

阿翁

AH YUNG KITCHEN



## 揭開精品粵菜新一頁

細味由鮑魚專家及連續多年獲頒米芝蓮星級食府之主理人「阿翁」翁仰光先生領航，結集其數十載對搜羅優質食材的堅持，及對廚藝團隊質素之著重與培養，於新派典雅的裝潢與氣氛下奉上四季精品，不時不食。無論是烹調矜貴海味或家常小菜，阿翁皆能將其真味彰顯。

粵菜之細緻手藝及傳統精粹，盡在「阿翁小館」。

## Unveiling a brand new chapter of refined Cantonese Cuisine

Experience a sumptuous journey led by Ah Yung – the legendary abalone expert and multi Michelin-starred restaurateur, exhibiting decades of dedication towards premium ingredients selection, nurturance and quality assurance of his culinary team, manifesting the authentic essence of Cantonese delicacies in a modern and elegantly designed gourmet restaurant.

Be it exquisite or heartwarming dishes – savour them all at Ah Yung Kitchen.

中國茗茶 Chinese Tea : 每位 \$30 per person

前菜 Snacks : 每份 \$30 each

以上另收加一服務費 Subject to 10% service charge

開瓶費 Corkage 每枝 \$300 bottle

切餅費 Cake-cutting Fee 每個 \$200 each



阿翁鮑魚

Dried Abalones

16頭吉品鮑或禾麻鮑 Braised Yoshihama/Oma Dried Abalone (16ppk)	每隻 Each \$4,380
18頭吉品鮑或禾麻鮑 Braised Yoshihama/Oma Dried Abalone (18ppk)	每隻 Each \$3,600
20頭吉品鮑或禾麻鮑 Braised Yoshihama/Oma Dried Abalone (20ppk)	每隻 Each \$3,380
23頭吉品鮑或禾麻鮑 Braised Yoshihama/Oma Dried Abalone (23ppk)	每隻 Each \$1,980
25頭吉品鮑或禾麻鮑 Braised Yoshihama/Oma Dried Abalone (25ppk)	每隻 Each \$1,680
28頭吉品鮑或禾麻鮑 Braised Yoshihama/Oma Dried Abalone (28ppk)	每隻 Each \$1,180
30頭吉品鮑或禾麻鮑 Braised Yoshihama/Oma Dried Abalone (30ppk)	每隻 Each \$880
5頭特選大網鮑 Braised Amidori Dried Abalone (5ppk)	每隻 Each \$16,800
6頭特選大網鮑 Braised Amidori Dried Abalone (6ppk)	每隻 Each \$11,800
8頭特選大網鮑 Braised Amidori Dried Abalone (8ppk)	每隻 Each \$7,600
10頭特選大網鮑 Braised Amidori Dried Abalone (10ppk)	每隻 Each \$5,500
12頭特選大網鮑 Braised Amidori Dried Abalone (12ppk)	每隻 Each \$3,800



阿翁炒金山勾翅 Stir-fried Superior Shark's Fin with Crab Roe	每位 Per Person	\$1,080
高湯或紅燒金山勾翅 Braised Superior Shark's Fin in Superior Soup / Brown Sauce	每位 Per Person	\$880
肘子雞燉金山勾翅 Stewed Superior Whole Shark's Fin with Ham and Chicken	每位 Per Person	\$1,080
響螺頭雞燉金山勾翅 Stewed Superior Shark's Fin with Whelk and Chicken	每位 Per Person	\$1,080
生拆羔蟹金山勾翅 Superior Shark's Fin with Crab Meat and Crab Roe	每位 Per Person	\$1,080
水晶炒金山勾翅 Stir-fried Superior Shark's Fin with Egg White	例牌 Regular	\$1,980
蟹鉗金山勾翅 Superior Shark's Fin with Crab Claw	每位 Per Person	\$1,080
蟹肉金山勾翅 Superior Shark's Fin with Crab Meat	每位 Per Person	\$600
紅燒雞絲金山勾翅 Braised Superior Shark's Fin with Shredded Chicken	每位 Per Person	\$600
砂鍋紅燒包翅 Braised Whole Shark's Fin in Claypot	每位 Per Person	\$500
菜膽燉包翅 Double-boiled Whole Shark's Fin with Vegetables	每位 Per Person	\$500
肘子雞燉牙揀翅 (需預訂) Stewed Shark's Fin with Ham and Chicken (Pre-order is required)	半份18兩 Half Portion 18 Tael	\$4,380



