

- 潮式蠔仔粥 \$138
Porridge with Baby Oyster and Minced Pork
- 鮮茄勝瓜魚片魚湯銀針粉 \$158
Sliced Fish Needle Shape Noodles with Tomato and Chinese Squash in Fish Broth
- 酸菜魚片湯銀針粉 \$188
Needle Shape Noodles in Soup with Fish Fillet and Pickled Vegetables
- 滑蛋帶子炒河粉 \$178
Fried Flat Rice Noodles with Shrimps and Scallops
- 乾炒牛肉河粉 \$148
Fried Flat Rice Noodles with Sliced Beef
- 豉椒牛肉炒河粉 \$158
Flat Rice Noodles with Beef and Bell Pepper in Black Bean Sauce
- 皮蛋芫茜魚片湯米線 \$178
Rice Noodles with Fish Fillet Preserved Eggs and Coriander in Fish Broth
- 鮑汁花膠絲撈粗麵 \$178
Braised Flat Noodles with Shredded Fish Maw in Abalone Sauce
- 雪菜火鴨絲炆米 \$108
Braised Vermicelli with Shredded Duck Meat and Pickled Vegetables
- 豉油皇魷魚炒麵 \$140
Fried Noodles with Sliced Squid in Soy Sauce
- 銀芽肉絲炒麵 \$148
Stir-fried Noodles with Shredded Pork and Bean Sprout
- 八旗泡飯 \$168
Simmered Rice with Seafood in Supreme Soup
- 泡菜海皇粒炒飯 \$148
Fried Rice with Kimchi and Seafood Cube
- 砂鍋鮑魚雞粒炒飯 \$188
Fried Rice with Abalone and Chicken in Casserole
- 黯然銷魂炒飯 \$148
Fried Rice with BBQ and Assorted Preserved Meat
- X.O.醬紅蔥滷肉木桶拌飯 \$168
Mix Rice with Braised Pork, Shallot and X.O. Sauce in Wooden Bowl
- 豬油紅蔥肉碎木桶拌飯 \$168
Mix Rice with Pork, Shallot and Lard in Wooden Bowl
- 蟹粉鳳梨鮮茄粒炒飯 \$148
Fried Rice with Hairy Crab Meat, Pineapple and Tomato Cube
- 銅盤焗沙薑雞飯 \$188
Roasted Chicken with Aromatic Ginger on Steamed Rice in a Brass Pot
- 銅盤焗筍殼頭腩飯 \$178
Roasted Pork and Marble Goby on Steamed Rice in a Brass Pot
- 花膠絲鮑汁撈五常飯 \$188
Braised Rice with Shredded Fish Maw in Abalone Sauce

甜品 Desserts

- 流沙合桃包 (三件) \$43
Steamed Buns with Walnut and Custard Filling (3 Pcs)
- 養顏棗皇糕 (三件) \$39
Red Dates Pudding (3 Pcs)
- 爽滑薑汁糕 (三件) \$39
Steamed Ginger Pudding (3 Pcs)
- 馬蹄爆珠牛乳布甸 \$39
Water Chestnuts in Milk Pudding
- 祝壽蟠桃 (三件) \$66
Steamed Longevity Buns (3 Pcs)
- 桂花杞子椰汁糕 (三件) \$39
Chilled Coconut Puddings with Osmanthus and Wolfberry (3 Pcs)
- 圓籠馬拉糕 \$42
Steamed Cantonese Sponge Cake
- 石金錢龜苓膏 \$36
Turtle Jelly (For adults)
- 龜苓膏 (啜啜裝) \$36
Turtle Jelly (For kids)
- 香芒玉露(位) \$48
Mango Sago Cream with Pomelo (Per Person)

中國茗茶 (每位) \$18
Chinese Tea (Per Person)

蛋糕費 (每個) \$200
Cake Cutting Charge (Per Cake)

開瓶費 (每枝 750ml 葡萄酒) \$200
Corkage Charge (Wine 750ml Per Bottle)

 辣 Spicy

 素食 Vegetarian Dish

另收加一服務費 | 圖片只供參考

All prices are subjected to 10% service charge | Photos are for reference only

為閣下健康著想 如對任何食物有過敏反應 請與服務員聯絡。
Please inform your server of any food related allergies as
your well-being and comfort are our greatest concern



