



張公子

Cheung Kung Chi



# 張公子七大名菜

## Signature Dishes

	HK\$
龍皇吐霧酒香鮮鮑魚 Chilled abalone marinated with sake	128
秋霧鹵醉蝦 (八隻) Drunken Prawn (8 Pcs)	168
魚翅八仙湯 Double-boiled shark fin's soup with abalone cubes, sea cucumber, fish maw, bamboo piths and seafood	190/位 Person
艷影蝦球 (八件) Deep fried prawn with homemade sauce (8 Pcs)	218
黑毛豬叉燒 Barbecued Iberian pork with caramel glazed	258
公子牛肋排 Braised beef ribs with homemade sauce	398
銅鍋魚湯石爆桂花魚 Mandarin fish cooked with lava stones and fish broth in copper pot	時價 Seasonal Price



黑毛豬叉燒

\$258

# 迎賓湯

## Soup

	HK\$
順德龍皇羹( 窩 ) Braised diced sea cucumber and scallop broth with prawn and vegetables (pot)	178
芫荽豆腐魚頭湯( 窩 ) Fresh fish head soup with Coriander and bean curd (pot)	188
羊肚菌竹笙花膠湯 Double-boiled fish maw soup with morel mushroom and bamboo piths	138/位 Person
魚翅八仙湯 Double-boiled shark fin's soup with abalone cubes, sea cucumber, fish maw, bamboo piths and seafood	190/位 Person
順德生拆魚蓉羹( 窩 ) Barbecued Iberian pork with caramel glazed	188
鮮茄勝瓜魚片湯( 窩 ) Fish soup with angled luffa and tomato (pot)	168
公子八仙素湯 Double-boiled soup with wild mushrooms and mixed vegetables	88/位 Person
海皇花膠羹 Seafood and fish maw broth	128/位 Person

羊肚菌竹笙花膠湯

\$138  
/位



# 烤肉

## Roasted Meat

公子烤豬件  
Roast suckling pig

潮蓮燒鵝  
Roasted Goose

黑毛豬叉燒  
Barbecued Iberian pork with caramel glazed

燒味拼盤  
Barbecued Iberian pork with caramel glazed, Crisp Pork Brisket,  
Marinated chicken with soy sauce, Deep-fried Eggplant

北京烤鴨  
Roast Peking duck

北京烤鴨二食  
Roast Peking duck secondo

五彩炒鴨絲  
Wok-fried shredded duck with assorted vegetables and bell pepper

生菜包鴨崙  
Stir-fried minced duck meat and mixed vegetables with lettuce wraps

涼瓜炆鴨殼  
Braised duck with bitter melon

黑松露鴨崙炒飯  
Fried rice with minced duck and preserved vegetable

豉椒鴨殼炒脆麵  
Fried crispy noodles with duck, peppers and black beans

豆腐白菜鴨殼湯  
Boiled duck soup with bean curd and vegetables

HK\$  
248

488/半隻 Half

988/全隻 Whole

168

268/半隻 Half

498/全隻 Whole

258

288

458

148

148

148

138

138

148

北京  
烤鴨

\$458



# 公子風味

## Appetizer

	HK\$
龍皇吐霧酒香鮮鮑魚 Chilled abalone marinated with sake	128
珊瑚黃瓜伴海帶 Marinated cucumber with seaweed	52
椒鹽鮮魷 Deep-fried squid with spicy salt	98
燒汁菌皇牛柳粒 Wok-fried beef cubes with fungus in gravy	98
椒鹽牛舌 Deep-fried ox tongue tossed with spicy salt	78
陳醋水晶肴肉 Pork aspic with aged black vinegar	58
糟鹵鳳爪 Chicken Feet with Chinese Marinade	78
椒鹽沙鮰魚 Deep-Fried Sillaginidae with spicy salt	68
蒜泥秋葵 Poached Okra with minced garlic	58
黃金鍋巴 Crispy rice cake with salted egg yolk	55
秘製泡椒蓮藕苗 Chilled lotus root shoots with pickled pepper	58
深山小雲耳 Marinated black fungus with dark vinegar	52
繡球海蜇 Marinated jelly fish head	88