魚翅

Shark's Fin



燕窩

Bird's Nest

原燉杏汁官燕 Stewed Superior Bird's Nest with Almond Cream	每位 Per Person	\$550
原燉椰汁官燕 Stewed Superior Bird's Nest with Coconut Cream	每位 Per Person	\$550
原燉冰花官燕 Stewed Superior Bird's Nest with Rock Sugar	每位 Per Person	\$550
原燉紅棗官燕 Stewed Superior Bird's Nest with Red Dates	每位 Per Person	\$550
木瓜盅燉官燕 Stewed Superior Bird's Nest in Papaya	每位 Per Person	\$680
高湯紅燒官燕 Braised Superior Bird's Nest with Superior Soup	每位 Per Person	\$600
雞蓉燴官燕 Braised Superior Bird's Nest with Minced Chicken Soup	每位 Per Person	\$600
水晶炒官燕 Stir-fried Superior Bird's Nest with Egg White	例牌 Regular	\$1,650
阿翁砂鍋炒官燕 Stir-fried Superior Bird's Nest with Crab Meat and Crab Roe in Claypot	每位 Per Person	\$750
官燕焗蟹蓋 Baked Superior Bird's Nest in Crab Shell	每隻 Each	\$550
珊瑚官燕卷 Braised Superior Bird's Nest in Bamboo Fungus with Crab Roe	每條 Each	\$200
竹笙官燕卷 Braised Superior Bird's Nest in Bamboo Fungus	每條 Each	\$165



阿翁四寶

Ah Yung's  
Big Four

35頭皇冠吉品鮑、花膠  
北海道關東遼參及鮑汁鵝掌

Braised Yoshihama Dried Abalone (35ppk)  
with Fish Maw, Sea Cucumber and Goose Web

每位 Per Person

\$1,080



特色精美點心

Dim Sum Specialties



南翔小籠包	每隻 Each	\$35
Steamed Minced Pork Dumpling		
大閘蟹粉小籠包	2隻 2 Pieces	\$130
Soup Dumpling with Hairy Crab Meat and Crab Roe		
黑松露鮮菌鮑魚酥	每隻 Each	\$108
Baked Abalone Puff with Black Truffle		
魚翅或燕窩頂湯餃	每隻 Each	\$198
Steamed Dumpling with Shark's Fin / Bird's Nest		
鮑魚蟹肚滑雞扎		\$165
Steamed Bean Curd Sheet Roll with Abalone, Fish Maw and Chicken		
北菇蒸鵝掌		\$108
Steamed Goose Web with Dried Mushrooms		
鮮蝦煎筍糰		\$108
Pan-fried Shrimp Dumpling		
瑤柱珍珠雞		\$75
Steamed Fragrant Glutinous Rice with Conpoy in Lotus Leaf		
牛肉滑腸粉		\$75
Steamed Rice-roll with Beef		
鮮蝦滑腸粉		\$98
Steamed Rice-roll with Shrimps		
脆皮錦繡腸粉		\$108
Steamed Rice-roll wrapped with Fried Shrimp Paste		
XO醬煎腸粉		\$75
Pan-fried Rice-roll with XO Sauce		
叉燒滑腸粉		\$75
Steamed Rice-roll with Barbecued Pork		
金粟煎墨魚餅		\$75
Pan-fried Squid Cake with Sweet Corn		

