying true to the philosophy of Guangdong-style cooking,
Tsui Hang Village offers diners with impressive choices of nostalgic dim sum,
classic Cantonese roasted meats and traditional hand-crafted
delicacies that stand the test of time.

翠亨招牌十味

TOP 10
SIGNATURE DISHES



黑魚子香芒貴妃蝦球

FRIED KING PRAWNS IN MANGO SAUCE TOPPED WITH CAVIAR

米芝蓮推介名菜，將炸虎蝦拌上鮮芒果醬及黑魚子
The Michelin-recommended dish is refreshingly light and delicious



北京片皮鴨
Roasted Duck in Beijing Style



皇牌蜜汁叉燒
Honey-glazed Barbecued Pork



頭抽鱈魚球
Wok-seared Codfish Filets
in Premium Soy Sauce



杏汁燉白肺湯

Double-boiled Pig's Lung Soup with
Almond Cream and Pork
(四至六位用 for four to six persons)

\$298

海南椰青燉翅 (二兩)

Double-boiled Shark's Fin Soup
in Young Coconut (2 taels)
(每位 per person)

\$560

北京片皮鴨

Roasted Duck in Beijing Style
(每隻 each)

\$498

+ \$200 兩食
for one more style of serving

翠亨靚一雞

Marinated Boneless Chicken
with Ground Ginger
(半隻 half) (一隻 each)

\$270 \$540

皇牌蜜汁叉燒

Honey-glazed Barbecued Pork
(例 regular)

\$198

黑魚子香芒貴妃蝦球

Fried King Prawns in Mango Sauce
topped with Caviar
(四件 four pieces)

\$380

頭抽鱈魚球

Wok-seared Codfish Filets in Premium Soy Sauce

\$358

桂花蟹肉炒銀絲

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

\$288

醬燒牛肋排

Braised Beef Ribs

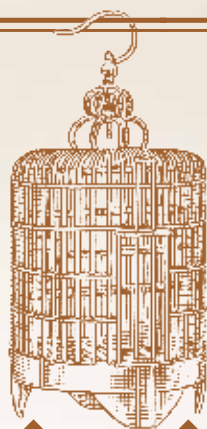
\$338

冰花燉官燕 (伴杏汁或椰汁) (二兩)

Double-boiled Sweetened Imperial Bird's Nest
(served with Almond Cream or
Coconut Cream) (2 taels)
(每位 per person)

\$688





名貴海味

PREMIUM DRIED SEAFOOD



蠔皇宮廷網鮑

BRAISED WHOLE ABALONE IN OYSTER SAUCE

以秘製蠔汁炆煮優質鮑魚，鮮香濃厚，煙韌彈牙

The top quality abalone is braised with homemade oyster sauce to boost its natural savory flavor



碧綠柚皮鮑片
Braised Sliced Abalone with
Pomelo Peels and Vegetables

蠔皇原隻鮑魚 (十二頭)
Braised Whole Abalone in Oyster Sauce (12 heads)
(每位 per person)

\$118

碧綠柚皮鮑片
Braised Sliced Abalone with Pomelo Peels and Vegetables
\$480

紅燒原隻花膠
Braised Whole Imperial Fish Maw
(每件兩位用 each for two persons)

\$1,288

花膠筒扣鵝掌
Braised Whole Fish Maw with Goose Web
(每位 per person)

\$268

原條刺參伴鵝掌
Braised Whole Sea Cucumber with Goose Web
in Oyster Sauce
(每位 per person)

\$288

柚皮扣鵝掌
Braised Goose Web with Pomelo Peels
(每位 per person)

\$128

高湯燉官燕 (二兩)
Double-boiled Imperial Bird's Nest
in Supreme Broth (2 taels)
(每位 per person)

\$688

雞茸燴官燕 (二兩)
Braised Imperial Bird's Nest Soup
with Minced Chicken (2 taels)
(每位 per person)

\$498



紅燒原隻花膠
Braised Imperial Fish Maw



高湯燉官燕 (二兩)
Double-boiled Imperial Bird's Nest
in Supreme Broth (2 taels)



名貴海味

PREMIUM DRIED SEAFOOD



海南椰青燉翅

DOUBLE-BOILED SHARK'S FIN SOUP IN YOUNG COCONUT

將份量十足的黃金勾翅與鮮甜椰水及老雞湯置於原個椰青慢火細燉，清香而不膩
Succulent shark's fin cooked with nourishing coconut water and chicken soup served in young coconut



