

早餐之選 Breakfast

Before 11:00am
供應時間早上11:00前

醒晨早餐 Breakfast Set



- A1. 金妹火腿絲通粉 \$43
配 西煎雙蛋及丹麥多士
Ham Macaroni in Soup + Double Fried Egg & Danish Loaf
- A2. 香辣雞丁麵 \$43
配 香滑炒蛋及丹麥多士
Spiced Chicken Cubes + Scrambled Egg & Danish Loaf
- A3. 沙嗲牛肉麵 \$43
配 香滑炒蛋及丹麥多士
Satay Beef Instant Noodle + Scrambled Egg & Danish Loaf
- A4. 雪菜肉絲米粉 \$43
配 香滑炒蛋及丹麥多士
Shredded Pork & Potherb Mustard Vermicelli + Scrambled Egg & Danish Loaf
- A5. 餐肉, 雞肉腸, 火腿, 煎雙蛋 配 牛油多士 \$43
Luncheon Meat, Sausage, Ham & Fried Eggs + Toast w/ Butter

歐陸推介 Continental Cuisine



- B1. 香煎雞扒 \$52
配 火腿扒, 香滑炒蛋
Fried Chicken Steak + Ham, Scrambled Eggs
- B2. 黃金吉列魚柳 \$52
配 火腿扒, 香滑炒蛋
Fish Fillet Cutlet + Ham, Scrambled Eggs
- B3. 香煎豬扒 \$54
配 火腿扒, 香滑炒蛋
Fried Pork Chop + Ham, Scrambled Eggs
- B4. 香煎西冷牛扒 \$58
配 火腿扒, 香滑炒蛋
Fried Beef Steak + Ham, Scrambled Eggs

可配一款 Set with 1 Choice
迷你雪菜肉絲米粉
迷你火腿絲通粉 / 迷你榨菜稻庭烏冬
Ham Macaroni in Soup (Small) / Mustard Inanishi Udon (Small)

早餐奉送: 熱飲 \$3 轉凍飲
Breakfast w/ Hot Drink Upgrade to Iced Drink

早晨特別推介 Special Offer



凡惠顧任何正價套餐或正價飲品
均可以優惠價加配以下食品

- C1. 自家製菠蘿包 / 甜餐包 \$10
Homemade Pineapple Bun / Sweet Bun
- C2. 鮮油菠蘿包 / 鮮油甜餐包 \$13
Pineapple Bun w/ Fresh Butter / Sweet Bun w/ Fresh Butter
- C3. 香脆奶油脆豬包 \$13
Crispy Bun w/ Condensed Milk & Butter
- C4. 雙拼厚多士(牛油/煉奶/花生醬) \$10
Thick Toast w/ any 2 choices(Butter/Condensed Milk/Peanut Butter)
- C5. 火腿炒蛋三文治(另加\$2自選雙拼) \$15
Ham & Scrambled Egg Sandwich *Choose 2 items +\$2
(Corned Beef / Ham / Luncheon Meat / Scrambled Egg / Cheese)

廚師介紹 Chef Recommendation 製作需時, 請等候約20分鐘 Please wait for about 20 minutes 辛辣 Hot & Spicy

