



## 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

+ \$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)

\$260 \$520

### 皇牌蜜汁叉燒

Honey-glazed Barbecued Pork  
(例 regular)

\$188

### 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

\$268

### 醬燒牛肋排

Braised Beef Ribs

\$328

### 冰花燉官燕 (伴杏汁或椰汁) (二兩)

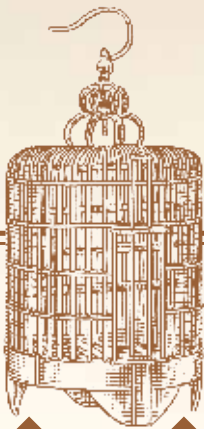
Double-boiled Sweetened Imperial Bird's Nest  
(served with Almond Cream or  
Coconut Cream) (2 taels)  
(每位 per person)

\$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



## 紅燒原條刺參

BRAISED WHOLE SEA CUCUMBER IN OYSTER SAUCE

汁黃濃香的燒刺參，入口爽滑甘香，是滋養進補佳品

The prized delicacy with a gelatinous texture is a nourishing treat for the body





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



紅燒扒花膠  
Braised Fish Maw in  
Oyster Sauce



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

蠔皇原隻南非湯鮑(八頭) 扣花膠  
Braised Whole South African Abalone (8 heads) and  
Fish Maw in Oyster Sauce  
(每位 per person)

\$328

蠔皇原隻南非湯鮑 (五頭)  
Braised Whole South African Abalone  
in Oyster Sauce (5 heads)  
(每位 per person)

\$300

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

\$130

紅燒扒花膠  
Braised Fish Maw in Oyster Sauce  
(每件兩位用 each for two persons)

\$688

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

\$288

紅燒原條刺參  
Braised Whole Sea Cucumber in Oyster Sauce  
(每件 per piece)

\$228

可選配 Served with  
炆花膠  
Braised Fish Maw  
(每件 per piece)

+ \$150

炆鵝掌  
Braised Goose Web  
(每件 per piece)

+ \$60

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

\$688



# 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 Soup (2.5 taels)  
(每位 per person)  
**\$1,680**

蟹黃大生翅 (二兩)  
Braised Shark's Fin with Crab Coral in Supreme Soup  
(2 taels)  
(每位 per person)  
**\$560**

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

蟹肉桂花炒魚翅 (二兩)  
Stir-fried Shark's Fin with Crabmeat, Scrambled Eggs  
and Bean Sprouts (2 taels)  
(每位 per person)  
**\$480**

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**



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

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

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





# 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**  
+ **\$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**

脆皮燒鵝  
Roasted Goose  
(例 regular) (一隻 each)  
**\$288    \$720**



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)  
**\$260    \$520**

翠亨靚一雞  
Marinated Boneless Chicken  
with Ground Ginger  
(半隻 half) (一隻 each)  
**\$260    \$520**

化皮乳豬  
Roasted Suckling Pig  
(例 regular) (一隻 each)  
**\$240    \$1,380**

皇牌蜜汁叉燒  
Honey-glazed Barbecued Pork  
(例 regular)  
**\$188**



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、琥珀合桃、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)

\$268



特色四拼

(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 Sesame Oil, Preserved Duck Eggs  
and Pickled Ginger)

\$248



香麻海蜇

Jellyfish with Sesame Oil

\$128

蜆芥鯪魚球

Deep-fried Minced Carp Balls served with Clam Sauce

\$108

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

滷水牛腩

Marinated Beef Shin

\$98



蒜泥白肉

Chilled Pork Slices with Spicy Garlic Sauce

\$88

皮蛋酸薑

Preserved Duck Eggs and Pickled Ginger

\$88



含果仁 CONTAIN NUTS



辣味 SPICY

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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)

\$98

(四位用 for four persons)

\$288

雞茸蝦粒粟米羹

Sweet Corn Soup with  
Minced Chicken and Shrimps  
(每位 per person)

\$98

(四位用 for four persons)

\$288

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



花菇竹笙燉菜膽湯

Double-boiled Soup with Mushrooms,  
Bamboo Pith and Chinese Cabbage  
(每位 per person)

\$128



海鮮酸辣湯  
Hot and Sour Soup  
with Seafood



花菇竹笙燉菜膽湯  
Double-boiled Soup with Mushrooms,  
Bamboo Pith and Chinese Cabbage



含果仁 CONTAIN NUTS



辣味 SPICY



素 VEGETARIAN DISH

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# 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





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

酸菜浸老虎斑  
Simmered Brown Marbled Garoupa with  
Pickled Cabbage in Soup  
\$520

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

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

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



松板銀鱈魚  
Fried Codfish Filets in  
Homemade Soy Sauce

黑魚子香芒貴妃蝦球  
Fried King Prawns in Mango Sauce  
topped with Caviar  
(四件 four pieces)  
\$380