砂鍋雞包翅 (共六兩)
Braised Superior Shark's Fin Soup with
Shredded Chicken in Casserole (6 taels in total)

砂鍋雞包翅 (共六兩)
Braised Superior Shark's Fin Soup with
Shredded Chicken in Casserole (6 taels in total)
(四位用 for four persons)
\$1,800



肘子片燉包翅 (一兩半)
Double-boiled Shark's Fin Soup with
Chinese Ham Slices (1.5 taels)

蟹鉗肉乾撈海虎翅 (二兩半)
Stir-fried Tiger Shark's Fin with
Fresh Crabmeat and Supreme Broth (2.5 taels)
(每位 per person)
\$1,680

海南椰青燉翅 (二兩)
Double-boiled Shark's Fin Soup
in Young Coconut (2 taels)
(每位 per person)
\$560

紅燒包翅 (一兩半)
Braised Shark's Fin Soup (1.5 taels)
(每位 per person)
\$480

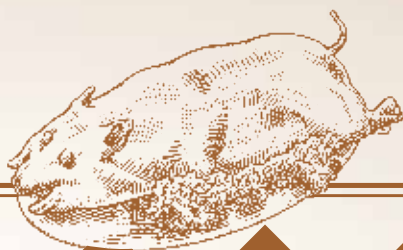
肘子片燉包翅 (一兩半)
Double-boiled Shark's Fin Soup
with Chinese Ham Slices (1.5 taels)
(每位 per person)
\$480

紅燒蟹肉翅 (一兩)
Braised Shark's Fin Soup with Crabmeat (1 tael)
(每位 per person)
\$360

紅燒竹笙雞絲翅 (一兩)
Braised Shark's Fin Soup with
Shredded Chicken and Bamboo Pith (1 tael)
(每位 per person)
\$300



蟹鉗肉乾撈海虎翅 (二兩半)
Stir-fried Tiger Shark's Fin with
Fresh Crabmeat and Supreme Broth (2.5 taels)



明爐燒味

BARBECUE



乾隆一品拼

ASSORTED BARBECUED COMBINATION DELIGHTS

翠亨邨的招牌前菜拼盤，包括明爐蜜汁叉燒、紅燒乳豬、
佐酒一流的燒泡魚乾、以及爽口清怡的海蜇和拍青瓜

A decadent Chinese barbecued platter with Tsui Hang Village's signature barbecued pork, suckling pig,
barbecued globefish complemented by jellyfish and refreshing cucumber in vinegar and sesame oil



北京片皮鴨
Roasted Duck in Beijing Style

北京片皮鴨
Roasted Duck in Beijing Style
(每隻 each)

\$498
+ **\$200** 兩食
for one more style of serving

乾隆一品拼
(乳豬、叉燒、海蜇、燒泡魚乾、拍青瓜)
Assorted Barbecued Combination Delights
(Roasted Suckling Pig, Barbecued Pork, Jellyfish,
Barbecued Globefish, Cucumber in Vinegar
and Sesame Oil)
\$388

脆皮燒鵝
Roasted Goose
(例 regular)
\$278



翠亨靚一雞
Marinated Boneless Chicken
with Ground Ginger

金牌豉油雞
Marinated Chicken in Soy Sauce
(半隻 half) (一隻 each)
\$270 \$540

翠亨靚一雞
Marinated Boneless Chicken
with Ground Ginger
(半隻 half) (一隻 each)
\$270 \$540

化皮乳豬
Roasted Suckling Pig
(例 regular) (一隻 each)
\$268 \$1,280

皇牌蜜汁叉燒
Honey-glazed Barbecued Pork
\$198



皇牌蜜汁叉燒
Honey-glazed Barbecued Pork



涼拌小食

APPETIZERS



錦繡玉鴛鴦
ASSORTED FRUIT AND MEAT PLATTER

將芒果、蜜瓜、火鴨絲、甜合桃、海蜇等材料連秘製醬汁「撈起」，是喻意吉祥的菜式
The colorful strips of mango, melon, roasted duck, walnuts and jellyfish are tossed in a homemade sauce
and served in a special way deemed auspicious



秘製甜醋豬腳薑
Pork Knuckle and Ginger Stew
in Sweetened Vinegar



花雕醉鴿
Simmered Pigeon in Chinese Wine



皮蛋酸薑
Preserved Duck Eggs
and Pickled Ginger



錦繡玉鴛鴦

(火鴨絲、海蜇、油條、甜合桃、蜜瓜、
哈密瓜、芒果及錦菜)
Assorted Fruit and Meat Platter
(Sliced Duck Meat, Jellyfish, Crispy Dough Stick,
Sweetened Walnuts, Honeydew Melon,
Hami Melon, Mango, Assorted Sweet and Sour Pickles)

