

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	
	蒜蓉蝦春卷	三件 3 pcs \$78
	Garlic Shrimp Spring Rolls	
	日本大根蘿蔔絲酥餅	三件 3 pcs \$68
	Baked Japanese Radish Puffs	
	紅油抄手	六件 6 pcs \$68
	Wontons in Chili Oil	

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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

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	
	蟹籽豚肉北菇燒賣	四件 4 pcs \$68
	Steamed Pork Dumplings with Crab Roe	
	黑毛豬濃湯小籠包	三件 3 pcs \$68
	Steamed Shanghainese Dumplings	
	薑蔥蒸牛柏葉	\$68
	Steamed Beef Tripe with Ginger and Scallion	
	醬皇豉汁蒸鳳爪	\$68
	Steamed Chicken Feet in Black Bean & Garlic Sauce	
	醬皇沙嗲金錢肚	\$68
	Steamed Beef Honeycomb Tripe with Satay Sauce	
	瑤柱鮮蝦菜苗餃	三件 3 pcs \$68
	Steamed Shrimp and Vegetable Dumplings with Conpoy	
	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	
	3.6牛乳奶皇包	三件 3 pcs \$78
	3.6 Hokkaido Milk Custard Buns	

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	
	梅菜扣肉腸粉	\$78
	Steamed Rice Rolls with Preserved Mustard Greens and Pork Belly	
	櫻花蝦炸兩腸粉	\$68
	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	
	七彩燕麥蛋散	三件 3 pcs \$55
	Rainbow Oatmeal Egg Twists	
	椰汁馬蹄卷	六件 6 pcs \$55
	Water Chestnut Cake with Coconut Sauce	
	蛋黃千層糕	\$58
	Salted Egg Yolk Layered Cake	
	山楂糕	四件 4 pcs \$48
	Hawthorn Cake	
	焗芋蓉西米布丁	每位 pax \$48
	Baked Sago Pudding with Taro Paste	
	原個攪仁馬拉糕	\$48
	Steamed Sponge Cake with Almond	
	香煎焦糖小米糕	三件 3 pcs \$48
	Pan-fried Millet Cake	

前菜 APPETIZER

	虎皮尖椒	\$122
	Pan-Fried Green Pepper	
	開胃醬皮蛋	\$122
	Preserved Eggs • YUE Signature Sauce	
	金沙脆魚皮	\$122
	Deep-Fried Salted Egg with Fish Skin	
	鮑汁雞腳	\$122
	Braised Chicken Feet in Abalone Sauce	
	酥炸魷魚鬚	\$122
	Deep-fried Salt & Pepper Squid	
	金沙鴨紅	\$132
	Deep-Fried Crispy Duck Blood Salted Egg Yolk	
	椒鹽九肚魚	\$132
	Deep-Fried Bombay Duck Fish • Spicy Salt	
	豉油皇香煎日本淮山	\$142
	Pan-Fried Japanese Yam • Soya Sauce	
	麻辣涼拌花膠筒	\$172
	Fish Mawwith Chili & Sichuan Pepper	

湯羹 SOUP

	瑤柱海皇豆腐羹	每位 pax \$132
	Seafood Soup with Tofu & Conpoy	
	花膠菜膽杏汁燉豬肺	每位 pax \$132
	Double-Boiled Pig Lung Soup with Fish Maw, Almond Juice & Vegetables	
	松茸花膠燉水鴨	每窩 pot \$472
	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 \$502
	Fish Head Soup with Coriander & Presered Eggs	四至六位用 for 4-6 persons

巧手小菜

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VEGETABLES

	竹笙榆耳紅燒豆腐 Braised Tofu with Bamboo Piths & Wild Mushroom	\$172
	原件鮑汁蝦籽柚皮 Pomelo Pith with Dried Shrimp Roe in Abalone Sauce	\$172
	蟹肉紅燒豆腐 Braised Tofu with Fresh Crab Meat	\$192
	啫啫芥蘭煲 Sizzling Chinese Kale in Casserole	\$192
	濃湯浸千絲日本大根 Julienne Japanese Radish in Supreme Broth	\$202
	上湯京都腐皮浸時菜 Vegetables in Supreme Broth with Kyoto Bean Curd Sheet	\$232
	海味雜菜煲 Vegetables in Casserole with Dried Seafood	\$242