Tea Time下午茶之選

Available from 14:00-18:00
供應時間 14:00-18:00

精選下午茶 TeaTime Set

- 1. 牛油厚多士 \$30
(牛油/煉奶/花生醬)
Thick Toast w/ any two choices
(Butter / Condensed Milk / Peanut Butter)
- 2. 香脆奶油豬仔包 \$32
Crispy Bun w/ Condensed Milk & Butter
- 3. 火腿炒蛋三文治(另加\$2 烘底) \$33
(鹹牛肉/火腿/餐肉/炒蛋/芝士)
Sandwich w/ any two choices(Corned Beef / Ham / Luncheon Meat / Scrambled Egg / Cheese)
- 4. 特製熱狗 \$33
Special Hot Dog
- 5. 銀龍豬扒包 \$40
Signature Pork Chop Bun
- 6. 雪山西多士(花生醬餡) \$44
French Toast w/ Snow Sugar (Peanut Butter Stuffed)
- 7. 瑞士汁雞中翼撈公仔麵 \$46
Instant Noodle w/ Chicken Wings, in Swiss Sauce
- 8. 生炸雞髀配薯條 \$48
Fried Chicken Leg w/ French Fries
- 9. 瑞士汁乾炒牛河 \$50
Stir-Fried Flat Rice Noodle w/ Beef
- 10. 星洲炒米 \$50
Singapore Fried Vermicelli
- 11. 豆腐水餃飯 \$50
Braised Tofu with Roast Pork
- 12. 粟米肉粒飯 \$50
Rice w/ Diced Pork and Scrambled Egg and Sweet Corn
- 13. 川醬茄子炸魚腩飯 \$50
Braised Eggplant w/ Fried Fish Fillet w/ Rice
- 14. 菠蘿咕嚕肉飯 \$50
Sweet & Sour Pork w/ Rice
- 15. 福建炒飯 \$52
Fujian Style Fried Rice

明爐燒味下午茶 Chinese BBQ w/ Noodle



- 1. 黑椒燒鵝米粉 \$55
Roast Goose w/ Vermicelli
- 2. 蜜汁叉燒幼麵 \$45
BBQ Pork w/ Noodle
- 3. 脆皮燒腩仔米線 \$45
Roast Crispy Pork Belly w/ Rice Noodle
- 4. 湛江走地雞米粉 \$45
Poached Chicken w/ Vermicelli
- 5. 黑椒燒鵝雙拼米粉 \$60
Roast Goose Double Combo w/ Vermicelli
- 6. 燒味雙拼幼麵 \$50
Roast Meat Double Combo w/ Noodle

雙拼選擇 Combo Choice

蜜汁叉燒/脆皮燒腩仔/湛江走地雞/紅腸
BBQ Pork/Toast Crispy Pork Belly/Poached Chicken/Pork Sausage

奉送: 熱飲 \$3 轉凍飲
Set with Hot Drink Upgrade to Iced Drink

常餐 Daily Set

Available from 11:00
上午11:00後供應



- A. 沙嗲牛肉公仔麵 \$54
配 火腿奄列及丹麥多士
Satay Beef Instant Noodle + Ham Omelet & Danish Loaf
● \$6 轉配出前一丁 Upgrade to Nissin Instant Noodle
- B. 蜜汁叉燒湯意粉 \$54
配 火腿奄列及丹麥多士
BBQ Pork Spaghetti in Broth + Ham Omelet & Danish Loaf

奉送: 熱飲 \$3 轉凍飲
Set with Hot Drink Upgrade to Iced Drink

出前一丁百搭麵餐



自選下列三款 \$54

Below any 3 choices
香煎豬扒拼下列兩款 \$62
Fried Pork Chop + Below any 2 choices

- 煎蛋 / 火腿絲 / 腸仔 / 午餐肉 / 沙嗲牛肉 / 豬柳漢堡 / 煙肉 / 雪菜肉絲 / 榨菜絲 / 香辣雞丁
Fried Egg / Ham / Sausage / Luncheon Meat / Satay Beef / Pork Sausage Patty / Bacon / Shredded Pork & Potherb Mustard / Pickled Mustard Greens / Spiced Chicken Cubes