繡球海蜇  
\$88

# 鮑魚、海味、燕窩

## Abalone, Dried Seafood, Bird's Nest

	HK\$
* 竹笙釀燕窩 Braised bamboo piths stuffed with bird's nest	138/位 Person
原隻鮑魚扣鵝掌 Braised whole abalone with goose webs	168/位 Person
花菇扣活鮑 Braised fresh abalone with Chinese mushrooms	288/位 Person
關東遼參扣原隻鮑魚 Braised whole abalone and Japanese sea cucumber with oyster sauce	408/位 Person
啫啫唐生菜煲 Wok-fried Chinese Lettuce in asserole	138
海味桂花粉絲煲 Scrambled egg with dried seafood and vermicelli	148
蔥燒海參( 例 ) Braised sea cucumber with scallion (regular)	338
如意竹笙燉花膠湯( 例 ) Double-boiled clear broth with bamboo piths and fish maw (regular)	368
紅燒蟹肉大生翅 Braised shark's fin soup with crab meat	268/位 Person
* 蟹皇紅燒大生翅 Braised shark's fin soup with crab roe	368/位 Person
高湯紅燒大鮑翅 Braised superior shark's fin soup in brown sauce	388/位 Person
桂花炒魚翅( 例 ) Stir-fried shark's fin with crab meat and scrambled egg (regular)	398
* 蟹皇乾撈翅 Braised shark's fin with crab roe	628/位 Person

\*需預訂 Order in advance is required

# 新鮮河鮮

## Freshwater Fish

桂花魚  
Mandarin fish

筍殼魚  
Marble goby

海斑  
Garoupa

### 烹調方法

清蒸/豉汁蒸/ 黃金烤焗 /鮮花椒油鹽蒸 /  
漁香醬清一色蒸(咸魚、甜麵醬、虎皮椒)

銅鍋石爆 (可選魚湯或麻辣湯 )  
另加 HK\$160

HK\$

時價

Seasonal Price

時價

Seasonal Price

時價

Seasonal Price

### Cooking Method

Steamed with soy sauce /Steamed with black bean sauce /  
Roasted with Sweet and Sour Homemade Sauce/  
Steamed with fresh pepper corn with salt and oil/  
Steamed with salted fish, sweet bean sauce and green chilli /

Cooked with hot stones in copper pot(fish broth or spicy broth)  
+HK\$160



# 海鮮

## Seafood

	HK\$
奶湯雲吞煲 Wontons soup in casserole	148
椒鹽鮑魚(兩隻) Deep-fried abalone with spicy salt (2 pcs)	148
豉汁帶子玉書豆腐 Steamed bean curd with scallops in black bean sauce	168
秋葵芥末炒帶子 Wok-fried scallops with okra in wasabi sauce	228
椒鹽鮮魷 Deep-Fired Squids with spicy salt	168
艷影蝦球(八件) Deep-fried prawn with homemade sauce (8 Pcs)	218
冰梅脆鱔柳 Deep-fried eel in plum sauce	208
XO醬翡翠海參片 Wok-fried red cucumber and vegetables with X.O. sauce	218
剁椒蒸魚頭 Steamed fish head with chopped chili	188
淮山勝瓜炒鮮魷 Poached fried Squid with Angled Luffa and Yam	178
翡翠桂魚球 Wok-fried mandarin fish fillet with vegetables	188
蟹粉扒豆苗 Braised crab meat with bean sprouts	188
酸菜桂花魚片 Boiled sliced Mandarin fish with pickled vegetables and chili	198
水煮魚片 Poached fish fillet in spicy soup Sichuan style	198
鮮花椒蒸筍殼魚球(八件) Steamed sliced marble goby with Sichuan peppercorns (8 pieces)	238
翡翠筍殼魚球 Sautéed fillet of marble goby fish with vegetables	268

## 家禽

### Poultry

	HK\$
碧綠川椒雞 Stir-fried Chicken Fillet with Chili Sauce	148
雲南野菌蒸滑雞 Steamed fresh chicken with wild mushrooms	198
火焰松露野菌文昌雞 Baked fresh chicken with truffle and wild mushrooms	268
啫啫海參炆文昌雞煲 Braised fresh chicken with sea cucumber in casserole	328
鮑魚滑雞煲 Braised chicken with abalone in casserole	378
頭抽豉油雞 Marinated Chicken with soy sauce	238/半隻 Half 458/全隻 Whole

## 牛

### Beef

	HK\$
沙嗲菜芯炒牛肉 Wok-fried beef with Flowering Chinese cabbage in satay sauce	168
水煮安格斯牛肉 Poached Angus beef fillet in spicy soup Sichuan style	248
生啫安格斯牛柳粒 Wok-fried Angus beef cubes	248
公子牛肋排 Braised beef ribs with homemade sauce	398