\$288

特式四拼

(沙薑雞腳、蒜泥白肉、香麻海蜇、皮蛋酸薑)
Assorted Appetizer Delights
(Marinated Chicken Feet with Ground Ginger
and Oil, Chilled Pork Slices with Spicy Garlic Sauce,
Jellyfish with Seame oil, Preserved Duck Eggs
and Pickled Ginger)

\$288

香煎蓮藕餅

Pan-fried Minced Pork Cakes with Lotus Root

\$168

秘製甜醋豬腳薑

Pork Knuckle and Ginger Stew in Sweetened Vinegar

\$138



香麻海蜇

Jellyfish with Sesame Oil

\$128

蜆蚧鯪魚球

Deep-fried Minced Carp Balls served with Clam Sauce

\$128

花雕醉鴿

Simmered Pigeon in Chinese Wine
(每隻 each)

\$98

沙薑雞腳

Marinated Chicken Feet with Ground Ginger and Oil

\$98

滷水牛展

Marinated Beef Shin

\$108



蒜泥白肉

Chilled Pork Slices in Spicy Garlic Sauce

\$88

金沙南瓜

Deep-fried Pumpkin coated with Salty Egg Yolks

\$95

皮蛋酸薑

Preserved Duck Eggs and Pickled Ginger

\$88



含果仁 CONTAIN NUTS



辣味 SPICY

另加一服務費 10% service charge applies
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清潤湯羹

NOURISHING SOUPS



杏汁燉白肺湯

DOUBLE-BOILED PIG'S LUNG SOUP WITH ALMOND CREAM AND PORK

經大廚細心炮製的豬肺，配上鮮打磨杏汁，入口香濃幼滑，是養顏潤肺的湯品

The creamy white soup is a nourishing delight that comes from a traditional Cantonese recipe



海底椰響螺燉瘦肉湯
Double-boiled Sea Whelk Soup
with Sea Coconut and Pork

海底椰響螺燉瘦肉湯
Double-boiled Sea Whelk Soup
with Sea Coconut and Pork
(四至六位用 for four to six persons)
\$328



杏汁燉白肺湯
Double-boiled Pig's Lung Soup
with Almond Cream and Pork
(四至六位用 for four to six persons)
\$298



海鮮酸辣湯
Hot and Sour Soup with Seafood
(每位 per person)
\$108
(四位用 for four persons)
\$298



海鮮酸辣湯
Hot and Sour Soup
with Seafood

雞茸蝦粒粟米羹
Sweet Corn Soup with
Minced Chicken and Shrimps
(每位 per person)
\$108
(四位用 for four persons)
\$298

足料老火湯 (每日精選)
Soup of the Day
(每位 per person)
\$58
(四位用 for four persons)
\$188



雞茸蝦粒粟米羹
Sweet Corn Soup with
Minced Chicken and Shrimps



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海鮮

SEAFOOD



頭抽鱈魚球

WOK-SEARED CODFISH FILETS IN PREMIUM SOY SAUCE

嫩滑鱈魚炸香後以醇厚頭抽炒製，鮮香濃郁

Premium soy sauce complements the tender codfish with a rich and aromatic flavor



花雕蛋白蒸海斑片
Steamed Garoupa Filets with
Egg White in Chinese Wine

花雕蛋白蒸海斑片
Steamed Garoupa Filets with
Egg White in Chinese Wine
\$388



蟹肉粟米石斑塊
Deep-fried Garoupa Filets with
Sweet Corn and Crabmeat

蟹肉粟米石斑塊
Deep-fried Garoupa Filets with
Sweet Corn and Crab Meat
\$388



松板銀鱈魚
Fried Codfish Filets in
Homemade Soy Sauce

雪菜斑球煮粉絲
Braised Rice Vermicelli with
Garoupa Filets and Preserved Vegetables
\$388

欖菜肉碎斑球
Sautéed Garoupa Filets with Minced Pork and
Preserved Olives Vegetables
\$388

