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Yue listed in Hong Kong Macau Michelin Guide 2022, 2024 & 2025

悅榮獲《香港澳門米芝蓮指南》 2022、2024及2025推介餐廳

「悅」正式揭開發展新章，選址中環金融核心地段，與由18間本地銀行領頭的香港華商銀行公會合作，成立全港第二間分店。悅銅鑼灣店於2021年開業，由擁四十餘年經驗、曾效力知名粵菜餐廳的主廚執掌，供應各式精美的功夫粵菜，部分菜式坊間少見。廚師善用世界各地的優質食材，如阿拉斯加蟹、日本尖椒、台灣山蘇，同時亦在傳統菜式上加以改良，呈現金梅陳醋咕嚕肉等特色佳餚。菜單上亦提供一系列植物肉菜式，照顧不同客人的需求。

"YUE" enters an exciting new chapter with its second location in Hong Kong, situated in the heart of Central's financial district. In partnership with The Chinese Banks' Association – a coalition of 18 local banks – we proudly bring an exclusive culinary experience to the city's vibrant core. MICHELIN Guide's Point Of View Having worked in some prestigious kitchens in Japan and Macau for over 40 years, the chef designed a menu of refined Cantonese dishes using top-notch ingredients from around the world, such as Alaskan king crab, Japanese chillies and Taiwanese bird's-nest fern. The classic sweet and sour pork is given a new spin with aged vinegar and dried plums, plus an option of plant-based 'meat'. Private rooms in various sizes are perfect for parties.

