



MICHELIN
2022

MICHELIN
2024

MICHELIN
2025



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

悦榮獲《香港澳門米芝蓮指南》 2022、2024及2025推介餐廳

「悦」正式揭開發展新章，選址中環金融核心地段，與由18間銀行組成的香港華商銀行公會合作，成立全港第二間分店。

於2021年底開業，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 leading 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.

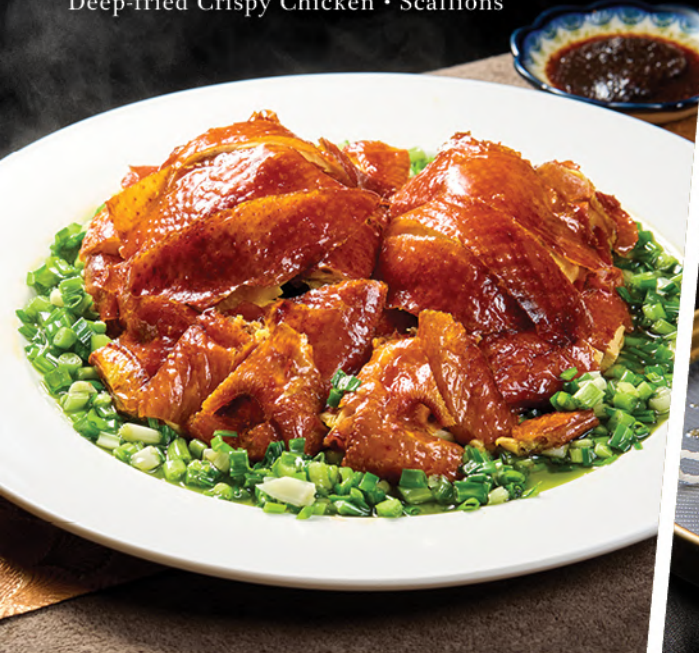
豉油皇香煎日本淮山
Pan-fried Japanese Yam
Soya Sauce



金梅陳醋咕嚕肉
Sweet & Sour Pork • Aged Vinegar



脆皮蔥油雞
Deep-fried Crispy Chicken • Scallions



金沙鴨紅
Deep-fried Crispy Duck Blood
Salted Egg Yolk



濃湯浸千絲日本大根
Julienne Japanese Radish
Supreme Broth



順德煎魚雲
Pan-fried Fish Head • Shunde Style



米芝蓮指南及本店推介菜式

MICHELIN & CHEF RECOMMENDATION

- 金沙鴨紅 ○ \$128
Deep-fried Crispy Duck Blood • Salted Egg Yolk
- 豉油皇香煎日本淮山 ○ \$138
Pan-fried Japanese Yam • Soya Sauce
- 濃湯浸千絲日本大根 ○ \$198
Julienne Japanese Radish • Supreme Broth
- 遠年陳皮牛肉餅 ○ \$218
Steamed Minced Beef • Aged Dried Tangerine Peel
- 金梅陳醋咕嚕肉 ○ \$238
Sweet & Sour Pork • Aged Vinegar
- 爆椒欖角骨 ○ \$238
Sauteed Pork Chop • Black Olive & Chili
- 魚湯京都腐竹浸葛絲 ○ \$238
Kuzukiri in Fish Soup • Kyoto Bean Curd Sheet
- 生拆蟹肉官燕蒸乳酪 ○ 每位 each person \$288
Superior Bird's Nest • Steamed Milk & Egg White • Crab Meat
- 咖喱軟殼蟹 〰 ○ \$338
Deep-fried Soft Shell Crab • Curry Sauce
加 + \$58 配炸饅頭 Top-up with Deep-fried Mantou
- 順德煎魚雲 ○ \$338
Pan-fried Fish Head • Shunde Style
- 鳳吞燉頂裙翅 ○ 每兩 each tael \$388
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 taels
- 花雕雞油蒸桂花魚 ○ \$448
Steamed Madarin Fish • Yellow Wine & Chicken Oil
- 砂窩生拆蟹粉炒飯 ○ \$468
Crab Roe • Fried Rice in Claypot
- 莞茜皮蛋魚雲湯 ○ 四至六位用 for 4-6 persons \$498
Fish Head Soup with Coriander & Preserved Eggs
- 脆皮蔥油雞 ○ 全隻 whole \$668 / 半隻 half \$368
Deep-fried Crispy Chicken • Scallions
- 薑蔥肉蟹腸粉煲 ○ \$888起up
Stir-fried Mub Crab • Rice Roll in Claypot • Ginger & Onion
- 蟹肉桂花翅 ○ \$988
Stir-fried Exquisite Shark's Fin Eggs & Fresh Crab Meat

