



張公子

Cheung Kung Chi

張公子名菜

SIGNATURE DISHES



張公子叉燒
Cheung Kung Chi
Barbecue Pork

HK\$ 289



秋霧滷醉蝦 (八隻)
Drunken Prawn (8 Pcs)

HK\$ 169

張公子名菜

SIGNATURE DISHES



銅鍋魚湯石爆
筍殼魚

Marble Goby Cooked with Lava Stones
and Fish Broth in Copper Pot

時價

Seasonal Price



艷影蝦球 /
帶子球 (八隻)

Deep-fried Prawn / Scallop
with Homemade Sauce (8 Pcs)

HK\$ 239

張公子名菜

SIGNATURE DISHES

公子牛肋排

Braised Beef Ribs
with Homemade Sauce

HK\$ 399



生炸乳鴿 (隻)

Roasted Crispy Baby Pigeon (Pcs)

HK\$ 69



SIGNATURE DISHES

張公子名菜



北京烤鴨
Roast Peking duck

HK\$ 459

HK\$

北京烤鴨二食

Roast Peking Duck Secondo

黑松露鴨崧炒飯

Fried Rice with Minced Duck and Preserved Vegetable

139

豉椒鴨殼炒脆麵

Fried Crispy Noodles with Duck, Peppers and Black Beans

139

生菜包鴨崧

Stir-fried Minced Duck Meat and Mixed Vegetables with Lettuce Wraps

149

涼瓜炆鴨殼

Braised Duck with Bitter Melon

149

豆腐白菜鴨殼湯

Boiled Duck Soup with Bean Curd and Vegetables

149

迎賓湯

SOUP

公子佛跳牆

Double-boiled Superior Soup
with Assorted Dried Seafoods

HK\$ 299
/位 Person



公子八仙素湯

Double-boiled Soup with Wild Mushrooms and Mixed Vegetables

HK\$

99/位 Person

海皇花膠羹

Seafood and Fish Maw Broth

149/位 Person

鮮茄勝瓜魚片湯(窩)

Fish Soup with Angled Luffa and Tomato (Pot)

179

順德龍皇羹(窩)

Braised Diced Sea Cucumber and Scallop Broth with Prawn and Vegetables (Pot)

189

順德生拆魚蓉羹(窩)

Fish Thick Soup Shuntak Style (Pot)

199

魚翅八仙湯

Double-boiled Shark Fin's Soup with Abalone Cubes, Sea Cucumber, Fish Maw, Bamboo Piths and Seafoodh Coriander and Bean Curd (Pot)

199/位 Person

芫荽豆腐魚頭湯(窩)

Fresh Fish Head Soup with Coriander and Bean Curd (Pot)