追加 \$6 牛油厚多士 \$6 丹麥多士
Add More Thick Toast w/ Butter Danish Loaf

奉送: 熱飲 \$3 轉凍飲
Set with Hot Drink Upgrade to Iced Drink

冰室美食 Snack Dishes

All day Available

三文治 / 多士 Sandwiches / Toasts

- 1. 菠蘿包 / 甜餐包 \$13
Pineapple Bun / Sweet Bun
- 2. 鮮油菠蘿包 / 鮮油甜餐包 \$17
Pineapple Bun w/ Fresh Butter / Sweet Bun w/ Fresh Butter
- 3. 雙拼厚多士(牛油/煉奶/花生醬) \$22
Thick Toast (Two Choices)
Butter / Condensed Milk / Peanut Butter
- 4. 鮮油多士 (+\$2烘底 Toasted) \$24
Toast w/ Fresh Butter
- 5. 雙拼三文治 \$26
(鹹牛肉/火腿/午餐肉/炒蛋/芝士)
Sandwich (Two Choices)
- 6. 香脆奶油豬仔包 \$26
Crispy Bun w/ Condensed Milk & Butter
- 7. 特製熱狗 \$30
Special Hot Dog
- 8. 沙嗲牛肉包 \$30
Satay Beef Bun
- 9. 銀龍豬扒包 \$34
Signature Pork Chop Bun
- 10. 法蘭西多士(花生醬餡) \$31
French Toast (Peanut Butter Stuffed)
- 11. 公司三文治 \$52
House Sandwich
- 12. 火腿奄列(配牛油多士) \$40
Ham Omelette w/ Butter Toast
- 13. 火腿西煎雙蛋(配牛油多士) \$40
Ham & Fried Eggs w/ Butter Toast
- 14. 脆炸雞中翼薯條 \$44
Fried Chicken Wings
- 15. 吉列豬扒薯條 \$50
Pork Chop Cutlet
- 16. 黃金吉列魚柳薯條 \$50
Fish Fillet Cutlet
- 17. 生炸雞髀薯條 \$50
Deep Fried Chicken Leg
- 18. 雪山西多士(花生醬餡) \$33
French Toast w/ Snow Sugar(Peanut Butter Stuffed)

通粉/公仔麵/米粉 Macaroni/Instant Noodle/Vermicelli

- 01. 金妹火腿絲通粉 \$36
Ham Macaroni in Soup
- 02. 沙嗲牛肉公仔麵 \$36
Satay Beef Instant Noodle
- 03. 香辣雞丁公仔麵 \$36
Spicy Chicken Cubes Instant Noodle
- 04. 午餐肉煎蛋公仔麵 \$41
Luncheon Meat & Fried Egg Instant Noodle
- 05. 香煎豬扒公仔麵 \$43
Fried Pork Chop Instant Noodle

小食 Snacks

- 01. 炸鮮蝦雲吞(6粒) \$42
Deep Fried Wontons(6pcs)
- 02. 炸鮮蝦雲吞拼脆薯條 \$50
Deep Fried Fish Cakes(6pcs)
- 03. 脆炸薯條 \$28
French Fries

冷熱飲品 Cold / Hot Drinks



- | | 熱 Hot | 凍 Cold |
|----------------------------------|-------|--------|
| 銀龍奶茶
Hong Kong Style Milk Tea | \$22 | \$25 |
| 香濃咖啡
House Special Coffee | \$22 | \$25 |
| 即磨咖啡
Fresh Brewed Coffee | \$22 | - |
| 金牌鴛鴦
Coffee w/ Tea | \$22 | \$25 |
| 檸檬茶
Lemon Tea | \$22 | \$25 |
| 檸檬水
Lemon Water | \$22 | \$25 |
| 阿華田
Ovaltine | \$22 | \$25 |
| 好立克
Horlick | \$22 | \$25 |
| 朱古力
Chocolate | \$22 | \$25 |
| 利賓納
Ribena | \$22 | \$25 |
| 杏仁霜
Almond Milk | \$22 | \$25 |
| 柚子蜜
Korean Citron Honey | \$22 | \$25 |
| 西洋菜蜜
Water-Cress Honey | \$22 | \$25 |
| 紅豆冰
Iced Red Beans Drink | - | \$25 |
| 可口可樂 / 雪碧
Soft Drinks | - | \$25 |

特飲 Specialty Drinks

- 檸檬菜蜜 \$28 \$28
Lemon Honey
- 檸檬利賓納 \$28 \$28
Lemon Ribena
- 檸檬可樂 \$28 \$28
Lemon Coke
- 奶茶紅豆冰 - \$28
Iced Milk Tea Red Beans Drink
- 咖啡紅豆冰 - \$28
Iced Coffee Red Beans Drink
- 龍鳳檸檬 - \$28
Lemon and Salted Lemon Coke

