



## 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 Deep fried prawn with homemade sauce	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
銅鍋魚湯石爆筍殼魚 Marble Goby cooked with lava stones and fish broth in copper pot	時價 Seasonal Price



# 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( 裔 ) 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



烤肉	
Roasted Meat	HK\$
公子烤豬件	248
A J ^ ププロー Roast suckling pig	488/半隻 Half
	988/全隻 Whol
潮蓮燒鵝	168
Roasted Goose	268/半隻 Half
	498/全隻 Whol
黑毛豬叉燒	258
Barbecued Iberian pork with caramel glazed	200
燒味拼盤	288
Barbecued Iberian pork with caramel glazed, Crisp Pork Brisket, Marinated chicken with soy sauce, Deep-fried Eggplant	200
北京烤鴨	458
Roast Peking duck	100
北京烤鴨二食 Roast Peking duck secondo	
五彩炒鴨絲	148
Wok-fried shredded duck with assorted vegetables and bell pepper	
生菜包鴨崧	148
Stir-fried minced duck meat and mixed vegetables with lettuce wraps	110
涼瓜炆鴨殼	148
Braised duck with bitter melon	140
黑松露鴨崧炒飯	138
Fried rice with minced duck and preserved vegetable	
豉椒鴨殼炒脆麵	138
Fried crispy noodles with duck, peppers and black beans	
豆腐白菜鴨殼湯	148



### 公子風味 Appetizer

	HKS
龍皇吐霧酒香鮮鮑魚 Chilled abalone marinated with sake	128
陳醋海參脆青瓜 Marinated Crispy Cucumber and Sea Cucumber with Aged Black Vinegar	98
椒鹽鮮魷 Deep-fried sliced 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
椒鹽沙鰉魚 Deep-Fried Sillaginidae	68
蒜泥秋葵 Poached Okra with minced garlic	58
黃金鍋巴 Crispy Lotus Root with Pickled Pepper	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



### 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relation of the state of the	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	628/位

Person

Braised shark's fin with crab roe

# 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/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

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#### Cooking Method

Steamed with soy sauce /Steamed with black bean 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)



### 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
权鹽鮮魷 Deep-fried Squids with Spicy Salt	98
艷影蝦球 (八件) Deep-fried prawn with homemade sauce	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
蟹粉扒菜苗 Braised crab meat with Simmered Vegetables	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

<b>家</b> 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	198

Poached sliced lamb with vegetables and chili

豬

クロ Dowle	
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
T古唱古唱 Sweet and sour pork	148
香炸欖角骨 Deep-fried pork ribs with black olive sauce	158
<b>美</b>	
Vegetarian	HK\$
秘製陳皮蒸番茄 Steamed sliced tomatoes with preserved mandarin peel	118
竹笙玉書豆腐 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	128
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
竹笙扒翡翠 Braised vegetables with bamboo piths	138
蒜茸炒菜苗 Simmered vegetables with garlic	138

# 飯、麵

Rice, Noodles	HKS
花姿魚湯米線 Squid Vermicelli in fish soup 珊瑚蚌魚湯米線 Sea Cucumber Intestine Vermicelli in	168 188
Soup  * 可選麵、河粉、米粉或米線  With your choice of noodles, flat noodles, rice vermicelli or rice noodles	
揚州炒飯 Fried rice with BBQ pork and seafood	148
黯然銷魂炒飯 Fried rice with BBQ pork and assorted preserved meat	148
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	188
銅盤焗馬友肉餅飯 Roasted fourfinger threadfin with minced pork on steamed rice in a brass pot	178
鮑汁花膠絲撈粗麵 Braised Flat Noodles with Shredded Fish Maw in Abalone Sauce	178
酸菜桂魚片湯銀針粉 Silver pin noodle in soup with sliced Mandarin fish fillets and pickled vegetables	188
石鍋龍皇御膳泡飯	255



Steamed rice with lobster and premium soup in stone pot

### 計量 Desserts

HK\$ 39 養顏棗皇糕(三件) Red 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) 馬蹄爆珠牛乳布甸 39 Swallow's Nest in 3.6 milk pudding 杏汁燉燕窩 428/位 Person Double-boiled imperial bird's nest in almond cream 祝壽蟠桃(三件) 66 Longevity buns (3 pcs)

\*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

### 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, Chrysanthemur	m	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	38

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



Cheung Kung Chi

