## 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 (例 Regular) Two Selections of **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



鷪蒜蒸排骨 \$58 40 eamed Spare Ribs with Black Garlic



**燒鵝湯**瀨粉



\$268

\$88

紅燒妙齡乳鴿 (每隻 Each) oasted Baby Pigeon

#### 特選點心 **Dim Sum Specials**

常 瑤柱竹笙灌湯餃 \$78 Steamed Dumpling with (每位 Per person) Conpoy and Bamboo Pith

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

● 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 \$52 Steamed Minced Beef Balls (3件 Pieces) with Bean Curd Sheets

菠蘿叉燒包 \$52 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 \$52 Steamed Minced Fish Balls (3件 Pieces) with Vegetables

\$52

蒜茸蝦春卷 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 \$52 Steamed Beef's Stomach in Satav Sauce

安蝦咸水角 \$52 Deen-fried Glutinous Rice (3件 Pieces) Dumplings with Dried Shrimps

招牌陽粉 Rice Flour Rolls

海鲜脆脆陽粉 \$72 Rice Flour Rolls stuffed with Seafood and wrapped by Rice Paper 豉油皇炒陽粉 \$63 Sautéed Rice Flour Rolls with Sov Sauce

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 \$68 Steamed Rice Flour Rolls stuffed with Beef and Dried Mandarin Peels

蜜汁叉燒腸粉 \$68 Steamed Rice Flour Rolls stuffed with Barbecued Pork

▶ 大米蒸陽粉 \$63 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 常 滷水豬腳仔 \$88

鎮江排骨煲 Marinated Pork Knuckles Braised Pork Ribs with 沙薑雞腳 \$78 Black Vinegar in Casserole Marinated Chicken Feet with Ground Ginger and Oil № 竹笙羅漢上素 Braised Assorted Vegetables and 豉油皇浸雞中翼 \$88 Bamboo Pith Marinated Chicken Wings in Soy Sauce

\$72

▶ 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

\$68 Cucumber in Black Vinegar

▶ 麻醬鮮淮山 \$68 Chilled Chinese Yam with Sesame Sauce

#### 廚師推介 Chef's Recommendations

\$68 X.O.醬炒蘿蔔糕 (半份 Half) Sautéed Turnip Puddings in X.O. Chili Sauce \$128 (一份 Whole)

\$68 錦鹵脆雲吞 (半份 Half) Deep-fried Wontons served with Sweet and Sour Sauce \$128 (一份 Whole)

樂從煎釀虎皮椒 \$68 (坐份 Half) Pan-fried Chili Peppers stuffed with Minced Fish \$128 (一份 Whole)

▶ 香煎腐皮素卷 \$68 Pan-fried Bean Curd Sheet Rolls (坐份 Half) with Assorted Vegetables \$128 and Mushrooms (一份 Whole)

甜醋豬腳薑 \$148 Pork Knuckle and Ginger Stew in Sweetened Vinegar

鹽焗斑骨腩 \$298 Baked Garoupa Belly with Salt

蒜片牛柳粒 \$248 Fried Diced Beef with Sliced Garlic

\$178 (一份 Whole)

\$168

杞子魚湯浸時蔬 \$148 (菜芯或唐生菜) Simmered Seasonal Vegetables with Medlar in Fish Broth (Chinese Cabbage

■南瓜枝竹秀珍菌 \$178 Braised Funai with Pumpkin and Dried Bean Curd Sheet

or Chinese Lettuce)

**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

菜溒海鮮炒麵 \$218 Sautéed Flat Noodles with Seafood and Vegetables

X.O.醬金菇瑤柱炆伊麵 \$198 Braised E-Fu Noodles with Enoki Mushroom and Conpov in X.O. Chili Sauce

鮑汁薑蔥蝦籽撈麵 \$178 Braised Noodles with Shrimp Roe, Spring Onions and Ginger in Abalone Sauce

雪菜肉絲窩米粉 \$178 Vermicelli with Shredded Pork and Pickled Vegetables in Soup

X.O.醬雞絲炒麵 \$178 Sautéed Noodles with Shredded Chicken in X.O. Chili Sauce

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

\$98 翠亨邨招牌炒米粉 Sautéed Rice Vermicelli with

Shredded Barbecued Pork. Shrimps and Pickles

加一服務費 10% service charge applies

\$158

牛滾角苷粥 \$148 Boiled Congee with Minced Fish

精選甜品 Desserts

蜂蜜蛋散 \$68 Deep-fried Egg Pastries with Honey (4件 Pieces) 香芒布甸 \$48 (每位 Per person) Chilled Mango Pudding 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)

蛋白杏仁茶 \$48 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

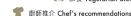
菲林芝麻卷 \$42 Chilled Black Sesame Rolls (3件 Pieces)

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( Steamed Longevity Buns (6件 Pieces)

素食 Vegetarian dish



圖片只供參考 Photos are for reference only