圖片只供參考 Photos are for reference only



銀龍燒鵝餐廳 NGAN LUNG Roast Goose Restaurant

九龍城獅子石道19-21號
新悅大樓地下1號及2號舖

☎ 3101 8477 / 3101 8478
6463 9854 (不設專車)
WhatsApp 只供查詢午市快餐及晚市推介

營業時間 7:00am-12:00am | 外送服務截單時間 11:30pm
歡迎預早致電外賣自取柯打 | 此外賣單張價目只供外賣專用
減少浪費! 唔該少飯!
外賣碗或盒: 每個收取\$2 | 套餐每份收取\$3



手機網上落單
外賣自取 9折



2026年05月
所有圖片只供參考, 一切以實物為準。所有餐種已既定, 不設任何更改
外賣注意事項:
1. 壹件及五個圓紙幣, 恕不接受。
2. 外賣收款找贖請當面點清。折扣後, 不足一元亦作一元計算。
3. 價錢如有更改, 恕不另行通知。如有任何疑問, 請即與本店查詢。
銀龍飲食集團
nganlung.com

午市套餐 Set Lunch

11:00am-3:00pm
天天不同
歡迎下載查閱
(每周一更新)



炒粉麵飯 Fried Noodle & Rice



- 01. 福建炒飯 \$76
Fujian Style Fried Rice
- 02. 大蝦仁揚州炒飯 \$72
Yangzhou Fried Rice w/ King Prawn
- 03. 鹹魚雞粒炒飯 \$68
Diced Chicken & Salted Fish Fried Rice
- 04. 瑤柱蛋白炒飯 \$68
Dried Scallop and Egg White Fried Rice
- 05. 干炒牛河 \$72
Stir-Fried Flat Rice Noodle w/ Beef
- 06. 菜遠牛肉炒河 \$72
Stir-Fried Beef & Vegetable w/ Flat Rice Noodle
- 07. 菜遠班球炒麵 \$80
Fried Noodles w/ Garoupa Fillet & Vegetables
- 08. 銀芽肉絲炒麵 \$72
Stir-Fried Egg Noodle w/ Bean Sprouts & Shredded Pork
- 09. 豉油皇龍鬚炒麵 \$72
Stir-fried Noodles with Soy Sauce & Squid
- 10. 羅漢齋炒麵 \$72
Stir-fried Noodle in Lo-Hon Style
- 11. 大蝦星洲炒米 \$76
Singapore Fried Vermicelli w/ King Prawn
- 12. 乾炒黑椒牛肉烏冬 \$74
Stir-Fried Udon w/ Beef & Black Pepper
- 13. 乾炒豬扒意粉 \$72
Stir-Fried Spaghetti w/ Pork Chop
- 14. 豉椒排骨飯 \$68
Spare Ribs in Black Bean Sauce w/ Rice
- 15. 魚香茄子飯 \$68
Minced Pork & Eggplant in Tangy Sauce w/ Rice
- 16. 菠蘿咕嚕肉飯 \$68
Sweet & Sour Pork, Pineapple w/ Rice
- 17. 柱侯牛腩(客飯) \$70
Beef Brisket w/ Rice

廚師推介 Chef's Recommendation

上午11:00後供應 Available from 11:00

- 馳名咖喱 Hot & Spicy Curry
- 01. 咖喱雞扒飯 \$72
Chicken Steak Curry Rice
 - 02. 咖喱豬扒飯 \$72
Pork Chop Curry Rice
 - 03. 咖喱吉列豬扒飯 \$74
Pork Chop Outlet Curry Rice
 - 04. 咖喱牛腩飯 \$74
Beef Brisket Curry Rice

