

# 即 蒸 點 心

枱號  
Table No.

經手人  
By.

## 煎炸焗

FRIED & BAKED

	原隻鮑魚蛋煎糯米雞	每隻 each \$128
	Pan-fried Abalone Glutinous Rice with Egg	
	XO醬日本大根蘿蔔糕	三件 3 pcs \$78
	Pan-fried Japanese Radish Cake in XO Sauce	
	香茅腐皮鮮蝦餅	\$78
	Bean Curd Sheet Shrimp Cake with Lemongrass	
	蒜香野菜蝦春卷	三件 3 pcs \$78
	Deep-fried Garlic Spring Roll with Shrimp and Vegetables	
	金華火腿蘿蔔絲酥	三件 3 pcs \$68
	Baked Radish Puffs with Chinese Ham	
	金蝦臘味糯米包	三件 3 pcs \$58
	Steamed Sticky Rice Bun Stuffed with Shrimps & Preserved Meat	

## 蒸 點

STEAMED

	高湯蟹肉灌湯餃	每隻 each \$98
	Crab Meat Dumpling in Supreme Broth	
	招牌蝦餃皇	四件 4 pcs \$78
	Steamed Shrimp Dumplings	
	百花蒸釀魚肚	三件 3 pcs \$78
	Steamed Fish Maws Stuffed with Shrimp Paste	
	潮式韭菜水晶糰	三件 3 pcs \$68
	Steamed Dumplings with Chives & Shrimp in Chiu Chao Style	
	黑魚子豚肉北菇燒賣	四件 4 pcs \$68
	Steamed Pork Dumplings with Black Fish Roe	
	黑毛豬濃湯小籠包	三件 3 pcs \$68
	Steamed Shanghainese Dumplings	
	胡椒濃湯小籠包	三件 3 pcs \$68
	Steamed Shanghainese Dumplings in Pepper Broth	
	醬皇豉汁蒸鳳爪	\$68
	Steamed Chicken Feet in Black Bean & Garlic Sauce	
	蜜汁豚肉叉燒包	三件 3 pcs \$58
	Steamed Honey Barbecued Iberico Pork Bun	
	雪山叉燒包	三件 3 pcs \$58
	Baked Barbecue Pork Buns	
	高湯杞子鮮竹卷	三件 3 pcs \$58
	Bean Curd Sheet Rolls Stuffed with Shrimps in Supreme Broth	
	山竹陳皮牛肉球	三件 3 pcs \$58
	Steamed Beef Meatball & Tangerine Peel	

## 腸 粉

RICE ROLL

	春風得意腸粉	\$78
	Steamed Rice Roll with Spring Roll	
	韭黃鮮蝦腸粉	\$78
	Steamed Rice Roll with Shrimp & Chives	
	蜜汁黑毛豬叉燒腸粉	\$78
	Steamed Rice Roll with Barbecued Iberico Pork	
	陳皮桂林牛肉腸粉	\$68
	Steamed Rice Roll with Minced Beef & Tangerine Peel	
	櫻花蝦炸兩腸粉	\$58
	Steamed Rice Roll, Fried Dough Sticks & Sakura Shrimps	

## 甜 品

DESSERT

	山水木桶豆腐花	四位用 for 4 pax \$115
	Traditional Beancurd Pudding	
	蛋黃蓮蓉萬壽桃	半打 6 pcs \$115
	Steamed Buns with Lotus Paste & Egg Yolk	
	楊枝甘露	每位 pax \$65
	Mango Pomelo Sago	
	蛋白杏仁茶	每位 pax \$65
	Sweet Almond Soup with Egg White	
	山楂糕	四件 4 pcs \$48
	Hawthorn Cake	
	椰糖脆脆卷	十二件 12 pcs \$55
	Crispy Rolls with Coconut Sugar	
	椰汁馬蹄卷	六件 6 pcs \$55
	Water Chestnut Cake with Coconut Sauce	
	焗芋蓉西米布丁	每位 pax \$48
	Baked Sago Pudding with Taro Paste	
	原個馬拉糕	\$48
	Steamed Sponge Cake	
	蛋黃千層糕	\$58
	Salted Egg Yolk Layered Cake	
	金銀流沙煎堆仔	四件 4 pcs \$58
	Deep-fried Lava Salted Egg Yolk Sesame Ball	