金沙脆魚皮

Deep-fried Salted Egg with Fish Skin



鮑汁雞腳

Braised Chicken Feet
in Abalone Sauce



金沙鴨紅

Deep-fried Crispy Duck Blood • Salted Egg Yolk



虎皮尖椒

Pan-fried Green Pepper



椒鹽九肚魚

Deep-fried Bombay Duck Fish • Spicy Salt



豉油皇香煎日本淮山

Pan-fried Japanese Yam • Soya Sauce



前菜

APPETIZER

酥炸魷魚鬚 \$118
Deep-fried Salt & Pepper Squid

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

虎皮尖椒 𠂆 \$118
Pan-fried Green Pepper

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

金沙脆魚皮 \$118
Deep-fried Salted Egg with Fish Skin

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

南乳脆鱔球 \$128
Crispy Eel Ball with Fermented Red Bean Sauce

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

麻辣涼拌花膠筒 𠂆 \$168
Fish Maw with Chili & Sichuan Pepper

燒椒醬斑馬瀨尿蝦 𠂆 \$588
Chilled Giant Mantis Shrimp • Grilled Green Chili Paste

官燕

BIRD NEST

生拆蟹肉官燕蒸乳酪

Superior Bird's Nest • 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

杏汁燉官燕

Double-Boiled Bird's Nest • Almond Juice

每位 each person \$398

蟹肉燴官燕

Bird's Nest Broth • Crab Meat

每位 each person \$398

豬肚鳳吞燕

Braised Bird's Nest Stuffed in Chicken and Pork Tripe

需於一天前預訂 1 day advance order

十二位用 for 12 persons \$3888

鮑參・海味

DRIED SEAFOOD

蠔皇扣15頭青森網鮑

Braised Dried Aged Abalone from Aomori

Superior Sauce (15ppk)

每位 per person \$2388

魚翅・鮑參・海味

SHARK'S FIN & DRIED SEAFOOD

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 taels

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 taels

每兩 each tael \$388

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 • 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 • 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 • Tossed Fresh Crab Meat

Premium Broth

二位起 minimum 2 persons

每位 per person \$1298

花膠菜膽杏汁燉豬肺

Double-boiled Pig Lung Soup Almond Juice & Vegetables



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



瑤柱海皇豆腐羹

Seafood Soup • Tofu & Conpoy



湯羹

SOUP

瑤柱海皇豆腐羹

Seafood Soup • Tofu & Conpoy

每位 each person \$128

花膠菜膽杏汁燉豬肺

Double-boiled Pig Lung Soup with Fish Maw,
Almond Juice & Vegetables

每位 each person \$128

鹹柑桔川貝花膠燉水鴨

Double-boiled Teal Duck Soup
with Salted Kumquat Fritillary Bulb & Fish Maw

每位 each person \$208

松茸花膠燉水鴨

Double-boiled Teal Duck Soup,
Fish Maw Matsutake Mushroom

四至六位用 for 4-6 persons \$468

茺茜皮蛋魚雲湯

Fish Head Soup with Coriander & Preserved Eggs

四至六位用 for 4-6 persons \$498

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

剝椒醬水庫大魚頭
Steamed Fish Head with Fresh Chili Paste



咖喱軟殼蟹
Deep Fried Soft Shell Crab
Curry Sauce



雞樅菌日本長芋帶子蝦球煲
Japanese Yam with Scallops,
Shrimp & Termité Mushrooms in Casserole



薑蔥軟殼蟹煲
Soft Shell Crab
in Claypot • Ginger & Spring Onion



順德煎魚雲
Pan-Fried Fish Head • Shunde Style



炸釀鮮蟹蓋
Deep-Fried Crab Shell Stuffed with
Fresh Crab Meat, Onion



海鮮 · 河鮮

SEAFOOD

鮮蝦涼瓜煎蛋 \$238
Pan-fried Eggs with Shrimp and Bitter Gourd

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

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

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

薑蔥粉絲蝦球煲 \$268
Braised Shrimp & Vermicelli with Spring Onion & Ginger in Casserole