MICHELIN
2022

MICHELIN
2024

MICHELIN
2025

另外收費 Additional charges
中國茗茶 House Chinese Tea \$25
白飯 Steamed Rice \$25

淨獸汁 Absolve Sauce \$88
切廚費 Carriage Fee \$150

前菜 Pre-Meal Snacks \$28
開張費 Corkage Fee \$250

精選中國茗茶 House Chinese Tea
鐵觀音 Tieguanyin
雪莊普洱 Pu'er

四季春 Stichen 上海龍井 Longjin
天山雪菊 Snow Mountain Chrysanthemum

茉莉香片 Jasmine
一級牡丹 Premium White Peony

前菜

APPETIZERS

金沙脆魚皮 \$118

Deep-fried Salted Egg with Fish Skin



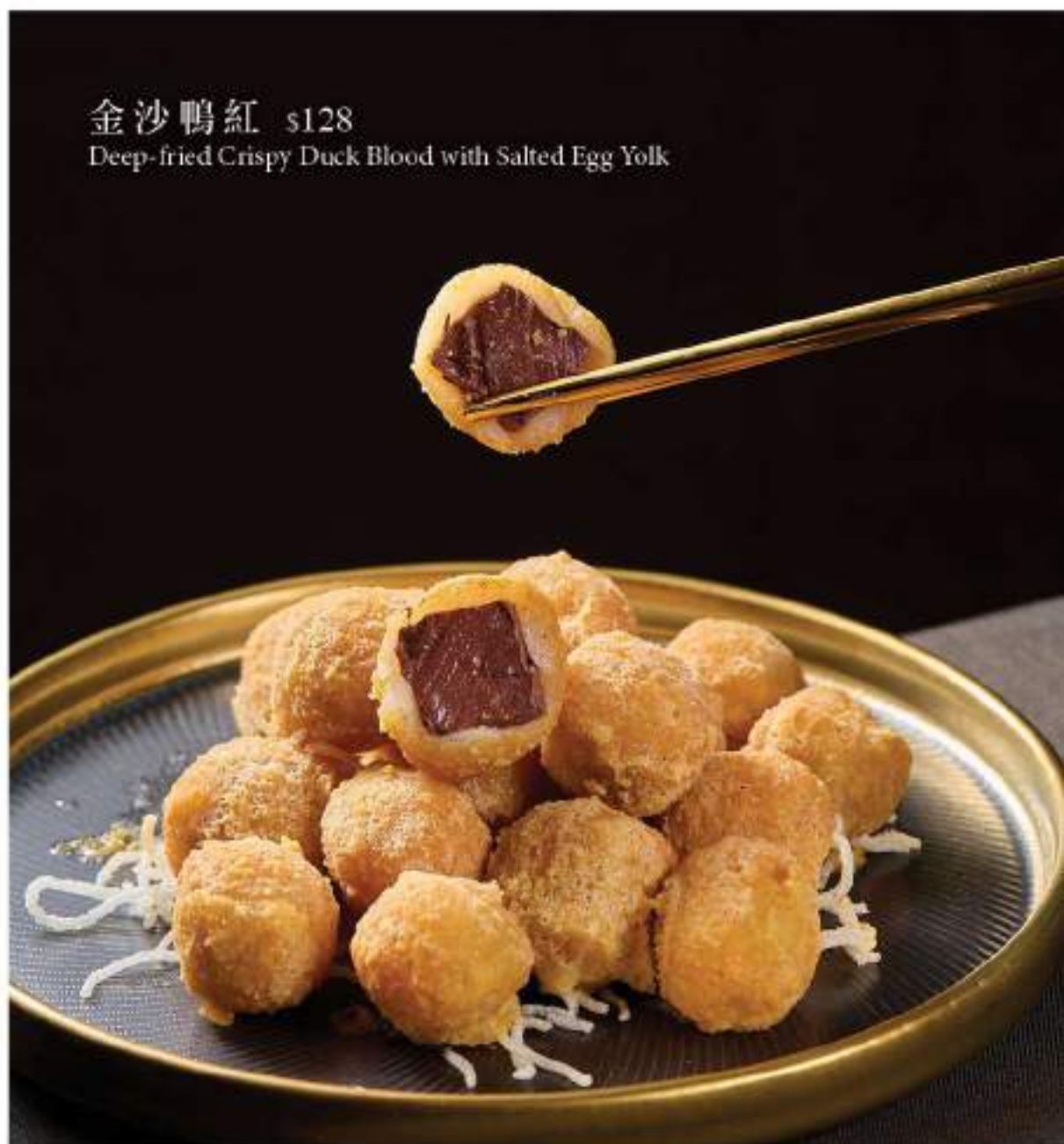
開胃醬皮蛋  \$118
Preserved Eggs with YUE Signature Sauce



虎皮尖椒  \$118
Pan-fried Green Pepper



金沙鴨紅  \$128
Deep-fried Crispy Duck Blood with Salted Egg Yolk



椒鹽九肚魚 \$128

Deep-fried Bombay Duck Fish with Spicy Salt





鮑汁雞腳 \$118
Braised Chicken Feet in Abalone Sauce



豉油皇香煎日本淮山 \$138
Pan-fried Japanese Yam with Soya Sauce



前菜

APPETIZERS

酥炸魷魚鬚

Deep-fried Salt & Pepper Squid

\$118

南乳脆鱔球

Crispy Eel Ball
with Fermented Red Bean Sauce

\$128

麻辣涼拌花膠筒

Fish Maw with Chili & Sichuan Pepper

\$168

燒椒醬斑馬瀨尿蝦

Chilled Giant Mantis Shrimp
with Green Chili Paste

\$588



燒椒醬斑馬瀨尿蝦

Chilled Giant Mantis Shrimp with Green Chili Paste

嚴選斑馬紋瀨尿蝦皇，先以高溫油炸鎖住蝦膏精華，再裹上秘製燒椒醬。將青紅雙椒明火炙烤至焦香帶煙燻氣，搗碎後與蒜蓉、香醋共冶一爐。入口先是燒椒的野性焦香撲面，繼而蝦肉如蟹膏般綿密甘鮮在舌尖綻放，尾韻泛起一抹幽微的酸香，如同海浪輕拍礁岩的餘韻。

Selecting only premium zebra-striped mantis shrimp, we first flash-fry them at high temperature to lock in their rich, creamy roe. They are then coated in a signature charred chili sauce—made by flame-searing green and red peppers until smoky and aromatic, then pounding them with garlic and aromatic vinegar into a complex paste. The first bite delivers the wild, smoky fragrance of the peppers, followed by the shrimp's tender, crab-like sweetness unfolding on the palate. It finishes with a subtle, lingering tang—like the gentle echo of waves against the shore.