 宮保蝦球  
Kung Pao Prawns  
(六件 six pieces)  
\$300

焗釀蟹蓋  
Baked Crab Shell stuffed with Crabmeat  
(每隻 each)  
\$158

焗釀響螺  
Baked Sea Whelk stuffed with Assorted Meat  
(每隻 each)  
\$128



焗釀響螺  
Baked Sea Whelk stuffed  
with Assorted Meat



# 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

葡汁南瓜海鮮盅

Baked Assorted Seafood and Bell Peppers with  
Portuguese Sauce in Pumpkin

\$300

頭抽鱈魚球

Wok-seared Codfish Filets in Premium Soy Sauce

\$358

蟹肉粟米石斑塊

Deep-fried Garoupa Filets with  
Sweet Corn and Crabmeat

\$388

黑松露醬蟹肉菊花蛋

Scrambled Eggs with Crabmeat  
and Black Truffle Paste

\$268



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

桂花蟹肉炒銀絲

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

\$268

金沙帶子

Deep-fried Scallops coated with Salty Egg Yolks  
(六件 six pieces)

\$200

涼瓜蛋白炒魚肚

Stir-fried Fish Maw with Bitter Cucumber and Egg White

\$198

妃子過橋 (法邊豆清炒桂花蚌)

Stir-fried Clams with French Beans

\$188



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

鍋貼牛奶拼香煎魚餅

Crispy Bread topped with Milk Custard and  
Crispy Minced Carp Cakes

\$168





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



黑松露醬烤脆皮雞  
Roasted Crispy Chicken with  
Black Truffle Paste

黑松露醬烤脆皮雞  
Roasted Crispy Chicken with Black Truffle Paste  
(每隻 each)  
\$600

脆皮炸子雞  
Deep-fried Crispy Chicken  
(半隻 half) (一隻 each)  
\$260 \$520

蔥油脆皮雞  
Deep-fried Crispy Chicken topped with  
Spring Onions and Soy Sauce  
(半隻 half) (一隻 each)  
\$260 \$520

鹽焗雞  
Traditional Baked Chicken in Salt  
(半隻 half) (一隻 each)  
\$260 \$520



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

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

脆皮燒乳鴿  
Crispy Baby Pigeon  
(每隻 each)  
\$120



脆皮燒乳鴿  
Crispy Baby Pigeon



# 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

\$328

蒜片和牛粒  
Fried Diced Wagyu Beef with Sliced Garlic

\$308

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

\$268

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

\$188



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

梅菜扣肉  
Braised Pork Belly with Pickled Vegetables

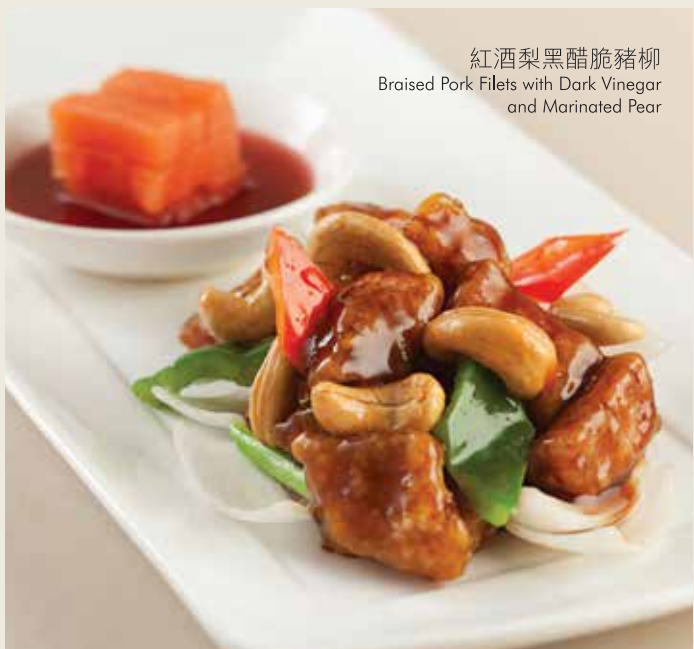
\$188

咕嚕肉  
Deep-fried Pork in Sweet and Sour Sauce

\$168

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

\$168



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



# 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



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

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

\$268

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

\$188

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

\$188

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

\$188



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

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

\$168

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

\$168

魚湯浸時蔬  
Simmered Vegetables in Fish Broth

\$148



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





# 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  
\$188



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

四素生菜包  
Stir-fired Assorted Vegetables and  
Pine Nuts served with Lettuce Wrap  
\$148



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

月光寶盒  
Yellow Bell Pepper stuffed with  
Stir-fried Assorted Vegetables  
\$128



# 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

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

沙茶牛肉炒河粉  
Sautéed Flat Rice Noodles with  
Sliced Beef in Sha Cha Sauce  
\$188

杜小月櫻花蝦炒飯  
Fried Rice with Sakura Shrimps and Pork  
\$188

銀芽肉絲兩面黃  
Pan-fried Noodles served with Shredded Pork  
and Bean Sprouts Broth  
\$168



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

翠亨邨招牌炒米粉  
Sautéed Rice Vermicelli with  
Shredded Barbecued Pork, Shrimps and Pickles  
\$168

甫魚炒飯  
Fried Rice with Conpoy, Diced Fish  
and Roasted Duck Meat  
\$168

闊佬炒飯  
Fried Rice with Conpoy, Egg White  
and Pork Floss  
\$168



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



# 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



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

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**

 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**

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



芝麻菲林卷  
Chilled Black Sesame Rolls

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)  
**\$48**

古法馬拉糕  
Traditional Steamed Sponge Cake  
(每份 each)  
**\$48**

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



杞子桂花糕  
Chilled Sweet Osmanthus Pudding with Medlar