# 精美點心

## Dim Sum

### 小點 (S) 每款 Each \$55

蒸或炸饅頭

Steamed / Fried Bun

芋絲春卷仔

Deep-fried Shredded Taro Roll

芋泥水晶包

Steamed Taro Bun

蛋黃蓮蓉包

Steamed Bun with Egg Yolk and Lotus Seed Paste

酥炸馬蹄條

Deep-fried Water Chestnut Roll

酥炸奶皇包

Deep-fried Egg Custard Bun

欖仁馬拉糕

Steamed Chinese Sponge Cake

椰汁馬豆糕

Chilled Split Peas Coconut Pudding

家鄉豆沙角

Deep-fried Red Bean Paste Cake

### 大點 (L) 每款 Each \$75

晶瑩野生鮮海蝦餃

Steamed Shrimp Dumpling

鮮蝦炸雲吞

Deep-fried Shrimp Wonton

遼參鳳尾蝦餃

Steamed Shrimp and Sea Cucumber Dumpling

繁肚滑雞扎

Steamed Bean Curd Sheet Roll with Fish Maw and Chicken

黑松露水晶餃

Steamed Shrimp Dumpling with Black Truffle

千層糯米飯

Steamed Glutinous Rice Cake

鮮蝦醬或蒜蓉蒸鮮魷

Steamed Squid with Shrimp Paste / Minced Garlic

豉汁蒸排骨

Steamed Spare Ribs in Black Bean Sauce



# 精美點心

## Dim Sum

中點 (M) 每款 Each \$65



蟹皇燒賣仔

Steamed Dumpling with Crab Roe

時菜牛肉球

Steamed Beef Ball with Vegetables

香煎蘿蔔糕

Pan-fried Radish Cake

豉汁蒸鳳爪

Steamed Chicken Feet in Black Bean Sauce

順德鯪魚球

Steamed Dace Fish Ball

鮮蝦蒸粉果

Chiu Chow Steamed Dumpling with Shrimps

蜂巢荔芋角

Deep-fried Taro Fritters

安蝦鹹水角

Deep-fried Glutinous Rice Dumpling

乾蒸牛肉賣

Steamed Beef Dumpling

黃金涼瓜餃

Steamed Bitter Melon Dumpling

酥皮蛋撻仔

Mini Egg Custard Tart

鮮蝦韭菜餃

Steamed Shrimp and  
Chinese Chives Dumpling

潮州蒸粉果

Chiu Chow Steamed Dumpling

叉燒焗餐包

Baked Barbecued Pork Bun

蠔皇叉燒包

Steamed Barbecued Pork Bun

香脆叉燒酥

Baked Barbecued Pork Puff

豉味金錢肚

Steamed Beef Tripe in Black Bean Sauce

臘腸或潤腸卷

Preserved Pork Sausage Roll /  
Preserved Liver Sausage Roll

香煎芋頭糕

Pan-fried Taro Cake

# 午市精選

## Lunch Special

### 阿翁鮑魚美食套餐

#### Ah Yung Abalone Lunch Set

精美點心拼盤 (自選3件)  
Selection of Dim Sum (3 Pieces)

晶瑩海蝦餃  
Steamed Shrimp Dumpling

黃金涼瓜餃  
Steamed Bitter Melon Dumpling

潮州蒸粉果  
Chiu Chow Steamed Dumpling

蜂巢荔芋角  
Deep-fried Taro Fritters

蟹皇燒賣仔  
Steamed Dumpling with Crab Roe

安蝦鹹水角  
Deep-fried Glutinous Rice Dumpling

阿翁靚湯  
Soup of the Day

35頭吉品鮑鵝掌時菜  
Braised Yoshihama Dried Abalone (35ppk) and  
Goose Web with Seasonal Vegetables

配/with

迷你瑤柱鮮蝦荷葉飯  
Mini Steamed Fragrant Rice in Lotus Leaf

生磨蛋白杏仁茶  
Almond Cream with Egg White

美點雙輝  
Chinese Petits Fours

每位 Per Person

\$488

# 自選精美小菜套餐

## Special Dish Lunch Set

自選以下雞或鴨1款,精美小菜3款  
Selection of Chicken or Duck and 3 Special Dishes

\$780

或 / or

自選以下雞或鴨1款,精美小菜5款  
Selection of Chicken or Duck and 5 Special Dishes

\$980

阿翁脆皮炸子雞 (半隻)  
Deep-fried Crispy Chicken (Half)

荔芋香酥鴨 (半隻)  
Deep-fried Stuffed Duck with Taro Paste (Half)

薑蔥煎鹽香雞 (半隻)  
Pan-fried Chicken with Ginger and Green Onion (half)

北菇蒸滑雞 (半隻)  
Steamed Chicken with Dried Mushrooms (half)