陳皮蒸斑頭腩
Steamed Garoupa Belly with Dried Mandarin Peels
\$368

金沙脆炸斑頭腩
Crispy Garoupa Belly coated with Salty Egg Yolks
\$368

頭抽鱈魚球
Wok-seared Codfish Filets in Premium Soy Sauce
\$358

松板銀鱈魚
Fried Codfish Filets in Homemade Soy Sauce
\$338



海鮮

SEAFOOD



黑魚子香芒貴妃蝦球

FRIED KING PRAWNS IN MANGO SAUCE TOPPED WITH CAVIAR

米芝蓮推介名菜，將炸虎蝦拌上鮮芒果醬及黑魚子
The Michelin-recommended dish is refreshingly light and delicious



黑松露醬蟹肉菊花蛋
Scrambled Eggs with Crab Meat
and Black Truffle Paste



鍋貼牛奶拼香煎魚餅
Crispy Bread topped
with Milk Custard and
Crispy Minced Carp Cakes



焗釀響螺
Baked Sea Whelk stuffed
with Assorted Meat

黑魚子香芒貴妃蝦球

Fried King Prawns in Mango Sauce
topped with Caviar
(四件 four pieces)

\$380

生蒜爆大蝦

Sautéed Prawns with Garlic
(每位 per person) (兩位起 minimum order of two persons)

\$88

酥炸桶蠔

Deep-fried Oysters

\$368

松露醬雜菌桶蠔煲

Braised Oysters with Assorted Mushrooms
and Black Truffle Paste in Casserole

\$388

桂花蟹肉炒銀絲

Stir-fried Vermicelli with Crab Meat,
Bean Sprouts and Scrambled Eggs

\$288

黑松露醬蟹肉菊花蛋

Scrambled Eggs with Crab Meat
and Black Truffle Paste

\$268

鍋貼牛奶拼香煎魚餅

Crispy Bread topped with Milk Custard and
Crispy Minced Carp Cakes

\$188

焗釀蟹蓋

Baked Crab Shell stuffed with Crab Meat
(每隻 each)

\$158

焗釀響螺

Baked Sea Whelk stuffed with Assorted Meat
(每隻 each)

\$128

涼瓜蛋白炒魚肚

Stir-fried Fish Maw with Bitter Cucumber and Egg White

\$238



POULTRY



蔥油脆皮雞

DEEP-FRIED CRISPY CHICKEN TOPPED WITH SPRING ONIONS AND SOY SAUCE

金黃脆皮肉嫩的原隻燒雞，淋上以香蔥、薑、蒜秘製的蔥油，鮮味絕倫

The homemade spring onion sauce with ginger and garlic adds extra flavors
to the juicy chicken with golden and crispy skin



何家雞煲
Braised Chicken with Hot and
Spicy Sauce in Casserole

菜膽藜麥雞
Steamed Chicken with Quinoa Sauce
(半隻 half) (一隻 each)
\$268 \$538

脆皮炸子雞
Deep-fried Crispy Chicken
(半隻 half) (一隻 each)
\$270 \$540

蔥油脆皮雞
Deep-fried Crispy Chicken with
Spring Onions and Soy Sauce
(半隻 half) (一隻 each)
\$270 \$540

鹽焗雞
Traditional Baked Chicken in Salt
(半隻 half) (一隻 each)
\$270 \$540



川椒雞球
Sautéed Chicken Filets with
Fermented Bean Paste and Chilies

何家雞煲
Braised Chicken with Hot and Spicy Sauce in Casserole
(半隻 half)
\$288

南乳碎炸雞
Deep-fried Chicken with Red-fermented Sauce
(半隻 half)
\$288

川椒雞球
Sautéed Chicken Filets with
Fermented Bean Paste and Chilies
\$220

酥炸荔茸鴨
Deep-fried Duck stuffed with Taro Mash
(半隻 half)
\$328



脆皮燒乳鴿
Crispy Baby Pigeon

脆皮燒乳鴿
Crispy Baby Pigeon
(每隻 each)
\$98



肉類

MEAT



醬燒牛肋排 BRAISED BEEF RIBS

牛肋排以秘製醬汁及蔬菜以文火燜上兩小時，肉質鬆化入口即溶，味道豐腴馥郁。
Braised with homemade sauce and vegetables for two hours,
the beef ribs are soft, juicy and flavorsome.