199

羊肚菌竹笙花膠湯

Double-boiled Fish Maw Soup with Morel Mushroom and Bamboo Piths

139/位 Person

499/窩

ROASTED MEAT

明爐燒味



公子烤豬件

Roast Suckling Pig

HK\$ 269

HK\$ 599
/半隻 Half

HK\$ 1,189
/全隻 Whole



潮蓮燒鵝

Roasted Goose

HK\$ 169

HK\$ 269
/半隻 Half

HK\$ 499
/全隻 Whole

公子風味

APPETIZER



燒汁菌皇牛柳粒

Wok-fried Beef Cubes with Fungus in Gravy

HK\$ 239

HK\$

深山小雲耳

Marinated Black Fungus with Dark Vinegar

53

秘製泡椒蓮藕苗

Chilled Lotus Root Shoots with Pickled Pepper

57

蒜泥秋葵

Poached Okra with Minced Garlic

59

陳醋水晶肴肉

Pork Aspic with Aged Black Vinegar

59

酥皮茄子

Deep-fried Eggplant

69



APPETIZER

公子風味

黃金鍋巴
Crispy Rice Cake
with Salted Egg Yolk

HK\$ 56

	HK\$
糟鹵鳳爪 Marinated Boneless Chicken Feet with Mashed Ginger	79
椒鹽牛舌 Deep-fried Ox-Tongue Tossed with Spicy Salt	79
秘汁魷魚鬚 Special Sauce Squid Tentacles	89
繡球海蜇 Marinated Jelly Fish Head	89
椒鹽南瓜 Deep-fried Pumpkin	89
椒鹽沙撻魚 Deep-Fried Sillaginidae	89
陳醋海參脆青瓜 Marinated Crispy Cucumber and Sea Cucumber with Aged Black Vinegar	99
椒鹽鮮魷 Salt and Pepper Squid	169

鮑 · 蔘 · 翅 · 肚

ABALONE, SEA CUCUMBER, SHARK'S FIN



荷葉滿足大排翅

Braised Superior Shark's
Fin in Lotus Leaf

HK\$ 299
/位 Person

HK\$

紅燒蟹肉大生翅

Braised Shark's Fin Soup with Crab Meat

269/位 Person

桂花炒魚翅

Stir-fried Shark's Fin with Crab Meat and Scrambled Egg (regular)

399

蟹皇紅燒大生翅*

Braised Shark's Fin Soup with Crab Roe

369/位 Person

高湯紅燒大鮑翅

Braised Superior Shark's Fin Soup in Brown Sauce

399/位 Person

蟹皇乾撈翅*

Braised Shark's Fin with Crab Roe

699/位 Person

*需預訂 Order in advance is required

圖片只供參考 Photo is for reference only



鮑 · 蔘 · 翅 · 肚
 ABALONE, SEA CUCUMBER, SHARK'S FIN

關東遼參
 Braised Whole Abalone and Japanese
 Sea Cucumber with Oyster Sauce
 扣原隻鮑魚
 HK\$ 399
 /位 Person

HK\$

竹笙釀燕窩*

Braised Bamboo Piths Stuffed with Bird's Nest

139

原隻鮑魚扣鵝掌

Braised Whole Abalone with Goose Webs

189/位 Person

花菇扣活鮑

Braised Fresh Abalone with Chinese Mushrooms

299/位 Person

蔥燒海參

Braised Sea Cucumber with Scallion (regular)

339

如意竹笙燉花膠湯(窩)

Braised Bamboo Piths Stuffed with Bird's Nest

369

新鮮 · 海鮮

FRESH SEAFOOD



黑胡椒銀絲蝦煲
Wok-fried Shrimp with Glass
Noodles in Black Pepper Sauce

HK\$ 299

HK\$

豉汁帶子玉書豆腐

Steamed Bean Curd with Scallops in Black Bean Sauce

169

淮山勝瓜炒鮮魷

Poached Fried Squid with Angled Luffa and Yam

179

蟹肉扒菜苗

Braised Meat Paste with Bean Sprouts

239

秋葵芥末炒帶子

Wok-fried Scallops with Okra in Wasabi Sauce

229

艷影蝦球/帶子球 (八隻)

Deep-fried Prawn / Scallop with Homemade Sauce (8 Pcs)

239

剁椒蒸魚頭

Steamed Fish Head with Chopped Chili

369

FRESH SEAFOOD

新鮮 · 海鮮



西蘭花炒蝦球
Stir-Fried Shrimp and Broccoli

HK\$ 299

HK\$

奶湯雲吞煲

Wontons Soup in Casserole

149

椒鹽鮑魚(兩隻)

Deep-fried Abalone with Spicy Salt (2 Pcs)

149

水煮魚片

Poached Fish Fillet in Spicy Soup Sichuan Style

199

XO醬翡翠海參片

Wok-fried Red Cucumber and Vegetables with X.O. Sauce

219

姜蔥生蠔煲

Wok-fried Ginger Scallion Oyster in Asserole

239

酥炸生蠔

Fried Osysters (2 Pcs)