蛋蓋飯 Scrambled Eggs Rice

- 01. 原條鰻魚蛋蓋飯 \$98
Eel & Scrambled Eggs Rice Bowl
- 02. 蔥油豬扒蛋蓋飯 \$78
Pork Chop w/ Scallion Oil & Scrambled Eggs Rice Bowl
- 03. 蜜汁叉燒蛋蓋飯 \$78
BBQ Pork & Scrambled Eggs Rice Bowl
- 04. 蔥油雞扒蛋蓋飯 \$78
Chicken Steak w/ Scallion Oil & Scrambled Eggs Rice Bowl

潮州粉麵 Chiu Chow Style Noodle

上午11:00後供應 Available from 11:00

	正價 A la Carte	早餐 Breakfast	下午茶 Tea Time
鮑魚雲吞撈麵 \$65	\$65	\$68	
銀龍魚蛋河粉 \$44	\$44	\$47	
柱侯牛腩麵 \$44	\$44	\$47	
鮮蝦雲吞麵 \$44	\$44	\$47	
京都炸醬麵 \$41 (小/中)	\$41 (小/中)	\$44 (大/大)	
京都炸醬麵 \$49 (大/大)	\$49 (大/大)	\$52 (大/大)	

早餐及下午茶時段
奉送熱飲(凍飲另+\$3)
Breakfast & Tea Time w/ Hot Drink (+\$3 Upgrade Iced Drink)

+\$6 加配熱飲 Add-on Hot Drink
+\$9 加配凍飲 Add-on Iced Drink

- 柱侯牛腩淨食 \$108
Stewed Beef Brisket
- 豉油王菜心 \$18
Choy Sum w/ Soy Sauce
- 香脆炸魚皮 \$18
Deep Fried Crispy Fish Skin

明爐燒味 Roasted Meat

上午11:00後供應 Available from 11:00

- 明爐燒味例牌 Roasted Meat
- 招牌黑椒燒鵝 (例牌) \$138 (Regular)
(上庄) \$168 (下庄) \$188 (Upper) (Lower)
(半隻) \$258 (一隻) \$498 (Half Portion) (Whole Portion)
黑椒燒鵝雙拼(例牌) \$148
Roast Goose Double Combo (Regular)
 - 雙拼選擇 Combo Choice
蜜汁叉燒/脆皮燒腩仔/湛江走地雞
BBQ Pork/Roast Crispy Pork Belly/ Poached Chicken
 - 湛江走地雞 (半隻) \$88 (一隻) \$168 (Half Portion) (Whole Portion)
沙薑湛江走地雞 (半隻) \$88 (一隻) \$168 (Half Portion) (Whole Portion)
 - 蜜汁叉燒(例牌) \$88
BBQ Pork (Regular)
 - 脆皮燒腩仔(例牌) \$88
Roast Crispy Pork Belly (Regular)
 - 蜜汁叉燒拼燒腩仔(例牌) \$98
BBQ Pork & Pork Belly (Regular)
 - 燒鵝汁豬皮生菜 \$38
Homemade Pork Skin w/ Roasted Goose Sauce
- 明爐燒味飯 Roasted Meat Rice
- 黑椒燒鵝飯 \$65
Roast Goose w/ Rice
 - 黑椒燒鵝腩飯 \$118
Roast Goose Leg w/ Rice
 - 蜜汁叉燒飯 \$52
BBQ Pork w/ Rice
 - 脆皮燒腩仔飯 \$52
Roast Crispy Pork Belly w/ Rice
 - 湛江走地雞飯 \$52
Zhanjiang Boiled Chicken w/ Rice
 - 沙薑湛江走地雞飯 \$52
Sand Ginger Zhanjiang Boiled Chicken w/ Rice
 - 湛江走地雞腩飯 \$62
Zhanjiang Boiled Chicken Leg w/ Rice
 - 招牌四寶飯 \$60
Signature 4 Combo w/ Rice (叉燒, 腩仔, 紅腸, 鹹蛋)
(BBQ Pork, Pork Belly, Pork Sausage, Salted Egg)
 - 燒味雙拼飯 \$57
Double Combo w/ Rice
 - 黑椒燒鵝雙拼飯 \$70
Roast Goose Double Combo w/ Rice
 - 黑椒燒鵝四寶飯 \$78
Roast Goose 4 Combo w/ Rice (燒鵝, 叉燒, 紅腸, 鹹蛋)
(Roast Goose, BBQ Pork, Pork Sausage, Salted Egg)
 - 燒味雙拼飯選擇 Combo Choice
蜜汁叉燒/脆皮燒腩仔/湛江走地雞/紅腸
BBQ Pork/Roast Crispy Pork Belly/ Poached Chicken/Pork Sausage
 - +\$10 加配鹹蛋 Add-on Salted Egg