蒜片和牛粒
Fried Diced Wagyu Beef with Sliced Garlic

醬燒牛肋排

Braised Beef Ribs

\$338

蒜片和牛粒

Fried Diced Wagyu Beef with Sliced Garlic

\$328

楓葉蜜餞羊仔鞍

Pan-fried Lamb Racks glazed with Maple Syrup

\$300

孜然羊仔鞍

Pan-fried Lamb Racks with Cumin

\$300

馬友鹹魚蒸肉餅

Steamed Minced Pork Cake with Salted Fish

\$288



楓葉蜜餞羊仔鞍
Pan-fried Lamb Rack glazed with Maple Syrup

香煎陳皮牛肉餅

Pan-fried Minced Beef Cakes with Dried Mandarin Peels

\$238



醬香彩椒爆炒豬柳

Stir-fried Pork Filets with Spicy Sauce and Bell Peppers

\$198

鎮江排骨煲

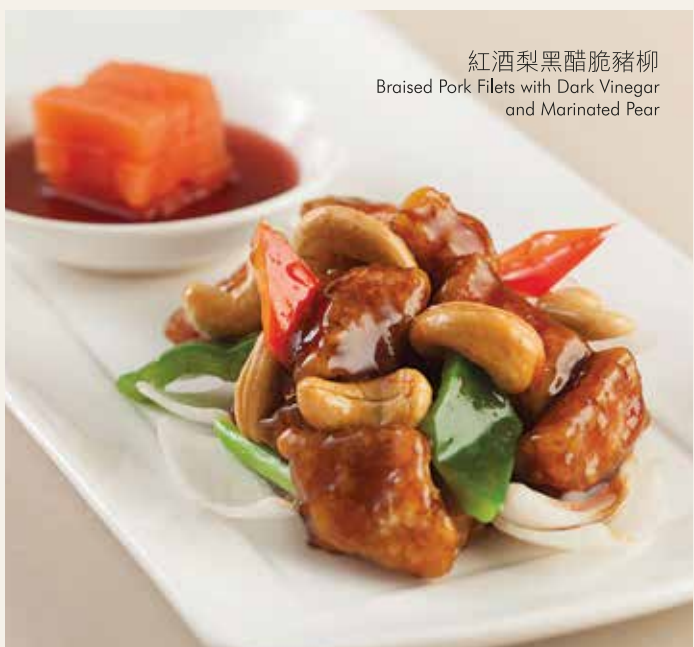
Braised Pork Ribs with Sweet Black Vinegar in Casserole

\$198

梅菜扣肉

Braised Pork Belly with Pickled Vegetables

\$198



紅酒梨黑醋脆豬柳
Braised Pork Filets with Dark Vinegar and Marinated Pear

咕嚕肉

Deep-fried Pork in Sweet and Sour Sauce

\$198



紅酒梨黑醋脆豬柳

Braised Pork Filets with Dark Vinegar and Marinated Pear

\$188



含果仁 CONTAIN NUTS



辣味 SPICY

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鮮菌豆腐

VEGETABLES, FUNGI & BEAN CURD



帶子蝦球鴛鴦蒸豆腐

STEAMED SCALLOPS AND PRAWNS WITH BEAN CURD IN DUO SAUCE

淡雅的豆腐雙花蒸，分別配上惹味的豉汁帶子及蒜茸蝦球，鮮香清怡
The soft, light and silken bean curd contrasts with the succulent seafood cooked in specialty sauces



翠塘豆腐
Steamed Egg White and Bean Curd
topped with Diced Vegetables
and Seafood

帶子蝦球鴛鴦蒸豆腐
Steamed Scallops and Prawns with
Bean Curd in Duo Sauce

\$288

蜜汁雲腿片蒸滑豆腐
Steamed Bean Curd topped with
Chinese Ham with Honey Syrup

\$188

翠塘豆腐
Steamed Egg White and Bean Curd
topped with Diced Vegetables and Seafood

\$198

大漠風沙脆皮琵琶豆腐
Deep-fried Bean Curd with Minced Shrimp
and Crispy Garlic

\$208



大漠風沙脆皮琵琶豆腐
Deep-fried Bean Curd with
Minced Shrimps and Crispy Garlic

疊影滑豆腐
Steamed Bean Curd Slices with
Tomatoes and Scrambled Eggs

\$188



疊影滑豆腐
Steamed Bean Curd Slices with
Tomatoes and Scrambled Eggs



素菜

VEGETARIAN



月光寶盒

YELLOW BELL PEPPER STUFFED WITH STIR-FRIED ASSORTED VEGETABLES

鮮爽健康的炒素粒釀入燈籠椒，彰顯大廚的刀功和心思

The healthy delight features whole yellow bell pepper stuffed with crisp brunoised vegetables