269

小炒黑毛豬花菇海參

Stir-fried Iberian Pork and Sea Cucumber with Chinese Mushroom

269

FRESHWATER FISH
新鮮·河鮮



黑松露香煎魚球
Pan-fried Fillet of Marble Goby Fish
with Wild Mushrooms
時價
Seasonal Price

HK\$

桂花魚

Mandarin Fish

時價

Seasonal Price

筍殼魚

Marble Goby Fish

時價

Seasonal Price

薑蔥野菌筍殼腩煲

Sliced Marble Goby and Wild Mushroom with Ginger and Shallot in Casserole

159

酸菜桂花魚片

Boiled Sliced Mandarin Fish with Pickled Vegetables and Chili

199

鮮花椒蒸筍殼魚球(八件)

Steamed Sliced Marble Goby with Sichuan Peppercorns (8 Pieces)

239

翡翠筍殼魚球

Sautéed Fillet of Marble Goby Fish with Vegetables

269

黑松露燴筍殼魚球

Braised Marble Goby in Truffle

289

家禽

POULTRY

頭抽豉油雞

Marinated Chicken with Soy Sauce

HK\$ **239**
/半隻 Half

HK\$ **459**
/全隻 Whole



HK\$

碧綠川椒雞

Stir-fried Chicken Fillet with Chili Sauce

149

意大利黑醋炒雞球

Stir-fried Chicken Fillet with Balsamic Vinegar

149

雲南野菌蒸滑雞

Steamed Fresh Chicken with Wild Mushrooms

199

火焰松露野菌文昌雞

Baked Fresh Chicken with Truffle and Wild Mushrooms

269

酸菜雞煲

Chicken with Pickled Mustard Greens in Casserole

269

啫啫海參炆文昌雞煲

Braised Fresh Chicken with Sea Cucumber in Casserole

329

鮑魚滑雞煲

Braised Chicken with Abalone in Casserole

379

豬 PORK

咕嚕咕嚕
Sweet and Sour Pork

HK\$ 149



HK\$

珊瑚藕卷

Steamed Minced Pork Stuffed with Lotus Root Rolls

139

生煎蓮藕餅

Pan-fried Lotus Root Cake with Shredded Pork

139

虎皮尖椒燒豚肉

Barbecued Pork with Chili Pepper Stuffed and Shrimps Paste

149

香炸欖角骨

Deep-fried Pork Ribs with Black Olive Sauce

159

金牌蒜香骨

Crispy Spare Ribs with Garlic

159

菜花啫豚肉

Wok-fried Pork with Cauliflini

169

泡椒蓮藕苗炒豚肉

Wok-fried Pork with Chilled Lotus Root Shoots

169

張公子叉燒

Cheung Kung Chi Barbecue Pork

289

BEEF

牛



Braised Beef Ribs
with Homemade Sauce
公子牛肋排

HK\$ 399

HK\$

沙嗲菜芯炒牛肉

Wok-fried Beef with Flowering Chinese Cabbage in Satay Sauce

169

姜蔥炒牛肉

Stir-Fried Beef with Ginger Scallion

189

香辣水煮牛肉

Boiled Beef in Chili Soup

189

酥炸牛肋骨

Deep-fried Beef Ribs

199

十三香煎牛肉

Fried Beef with Cumin

199

水煮安格斯牛肉

Poached Angus Beef Fillet in Spicy Soup Sichuan Style

249

生啫安格斯牛柳粒

Wok-fried Angus Beef Cubes

249

飯 · 麵

RICE, NOODLES



鮑汁花膠絲撈粗麵
Braised Flat Noodles with Shredded
Fish Maw in Abalone Sauce

HK\$ 179

HK\$

日式海鮮炒飯

Fried Rice with Seafood in Japanese Style

146

花姿魚湯米線

Squid Vermicelli in Fish Soup

169

銅盤焗馬友肉餅飯

Roasted Fourfingerthreadfin with Minced Pork on Steamed Rice in a Brass Pot

179

銅盤焗沙薑雞飯

Roasted Chicken with Aromatic Ginger on Steamed Rice in a Brass Pot

189

珊瑚蚌魚湯米線 (*可選麵、河粉、米粉或米線)