官燕

BIRD NEST

生拆蟹肉官燕蒸乳酪

Superior Bird's Nest with Steamed Milk,
Egg White & Crab Meat

二位起 Minimum 2 Persons

每位 Each Person \$288

官燕鷓鴣無米粥

Bird's Nest Congee & Minced Partridge

二位起 Minimum 2 Persons

每位 Each Person \$398

蟹肉燴官燕

Bird's Nest Broth & Crab Meat

每位 Each Person \$398

杏汁燉官燕

Double-boiled Bird's Nest with Almond Juice

每位 Each Person \$398

豬肚鳳吞燕

Braised Bird's Nest Stuffed
in Chicken & Pork Tripe

需於一天前預訂 1 day advance order

十二位用 For 12 Persons \$3888

杏汁燉官燕

Double-boiled Bird's Nest with Almond Juice



魚翅・鮑參・海味

SHARK'S FIN & DRIED SEAFOOD

鮑汁脆皮遼參

Crispy Sea Cucumber with Abalone Sauce

每位 per person \$288

濃扣花膠鵝掌

Braised Goose Web & Fish Maw

每位 per person \$288

關東遼參扣柚皮

Braised Japanese Sea Cucumber & Pomelo Pith

每位 per person \$368

鳳吞燉頂裙翅

Superior Shark's Fin Stuffed in Whole Chicken

需於一天前預訂 1 day advance order • 十二兩起訂 min order 12 tads

每兩 each tael \$388

原鼎火燉燉裙翅

Double-boiled Premium Shark's Fin & Whole Ham

需於一天前預訂 1 day advance order • 十二兩起訂 min order 12 tads

每兩 each tael \$388

仙鶴神針

Stewed Baby Pigeon Stuffed with Shark's Fin



魚翅 · 鮑參 · 海味

SHARK'S FIN & DRIED SEAFOOD

南非3頭鮑魚扣 鵝掌 / 柚皮

Braised Dried Aged Abalone from South Africa (3 ppk)
Goose Web / Pomelo Pith

每位 per person \$468

紅燒生拆蟹肉翅

Braised Shark's Fin in Brown Soup with Fresh Crab Meat

每位 per person \$688

南非18頭吉品鮑扣 鵝掌 / 柚皮

Braised Dried Aged Abalone from South Africa (18 ppk)
Goose Web / Pomelo Pith

每位 per person \$788

紅燒大鮑翅

Braised Shark's Fin in Brown Soup

每位 per person \$828

蟹肉桂花翅

Stir-fried Exquisite Shark's Fin with Eggs & Fresh Crab Meat

\$988

仙鶴神針 (乳鴿釀魚翅·紅燒汁)

Stewed Baby Pigeon Stuffed with Shark's Fin

需於一天前預訂 · 二位起 1 day advance order, minimum 2 persons

每位 per person \$998

蟹肉乾撈裙翅

Premium Shark's Fin with Tossed Fresh Crab Meat
Premium Broth

二位起 minimum 2 persons

每位 per person \$1298

蠔皇扣15頭青森網鮑

Braised Dried Aged Abalone from Aomori
Superior Sauce (15ppk)

每位 per person \$2388

湯羹

SOUP

在華人飲食文化中，湯水遠超越單純的飲品，它是流淌在血脈裡的生活智慧，一鍋老火湯承載著「醫食同源」的哲理——春夏祛濕，秋冬潤燥，順應時令的食材在慢火中淬煉出溫和的滋養。這份滋味更是情感的載體，廚房裡裊裊升騰的蒸汽，總伴隨著「飲碗湯啦」這句刻進骨子裡的溫柔叮嚀。當湯匙舀起的不只是食材精華，更是熬煮者的牽掛與時光，這碗湯便成了銜接世代的文化密碼，在唇齒間流淌出對生命的溫潤照看。

In Chinese culinary tradition, soup embodies a profound philosophy of nourishment that transcends mere sustenance. Simmered for hours with seasonal ingredients, each pot carries the wisdom of harmonizing with nature—cooling the body in summer, warming it in winter. This practice is deeply interwoven with family bonds, where the aromatic steam rising from the pot symbolizes care and comfort. More than just food, soup becomes a medium of emotional connection, a silent language of love that warms both the body and the heart through generations.

