

# 鴨不午市小菜

(只限星期一至五供應)

茗茶每位\$12元起 /

## 午市小菜系列

⑤ 蝦醬風味骨	⑤ 椒鹽風味骨	⑤ 菠蘿西班牙咕嚕肉	⑤ 梅菜蒸肉餅	⑤ 鮮鮑魚蒸肉餅	⑤ 尖椒炒牛頸脊\黑豚肉	⑤ 尖椒香辣炒金錢菜	⑤ 豉汁涼瓜炒牛頸脊	⑤ 百合炒日本帶子牛頸脊	⑤ 黑白金薯炒牛頸脊	⑤ 玉蘭炒牛頸脊	⑤ 泡椒蘿蔔炆牛腩	⑤ 粟米石斑塊	⑤ 三蔥爆炒石斑	⑤ 三蔥香煎比目魚扒
\$108	\$108	\$88	\$88	\$78	\$98	\$98	\$88	\$128	\$98	\$98	\$98	\$88	\$108	\$108
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

## 午市小菜

⑤ 馬友	清蒸薑蔥，蒜子豉汁 古法蒸+\$5，果皮蒸+\$3	⑤ 蒜蓉\清炒\薑汁炒翠綠	⑤ 涼瓜肉鬆煎蛋	⑤ 鮑汁琵琶豆腐	⑤ 金醬海皇炆茄子	⑤ 萬筍雲耳炒百合	⑤ 黑松露虎蝦肉炒蛋	⑤ 阿不三杯玉米鷄
\$118		\$78	\$78	\$88	\$98	\$88	\$98	\$88
<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

## 午市炒粉

⑤ 鹹魚雞粒炒飯	⑤ 生炒牛肉飯	⑤ 福建炒飯	⑤ 揚州炒飯	⑤ 西施蝦球煎米粉	⑤ 蝦油星洲炒米	⑤ 乾炒牛頸脊河	⑤ 豉油皇海鮮炒麵	必吃燒	⑤ 玫瑰豉油雞河粉	⑤ 阿不頂級厚切黑毛叉	⑤ 玫瑰豉油雞
									\$58		
									<input type="checkbox"/>		<input type="checkbox"/>

# 鴨不點心

(只限星期一至五供應)

## 燒味推介

○ 鮮蝦蝦餃 (三件)	○ 鮮蝦菠菜餃 (三件)	○ 雜菌素餃 (三件)	○ 潮州粉果 (三件)	○ 乾蒸牛肉 (三件)	○ 羊肉餃 (四件)	○ 魚翅餃 (三件)	○ 小籠包 (四件)	○ 雞包仔 (三件)	○ 叉燒包 (三件)	○ 奶皇包 (三件)	○ 麻蓉包 (三件)	○ 臘腸卷 (兩件)	○ 珍珠雞 (兩件)	○ 足料蘿蔔糕 (三件)	○ 馬拉糕
\$28	\$38	\$32	\$28	\$28	\$28	\$28	\$28	\$28	\$28	\$28	\$28	\$28	\$28	\$32	\$28
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

## 傳統點心系列

## 燒賣系列

○ 蒜蓉蒸鳳爪	○ 豉汁蒸排骨	○ 魚肚雞扎	○ 川味金錢肚	○ 川味牛栢菜	○ 豉汁蒸排骨	○ 醬皇蒸鳳爪	○ 避風塘茄子	○ 粟米豬肉餃 (四件)	○ 豬肉菜餃 (四件)	○ 冰火土魷	○ 麻辣雞腎	○ 涼拌青瓜	○ 四喜烤麩	○ 雞絲粉皮	○ 陳醋貓耳	○ 香蒜蛋黃燒賣 (三件)
\$28	\$38	\$38	\$28	\$38	\$48	\$28	\$38	\$38	\$28	\$38	\$38	\$28	\$38	\$38	\$48	\$68
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