## 前 菜

APPETIZER

	虎皮尖椒	\$118
	Pan-Fried Green Pepper	
	開胃醬皮蛋	\$118
	Preserved Eggs • YUE Signature Sauce	
	金沙脆魚皮	\$118
	Deep-Fried Salted Egg with Fish Skin	
	鮑汁雞腳	\$118
	Braised Chicken Feet in Abalone Sauce	
	酥炸魷魚鬚	\$118
	Deep-fried Salt & Pepper Squid	
	金沙鴨紅	\$128
	Deep-Fried Crispy Duck Blood Salted Egg Yolk	
	椒鹽九肚魚	\$128
	Deep-Fried Bombay Duck Fish • Spicy Salt	
	豉油皇香煎日本淮山	\$138
	Pan-Fried Japanese Yam • Soya Sauce	
	麻辣涼拌花膠筒	\$168
	Fish Mawwith Chili & Sichuan Pepper	

## 湯 羹

SOUP

	瑤柱海皇豆腐羹	每位 pax \$128
	Seafood Soup with Tofu & Conpoy	
	花膠菜膽杏汁燉豬肺	每位 pax \$128
	Double-Boiled Pig Lung Soup with Fish Maw, Almond Juice & Vegetables	
	松茸花膠燉水鴨	每窩 pot \$468
	Double-Boiled Teal Duck Soup, Fish Maw Matsutake Mushroom	四至六位用 for 4-6 persons
	莞茜皮蛋魚雲湯	每窩 pot \$498
	Fish Head Soup with Coriander & Presered Eggs	四至六位用 for 4-6 persons
	川芎白芷天麻燉大魚頭	每窩 pot \$1088
	Double-boiled Fish Head Soup with Lingusticum, Angelica Dahurica & Gastrodia Elata	八至十位用 for 8-10 persons
	需於一天前預訂 1 day advance order	

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茶芥 Hot Tea 每位 Per Person \$25 | 白飯 Steamed Rice 每碗 \$25  
如對任何食物有過敏反應請向我們的服務員提供有關資料  
Please advise our associates if you have any allergies

# 巧手小菜

## 時蔬

### VEGETABLES

	竹笙榆耳紅燒豆腐 Braised Tofu with Bamboo Piths & Wild Mushroom	\$168
	原件鮑汁蝦籽柚皮 Pomelo Pith with Dried Shrimp Roe in Abalone Sauce	\$168
	蟹肉紅燒豆腐 Braised Tofu with Fresh Crab Meat	\$188
	啫啫芥蘭煲 Sizzling Chinese Kale in Casserole	\$188
	濃湯浸千絲日本大根 Julienne Japanese Radish in Supreme Broth	\$198
	上湯京都腐皮浸時菜 Vegetables in Supreme Broth with Kyoto Bean Curd Sheet	\$228
	海味雜菜煲 Vegetables in Casserole with Dried Seafood	\$238



香港華商銀行公會

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## 粉麵飯

### STAPLE FOOD

	瑤柱蛋白炒飯 Conpoy Fried Rice with Egg White	\$168
	鮑魚汁薑蔥撈生麵 Braised Egg Noodle, Ginger, Spring Onion in Abalone Sauce	\$168
	銀芽肉絲煎兩面黃 Stir-fried Rice Noodles • Pork & Sprouts	\$208
	乾炒牛河 Stir-fried Rice Noodles • Sliced Beef	\$208
	鮑汁野菌炆伊麵 Braised E-fu Noodles, Assorted Mushrooms in Abalone Sauce	\$208
	馬友鹹魚雞粒炒飯 Salted Threadfin & Diced Chicken Fried Rice	\$218
	頭抽龍鬚蟹籽炒麵 Stir-fried Noodles • Squid & Crab Roe, First-bewed Soy Sauce	\$218
	滑蛋蝦仁炒河 Stir-fried Rice Noodles • Shrimps & Scrambled Eggs	\$218
	生炒安格斯牛肉飯 Fried Rice with Angus Beef	\$218
	鮑魚汁花膠筒薑蔥撈生麵 Braised Egg Noodle with Fish Maw, Ginger, Spring Onion in Abalone Sauce	\$238
	基哥揚州炒飯 Yue's Signature Yangzhou Fried Rice	\$238
	魚湯京都腐竹浸葛絲 Kuzukiri in Fish Soup • Kyoto Bean Curd Sheet	\$238
	鮑魚汁章魚雞粒炆飯 Diced Chicken & Octopus Fried Rice in Claypot • Abalone Jus	\$268
	甫魚野米海皇泡飯(四位用) Flounder, Assorted Seafood & Rice in Supreme Soup	\$338
	港式番茄焗黑毛豬扒飯 Baked Iberico Pork Chop Rice (四位用) Tomato & Over Easy Eggs	\$368
	砂鍋生拆蟹粉炒飯(四位用) Fried Rice with Crab Roe in Casserole	\$468
	砂鍋生拆蟹粉炒麵(四位用) Fried Noodle with Crab Roe in Casserole	\$468