川芎白芷天麻燉大魚頭

Double-boiled Fish Head Soup with *Lingusticum*,
Angelica Dahurica & *Gastrodia Elata*

需於一天前預訂 1 day advance order

八至十位用 for 8-10 persons \$1088



特別推介
SPECIAL
RECOMMENDATION

料型六位用 for 4-6 persons

松茸花膠燉水鴨 \$468
Double-boiled Teal Duck Soup
with Fish Maw & Matsutake Mushroom

莞茜皮蛋魚雲湯 \$498
Fish Head Soup with Coriander
& Preserved Eggs

鹹柑桔川貝 每位 per persons \$208
花膠燉水鴨
Double-boiled Teal Duck Soup
with Salted Kumquat Fritillary Bulb
& Fish Maw



花膠菜膽杏汁燉豬肺 每位 each person \$128
Double-boiled Pig Lung Soup Almond Juice & Vegetables



瑤柱海皇豆腐羹 每位 each person \$128
Seafood Soup with Tofu & Conpoy



河鮮海鮮

SEAFOOD

剝椒醬水庫大魚頭  \$318

Steamed Fish Head with Fresh Chili Paste





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

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雞 樅 菌 日 本 長 芋 帶 子 蝦 球 煲 \$288
Japanese Yam with Scallops, Shrimp & Termite Mushrooms in Casserole



咖喱軟殼蟹  \$338
Deep-fried Soft Shell Crab with Curry Sauce
加 + \$58 配炸饅頭 Top-up with Deep-fried Bun





生啫花膠生蠔腸粉煲 \$398
Sizzling Fish Maw & Oyster with Rice Roll in Casserole



薑蔥軟殼蟹煲 \$338
Soft Shell Crab with Ginger & Spring Onion in Casserole



薑蔥粉絲蝦球煲 s268
Braised Shrimp & Vermicelli with Spring Onion & Ginger in Casserole



河鮮海鮮

SEAFOOD

青椒清香煮桂花魚 \$498
Stewed Mandarin Fish with Sichuan Peppercorn



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Y U E

河鮮海鮮

SEAFOOD

欖仁帶子大良炒鮮奶 \$298
Sautéed Fresh Milk with Scallops & Almond





炸釀鮮蟹蓋 二位起 minimum 2 persons 每位 each person \$238
Deep-fried Crab Shell Stuffed with Fresh Crab Meat & Onion



豬油渣椰菜花 \$238
Sauteed Cauliflower with Deep-fried Lard



野米金沙大蝦球 \$268
Prawn Balls with Salted Egg Yolk

順德煎魚雲 s338

Pan-fried Fish Head in Shunde Style



河鮮海鮮

SEAFOOD

特別推介 SPECIAL RECOMMENDATION

鮮蝦涼瓜煎蛋

Pan-fried Eggs with Shrimp and Bitter Gourd

\$238

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

薑蔥生蠔煲

Oyster with Ginger & Spring Onion
in Casserole

\$398



家禽 · 肉類

POULTRY | MEAT

粵饌精粹：匠心演繹

在粵菜的天地裡，家禽與肉類的烹調，是一場對火候、調味與食材本味的極致探索。我們以「不時不食」為綱，嚴選優質禽肉與部位，透過蒸、燉、燜、炸、炒等千變萬化的技法，將經典風味注入現代巧思。無論是追求皮脆肉嫩的極致口感，還是鍾情於濃郁醬汁與食材的綿長對話，這裡的每一道菜，皆承載著粵菜廚藝中對「鮮、香、醇、厚」的不懈追求。

Cantonese Cuisine Essence: A Masterful Interpretation

In the realm of Cantonese cuisine, the art of cooking poultry and meat is an ultimate exploration of heat control, seasoning, and the intrinsic flavors of ingredients. Guided by the principle of "seasonal eating," we meticulously select premium poultry and choice cuts. Through a myriad of techniques such as steaming, braising, stewing, deep-frying, and stir-frying, we infuse classic flavors with modern ingenuity. Whether you seek the sublime texture of crispy skin and tender meat, or savor the prolonged dialogue between rich sauces and ingredients, every dish here embodies the relentless pursuit of "freshness, aroma, richness, and depth" in Cantonese culinary craft.