雞樅菌日本長芋帶子蝦球煲 \$288
Japanese Yam with Scallops, Shrimp & Termite Mushrooms in Casserole

欖仁帶子大良炒鮮奶 \$298
Sauteed Fresh Milk, Scallops & Almonds

剉椒醬水庫大魚頭  \$318
Steamed Fish Head with Chili Paste

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

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

順德煎魚雲 \$338
Pan-fried Fish Head • Shunde Style

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

薑蔥生蠔煲 \$398
Oyster in Casserole • Ginger & Spring Onion

天婦羅桂花魚配咖喱汁 \$448
Mardarin Fish Tempura with Curry Sauce

拍薑油鹽水蒸桂花魚 \$448
Steamed Mardarin Fish with Ginger

清椒青香桂花魚  \$498
Stewed Mardarin Fish • Sichuan Peppercorn

爆椒欖角骨

Sauteed Pork Ribs • Black Olive & Chili



咖喱牛筋煲

Beef Tendon • Curry Sauce

加 + \$58 配銀絲卷 Top-up with Deep-Fried Bread Rolls



金梅陳醋咕嚕肉

Sweet & Sour Pork • Aged Vinegar



蒸第一刀肉餅

Steamed Minced Pork

咸蛋黃 Salted Egg Yolk / 馬友 Salted Fish



菜遠牛肉

Fried Beef • Choy Sum



家禽 · 肉類

POULTRY & MEAT

蝦籽柚皮鵝掌

Goose Web • Pomelo Pith • Dried Shrimp Roe • Abalone Sauce

每位 each person \$168

咖喱牛筋煲

Beef Tendon • 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 • Aged Dried Tangerine Peel

\$218

爆椒欖角骨

Sauteed Pork Ribs • Black Olive & Chili

\$238

金梅陳醋咕嚕肉

Sweet & Sour Pork • Aged Vinegar

\$238

菜遠牛肉

Fried Beef • Choy Sum

\$238

蒸第一刀肉餅

Steamed Minced Pork

咸蛋黃 Salted Egg Yolk / 馬友 Salted Fish

\$238

豉汁涼瓜炒牛小排

Stir-fried Beef Short Ribs with Bitter Melon in Black Bean & Garlic Sauce

\$238

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

白灼吊龍

Poached Ribeye

\$488

吊炸脆皮雞
Deep-fried Crispy Chicken



脆皮蔥油雞
Deep-fried Crispy Chicken • Scallions



蔥燒酒香鹽焗雞 (連雞雜)
Salted-grilled Chicken
with Scallion & Rice Wine
(Giblets Included)



