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\$178(

\$168

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\$178

(一份 Whole)

(半份 Half)

(一份 Whole)

(半份 Half)

(一份 Whole)

(坐份 Half)

(一份 Whole)

(坐份 Half)

(一份 Whole)

▶ 陳醋拍青瓜

⋒無難難淮山

Cucumber in Black Vinegar

廚師推介

X.O.醬炒蘿蔔糕

in X.O. Chili Sauce

錦鹵脆雲吞

with Minced Fish

▶ 香煎腐皮素卷

and Mushrooms

甜醋豬腳薑

鹽焗斑骨腩

蒜片牛柳粒

鎮江排骨煲

▶ 竹笙羅漢上素

Bamboo Pith

(菜芯或唐生菜)

Braised Pork Ribs with

杞子魚湯浸時蔬

or Chinese Lettuce)

Black Vinegar in Casserole

Braised Assorted Vegetables and

Simmered Seasonal Vegetables with

Medlar in Fish Broth (Chinese Cabbage

in Sweetened Vinegar

Sautéed Turnip Puddings

Deep-fried Wontons served

with Sweet and Sour Sauce

樂從煎釀虎皮椒

Pan-fried Chili Peppers stuffed

Pan-fried Bean Curd Sheet Rolls

Pork Knuckle and Ginger Stew

Baked Garoupa Belly with Salt

with Assorted Vegetables

Chilled Chinese Yam with Sesame Sauce

Chef's Recommendations

香茗 每位\$18 Tea Charge \$18 per person

馳名燒味 Signature Barbecued

皇牌密汁叉燒 \$178 Honey-glazed Barbecued Pork (例 Regular)

脆皮燒腩仔 \$188 Roasted Pork Belly (例 Regular)

脆皮燒鵝 \$198 (例 Regular) Roasted Goose

燒味雙拼 \$198 Two Selections of (例 Regular) **Barbecued Meat**

₹ 翠亨靚-雞 \$260 Marinated Boneless Chicken (半隻 Half) with Ground Ginger

金牌豉油雞 \$260 Marinated Chicken (半隻 Half)

化皮乳豬件 \$218 Roasted Suckling Pig (例 Regular)

乳豬燒味雙拼 \$298 Roasted Suckling Pig (例 Regular) and Barbecued Meat Platter

湯水篇 Nourishing Soup

足料老火湯 \$68 (每位 Per person) Soup of the Day \$198

(4位 Persons)

順德鮮拆魚雲羹 \$88 Braised Shunde Specialty (每位 Per person) Fish Head Thick Soup

海底椰響螺燉瘦肉湯 \$328 Soup with Sea Coconut and Pork

杏汁燉白肺湯 \$328 Double-boiled Pig's Lung (4-6位 Persons) Soup with Almond Cream and Pork

西洋菜陳腎牛魚湯 \$268 Double-boiled Watercress (4-6位 Persons) Soup with Duck Gizzard and Snakehead Fish

推介美饌 Hot Picks



Deep-fried Pork Spare Ribs in Sweet and Sour Sauce



黑蒜蒸排骨 \$58 teamed Spare Ribs with Black Garlic



會 燒鵝湯瀨粉 Rice Spaghetti in Soup (每位 Per person) with Roasted Goose \$268 (每窩 Per pot)



紅燒妙齡乳鴿 \$88 (每隻 Each) Roasted Baby Pigeon

特選點心 **Dim Sum Specials**

₹ 瑤柱竹笙灌湯餃 \$72 Steamed Dumpling with (每位 Per person) Conpoy and Bamboo Pith

₹ 里松露醬花枝燒膏 \$68 Steamed Minced Cuttlefish and Pork Dumplings with Black Truffle Paste (3件 Pieces)

常 百花釀魚肚 \$68 Steamed Fish Maw stuffed with (3件 Pieces) with Bamboo Pith

筍尖鮮蝦餃 \$52 Steamed Shrimp Dumplings (4件 Pieces) Minced Shrimps

■ 錦綉竹笙餃 \$68 Steamed Vegetarian Dumplings (3件 Pieces) with Bamboo Pith

懷舊雞扎. \$58 Steamed Bean Curd Sheet Rolls with Chicken and Fish Maw

高湯鮮竹卷 \$48(Steamed Bean Curd Sheet Rolls (3件 Pieces) with Pork and Shrimps in Supreme Broth

豉汁蒸凮爪 \$48 Steamed Chicken Feet in Black Bean Sauce

鮮竹牛肉球 \$48 Steamed Minced Beef Balls (3件 Pieces) with Bean Curd Sheets

菠蘿叉燒包 \$48 Baked Mini Pineapple Buns (3件 Pieces) stuffed with Barbecued Pork

懷皇叉燒包 \$48 Steamed Barbecued Pork Buns (3件 Pieces)