金梅陳醋咕嚕肉 s238

Sweet & Sour Pork with Aged Vinegar

咖喱牛筋煲 \$198

Beef Tendon with Curry Sauce

加 + \$58 配炸鼓頭 Top-up with Deep-fried Bun



脆皮蔥油雞 全隻 whole \$668 / 半隻 half \$378

Deep-fried Crispy Chicken with Scallion

這款以炸子雞作基礎的菜式，是粵菜工藝的極致演繹：先蒸後淋油，成就「皮若蟬翼脆，肉似豆腐嫩」的對比口感。雙蔥醬賦味靈魂—乾蔥醬濃烈奔放，青蔥油清新提鮮，讓經典躍升為藝術。

This dish, based on deep-fried spring chicken, is the ultimate expression of Cantonese culinary artistry: first steamed, then showered with hot oil to achieve a contrast of "skin as crisp as a cicada's wing, meat as tender as tofu." Its soul lies in a dual scallion sauce—intense fried shallot paste paired with refreshing green scallion oil—elevating a classic into an art form.





家禽 · 肉類

POULTRY | MEAT

特別推介 SPECIAL RECOMMENDATION

蝦籽柚皮鵝掌

Goose Web, Pomelo Pith & Dried Shrimp Roe
with Abalone Sauce

每位 per persons \$168

咖喱牛尾煲

Braise Oxtail with Curry Sauce in Casserole
加 + \$58 配炸蝦頭 Top-up with Deep-fried Bun

\$298

白灼吊龍

Poached Ribeye

\$488

咖喱或紅炆牛筋腩

Curry or Braised Beef Brisket & Tendon

\$288

啫啫豬潤砂鍋雞煲

Sizzling Chicken & Pork Liver in Casserole

\$368



爆椒欖角骨 \$238

Sauteed Pork Ribs with Black Olive & Chili



蔥燒酒香鹽焗雞 (連雞雜) \$688

Salted-grilled Chicken with Scallion & Rice Wine (Giblets Included)

需於一天前預訂 1 day advance order



吊炸脆皮雞 全隻 whole \$668 / 半隻 half \$378
Deep-fried Crispy Chicken



生菜包腸鴿鬆 ½ \$288
Sautéed Minced Pigeon
with Pork Liver Sausage & Lettuce



遠年陳皮牛肉餅 s218
Steamed Minced Beef with Aged Dried Tangerine Peel



豉汁涼瓜炒牛小排 s238
Stir-fried Beef Short Ribs with Bitter Melon
in Black Bean & Garlic Sauce



清湯煮牛筋日本大根  \$288
Braised Beef Tendon & Japanese Radish in Supreme Soup

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家禽 · 肉類

POULTRY | MEAT

日本鮮百合炒牛小排 \$268

Stir-fried Japanese Fresh Lily Bulbs with Beef Short Rib





蒸第一刀肉餅 \$238

Steamed Minced Pork

咸蛋黃 Sahe'd Egg Yolk / 馬友 Sahe'd Fish



菜遠牛肉 \$238

Fried Beef & Choy Sum

時蔬 VEGETABLES

在粵菜清雅細膩的哲學中，時蔬不僅是點綴，更是風味的基石。我們追隨「不時不食」的古訓，依循節令，嚴選當日鮮採的本地及特選蔬菜。從清炒的鑊氣逼人，到上湯浸潤的溫潤鮮甜，每一道工序，都是為了引出蔬食最本真、最巔峰的滋味。

Within the elegant and refined philosophy of Cantonese cuisine, seasonal vegetables are not merely a garnish, but the very foundation of flavor. We adhere to the ancient precept of "seasonal eating," meticulously selecting the freshest local and specialty vegetables harvested at their peak. Every technique, from the intense wok hei of a simple stir-fry to the gentle infusion of supreme broth, aims to draw out the most authentic and sublime taste of the produce—that unique "freshness" which belongs only to the season.