張公子

Cheung Kung Chi

檯號

人數

精美蒸點 Steamed Dim Sum

- 生拆蝦餃皇 (四件) \$62
Steamed Shrimp Dumplings (4 Pcs)
- 蟹子蒸燒賣 (四件) \$53
Steamed Pork and Shrimp Dumplings "Shao Mai" (4 Pcs)
- 鮮菇棉花雞 \$53
Steamed Fish Maw with Chicken and Dried Shiitake Mushroom
- 蟹粉小籠包 (三件) \$69
Steamed Dumpling with Minced Pork and Crab Paste (3 Pcs)
- 蠔皇叉燒包 (三件) \$45
Steamed Barbecued Iberian Pork Buns (3 Pcs)
- 荷香珍珠雞 \$59
Steamed Sticky Rice Wrapped in Lotus Leaves
- 帶子菜苗餃 \$59
Steamed Dumplings with Vegetables and Scallop
- 柱侯黑椒金錢肚 \$59
Sliced Tripe with Black Pepper and Chu Hou Sauce
- 海中籠皇伴金魚餃 (三件) \$62
Steamed Sea Cucumber and Carrot Dumplings (3 Pcs)
- 咖哩蒸土魷 \$48
Steamed Squid In Curry
- 百花釀魚肚 \$52
Steamed Fish Maw with Shrimp Paste
- 豉汁蒸排骨 \$43
Steamed Spare Ribs with Soy Sauce
- 山竹牛肉球 (三件) \$43
Steamed Beef Balls with Beans Curd Sheet (3 Pcs)
- 豉汁蒸鳳爪 \$43
Steamed Chicken Feet with Black Bean Sauce
- 糖醋鳳梨麵筋 \$48
Steamed Pineapple Gluten

煎炸點心 Deep fried Dim Sum & Pastries

- 帶子芋蓉盒 (三件) \$49
Deep fried Scallop stuffed in Mashed Taro (3 Pcs)
- 酥炸鮮蝦春卷 \$58
Deep fried Shrimp Pastry Stick
- 煎釀虎皮尖椒 (四件) \$48
Deep fried Chili Pepper stuffed with Shrimps Paste (4 pcs)
- 金網香芒鮮蝦卷 (四件) \$49
Deep-fried Spring Rolls with Shrimp and Mango (4 pcs)
- 鮑粒黑毛豬叉燒角 (三件) \$49
Deep-fried Diced Abalone Puffs Stuffed with Iberian Barbecue Pork (3 Pcs)
- 香煎芋絲糕 (三件) \$46
Fried Taro Cake (3 Pcs)

腸粉 Rice Flour Roll

- 公子招牌腸粉 \$52
Signature Steamed Rice Flour Rolls
- X.O.醬煎腸粉 \$66
Fried Rice Flour Rolls with X.O. Sauces
- 日本櫻花蝦腸粉 \$62
Steamed Rice Flour with Japanese Sakura Shrimps
- 張公子叉燒腸粉 \$56
Steamed Rice Flour Rolls with BBQ Pork
- 牛肉腸粉 \$56
Steamed Rice Flour Rolls with Beef

小食 Snacks

- 蠔油灼菜 \$52
Poached Vegetables with Oyster Sauce
- 秘製泡椒蓮藕苗 \$56
Chilled Lotus Root Shoots with Pickled Pepper
- 水煮筍殼魚片 \$98
Poached Marble Goby Fillet in Spicy Soup Sichuan Style
- X.O.醬蘿蔔糕 \$52
Pan fried Turnip Cake with X.O. Sauce
- 桂花淮山 \$69
Fresh Yam with Osmanthus Sauce

明爐燒味 Roast Meat

- 張公子叉燒 \$258
Barbecued Pork with Caramel Glazed
- 紅燒BB乳鴿 \$68
Roasted Crispy Pigeon
- 潮蓮燒鵝 \$268 半隻 half / \$498 全隻 whole
Roasted Goose
- 頭抽豉油雞 \$238 半隻 half / \$458 全隻 whole
Marinated Chicken with soy sauce