奉送 阿翁靚湯及甜品

Complimentary Soup of the Day and Dessert



時  
令  
精  
選

Seasonal  
Specialties



天麻燉老虎斑頭 (需預訂)	半份 Half Portion \$1,200 每份 Whole Portion \$2,400
Stewed Tiger Grouper's Head with Chinese Herbs in Soup (Pre-order is required)	
螺頭花膠燉雞	例牌 Regular \$980
Stewed Chicken with Fish Maw and Whelk Soup	
原件花膠燉螺頭	每位 Per Person \$680
Stewed Chicken with Whole Fish Maw and Whelk Soup	
原燉爵士湯 (需預訂)	每位 Per Person \$480
Stewed Fish Maw with Whelk and Honeydew Melon Soup (Pre-order is required)	
燒汁鮮菌炒和牛	例牌 Regular \$1,800
Stir-fried Kobe Beef and Fresh Mushroom with Gravy	
古法生炆老虎斑尾 (需預訂)	例牌 Regular \$1,200
Braised Tiger Grouper's Tail (Pre-order is required)	
枝竹羊腩煲	每份 Whole Portion \$880
Braised Mutton with Bean Curd Stick in Claypot	
蒜子火腩炆大鱧	每份 Whole Portion \$550
Braised Pork and Eel with Garlic	
香煎北海道金蠔	例牌 Regular \$280
Pan-fried Hakkaido Dried Oyster	
肉碎茄子生蠔煲	例牌 Regular \$280
Braised Oyster with Minced Pork and Eggplant in Claypot	
荔芋油鴨煲	例牌 Regular \$250
Braised Preserved Duck with Yam in Claypot	
蓮藕炆腩仔	例牌 Regular \$250
Braised Pork with Lotus Roots	
大芥菜豬骨煲	例牌 Regular \$250
Braised Spare Ribs and Leaf Mustard in Claypot	



# 南北小食

## Appetisers

椒鹽脆皮海參 Deep-fried Dried Sea Cucumber with Salt and Pepper	\$300
油泡生曬吊片 Sautéed Squid	\$300
椒鹽銀魚 Deep-fried Salt and Pepper Whitebait	\$200
椒鹽金沙排骨 Salt and Pepper Spare Ribs	\$200
金沙沖繩涼瓜 Fried Okinawa Bitter Melon with Minced Salted Eggs	\$180
海蜇涼辦手撕雞 Chilled Shredded Chicken with Jelly Fish	\$180
北方醬牛肉 Braised Beef in Spicy Sauce	\$150
香麻豬耳仔 Sliced Pig's Ear in Sesame Oil	\$150
脆皮糯米雞翼 Deep-fried Stuffed Chicken Wing with Glutinous Rice	每隻 Each \$150
蒜香紫菜鯪魚卷 Deep-fried Dace Fish Paste Roll with Seaweed	\$150
鼎湖齋燒鵝 Vegetarian Roasted Goose	\$150
潮式椒醬肉 Spicy Meat in Chiu Chow Style	\$150
京式拍黃瓜 Preserved Shredded Cucumber	\$150

