



## 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)

\$530

北京片皮鴨

Roasted Duck in Beijing Style  
(每隻 each)

\$498

+ \$160 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)

\$220 \$440

皇牌蜜汁叉燒

Honey-glazed Barbecued Pork  
(例 regular)

\$168

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

\$338

桂花蟹肉炒銀絲

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

\$248

醬燒牛肋排

Braised Beef Ribs

\$278

冰花燉官燕 (伴杏汁或椰汁) (二兩)

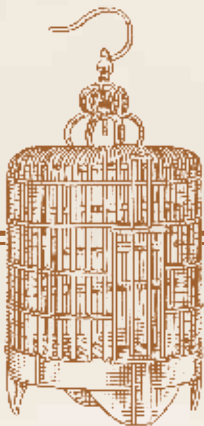
Double-boiled Sweetened Imperial Bird's Nest  
(served with Almond Cream or  
Coconut Cream) (2 taels)  
(每位 per person)

\$688



含果仁 CONTAIN NUTS

另加一服務費 10% service charge applies  
圖片只供參考 Photos are for reference only



# 名貴海味

PREMIUM DRIED SEAFOOD



## 蠔皇宮廷網鮑

BRAISED WHOLE ABALONE IN OYSTER SAUCE

大網鮑肉質細嫩、味鮮醇厚，是乾鮑中的極品

Plump and meaty jumbo dried abalone braised until tender and juicy in oyster sauce





蠔皇原隻鮑魚  
Braised Whole Abalone in  
Oyster Sauce

蠔皇宮廷網鮑 (兩頭)  
Braised Whole Abalone in Oyster Sauce (2 heads)  
(一隻 each)  
**\$1,980**

蠔皇原隻日本吉品乾鮑 (二十五頭)  
Braised Whole Dried Yoshihama Abalone  
in Oyster Sauce (25 heads)  
(每位 per person)  
**\$1,180**

蠔皇原隻南非乾鮑 (二十至二十二頭)  
Braised Whole South African Dried Abalone  
in Oyster Sauce (20 to 22 heads)  
(每位 per person)  
**\$988**

蠔皇原隻網鮑 (五頭)  
Braised Whole Abalone in Oyster Sauce (5 heads)  
(每位 per person)  
**\$220**



紅燒原隻花膠  
Braised Imperial Fish Maw

蠔皇原隻鮑魚  
Braised Whole Abalone in Oyster Sauce  
(七頭 heads) (十二頭 heads)  
(每位 per person) (每位 per person)  
**\$180 \$118**

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

紅燒原隻花膠  
Braised Imperial Fish Maw  
(每件兩位用 each for two persons)  
**\$1,288**



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

薑蔥海參帶子煲  
Braised Sea Cucumbers and Scallops with Ginger  
and Spring Onion in Casserole  
**\$368**

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**



# 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)



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



上湯魚翅泡飯 (半兩)  
Poached Crispy Rice with Shark's Fin  
in Supreme Broth (0.5 tael)

蟹鉗肉乾撈高茶勾翅 (二兩)  
Stir-fried Superior Shark's Fin with Crabmeat  
and Supreme Broth (2 taels)  
(每位 per person)

\$1,480

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)

\$1,400

高湯燉 或 紅燒海虎翅 (二兩)  
Double-boiled or Braised  
Superior Shark's Fin Soup (2 taels)  
(每位 per person)

\$1,280

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

\$530

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

\$450

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)

\$450

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

\$330

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)

\$268

上湯魚翅泡飯 (半兩)  
Poached Crispy Rice with Shark's Fin  
in Supreme Broth (0.5 tael)  
(每位 per person)

\$248





# 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 roast 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



明爐金鈎糯米釀乳豬 (須於一天前預訂)  
Roasted Suckling Pig stuffed with  
Glutinous Rice (one-day advance order needed)  
(每隻 each)

\$888

北京片皮鴨

Roasted Duck in Beijing Style  
(每隻 each)

\$498

+ \$160 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



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)

\$220 \$440

翠亨靚一雞

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

\$220 \$440

化皮乳豬

Roasted Suckling Pig  
(例 regular)