## 海鮮・河鮮

### SEAFOOD

	炸釀鮮蟹蓋 Deep-fried Crab Shell Stuffed with Fresh Crab Meat & Onion (兩位起 min. 2 persons)	每位 pax \$238
	豬油渣椰菜花 Cauliflower with Deep-Fried Lard	\$238
	鮮蝦涼瓜煎蛋 Pan-fried Eggs with Shrimp and Bitter Gourd	\$238
	野米金沙大蝦球 Prawn Balls • Salted Egg Yolk	\$268
	薑蔥粉絲蝦球煲 Braised Shrimp & Vermicelli with Spring Onion & Ginger in Casserole	\$268
	雞樅菌日本長芋帶子蝦球煲 Japanese yam with Scallops, Shrimp & Termite Mushrooms in Casserole	\$288
	欖仁帶子大良炒鮮奶 Sauteed Fresh Milk with Scallops & Almond	\$298
	剝椒醬水庫大魚頭 	\$318
	薑蔥軟殼蟹煲 Soft Shell Crab in Casserole with Ginger & Spring Onion	\$338
	咖喱軟殼蟹 Deep-fried Soft Shell Crab in Curry Sauce	\$338
	順德煎魚雲 Pan-fried Fish Head in Shunde Style	\$338
	薑蔥生蠔煲 Oyster in Claypot • Ginger & Spring Onion	\$398
	生啫花膠生蠔腸粉煲 Sizzling Fish Maw & Oyster with Rice Roll in Casserole	\$398
	天婦羅桂花魚配咖喱汁 Mardarin Fish Tempura with Curry Sauce	\$448
	拍薑油鹽水蒸桂花魚 Steamed Mardarin Fish with Ginger	\$448

## 家禽・肉類

### POULTRY & MEAT

	咖喱牛筋煲 Beef Tendon in Curry Sauce □ 加 +\$58 配炸饅頭 Top-up with Deep-Fried Bun	\$198
	遠年陳皮牛肉餅 Steamed Minced Beef with Aged Dried Tangerine Peel	\$218
	鼓汁涼瓜炒牛小排 Stired-fried Beef Short Ribs with Bitter Melon in Black Bean & Garlic Sauce	\$238
	金梅陳醋咕嚕肉 Sweet & Sour Pork in Aged Vinegar	\$238
	爆椒欖角骨 Sauteed Pork Chop with Black Olive & Chili	\$238
	蒸第一刀肉餅 Steamed Minced Pork □ 鹹蛋黃 Salted Egg Yolk □ 馬友 Salted Fish	\$238
	菜遠牛肉 Fried Beef, Choy Sum	\$238
	生菜包腸鴨鬆 Sauteed Minced Pigeon & Pork Liver Sausage with Lettuce	\$288
	咖喱牛尾煲 Braise Oxtail with Curry Sauce in Casserole □ 加 +\$58 配炸饅頭 Top-up with Deep-Fried Bun	\$298
	啫啫豬腩砂鍋雞煲 Sizzling Chicken & Pork Liver in Casserole	\$368
	吊炸脆皮雞 Deep-fried Crispy Chicken	\$668 / \$378 whole 全隻 / half 半隻
	脆皮蔥油雞 Deep-fried Crispy Chicken with Scallions	\$668 / \$378 whole 全隻 / half 半隻

茶芥 Hot Tea 每位 Per Person \$25 | 白飯 Steamed Rice 每碗 \$25  
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