# 精美小菜

## Special Dishes

每例 Regular \$250

### 荔芋臘味煲

Braised Assorted Preserved Meat with Taro in Claypot

### 野生銀魚煎蛋

Pan-fried Eggs with Whitebait

### 蓮藕炆腩仔

Braised Pork with Lotus Roots

### 花生炆豬手

Braised Pork Trotters with Peanuts

### 沙嗲牛肉粉絲煲

Satay Beef with Vermicelli in Claypot

### 梅菜扣肉煲

Braised Pork Belly with Preserved Vegetables in Claypot

### 啫啫蝦醬時菜煲

Stir-fried Vegetables with Shallots and Shrimp Paste in Claypot

### 香煎家鄉藕餅

Pan-fried Lotus Root Cake

### 砂鍋潮煮黃花魚

Boiled Yellow Croaker in Claypot

### 魚香鮮蝦豆腐煲

Braised Bean Curd with Shrimps and Salted Fish in Claypot

### 方魚炒芥蘭仔

Sautéed Chinese Kale with Preserved Dried Fish

### 鄉村荔香碌鵝

Braised Goose with Taro

### 大芥菜豬骨煲

Braised Spare Ribs and Leaf Mustard in Claypot

### 香芹蘿蔔煮魚頭

Braised Fish Head with Shredded Radish and Celery

### 咖喱牛腩煲

Braised Curry Beef Brisket in Claypot

### 蝦米粉絲什菜煲

Braised Vegetables with Vermicelli and Dried Shrimps in Claypot

### 雙欖蘭度炒魚球

Stir-fried Fish Balls with Olive Kernels and Vegetables

### 蒜茸煎豬扒

Pan-fried Pork Chop with Minced Garlic

### 燒汁鮮菌炒牛肉

Sautéed Beef and Fresh Mushrooms with Gravy

### 土魷馬蹄蒸肉餅

Steamed Minced Pork with Dried Squid and Water Chestnuts

### 荷芹炒臘味

Stir-fried Assorted Preserved Meat with Celery

### 瑤柱肉崧蒸水蛋

Steamed Eggs with Minced Pork and Conpoy

### 豉汁煎釀三寶

Stuffed Capsicums and Eggplants with Dace Fish Paste

### 金針雲耳腩仔初生蛋

Braised Newborn Eggs and Pork Belly with Dried Daylily and Brown Fungus

### 順德酥炸鯪魚球

Deep-fried Dace Fish Balls

### 薑蔥魚頭煲

Braised Fish Head with Ginger and Green Onion in Claypot

# 有營菜式

## EatSmart Dishes



### 蔬果之選

## More "Fruit and Vegetables" Dishes

#### 金湯如意卷

Shrimp-stuffed Cabbage Rolls in Pumpkin Sauce

例牌 Regular \$360

#### 白玉桃膠龍鬚菜

Braised Winter Melon with Peach Gum and Gracilaria

例牌 Regular \$250



### 3少之選

## "3 Less" Dishes

#### 荔芋海鮮南瓜盅

Stewed Pumpkin Soup with Seafood and Taro

例牌 Regular \$480

#### 鮮蝦青瓜煮魚鰾

Braised Fish Maw with Shrimps and Cucumber

例牌 Regular \$450

#### 翡翠蟹鉗竹筍釀官燕

Braised Superior Bird's Nest in Bamboo Fungus with Crab Claw and Vegetables

每位 Per Person \$380

#### 翡翠百花釀遼參

Braised Sea Cucumber Stuffed with Shrimp Paste and Vegetables

每位 Per Person \$380



阿翁炒飯 Fried Rice in "Ah Yung" Style	例碟 Regular	\$450
砂窩生中蝦叉燒炒飯 Fried Rice with Shrimps and Barbecued Pork in Claypot	例碟 Regular	\$450
小館炒飯或麵 Signature Fried Rice or Noodle	例碟 Regular	\$320
瑤柱水晶炒飯 Fried Rice with Conpoy and Egg White	例碟 Regular	\$320
福州炒飯 Fried Rice in Fu Zhou Style	例碟 Regular	\$300
鮮蝦荷葉飯 Steamed Fragrant Rice with Shrimps in Lotus Leaf	半賣 Per Pack	\$300
鮮蟹肉乾燒伊麵 Braised E-fu Noodle with Crab Meat	例碟 Regular	\$380
砂窩三鮮炆烏冬 Braised Udon with Seafood in Claypot	例碟 Regular	\$320
生中蝦日本稻庭湯麵 Japanese Inaniwa Udon with Shrimps in Soup	每碗 Per Bowl	\$200
豉油皇海鮮炒麵 Fried Noodle with Assorted Seafood in Supreme Soy Sauce	例碟 Regular	\$320
星州炒米 Fried Vermicelli in Singapore Style	例碟 Regular	\$320
味菜牛柳絲炒麵 Fried Noodle with Shredded Beef and Pickled Vegetables	例碟 Regular	\$250
乾炒牛肉河粉 Stir-fried Thick Rice Noodle with Sliced Beef in Dark Soy Sauce	例碟 Regular	\$250
竹筍羅漢炒麵 Vegetarian Fried Noodle with Bamboo Fungus	例碟 Regular	\$250
豉椒排骨炒麵 Fried Noodle with Pork Ribs in Black Bean Sauce	例碟 Regular	\$250
雪菜鴨絲炆米粉 Braised Vermicelli with Shredded Roasted Duck and Pickled Vegetables	例碟 Regular	\$250
蘿蔔魚崧炆米 Braised Vermicelli with Shredded Fish and Radish	例碟 Regular	\$250