Sea Cucumber Intestine Vermicelli in Fish Soup (With your Choice of Noodles, Flat Noodles, Rice Vermicelli or Rice Noodles)

189

RICE, NOODLES
飯 · 麵



Cheung Kung Chi Fried Rice
張公子炒飯

HK\$ 169

HK\$

黯然銷魂炒飯

Fried Rice with BBQ Pork and Assorted Preserved Meat

149

銅盤生焗桂魚球飯

Baked Rice with Mandarin Fish Fillet in Copper Pot

161

鮑魚鮮茄鳳梨炒飯

Fried Rice with abalone, pineapple and tomato cube

169

酸菜魚片湯銀針粉

Silver Pin Noodle in Soup with Sliced Mandarin Fish Fillets and Pickled Vegetables

181

砂鍋龍蝦御膳泡飯

Steamed Rice with Lobster and Premium Soup in Stone Pot

299

時蔬素菜
VEGETARIAN

乾煸四季豆
Stir-fried Spring Bean
with Spicy Minced Pork

HK\$ 129



HK\$

秘製陳皮蒸番茄

Steamed Sliced Tomatoes with Preserved Mandarin Peel

129

竹笙玉書豆腐

Steamed Bean Curd with Bamboo Piths

139

鮮淮山雲耳百合

Stir-fried Fresh Yam with Fresh Lily Bulb and Wood Ears

139

黑松露醬炒野菌

Stir-fried Mushrooms in Truffle Sauce

139

米皇淮山浸菜苗

Simmered Fresh Yam and Vegetables in Gruel

139

鮮腐竹蕃茄浸菜苗

Simmered Vegetables with Tomatoes and Bean Curd Sheet

139

雙耳菌皇浸勝瓜

Stewed Assorted Fungus and Mushrooms with Angled Luffa

139

海南粗齋煲

Braised Vegetables with Fermented Bean Curd, Vermicelli and Coconut Oil

139

竹笙扒翡翠

Braised Vegetables with Bamboo Piths

139

啫啫唐生菜煲

Wok-fried Chinese Lettuce in Asserole

139

蒜茸炒豆苗

Sautéed Bean Sprouts with Garlic

149

海味桂花粉絲煲

Scrambled Egg with Dried Seafood and Vermicelli

149

甜品

DESSERTS



香芒玉露
Sago Cream
with Pomelo and Mango

HK\$ 49

HK\$

馬蹄爆珠牛乳布甸

Water Chestnuts in Milk Pudding

39

養顏棗皇糕(三件)

Medicated Date Pudding (3 Pcs)

39

爽滑薑汁糕(三件)

Steamed Ginger Pudding (3 Pcs)

39

桂花杞子椰汁糕 (三件)

Chilled Coconut Puddings with Osmanthus and Wolfberry (3 Pcs)

39

祝壽蟠桃(三件)

Longevity Buns (3 Pcs)

67

飲品

DRINKS



HK\$

中國茗茶 (舊普洱、香片、鐵觀音、壽眉、菊花)

Chinese tea (Pu er, Jasmine, Iron buddha, Sho mei, Chrysanthemum)

18/位 Person

汽水 (可樂、無糖可樂、忌廉、雪碧)

Soft drinks (Coke, Coke zero, Cream Soda, Sprite)

28/罐 Can

罐裝啤酒 (喜力)

Can Beer (Heineken)

28/罐 Can

瓶裝啤酒 (藍妹、好卡頓、朝日啤酒 (細枝))

Bottle beer (Blue Girl, Hoegaarden, Asahi Beer)

38/瓶 Bottle

烈酒開瓶費 (每瓶HK\$500)

紅西餐酒開瓶費 (每瓶HK\$200)

圖片只供參考 Photo is for reference only