## 涼拌小食系列

## 蝦米腸系列

○ 蒸蝦米腸	○ 豉油皇炒蝦米腸	○ 燒汁牛頭脊炒蝦米腸	○ 豉油皇叉燒炒蝦米腸	○ 醬爆蝦球炒蝦米腸
\$28	\$48	\$68	\$58	\$68
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

## 炸物系列

## 蒸一蒸系列

○ 芋頭酥 (三件)	○ 避風塘茄子	○ 粟米豬肉餃 (四件)	○ 豬肉菜餃 (四件)
\$38	\$28	\$38	\$28
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>





北京填鴨  
Peking Duck

\$288 / 半隻 *Half*    \$538 / 一隻 *Whole*

6 RECOMMENDATIONS

# 六大推介

## 北京填鴨

Peking Duck

\$288 半隻 *Half*

\$538 一隻 *Whole*

## 黑松露脆皮手絲雞

Shredded Roasted Chicken  
with Black Truffle

\$198 半隻 *Half*

\$328 一隻 *Whole*

## 古式特上黑豚叉燒

Traditional Premium Berkshire Pork Collar Char Siu

\$168 份

## 三蔥香煎比目魚扒

Pan-Fried Sole Fillet with Scallion

\$148 份

## 大蒜尖椒炒牛頸脊

Stir-fried Beef Chuck Flap Tail with Garlic and Chilli

\$148 份

## 欖角一字黑豚骨

Deep-fried Berkshire Pork Ribs with Black Olive

\$128 份



## 古式特上黑豚叉燒

Traditional Premium Berkshire  
Pork Collar Char Siu

\$168 / 份

價格以港幣結算  
收取加一服務費  
每位最低消費為\$108 繁忙時段用餐時間為80分鐘

Price are in HKD  
Subject to a 10% service charge  
Minimum charge \$108 per guest Enjoy the dining within a time frame of 80 minutes during peak hour

推  
薦

編灌以豆豬 瑾塗以塗之  
小餅如嚼月 中有酥與餡

吃後齒頰留香 滿口生津  
趁熱食用 更餘咸味無窮



XO醬有料蘿蔔糕

Turnip Cake with XO Chilli Sauce

\$ 68 / 份

# 前菜 / 小吃

## APPETIZERS

- |   |   |            |
|---|---|------------|
| 薦 | 養生燉湯<br>Healthy Double Boiled Soup                            | \$ 68 份    |
| 薦 | XO醬有料蘿蔔糕<br>Turnip Cake with XO Chilli Sauce                  | \$ 68 份    |
|   | XO醬茶樹菇<br>Agrocybe Aegerita with XO Chilli Sauce              | \$ 58 份    |
| 薦 | 醉香鮮鮑魚<br>Drunken Abalone                                      | \$ 188 /4個 |
|   | 嫩雞絲粉皮<br>Shredded Chicken with Mung Bean Noodles              | \$ 58 份    |
|   | 涼拌雲耳<br>Black Fungus Salad                                    | \$ 38 份    |
|   | 沙姜豬手粒<br>Spiced Salt Ginger Pork Knuckles                     | \$ 58 份    |
|   | 佛山燻蹄<br>Cold Sliced Pork Hock                                 | \$ 68 份    |
|   | 冰鎮掌翼<br>Cold Marinated Goose Wings                            | \$ 78 份    |
| 薦 | 酸薑糖心皮蛋<br>Japanese Ran Oh Soft-Boiled Egg with Pickled Ginger | \$ 58 /2只  |
|   | 香煎素鵝<br>Pan-fried Bean Curd Sheet Vegetarian Rolls            | \$ 58 份    |
|   | 四喜烤麩<br>Shanghai-Style Braised Wheat Gluten                   | \$ 48 份    |