\$218

脆皮燒鵝

Roasted Goose  
(例 regular)

\$198



皇牌蜜汁叉燒配田園雜菜  
Honey-glazed Barbecued Pork with  
Mixed Vegetables

皇牌蜜汁叉燒

Honey-glazed Barbecued Pork

\$160

+ \$45 配田園雜菜 Add Mixed Vegetables



本店特定 HOUSE SPECIALTY

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# 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



花雕醉鴿  
Simmered Pigeon in Chinese Wine



沙薑雞腳  
Marinated Chicken Feet with  
Ground Ginger and Oil



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)  
**\$238**


 **香麻海蜇**  
Jellyfish with Sesame Oil  
**\$88**

**花雕醉鴿**  
Simmered Pigeon in Chinese Wine  
(每隻 each)  
**\$88**

**沙薑雞腳**  
Marinated Chicken Feet in Ground Ginger and Oil  
**\$78**

 **蒜泥白肉**  
Chilled Pork Slices in Spicy Garlic Sauce  
**\$68**

**皮蛋酸薑**  
Preserved Duck Eggs and Pickled Ginger  
**\$68**

 **麻醬鮮淮山**  
Chilled Chinese Yam with Sesame Paste  
**\$68**



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)  
**\$308**



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)  
**\$78**  
(四位用 for four persons)  
**\$268**



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)  
**\$78**  
(四位用 for four persons)  
**\$268**

西湖牛肉羹  
Minced Beef Thick Soup with Egg White  
(每位 per person)  
**\$68**  
(四位用 for four persons)  
**\$228**

原個木瓜燉南非鮑魚  
Double-boiled South African Abalone in Mini Papaya  
(每位 per person)  
**\$188**

足料老火湯 (每日精選)  
Soup of the Day  
(每位 per person)  
**\$58**  
(四位用 for four persons)  
**\$168**



西湖牛肉羹  
Minced Beef Thick Soup  
with Egg White



含果仁 CONTAIN NUTS



辣味 SPICY

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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



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



酸菜桂花魚

Simmered Mandarin Fish Filets with  
Pickled Cabbage and Chili in Soup

\$388

蟹肉粟米石斑塊

Deep-fried Garoupa Filets with  
Sweet Corn and Crabmeat

\$388

花雕蛋白蒸海斑片

Steamed Garoupa Filets with  
Egg White in Chinese Wine

\$368

西蘭花鮮百合炒斑球

Sautéed Garoupa Filets with Broccoli and Lily Bulbs

\$348



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

頭抽鱈魚球

Wok-seared Codfish Filets in Premium Soy Sauce

\$338

深海斑頭腩(枝竹火腩炆 或 涼瓜肉碎炆)

Braised Garoupa Belly (with Dried Bean Curd Sheet and  
Roasted Pork Belly or with Bitter Melon and Minced Pork)

\$298

薑蔥焗魚雲

Baked Fish Snouts with Ginger and  
Spring Onions in Casserole  
(兩位 two persons)

\$188

家鄉煎焗魚雲

Baked Fish Snouts with Ginger and Spring Onions

\$188



薑蔥焗魚雲  
Baked Fish Snouts with Ginger and  
Spring Onions in Casserole



海參小炒皇

Stir-fried Sea Cucumber, Scallops and Shrimps  
with Vegetables in X.O. Chili Sauce

\$188





# 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 Crabmeat  
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



避風塘炒蟹

Sautéed Crab with Pickled Chili

\$688

黑魚子香芒貴妃蝦球

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

\$380

菠蘿咕嚕大蝦球

Sautéed Prawns with Pineapples in  
Sweet and Sour Sauce

\$298

美極煎中蝦

Pan-fried Shrimps with Soy Sauce

\$248

滑蛋炒蝦仁

Scrambled Eggs with Shrimps

\$188

燒汁焗大虎蝦

Baked Tiger Prawn with Barbecue Sauce  
(每隻 each )

\$108

桂花蟹肉炒銀絲

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

\$248

黑松露醬蟹肉菊花蛋

Scrambled Eggs with Crabmeat  
and Black Truffle Paste

\$228

頂呱呱金沙帶子

Deep-fried Scallops with Salted Egg Yolk

\$198

鹽燒原隻帶子伴洋葱

Grilled Scallop with Salt and Onion  
(每位 per person)