生菜包腸鴨鬆
Sauteed Minced Pigeon
& Pork Liver Sausage • Lettuce



家禽 · 肉類

POULTRY & MEAT

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

咖喱或紅炆牛筋腩 \$288
Curry or Braised Beef Brisket & Tendon

啫啫豬腩砂鍋雞煲 \$368
Sizzling Chicken & Pork Liver in Casserole

日本鮮百合炒牛小排 \$268
Stir-fried Japanese Fresh Lily Bulbs with Beef Short Rib

生菜包腩腸鴿鬆  \$288
Sautéed Minced Pigeon & Pork Liver Sausage • Lettuce

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

脆皮蔥油雞 全隻 whole \$668 / 半隻 half \$368
Deep-fried Crispy Chicken • Scallions

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

啫啫芥蘭煲
Sizzling Chinese Kale in Casserole



竹笙榆耳紅燒豆腐
Braised Tofu • Bamboo Piths
& Wild Mushroom



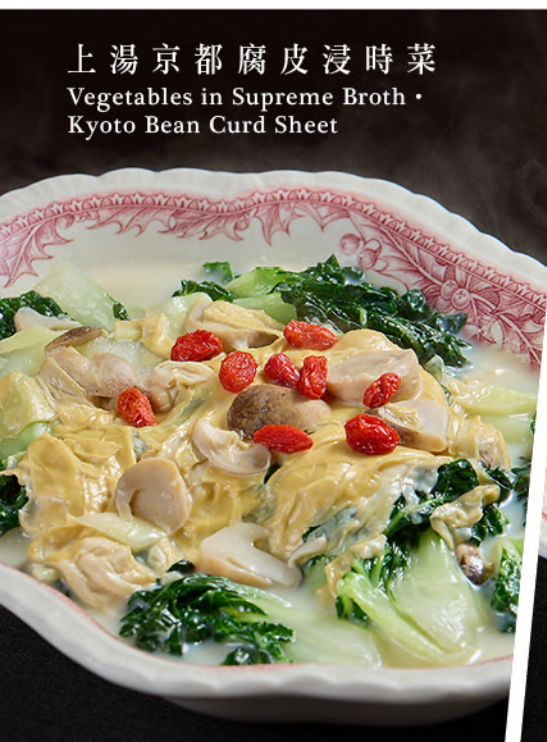
海味雜菜煲
Vegetables in Casserole • Dried Seafood



濃湯浸千絲日本大根
Julienne Japanese Radish
Supreme Broth



上湯京都腐皮浸時菜
Vegetables in Supreme Broth •
Kyoto Bean Curd Sheet



蟹肉紅燒豆腐
Braised Tofu • Fresh Crab Meat



時蔬

VEGETABLES

竹笙榆耳紅燒豆腐

Braised Tofu • Bamboo Piths & Wild Mushroom

\$168

涼瓜炒蛋

Scrambled Egg with Bitter Gourd

\$188

啫啫芥蘭煲

Sizzling Chinese Kale in Casserole

\$188

蟹肉紅燒豆腐

Braised Tofu • Fresh Crab Meat

\$188

濃湯浸千絲日本大根

Julienne Japanese Radish • Supreme Broth

\$198

上湯京都腐皮浸時菜

Vegetables in Supreme Broth • Kyoto Bean Curd Sheet

\$228

海味雜菜煲

Vegetables in Casserole • Dried Seafood

\$238

乾炒牛河

Stir-fried Rice Noodles • Sliced Beef



甫魚野米海皇泡飯

Flounder, Assorted Seafood
& Rice in Supreme Soup



港式番茄焗黑毛豬扒飯

Baked Iberico Pork Chop Rice
Tomato & Over Easy Eggs



滑蛋蝦仁炒河

Stir-fried Rice Noodles
Shrimps & Scrambled Eggs



銀芽肉絲煎兩面黃

Stir-fried Rice Noodles
Pork & Sprouts



鮑魚汁章魚雞粒炆飯

Diced Chicken & Octopus
Fried Rice in Claypot • Abalone Jus



粉麵飯

STAPLE FOOD

瑤柱蛋白炒飯 \$168
Conpoy Fried Rice with Egg White

鮑魚汁薑蔥撈生麵 \$168
Braised Egg Noodle, Ginger, Spring Onion in Abalone Sauce

鮑魚汁花膠筒薑蔥撈生麵 \$238
Braised Egg Noodle with Fish Maw,
Ginger, Spring Onion in Abalone Sauce

銀芽肉絲煎兩面黃 \$208
Stir-fried Rice Noodles • Pork & Sprouts

乾炒牛河 \$208
Stir-fried Rice Noodles • Sliced Beef

鮑汁野菌炆伊麵 \$208
Braised E-fu Noodles, Assorted Mushrooms in Abalone Sauce

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

頭抽龍鬚蟹籽炒麵 \$218
Stir-fried Noodles • Squid & Crab Roe, First-brewed Soy Sauce

滑蛋蝦仁炒河 \$218
Stir-fried Rice Noodles • Shrimps & Scrambled Eggs

生炒安格斯牛肉飯 \$218
Fried Rice with Angus Beef

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

魚湯京都腐竹浸葛絲 \$238
Kuzukiri in Fish Soup • Kyoto Bean Curd Sheet

鮑魚汁章魚雞粒炆飯 \$268
Diced Chicken & Octopus Fried Rice in Claypot • Abalone Jus

甫魚野米海皇泡飯 \$338
Flounder, Assorted Seafood & Rice in Supreme Soup

港式番茄焗黑毛豬扒飯 \$368
Baked Iberico Pork Chop Rice • Tomato & Over Easy Eggs
另配太陽蛋 Top-up with extra over easy egg 每隻加 + \$18/1pc