## 黑松露脆皮手絲雞

Shredded Roasted Chicken with Black Truffle

**\$198** / 半隻 *Half*    **\$328** / 一隻 *Whole*



### 脆皮西班牙咕嚕肉

Crispy Pork Collar in Sweet & Sour Sauce

\$128 / 份



### 欖角一字黑豚骨

Deep-fried Pork Ribs  
with Black Olive

\$128 / 份



<p>  <b>北京填鴨</b>            Peking Duck         </p>	<p>\$ 288 半隻 Half 538 一隻 Whole</p>
<p>  <b>鴨肉碗仔翅</b>            Faux Shark's Fin Soup with Shredded Duck         </p>	<p>\$ 38 位 二吃 +28每位</p>
<p> <b>風味椒鹽鴨件</b>            Deep Fried Duck Fillet with Salt and Pepper         </p>	<p>\$ 128 份 二吃 +68每份</p>
<p> <b>Xo醬翠綠爆鴨件</b>            Pan Fried Duck Fillet with Vegetables in XO Chilli Sauce         </p>	<p>\$ 128 份 二吃 +78每份</p>
<p>  <b>黑松露脆皮手絲雞</b>            Shredded Roasted Chicken with Black Truffle         </p>	<p>\$ 198 半隻 Half 328 一隻 Whole</p>
<p> <b>傳統玫瑰豉油雞</b>            Traditional Mei Kwei Lu Wine Soy Sauce Chicken         </p>	<p>\$ 168 半隻 Half 298 一隻 Whole</p>
<p> <b>沙姜鮮鮑魚炆雞</b>            Stewed Chicken with Fresh Abalone and Spiced Salt Ginger         </p>	<p>\$ 148 兩位 238 四位</p>
<p> <b>金不換三杯雞</b>            Three-cup Chicken with Thai Basil Soy Sauce         </p>	<p>\$ 148 份</p>
<p> <b>荷香生扣花雕雞</b>            Steamed Chicken with Hua Diao Wine         </p>	<p>\$ 148 份</p>
<p> <b>翠綠炒走地雞肉</b>            Stir-fried Chicken Fillet with Vegetables         </p>	<p>\$ 128 份</p>
<p> <b>川味辣子走地雞肉</b>            Stir-fried Chicken Fillet with Sichuan Spicy Sauce         </p>	<p>\$ 128 份</p>

# 家禽 POULTRY

# 豚 PORK

選用極優質黑毛西班牙豚

ALL DISHES ARE MADE WITH SPANISH  
PREMIUM BERKSHIRE PORK

- |   |   |          |
|---|---|----------|
| 薦 | 古式特上黑豚叉燒<br>Traditional Pork Collar Char Siu                            | \$ 168 份 |
| 薦 | 欖角一字黑豚骨<br>Deep-fried Pork Ribs with Black Olive                        | \$ 128 份 |
| 薦 | 脆皮西班牙咕嚕肉<br>Crispy Pork Collar in Sweet & Sour Sauce                    | \$ 128 份 |
| 薦 | 鮮鮑魚蒸黑豚肉餅<br>Steamed Pork Patty with Fresh Abalone                       | \$ 128 份 |
|   | 麻香椒鹽骨<br>Deep-fried Pork Ribs with Salt and Pepper                      | \$ 128 份 |
|   | 清炒蒿筍百合黑豚肉<br>Stir-fried Pork Collar with Asparagus Lettuce & Lily Bulbs | \$ 128 份 |
|   | 椒鹽脆大腸<br>Deep-fried Pork Intestine with Salt and Pepper                 | \$ 128 份 |