\$88

鍋貼牛奶拼香煎魚餅

Crispy Bread topped with Milk Custard and  
Crispy Minced Carp Cakes

\$168

焗釀響螺

Baked Sea Whelk stuffed with Assorted Meat  
(每隻 each)

\$118

酥炸蟹鉗

Deep-fried Crab Claw stuffed with Minced Shrimp  
(每件 each) (兩件起 minimum order from two pieces)

\$98



本店特定 HOUSE SPECIALTY



辣味 SPICY

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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





乾隆百花雞  
Crispy Chicken with Minced Shrimps



金針雲耳紅棗蒸雞  
Steamed Chicken with Dried Daylilies,  
Fungi and Red Dates



脆皮燒乳鴿  
Crispy Baby Pigeon

🍽️ 乾隆百花雞 (須於一天前預訂)  
Crispy Chicken with Minced Shrimps  
(one-day advance order needed)  
(每隻 each)  
\$530

🍽️ 藥膳黃酒雞窩  
Braised Chicken with Chinese Herbs  
and Chinese Wine in Casserole  
(半隻 half)  
\$288

🍽️ 金針雲耳紅棗蒸雞  
Steamed Chicken with Dried Daylilies, Fungi and Red Dates  
(半隻 half)  
\$238

🌶️ 🍽️ 乾煸辣子雞  
Sautéed Chicken with Chilies  
(半隻 half) (一隻 each)  
\$220 \$440

🍽️ 醬爆豆豉雞煲  
Braised Chicken with Fermented Beans in Casserole  
(半隻 half) (一隻 each)  
\$220 \$440

🍽️ 龍崗一品雞  
Roasted Chicken in Longgang Style  
(半隻 half) (一隻 each)  
\$220 \$440

脆皮炸子雞  
Deep-fried Crispy Chicken  
(半隻 half) (一隻 each)  
\$220 \$440

蔥油脆皮雞  
Deep-fried Crispy Chicken topped with  
Spring Onions and Soy Sauce  
(半隻 half) (一隻 each)  
\$220 \$440

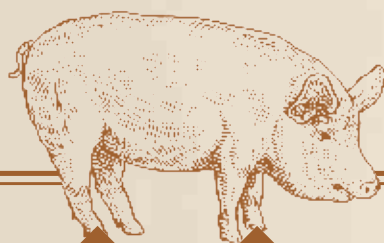
鹽焗雞  
Traditional Baked Chicken in Salt  
(半隻 half) (一隻 each)  
\$220 \$440

🍽️ 西檸煎軟雞粒  
Pan-fried Diced Chicken in Lemon Sauce  
(例 regular)  
\$220

🍽️ 雀巢錦繡雞丁  
Stir-fried Diced Chicken with Celery and Cashew Nuts  
(例 regular)  
\$188

🍽️ 咕嚕雞球  
Deep-fried Chicken in Sweet and Sour Sauce  
(例 regular)  
\$188

脆皮燒乳鴿  
Crispy Baby Pigeon  
(每隻 each)  
\$88



# 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

蒜片和牛粒  
Fried Diced Wagyu Beef with Sliced Garlic  
\$308

醬燒牛肋排  
Braised Beef Ribs  
\$278

楓葉蜜餞羊仔鞍  
Pan-fried Lamb Racks glazed with Maple Syrup  
\$268

馬友鹹魚蒸肉餅  
Steamed Minced Pork Cake with Salted Fish  
\$188

🍽️ 香煎陳皮牛肉餅  
Pan-fried Minced Beef Cakes with  
Water Chestnuts and Dried Mandarin Peels  
\$188

🍽️ 杜小月珍菌牛仔骨  
Deep-fried Beef Ribs with Assorted Mushrooms  
\$188

🍽️ 蜂蜜欖角骨  
Sautéed Pork Spare Ribs with Honey Sauce  
and Preserved Vegetables  
\$188