砂鍋生拆蟹粉炒飯 / 炒麵 \$468
Fried Rice / Noodle with Crab Roe in Casserole

椰汁馬蹄卷
Water Chestnut Cake
with Coconut Sauce



杏汁燉官燕
Double-Boiled Bird's Nest
Almond Juice



是日精選糖水
Daily Sweet Soup



蛋黃蓮蓉萬壽桃
Steamed Buns
with Lotus Paste & Egg Yolk



甜品

DESSERT

是日精選糖水

Daily Sweet Soup

每位 per person \$38

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

山楂糕

Hawthorn Cake

四件 4 pcs \$48

蛋黃千層糕

Salted Egg Yolk Layered Cake

\$58

椰汁馬蹄卷

Water Chestnut Cake with Coconut Sauce

六件 6 pcs \$55

楊枝甘露

Mango Pomelo Sago

每位 per person \$65

蛋白杏仁茶

Sweet Almond Soup with Egg White

每位 per person \$65

蛋黃蓮蓉萬壽桃

Steamed Buns with Lotus Paste & Egg Yolk

六件 6 pcs \$115

杏汁燉官燕

Double-Boiled Bird's Nest • Almond Juice

每位 each person \$398

酒類

ALCOHOLIC

LUBUDS Group Sommelier Selection

Direct Source from Château

Provide access to rare and limited-quantity wines which unavailable through normal retail channels and to ensure the wine's origin and condition.

白酒 WHITE WINE

E.L.G Chablis, Burgundy, France Chardonnay \$780

紅酒 RED WINE

Canon Fronsac 2010 \$598

Fronsac 2014 \$520

Preuillac 2015 \$498

Calla Lily Estate & Winery Audax
Napa Valley, United States, 2012 \$780

ANNIVERSARY WINE

Canon Fronsac 2006 (750ml) \$763

Fronsac 2006 (750ml) \$748

Calla Lily Estate & Winery Audax
Napa Valley, United States, 1500ml \$1120

啤酒 BEER

Carlsberg Smooth Draught, 600ml \$78

Skol, 640ml \$78

香檳 CHAMPAGNE

Ruinart Blanc de Blancs N.V. \$1480

其他飲品

BEVERAGES

咖啡 COFFEE

美式咖啡
Americano

GLASS 每杯 \$40

鮮奶咖啡
Latte

GLASS 每杯 \$44

泡沫咖啡
Cappuccino

GLASS 每杯 \$44

汽水 SOFTDRINKS

可樂 / 零系可樂
Coke / Coke Zero

CAN 每罐 \$38

雪碧 / 忌廉
Sprite / Cream Soda

CAN 每罐 \$38

橙汁 / 蘋果汁
Orange Juice / Apple Juice

GLASS 每杯 \$38

梳打水
Soda Water

CAN 每罐 \$48

水 WATER

Harrogate 有氣礦泉水
Harrogate Sparkling Water

BTL 每枝 \$58

Harrogate 天然礦泉水
Harrogate Still Water

BTL 每枝 \$58

備註 remarks:

自攜酒品到本店享用，開瓶費按該酒品之容量而定。750 毫升或以下 - \$250
750 毫升以上 - \$500；烈酒 - \$500 (瓶裝一支)詳情請向服務員查詢
酒價以外需付加一服務費。帳單支付總額之小數位將以四捨五入法計算
For self bring-in wine, corkage fees will be charged. Wines and any alcoholic drinks: 750ml or below - \$250 per bottle
Above 750ml - \$500 per bottle; Spirits - \$500 per bottle. For inquiry please ask our staff. Besides the product price,
10% service charge will be charged. The total billing amount will be rounded off to the nearest dollar.



另外收費 Additional charges

中國茗茶 House Chinese Tea \$25
白飯 Steamed Rice \$25

淨鮑汁 Abalone Sauce \$98
切餅費 Cakage Fee \$150

前菜 Pre-Meal Snacks \$28
開瓶費 Corkage Fee \$250

精選中國茗茶 House Chinese Tea

鐵觀音 Tieguanyin
宮廷普洱 Pu'er

四季春 Sijichun 上等龍井 Longjin
天山雪菊 Snow Mountain Chrysanthemum

茉莉香片 Jasmine
一級牡丹 Premium White Peony