涼瓜煎蛋 / 炒蛋 \$188

Fried / Scrambled Egg with Bitter Gourd



竹筴榆耳紅燒豆腐 \$168

Braised Tofu with Bamboo Piths & Wild Mushroom

啫啫芥蘭煲  \$188
Sizzling Chinese Kale in Casserole



時蔬 VEGETABLES



濃湯浸千絲日本大根 \$198
Julienne Japanese Radish in Supreme Broth



上湯京都腐皮浸時菜 \$228
Vegetables in Supreme Broth with Kyoto Bean Curd Sheet



海味雜菜煲 \$238
Dried Seafood & Vegetables in Casserole



蟹肉紅燒豆腐 \$188
Braised Tofu with Fresh Crab Meat

粉麵飯

STAPLE FOOD

四位用 for 4 persons

港式番茄焗黑毛豬扒飯 \$368

Baked Iberico Pork Chop Rice
with Tomato & Over Easy Eggs

另配太陽蛋 Top-up with extra over easy egg 每隻加 +\$18/per pc





精選豬梅頭肉，以針均勻穿刺後浸泡自家醬汁24小時，豬扒裹上麵包糠，焗至金黃酥脆，搭配番茄濃汁與炒飯底，每粒米裹上蛋液炒至金黃。特調番茄濃汁酸甜平衡中見層次，焗製時芝士與飯粒形成完美拉絲，視覺味覺雙重享受，港式經典再昇華。

Select pork collar is needled for tenderness and marinated in house sauce for 24 hours. Coated in breadcrumbs and baked until golden and crispy, it crowns a fried rice base where each grain of rice is stir-fried with egg until golden. The tomato sauce offers nuanced sweetness and acidity. Baked until the cheese forms perfect strands, this Hong Kong classic delights both the eyes and palate.



滑蛋蝦仁炒河 \$218

Stir-fried Rice Noodles with Shrimps & Scrambled Eggs



乾炒牛河 \$208

Stir-fried Rice Noodles with Sliced Beef



鮑魚汁薑蔥撈生麵 \$168

Braised Egg Noodles, Ginger & Spring Onion in Abalone Sauce

鮑魚汁花膠筒薑蔥撈生麵 \$238

Braised Egg Noodles with Fish Maw, Ginger & Spring Onion in Abalone Sauce



頭抽龍鬚蟹籽炒麵 \$218

Stir-fried Noodles with Squid, Crab Roe & First-brewed Soy Sauce



甫魚野米海皇泡飯 四位用 for 4 persons \$338

Assorted Seafood Rice with Flounder in Supreme Soup

粉麵飯

STAPLE FOOD

銀芽肉絲煎兩面黃 \$208

Stir-fried Rice Noodles with Pork & Sprouts





鮑汁野菌炆伊麵 \$208

Braised E-fu Noodles & Assorted Mushrooms
with Abalone Sauce



魚湯京都腐竹浸葛絲 \$238

Kuzukiri with Kyoto Bean Curd Sheet in Fish Soup

砂鍋生拆蟹粉炒飯

Fried Rice with Crab Roe in Casserole





粉麵飯

STAPLE FOOD

鮑汁花膠撈飯
Braised Superior Fish Maw
in Abalone Sauce with Rice

每位 per person \$268

四位用 for 4 persons

生拆蟹粉炒麵
Fried Noodles with Crab Roe

\$468

四位用 for 4 persons

砂鍋生拆蟹粉炒飯
Fried Rice with Crab Roe in Casserole

\$468

粉麵飯

STAPLE FOOD



瑤柱蛋白炒飯 s168

Fried Rice with Egg White & Conpoy



生炒安格斯牛肉飯 s218

Fried Rice with Angus Beef



鮑魚汁章魚雞粒炆飯 \$268
Diced Chicken & Octopus Fried Rice with
Abalone Sauce in Casserole



基哥揚州炒飯 \$238
Yue's Signature Yangzhou Fried Rice



馬友鹹魚雞粒炒飯 \$218
Fried Rice with Salted Threadfin & Diced Chicken

蛋黃蓮蓉萬壽桃 半打 6pcs \$115
Steamed Buns with Lotus Paste & Egg Yolk



椰汁馬蹄卷 六件 6 pcs \$55
Water Chestnut Cake with Coconut Sauce



甜品 DESSERT

山楂糕
Hawthorn Cake

四件 4 pcs \$48

焗芋蓉西米布丁
Baked Sago Pudding with Taro Paste

每位 per person \$48

原個馬拉糕
Steamed Sponge Cake

\$48

蛋黃千層糕
Salted Egg Yolk Layered Cake

\$58

楊枝甘露
Mango Pomelo Sago

每位 per person \$65

是日精選糖水 每位 per person \$38
Daily Sweet Soup



蛋白杏仁茶 每位 per person \$65
Sweet Almond Soup with Egg White