冰梅骨  
Spare Ribs dressed with Ice Plum Sauce  
\$188

鎮江排骨煲  
Braised Pork Ribs with Sweet Black Vinegar  
in Casserole  
\$178

🍽️ 金絲生炒骨  
Deep-fried Pork Spare Ribs in Sweet and Sour Sauce  
\$178

🌶️ 醬香彩椒爆炒豬柳  
Stir-fried Pork Filets with Spicy Sauce and Bell Peppers  
\$168

梅菜扣肉  
Braised Pork Belly with Pickled Vegetables  
\$168



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



梅菜扣肉  
Braised Pork Belly with Pickled Vegetables



# 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

\$228

燒汁釀原條茄子  
Braised Deep-fried Whole Eggplants stuffed with  
Minced Pork and Carp Fish in Barbecue Sauce

\$168

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

\$148

客家煎釀豆腐  
Pan-fried Bean Curd topped with Minced Fish

\$148



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

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

\$148

魚湯浸時蔬  
Simmered Vegetables in Fish Broth

\$148

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

\$148

梅菜肉鬆蒸茄子  
Steamed Eggplants with Pickled Vegetables  
and Minced Pork

\$148



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

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

\$148

雲耳百合浸魚腐  
Simmered Fish Bean Curd with Fungi and Lily Bulbs

\$138





# 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





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



咕嚕素雞  
Sautéed Mock Chicken in  
Sweet and Sour Sauce



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

竹筴羅漢上素  
Braised Assorted Vegetables  
with Bamboo Pith  
\$168

紅燒豆腐  
Braised Bean Curd with Mushrooms and  
Konnyaku Noodles in Oyster Sauce  
\$148

咕嚕素雞  
Sautéed Mock Chicken with Sweet and Sour Sauce  
\$138

南瓜扒菜苗  
Braised Vegetable Shoots with Pumpkin  
\$128

荷塘百合炒雲耳  
Stir-fried Fungi with Lily Bulbs and Lotus Root  
\$138

🥗 四素生菜包  
Stir-fired Assorted Vegetables and  
Pine Nuts served with Lettuce Wrap  
\$128

畔水芹香  
Sautéed Celery, Lily Bulbs and Lotus Root  
\$128

🥗 月光寶盒  
Yellow Bell Pepper stuffed with  
Stir-fried Assorted Vegetables  
(每位 per person)  
\$98

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

🌶️ 素酸辣羹  
Vegetarian Hot and Sour Soup  
(每位 per person)  
\$88

素粟米羹  
Sweet Corn Thick Soup  
(每位 per person)  
\$68



# 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





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



黑松露醬崧子炒飯

Fried Rice with Black Truffle Paste and Pine Nuts

\$198

滑蛋帶子蝦仁炒河粉

Wok-fried Flat Rice Noodles with Scallops, Shrimps and Scrambled Eggs

\$198

闊佬炒飯

Fried Rice with Conpoy, Egg White and Pork Floss

\$178

頭抽乾炒牛河

Braised Flat Egg Noodles with Sliced Beef and Leeks in Premium Soy Sauce

\$168

杜小月櫻花蝦炒飯

Fried Rice with Sakura Shrimps and Pork

\$168

甫魚炒飯

Fried Rice with Conpoy, Diced Fish and Roasted Duck Meat

\$168



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

銀芽肉絲兩面黃

Pan-fried Noodles served with Shredded Pork and Bean Sprouts Broth

\$158

翠亨邨招牌炒米粉

Sautéed Rice Vermicelli with Shredded Barbecued Pork, Shrimps and Pickles

\$158

蝦子薑蔥撈粗麵

Braised Flat Egg Noodles with Shrimp Roes, Ginger and Spring Onions

\$148

鮮拆蟹肉湯伊麵

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

\$98



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



本店特定 HOUSE SPECIALTY



含果仁 CONTAIN NUTS

另加一服務費 10% service charge applies  
圖片只供參考 Photos are for reference only





# 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

楊枝甘露  
Chilled Mango Cream with Sago and Pomelo  
(每位 per person)  
**\$48**

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)  
**\$42**

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

 合桃露  
Sweetened Walnut Cream  
(每位 per person)  
**\$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

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