+\$6 加配熱飲 Add-on Hot Drink
+\$9 加配凍飲 Add-on Iced Drink
+\$20 加配滋補燉湯 Add-on Stewed Soup
+\$18 加配豉油王菜心 Add-on Choy Sum w/ Soy Sauce

巧手小菜 Fried Dishes

Available from 11:00 上午11:00後供應

- 牛肉類 Beef
- 01. 中式鑊仔牛柳 \$78
Pan Fried Beef Tenderloin in Chinese Style
 - 02. 黑椒雞腩牛柳 \$78
Stir-fried Beef Tenderloin with mixed mushrooms in black pepper sauce
 - 03. 菜遠鮮菇炒牛肉 \$78
Stir-fried Beef with Mushrooms and Choy Sum
 - 04. 川辣水煮牛肉 \$78
Spicy Poached Beef in Sichuan Style
 - 05. 蜜椒金薯牛柳粒 \$78
Honey & black pepper Beef Dices with potatoes
- 豬肉類 Pork
- 01. 蒜香椒鹽肉排 \$78
Garlic and Salt & Pepper Pork Ribs
 - 02. 冰鎮咕嚕肉 \$98
Iced Sweet and Sour Pork
 - 03. 川味回鍋肉 \$78
Stir-fried Sliced Pork in Sichuan Style
 - 04. XO醬韭菜花炒鹹肉 \$78
Stir-fried Pork with Chives in XO Sauce
 - 05. 惠州梅菜扣肉煲 \$78
Braised Pork with Preserved Vegetables in Huizhou Style
- 雞肉類 Chicken
- 01. 西芹腰果炒雞丁 \$78
Stir-fried Chicken with Celery and Cashews
 - 02. 鹹魚雞粒豆腐煲 \$78
Salted Fish, Chicken & Tofu Pot
 - 03. 川味鮑魚辣雞煲 \$98
Spicy Chicken & Abalone Pot in Sichuan Style
 - 04. 金菇雞柳扒菜苗 \$72
Braised Chicken with Vegetables
- 海鮮類 Seafood
- 01. 油泡帶子扒西蘭花 \$108
Braised Scallops w/ Broccoli
 - 02. 雀巢西芹腰果海中寶 \$98
Stir-fried Seafood w/ Celery and Cashews
 - 03. 銀龍小炒皇 \$88
Signatured Stir-fry
 - 04. 錦江海鮮玉子豆腐煲 \$98
Seafood & Egg Tofu Pot
 - 05. 海鮮鮮絲雜菜煲 \$82
Seafood, Mixed Vegetables & Vermicelli Pot
 - 06. 沙嗲金菇粉絲大蝦煲 \$82
Mushroom & Vermicelli w/ Prawns Pot in Satay
 - 07. 蒜子火腩大鱈煲 \$118
Sizzling Braised Pork & Eel with Garlic
 - 08. 粟米汁炸黃金班片 \$88
Deep-fried Fish Fillet w/ Corn Sauce
 - 09. 美極豉油皇海中蝦 \$98
Pan-fried Prawns in Soy Sauce
- 佐酒類 Appetizers
- 01. 椒鹽九肚魚 \$88
Salt and Pepper Bombay Duck Fish
 - 02. 椒鹽鮮魷 \$88
Salt and Pepper Squid
 - 03. 川味辣子炒雞丁 \$82
Sichuan Spicy Diced Chicken
 - 04. 蜜椒脆鱈球 \$128
Honey & Black Pepper Crispy Eel Balls
 - 05. 黃金炸豆腐 \$68
Golden Fried Crispy Tofu