竹筴羅漢上素
Braised Assorted Vegetables with
Bamboo Pith

竹筴羅漢上素
Braised Assorted Vegetables
with Bamboo Pith
\$198



紅燒豆腐
Braised Bean Curd with Mushrooms
and Konnyaku Noodles in Oyster Sauce

紅燒豆腐
Braised Bean Curd with Mushrooms and
Konnyaku Noodles in Oyster Sauce
\$178



四素生菜包
Stir-fired Assorted Vegetables
and Pine Nuts served
with Lettuce Wrap

四素生菜包
Stir-fired Assorted Vegetables and
Pine Nuts served with Lettuce Wrap
\$158

欖菜炒法邊豆
Sautéed French Beans with
Preserved Vegetables
\$158

月光寶盒
Yellow Bell Pepper stuffed with
Stir-fried Assorted Vegetables
(每位 per person)
\$88



特製粉麵飯

RICE & NOODLES



翠亨邨招牌炒米粉

SAUTÉED RICE VERMICELLI WITH SHREDDED BARBECUED PORK, SHRIMPS AND PICKLES

以芝麻炒香韌勁的米粉，伴上鮮蝦球、明爐叉燒絲、金黃蛋絲，風味絕佳

Tsui Hang Village's most loved and satisfying dish



銀芽肉絲兩面黃
Pan-fried Noodles with
Shredded Pork and Bean Sprouts Broth

滑蛋帶子蝦仁炒河粉
Wok-fried Flat Rice Noodles with Scallops,
Shrimps and Scrambled Eggs
\$248

頭抽乾炒牛河
Wok-fried Flat Rice Noodles with
Sliced Beef and Leeks in Premium Soy sauce
\$208

星洲炒米
Sautéed Rice Vermicelli with
Shredded Barbecued Pork and Shrimps in Curry Sauce
\$208

蝦子薑蔥撈粗麵
Tossed Flat Egg Noodles with
Shrimp Rose, Ginger and Spring Onions
\$198



杜小月櫻花蝦炒飯
Fried Rice with Sakura Shrimps and Pork

銀芽肉絲兩面黃
Pan-fried Noodles served 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

杜小月櫻花蝦炒飯
Fried Rice with Sakura Shrimps and Pork
\$208

甫魚炒飯
Fried Rice with Conpoy, Diced Fish
and Roasted Duck Meat
\$198



甫魚炒飯
Fried Rice with Conpoy, Diced Fish
and Roasted Duck Meat

闊佬炒飯
Fried Rice with Conpoy, Egg White
and Pork Floss
\$198

鮮拆蟹肉湯伊麵
Braised E-Fu Noodles in Soup with Crab Meat
(每位 per person)
\$108



巧手甜品

SWEET DELIGHTS



冰花燉官燕

DOUBLE-BOILED SWEETENED IMPERIAL BIRD'S NEST

晶瑩剔透的上等官燕，配上椰汁或杏汁，養陰潤燥

The fine and nourishing delicacy is served with a choice of coconut cream or almond cream



蜂蜜蛋散
Deep-fried Egg Pastries with Honey

冰花燉官燕 (伴杏汁或椰汁) (二兩)
Double-boiled Imperial Bird's Nest
(served with Almond Cream or
Coconut Cream) (2 taels)
(每位 per person)
\$688

蜂蜜蛋散
Deep-fried Egg Pastries with Honey
(每份 each set)
\$68

 蛋白杏仁茶
Sweetened Almond Cream with Egg White
(每位 per person)
\$48

大良燉鮮奶
Double-boiled Fresh Milk in Shunde Style
(每位 per person)
\$48



芝麻菲林卷
Chilled Black Sesame Rolls

芒果布甸
Chilled Mango Pudding
(每位 per person)
\$48

桂花薑茶湯丸
Glutinous Rice Dumplings in Sweetened Osmanthus
and Ginger Tea
(每位 per person)
\$48

 芝麻菲林卷
Chilled Black Sesame Rolls
(三件 three pieces)
\$42

 香脆合桃酥
Baked Crispy Walnut Pastries
(四件 four pieces)
\$42



桂花薑茶湯丸
Glutinous Rice Dumplings in Sweetened
Osmanthus and Ginger Tea

古法馬拉糕
Traditional Steamed Sponge Cake
(每份 each set)
\$42

杞子桂花糕
Chilled Sweet Osmanthus Pudding with Medlar
(四件 four pieces)
\$42