時菜蒸鯪魚球 \$48 Steamed Minced Fish Balls (3件 Pieces) with Vegetables

蒜茸蝦春卷 \$48 Deen-fried Shrimp Spring Rolls with Garlic Purée

香前蓮藕餅 \$68 (4件 Pieces) Pan-fried Lotus Root Cakes

沙爹金錢肚 \$48 Steamed Beef's Stomach in Satav Sauce

安蝦咸水角 \$48(Deen-fried Glutinous Rice (3件 Pieces) Dumplings with Dried Shrimps

■招牌陽粉 Rice Flour Rolls

海鲜脆脆陽粉 \$68 Rice Flour Rolls stuffed with Seafood and wrapped by Rice Paper 豉油皇炒陽粉 \$58 Sautéed Rice Flour Rolls with Sov Sauce

\$68

鲜蝦非黃陽粉 Steamed Rice Flour Rolls stuffed with Shrimps and Leek

▶ 香荽野菌腸粉 \$58 Steamed Rice Flour Rolls stuffed with Wild Mushrooms and Chinese Parsley

陳皮牛肉陽粉 \$63 Steamed Rice Flour Rolls stuffed with Beef and Dried Mandarin Peels

蜜汁叉燒腸粉 \$63 Steamed Rice Flour Rolls stuffed with Barbecued Pork

▶ 大米蒸陽粉 \$58 Steamed Rice Flour Rolls

頭盤小食 Appetizers

椒鹽鲜鱿 \$148 Deep-fried Squids with Spicy Salt 麻醬雞絲拌粉皮 \$88 Chilled Shredded Chicken with Sesame Sauce ● 滷水豬腳仔 \$88

Marinated Pork Knuckles 沙薑雞腳 \$78 Marinated Chicken Feet with Ground Ginger and Oil 豉油皇浸雞中翼 \$88 Marinated Chicken Wings

in Soy Sauce ▶ 滷水豆腐 \$68 Marinated Bean Curd

₩ 椒鹽豆腐方 \$68 Crispy Bean Curd Cubes with Spicy Salt

▶ 皮蛋酸薑 \$68 Preserved Duck Eggs and Pickled Ginger ▶ 腐皮素鵝 \$68

Marinated Vegetarian Bean Curd Sheet Rolls

▶ 南瓜枝竹秀珍菌 Braised Funai with Pumpkin and Dried Bean Curd Sheet

\$98 **糟角肉鬆四季豆** Stir-fried String Beans with Minced Pork and Preserved Vegetables

啫啫唐牛菜 \$168

Stir-fried Chinese Lettuce served in Casserole

■粉、麵、飯 Rice and Noodles

濃湯海鮮泡飯 \$228 Poached Rice with Seafood in Thick Fish Broth 鮮蝦荷葉飯 \$198 Steamed Rice with Shrimps and

Barbecued Pork wrapped in Lotus Leaf 福建炒飯 \$198 Fried Rice with Assorted Seafood and Conpov

鲜茄雞絲飯(炒飯店) \$168 Fried Rice with Shredded Chicken and Tomatoes

杜小月櫻花蝦炒飯 \$178 Fried Rice with Sakura Shrimps and Pork

滑蛋帶子蝦仁炒河粉 \$218 Wok-fried Flat Rice Noodles with Scallops, Shrimps and Scrambled Eggs

\$218

\$198

\$178

\$178

\$178

Sautéed Flat Noodles with Seafood and Vegetables \$248 X.O.醬金菇瑤柱炆伊麵 Fried Diced Beef with Sliced Garlic

Braised E-Fu Noodles with Enoki Mushroom and Conpov in X.O. Chili Sauce

菜溒海鮮炒麵

鮑汁薑蔥蝦籽撈麵 Braised Noodles with Shrimp Roe, Spring Onions and Ginger in Abalone Sauce

雪菜肉絲窩米粉 Vermicelli with Shredded Pork and Pickled Vegetables in Soup

X.O.醬雞絲炒麵 Sautéed Noodles with Shredded Chicken in X.O. Chili Sauce

羅漢齋炒麵 \$178 Sautéed Flat Noodles with Assorted Vegetables

翠亨邨招牌炒米粉 Sautéed Rice Vermicelli with

Shredded Barbecued Pork. Shrimps and Pickles 牛滾角苷粥

加一服務費 10% service charge applies

\$158

\$68

\$148 Boiled Congee with Minced Fish

精選甜品 Desserts

Steamed Longevity Buns

蜂蜜蛋散

Deep-fried Egg Pastries with Honey (4件 Pieces) 香芒布甸 \$48 Chilled Manao Puddina (每位 Per person) 常 炸馬蹄條 \$48 Deep-fried Water Chestnut (4件 Pieces) Puddina Rolls 流沙奶皇包 \$48 Steamed Egg Custard Buns (3件 Pieces) \$48 蛋白杏仁茶 Sweetened Almond Cream (每位 Per person) with Egg White 芝麻煎堆仔 \$48(Deep-fried Sesame Balls with (4件 Pieces) Lotus Seed Puree 菲林芝麻卷 \$42 Chilled Black Sesame Rolls (3件 Pieces) 薑汁紅棗糕 \$48(Red Date Puddings with Ginger Juice (4/4 Pieces) 欖仁馬拉糕 \$42 Traditional Steamed Sponge (每件 Each) Cake with Pine Nuts 祝壽蟠桃 \$88(

素食 Vegetarian dish

(6件 Pieces)



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