推  
薦

烹羊宰牛且為樂  
會須一飲三百杯

新鮮牛肉

肥瘦相間

品嚐到肉質的完美平衡



## 大蒜尖椒炒牛頸脊

Stir-fried Beef Chuck Flap Tail with Garlic and Chilli

\$148 / 份


# 牛 BEEF

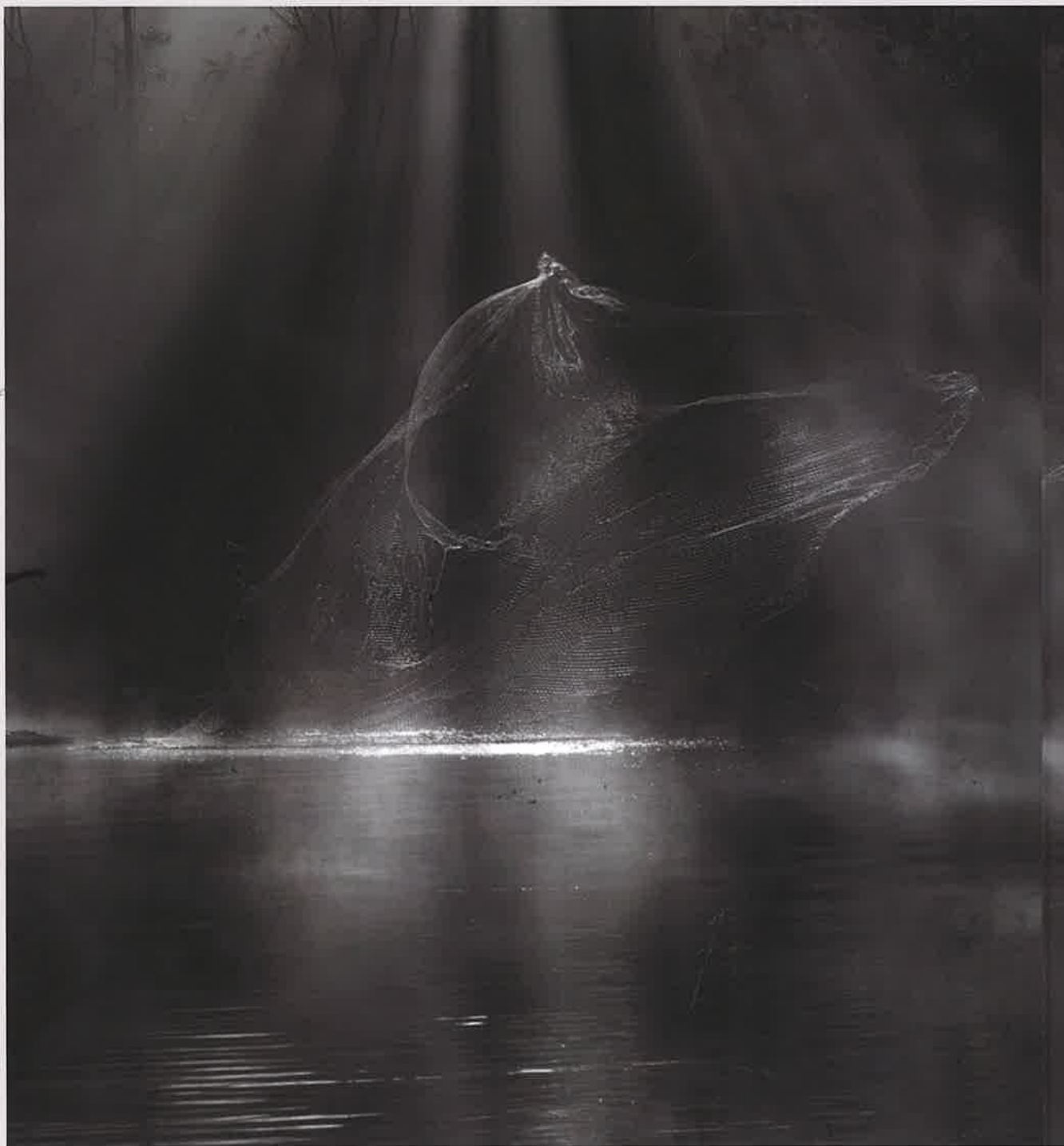
## 選用牛頸脊

ALL DISHES ARE MADE WITH BEEF CHUCK FLAP TAIL

-  大蒜尖椒炒牛頸脊  
Stir-fried Beef Chuck Flap Tail with Garlic and Chilli \$ 148 份
- 玉蘭炒牛肉  
Stir-fried Beef with Chinese Kale \$ 148 份
- 水煮麻辣牛肉  
Sichuan-Style Boiled Beef With Chilli \$ 148 份
-  銀芽白灼三兩牛肉  
Poached Beef with Mung Bean Sprouts \$ 168 份
- 黑椒金薯炒牛肉粒  
Stir-fried Beef Cubes and Potatoes with Black Peppers \$ 148 份