公子風味 Appetizers

- 公子魚翅灌湯餃(一隻) \$68
Sharkfin and Marble Goby Dumpling in Soup (1 Pcs)
- 八味豆腐 \$50
Deep fried Tofu with Assorted Chili Pepper
- 陳醋海參脆青瓜 \$98
Marinated Crispy Cucumber and Sea Cucumber with Aged Black Vinegar
- 深山小雲耳 \$52
Marinated Cloud Ear Fungus Agaric
- 黃金鍋巴 \$55
Crispy Rice with Salted Egg Yolk
- 椒鹽沙鮑魚 \$88
Deep-Fried Sillaginidae
- 椒鹽魷魚鬚 \$78
Deep Fried Squid with Spicy and Salt
- 椒鹽南瓜 \$88
Deep Fried Pumpkin
- 椒鹽牛舌 \$78
Pork Aspic with Aged Black Vinegar
- 陳醋水晶肴肉 \$58
Pork Aspic with Aged Black Vinegar
- 糟鹵鳳爪 \$78
Chicken Feet with Chinese Marinade
- 繡球海蜆 \$88
Marinated Jelly Fish Head
- 醬滷蘿蔔 \$69
Marinated Turnip

小菜 Dishes

- 艷影蝦球 (六件) \$178
Deep fried Prawn with Homemade Sauce
- 花膠絲浸菜苗 \$142
Simmered Vegetables with Shredded Fish Maw
- 奶湯雲吞煲 \$148
Casserole with Wontons in Thick Broth
- 清炒蓮藕苗 \$138
Stir-fried Lotus Root Shoot
- 瑤柱/蟹粉扒菜苗 \$188
Vegetable with Hairy Crab Meat or Dried Scallop
- 咕嚕黑毛豬 \$148
Sweet and Sour Pork
- 銅鍋魚湯石爆筍殼魚 (四位用) \$380
Marble Goby Cooked with Lava Stones and Fish Broth in Copper Pot (For 4 persons)

- 順德魚蓉羹 \$188
Fish thick soup Shuntak style (Pot)
- 紅燒豆腐 \$128
Braised Tofu
- 乾煸四季豆 \$128
Stir-fried Spring Bean with Spicy Minced Pork
- 涼瓜炒牛肉 \$148
Stir-Fried Bitter Melon with Beef
- 泡菜年糕大虎蝦煲(六隻) \$298
Braised Prawns and Korean Rice Cake with Kimchi (6Pcs Prawns)
- 上湯浸菠菜苗 \$138
Spanish in Soup
- 金銀蛋浸菜苗 \$128
Vegetables with sliced salty egg and preserved egg
- 米皇淮山浸菜苗 \$138
Simmered Fresh Yam and Vegetables in Gruel
- 豉汁蒸魚雲 \$138
Steamed Fish Head in Black Sauce
- 竹筍扒菜苗 \$128
Braised Vegetables with Bamboo Piths
- 碧綠川椒雞 \$148
Stir-fried Chicken Fillet with Chili Sauce
- 淮山牛柳粒 \$108
Wok fried Beef Cubes with Yam
- 潮式蠔仔餅 \$188
Deep-Fried Crispy Baby Oyster Omelette
- 菌皇筍殼頭腩煲 \$178
Roasted Pork and Marble Goby with Mushrooms in Casserole

飯麵 Rice & Noodles

- 勁量重手芝士大蝦球伊麵 \$198
Prawn and E-fu Noodles with a Large Quantity of Cheese
- 蝦球窩伊麵 \$178
Prawn and E-fu Noodles in Broth
- 上湯菌皇蝦球伊麵 \$168
E-fu Noodles with Prawns and Mushrooms with Supreme Sauce
- 漁香茄子炆伊麵 \$138
Braised E-fu Noodles with Eggplant and Spicy Meat Sauce
- 豉椒魚腩煎米粉 \$118
Pan-fried Rice Noodles with Fish Belly and Bell Pepper
- 公子炒米粉 \$138
Wok-fried Vermicelli with Minced Pork and Dried Shrimp
- 味菜黑椒牛柳絲炒麵 \$168
Fried Noodles with Sliced Beef and Pickled Vegetable in Black Pepper