## 羊

### Lamb

	HK\$
蔥燒羊肉 Stir-fried sliced lamb with scallion	188
孜然脆羊肉 Deep-fried sliced lamb with cumin powder	188
蒙古香辣嫩羊肉 Poached sliced lamb with vegetables and chili	198

## 豬 Pork

	HK\$
珊瑚藕卷 Steamed minced pork stuffed with lotus root rolls	138
乾煸四季豆 Stir-fried spring bean with spicy minced pork	128
生煎蓮藕餅 Pan-fried lotus root cake with shredded pork	138
咕嚕黑毛豬 Sweet and sour pork	148
香炸欖角骨 Deep-fried pork ribs with black olive sauce	158

## 素 Vegetarian

	HK\$
秘製陳皮蒸番茄 Steamed sliced tomatoes with preserved mandarin peel	118
竹筴玉書豆腐 Steamed bean curd with bamboo piths	128
草堂八素 Braised assorted vegetables	128
米皇淮山浸菜苗 Simmered fresh yam and vegetables in gruel	138
鮮腐竹蕃茄浸菜苗 Simmered vegetables with tomatoes and bean curd sheet	138
海南粗齋煲 Braised vegetables with fermented bean curd, vermicelli and coconut oil	138
雙耳菌皇浸勝瓜 Stewed assorted fungus and mushrooms with angled luffa	138
竹筴扒翡翠 Braised vegetables with bamboo piths	138
蒜茸炒菜苗 Simmered vegetables with garlic	138

# 飯、麵

## Rice, Noodles

	HK\$
花姿魚湯米線 Squid Vermicelli in fish soup	168
珊瑚蚌魚湯米線 Sea Cucumber Intestine Vermicelli in fish soup	188
* 可選麵、河粉、米粉或米線 With your choice of noodles, flat noodles, rice vermicelli or rice noodles	
黯然銷魂炒飯 Fried rice with BBQ pork and assorted preserved meat	140
日式海鮮炒飯 Fried rice with seafood in Japanese style	145
銅盤生焗桂魚球飯 Baked rice with Mandarin fish fillet in copper pot	160
銅盤焗沙薑雞飯 Roasted chicken with aromatic ginger on steamed rice in a brass pot	168
銅盤焗馬友肉餅飯 Roasted fourfinger threadfin with minced pork on steamed rice in a brass pot	148
鮑汁花膠絲撈粗麵 Braised Flat Noodles with Shredded Fish Maw in Abalone Sauce	168
酸菜桂魚片湯銀針粉 Silver pin noodle in soup with sliced Mandarin fish fillets and pickled vegetables	180
石鍋龍皇御膳泡飯 Steamed rice with lobster and premium soup in stone pot	255

石鍋龍皇御膳泡飯

255



## 甜品 Desserts

	HK\$
養顏棗皇糕( 三件) Red date pudding (3 pcs)	38
爽滑薑汁糕( 三件) Steamed ginger pudding (3 pcs)	38
桂花杞子椰汁糕( 三件) Chilled coconut puddings with osmanthus and wolfberry (3 pcs)	38
馬蹄爆珠牛乳布甸 Water Chestnuts in Milk Pudding	28
香芒玉露 Sago cream with pomelo and mango	38
秘製陳皮燉雪梨 Double boiled peeled pear with preserved mandarin peel	38
* 杏汁燉燕窩 Double-boiled imperial bird's nest in almond cream	428/位 Person
紅豆沙湯丸 Red Bean Soup with Sweet Dumplings	38
祝壽蟠桃( 三件) Longevity buns (3 pcs)	63

\*需預訂 Order in advance is required

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

蛋糕費(每個) Cake-cutting charge (per cake) HK\$100  
另收加一服務費 All prices are subject to 10% service charge  
以上圖片只供參考 Pictures above are for reference only

祝壽蟠桃

63



# 飲品

## Drinks

	HK\$		HK\$
中國茗茶(每位) Chinese tea (per person)	18	罐裝啤酒 Can Beer	28
舊普洱, 香片, 鐵觀音, 壽眉, 菊花 Pu er, Jasmine, Iron buddha, Sho mei, Chrysanthemum		喜力 Heineken	
汽水 Soft Drinks	28	瓶裝啤酒 Bottle beer	
可樂、無糖可樂、忌廉、雪碧 Coke, Coke zero, Cream Soda, Sprite		好卡頓 Hoegaarden	38
		藍妹 Blue Girl	38
		花臉手工啤酒 Snow Opera Mask Beer	28

烈酒開瓶費 (每瓶) HK\$500  
紅白餐酒開瓶費 (每瓶) HK\$200



Cheung Kung Chi