# 羊 LAMB

-  麻辣蒜片炒羊肩肉  
Stir-fried Lamb Shoulder with Garlic and Chilli \$ 138 份
- 孜然薑蔥炒羊肩肉  
Stir-fried Lamb Shoulder with Cumin, Ginger and Scallion \$ 138 份



**醉香花雕蒸鮮馬友**

Steamed Fresh Threadfin Fish with Hua Diao Wine

**\$208 / 份**



繞池閑步看魚游  
正值兒童弄釣舟  
一種愛魚心各異  
我來施食爾垂鈎

清蒸魚 味道鮮美  
吃起來又嫩又滑 口齒留香

推  
薦

照日深紅暖見魚  
連村綠暗晚藏鳥  
黃童白叟聚睢盱

品嚐鮮嫩美味的魚肉  
從鮮嫩口感開始

選用優質食材

每壹口都能品出細膩口感



甜酸珊瑚石班魚

Grouper Fillet in Sweet and Sour Sauce

\$168 / 份

# 海鮮

# SEAFOOD

- 薦 三蔥香煎比目魚扒  
Pan-Fried Sole Fillet with Scallion \$ 148 份
- 薦 甜酸珊瑚石班魚  
Grouper Fillet in Sweet and Sour Sauce \$ 168 份
- 粟米石班塊  
Grouper Fillet in Corn Sauce \$ 158 份
- 三蔥爆炒石班魚  
Stir-fried Grouper Fillet with Scallion \$ 158 份
- 麻麻辣辣炒石班魚  
Stir-fried Grouper Fillet with Chilli \$ 158 份
- 薦 醉香花雕蒸鮮馬友  
Steamed Fresh Threadfin Fish with Hua Diao Wine \$ 208 份
- 薦 古法蒸鮮馬友  
Traditional-Style Steamed Fresh Threadfin Fish \$ 188 份
- 薦 果皮/椒鹽鮮鮑魚  
Deep-fried Fresh Abalone with Dried  
Tangerine Peel / Salt and Pepper \$ 68 個(兩個起)
- 干貝賽螃蟹  
Scrambled Egg White with Dried Scallop \$ 128 份
- XO醬海皇炆豆腐  
Mixed Seafood with Tofu in XO Chilli Sauce \$ 148 份



推  
薦

白雪蓋黃山 難尋黑松露  
春來花一城 不見菊芳妒

尊享味蕾的奢華盛宴 領略獨特的美味世界  
來自大自然的珍寶帶來無與倫比的風味體驗



黑松露炒蛋虎蝦球

Tiger Prawn with Black Truffle Scrambled Egg

\$148 / 份

# 海鮮

# SEAFOOD

油泡虎蝦球麻婆豆腐

Mapo Tofu with Tiger Prawn

\$ 138 份



金沙蝦球蘿蔔糕

Turnip Cake with Tiger Prawn in Salted Egg Yolk

\$ 138 份

清炒帶子虎蝦球伴翠綠

Stir-fired Tiger Prawn and Scallop with Mixed Vegetables

\$ 168 份

咕嚕大蝦球

Prawn in Sweet and Sour Sauce

\$ 148 份

蜂蜜柚子大蝦球

Prawn in Honey and Pomelo Sauce

\$ 148 份



黑松露炒蛋虎蝦球

Tiger Prawn with Black Truffle Scrambled Egg

\$ 148 份

蝦籽海參炆豆腐

Stewed Tofu with Shrimp Roe and Sea Cucumber

\$ 168 份

瑤柱蛋白炒日本帶子

Stir-fried Japanese Scallop with Egg  
White and Dried Scallop

\$ 158 份

濃湯魚肚浸勝瓜

Luffa in Fish Maw Soup

\$ 128 份

# 素菜

# VEGETABLES

## 羊城五秀

Stir-fried Mixed Vegetables  
(Louts Root, Asparagus, Mushrooms and Vegetables)