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	\$172
	五代同堂炒飯 Five-generation Fried Rice (Sakura Shrimp, Diced Shrimp, Dried Shrimp, Shrimp Roe, Shrimp Paste)	\$172
	銀芽肉絲煎兩面黃 Stir-fried Rice Noodles • Pork & Sprouts	\$212
	乾炒牛河 Stir-fried Rice Noodles • Sliced Beef	\$212
	鮑汁野菌炆伊麵 Braised E-fu Noodles, Assorted Mushrooms in Abalone Sauce	\$212
	馬友鹹魚雞粒炒飯 Salted Threadfin & Diced Chicken Fried Rice	\$222
	頭抽龍鬚蟹籽炒麵 Stir-fried Noodles • Squid & Crab Roe, First-brewed Soy Sauce	\$222
	滑蛋蝦仁炒河 Stir-fried Rice Noodles • Shrimps & Scrambled Eggs	\$222
	生炒安格斯牛肉飯 Fried Rice with Angus Beef	\$222
	鮑魚汁花膠筒薑蔥撈生麵 Braised Egg Noodle with Fish Maw, Ginger, Spring Onion in Abalone Sauce	\$242
	基哥揚州炒飯 Yue's Signature Yangzhou Fried Rice	\$242
	魚湯京都腐竹浸葛絲 Kuzukiri in Fish Soup • Kyoto Bean Curd Sheet	\$242
	鮑魚汁章魚雞粒炆飯 Diced Chicken & Octopus Fried Rice in Claypot • Abalone Jus	\$272
	甫魚野米海皇泡飯(四位用) Flounder, Assorted Seafood & Rice in Supreme Soup	\$342
	港式番茄焗黑毛豬扒飯 Baked Iberico Pork Chop Rice (四位用) Tomato & Over Easy Eggs	\$372
	砂鍋生拆蟹粉炒飯(四位用) Fried Rice with Crab Roe in Casserole	\$472
	砂鍋生拆蟹粉炒麵(四位用) Fried Noodle with Crab Roe in Casserole	\$472

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 \$242
	豬油渣椰菜花 Cauliflower with Deep-Fried Lard	\$242
	鮮蝦涼瓜煎蛋 Pan-fried Eggs with Shrimp and Bitter Gourd	\$242
	野米金沙大蝦球 Prawn Balls • Salted Egg Yolk	\$272
	薑蔥粉絲蝦球煲 Braised Shrimp & Vermicelli with Spring Onion & Ginger in Casserole	\$272
	雞樅菌日本長芋帶子蝦球煲 Japanese yam with Scallops, Shrimp & Termite Mushrooms in Casserole	\$292
	欖仁帶子大良炒鮮奶 Sauteed Fresh Milk with Scallops & Almond	\$302
	剝椒醬水庫大魚頭 Steamed Fish Head with Fresh Chili Paste	\$322
	薑蔥軟殼蟹煲 Soft Shell Crab in Casserole with Ginger & Spring Onion	\$342
	咖喱軟殼蟹 Deep-fried Soft Shell Crab in Curry Sauce	\$342
	順德煎魚雲 Pan-fried Fish Head in Shunde Style	\$342
	薑蔥生蠔煲 Oyster in Claypot • Ginger & Spring Onion	\$402
	生啫花膠生蠔腸粉煲 Sizzling Fish Maw & Oyster with Rice Roll in Casserole	\$402
	天婦羅桂花魚配咖喱汁 Mardarin Fish Tempura with Curry Sauce	\$452
	拍薑油鹽水蒸桂花魚 Steamed Mardarin Fish with Ginger	\$452

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	\$202
	遠年陳皮牛肉餅 Steamed Minced Beef with Aged Dried Tangerine Peel	\$222
	豉汁涼瓜炒牛小排 Stired-fried Beef Short Ribs with Bitter Melon in Black Bean & Garlic Sauce	\$242
	金梅陳醋咕嚕肉 Sweet & Sour Pork in Aged Vinegar	\$242
	爆椒欖角骨 Sauteed Pork Chop with Black Olive & Chili	\$242
	蒸第一刀肉餅 Steamed Minced Pork □ 鹹蛋黃 Salted Egg Yolk □ 馬友 Salted Fish	\$242
	菜遠牛肉 Fried Beef, Choy Sum	\$242
	生菜包腸鴨鬆 Sauteed Minced Pigeon & Pork Liver Sausage with Lettuce	\$292
	咖喱牛尾煲 Braise Oxtail with Curry Sauce in Casserole □ 加 +\$58 配炸饅頭 Top-up with Deep-Fried Bun	\$302
	啫啫豬腩砂鍋雞煲 Sizzling Chicken & Pork Liver in Casserole	\$372
	吊炸脆皮雞 Deep-fried Crispy Chicken	\$672 / \$382 whole 全隻 / half 半隻
	脆皮蔥油雞 Deep-fried Crispy Chicken with Scallions	\$672 / \$382 whole 全隻 / half 半隻

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