巧手小菜 Chinese Dishes +\$12
轉套餐配: 絲苗白飯.熱飲(凍飲+\$3)
Upgrade to Set with: Steamed Rice, Hot Drink(+\$3 Upgrade to Iced Drink)



蒸餸類 Steamed Dishes

Available from 11:00 上午11:00後供應

- 蒸餸類 Steamed Dishes
- 01. 豉汁蒸大白鱈 \$128
Steamed Eel in Black Bean Sauce
 - 02. 豉汁蒸帶子豆腐 \$88
Steamed Scallops and Tofu in Black Bean Sauce
 - 03. 金銀蒜蝦乾蒸勝瓜 \$72
Steamed Yellow Croaker in Black Bean Sauce
 - 04. 瑤柱肉碎蒸水蛋 \$72
Steamed Egg Custard with Minced and Dried Scallops
 - 05. 豉汁蒸黃立鱈魚 \$88
Steamed Yellow Croaker in Black Bean Sauce
 - 06. 銀仔魚蒸肉餅 \$72
Steamed Pork Patty with Silver Fish
- 蔬菜類 Vegetables
- 01. 蒜茸炒時蔬 \$64
Stir-fried Vegetables w/ garlic
 - 02. 金菇瑤柱扒玉子豆腐 \$72
Egg Tofu w/ Mushrooms w/ Dried Scallops
 - 03. 魚肚蝦乾浸時蔬 \$82
Vegetables w/ Fish Maw & Dried Shrimp in Broth
 - 04. 金銀蛋蒜子浸時蔬 \$72
Vegetables w/ Salted & Preserved Egg & Garlic
 - 05. 鹹魚茸炒雜菜 \$66
Stir-fried Mixed Vegetables w/ Minced Salted Fish
 - 06. 豆豉鱈魚炒油麥菜 \$66
Stir-fried Yau Mak Choy w/ Dace & black beans
 - 07. 魚肚北菇扒生菜 \$78
Braised Lettuce w/ Fish Maw & Mushrooms

是日推介 Today Special

- 01. 薑蔥生蠔煲/酥炸筒蠔 \$108
Ginger & Scallion Braised Oysters / Deep-fried Crispy Oysters
- 02. 薑蔥魚雲煲 \$82
Ginger & Scallion Fish Pot
- 03. 油鹽水勝瓜浸魚雲 \$82
Poached Fish with Luffa in Salted Broth
- 04. 果皮豉汁蒸魚雲 \$82
Steamed Fish with Aged Tangerine Peel & Black Bean Sauce
- 05. 椒鹽原隻鮑魚 \$128
Salt and Pepper Abalone
- 06. 豉椒炒花甲 \$82
Stir-fried Clams w/ Black Bean & Chili
- 07. 油泡龍躉球 \$82
Braised Giant Grouper ball
- 08. 蒜茸蒸龍躉頭腩 \$82
Steamed Giant Grouper with Garlic
- 09. 避風塘炒蟹 \$82
Typhoon Shelter Fried Crab
- 10. 豉椒炒蜆 \$82
Fried Clams with Black Bean and Chili

滋潤靚湯 Soup

- 01. 粟米魚肚羹(高) \$78
Sweet Corn and Fish Maw Soup
- 02. 西湖牛肉羹(高) \$78
West Lake Beef Soup
- 03. 蟲草花燉雞湯 \$40
Double-boiled Chicken Soup with Cordyceps Flower
- 04. 人蔘鬚燉烏雞 \$40
Double-boiled Black Chicken Soup with Ginseng Root



廚師介紹 Chef Recommendation

製作需時, 請等候約20分鐘
Please wait for about 20 minutes

香辣 Hot & Spicy

圖片只供參考 Photos are for reference only