\$ 128 份

## 雙菇扒上素

Mixed Mushrooms with Vegetables

\$ 118 份

## 奶油津白

Chinese Creamed Cabbage

\$ 118 份

## 乾煸鮮筍四季豆

Dry-fried Green Beans and Fresh Bamboo Shoots

\$ 98 份

## 夠羶炒芥蘭

Stir-fried Chinese Kale with Ginger

\$ 98 份

## 翠綠 (清炒 / 蒜蓉 / 上湯)

Daily Vegetables  
Stir-fried / with Garlic / with Soup

\$ 88 份

- |   |                 |
|---|-----------------|
| <p>  <b>北京填鴨伴豉油皇鴨肉炒麵</b><br/>           Beijing Roast Duck with Fermented Bean Sauce<br/>           and Stir-Fried Noodles with Duck Meat         </p> | <p>\$ 158 份</p> |
| <p>  <b>大爺牛頸脊炒麵</b><br/>           Stir-fried Beef Chuck Flap Tail Noodles         </p>  | <p>\$ 158 份</p> |
| <p> <b>豉油皇海鮮炒麵</b><br/>           Stir-fried Seafood Noodles with Soy Sauce         </p>  | <p>\$ 158 份</p> |
| <p>  <b>西施蝦球日本帶子炒米</b><br/>           Stir-fried Prawns and Japanese Scallop Rice Vermicelli         </p>  | <p>\$ 158 份</p> |
| <p> <b>蝦頭油星洲炒米</b><br/>           Singapore-Style Stir-fried Rice Vermicelli with Prawn Oil         </p>  | <p>\$ 128 份</p> |
| <p> <b>銀芽肉絲炒麵</b><br/>           Stir-fried Shredded Pork and Mung Bean Sprouts Noodles         </p>  | <p>\$ 128 份</p> |
| <p>  <b>老醬油干炒牛頸脊河</b><br/>           Stir-fried Beef Chuck Flap Tail Flat Rice Noodles         </p>  | <p>\$ 138 份</p> |
| <p>  <b>香蔥三蝦炒飯</b><br/>           Prawns and Scallion Fried Rice         </p>  | <p>\$ 128 份</p> |
| <p> <b>瑤柱蟹肉菜粒炒飯</b><br/>           Dried Scallop, Crab Meat and Vegetables Fried Rice         </p>  | <p>\$ 128 份</p> |
| <p>  <b>瑤柱福建炒飯</b><br/>           Hokkien Fried Rice with Dried Scallop         </p>   | <p>\$ 148 份</p> |
| <p> <b>生炒牛肉飯</b><br/>           Beef Fried Rice         </p>  | <p>\$ 128 份</p> |
| <p> <b>素菜粒炒飯</b><br/>           Vegetable Fried Rice         </p>   | <p>\$ 108 份</p> |

RICE & NOODLES

炒粉麵飯



**北京填鴨伴豉油皇鴨肉炒麵**

Beijing Roast Duck with Fermented Bean Sauce  
and Stir-Fried Noodles with Duck Meat

**\$ 158 / 份**

# 炒粉麵飯

## RICE &

## NOODLES

小米粥

Millet Congee

\$ 18 份

絲苗白飯

Steamed Rice

\$ 12 份

## 甜品 甜品

## DESSERTS

四式糕點

Chinese-Style Petit Four

\$ 48 份

豆沙鍋餅

Red Bean Paste Pancake

\$ 58 份