# 精選粉麵飯

## Noodles & Rice Specialties



# 砂窩煲飯·粥品

## Claypot Rice & Congee

南安油鴨飯 (兩位起) Steamed Rice with Preserved Duck (Minimum 2 Persons)	每位 Per Person	\$150
油鴨臘味飯 (兩位起) Steamed Rice with Preserved Duck and Chinese Sausage (Minimum 2 Persons)	每位 Per Person	\$150
鴛鴦腸煲飯 (兩位起) Steamed Rice with Assorted Preserved Chinese Sausage (Minimum 2 Persons)	每位 Per Person	\$150
臘腸或潤腸滑雞飯 (兩位起) Steamed Rice with Preserved Chinese Sausage / Liver Sausage and Chicken (Minimum 2 Persons)	每位 Per Person	\$150
咸魚雞粒飯 (兩位起) Steamed Rice with Diced Chicken and Preserved Fish (Minimum 2 Persons)	每位 Per Person	\$180
咸魚肉片飯 (兩位起) Steamed Rice with Preserved Fish and Sliced Pork (Minimum 2 Persons)	每位 Per Person	\$180
北菇滑雞飯 (兩位起) Steamed Rice with Chicken and Dried Mushroom (Minimum 2 Persons)	每位 Per Person	\$150
豉汁排骨飯 (兩位起) Steamed Rice with Pork Ribs and Black Bean Sauce (Minimum 2 Persons)	每位 Per Person	\$150
生滾鮑魚雞粥 Abalone Congee with Chicken	每碗 Per Bowl	\$250
花旗參燕窩粥 Ginseng Congee with Bird's Nest	每碗 Per Bowl	\$220
順德鯪魚球粥 Dace Fish Ball Congee	每碗 Per Bowl	\$150
皮蛋咸瘦肉粥 Pork Congee with Preserved Duck Egg	每碗 Per Bowl	\$150

# 阿翁名菜

## Ah Yung's Signature

堂灼生響螺片

Poached Sliced Sea Whelk

紅燒金山勾翅

Braised Superior Shark's Fin in Brown Sauce

12頭特選網鮑

Braised Amidori Dried Abalone (12ppk)

鮑汁扒玉蘭遠

Chinese Kale with Abalone Sauce

生拆羔蟹炒飯

Fried Rice with Crab Meat and Crab Roe

原燉杏汁官燕

Double-boiled Superior Bird's Nest with Almond Cream

精選美點雙輝

Chinese Petits Fours

每位 Per Person

\$4,380

升級為8頭特選網鮑

Upgrade to Abalone (8ppk)

每位 Per Person

\$7,880

升級為10頭特選網鮑

Upgrade to Abalone (10ppk)

每位 Per Person

\$5,680

蟹皇金山勾翅

Superior Shark's Fin with Crab Roe

18頭皇冠吉品

Braised Yoshishama Dried Abalone (18ppk)

關東遼參扣鵝掌

Braised Dried Kanto Sea Cucumber with Goose Web

清灼郊外菜遠

Poached Seasonal Vegetables

生蝦叉燒炒飯

Fried Rice with Shrimp and Barbecued Pork

原燉杏汁官燕

Double-boiled Superior Bird's Nest with Almond Cream

精選美點雙輝

Chinese Petits Fours

每位 Per Person

\$4,280



# 阿翁名菜

## Ah Yung's Signature

### 紅燒頂金山勾翅

Braised Superior Shark's Fin in Brown Sauce

### 28頭皇冠吉品

Braised Yoshihama Dried Abalone (28ppk)

### 花膠關東遼參扣鵝掌

Braised Fish Maw with Dried Kanto Sea Cucumber  
and Goose Web

### 翡翠油泡生劃班球

Stir-fried Grouper Fillet with Vegetables

### 鮮荷葉豆醬焗雞

Baked Chicken with Bean Paste in Lotus Leaf

### 上湯清灼玉蘭遠

Poached Chinese Kale in Superior Soup

### 阿翁炒麵

Fried Noodle in "Ah Yung" Style

### 原燉杏汁官燕

Double-boiled Superior Bird's Nest with Almond Cream

### 精選美點雙輝

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\$3,180

### 堂灼生響螺片

Poached Sliced Sea Whelk

### 蟹肉金山勾翅

Braised Superior Shark's Fin with Crab Meat

### 25頭皇冠吉品

Braised Yoshihama Dried Abalone (25ppk)

### 關東遼參扣鵝掌

Braised Dried Kanto Sea Cucumber with Goose Web

### 清灼唐生菜膽

Poached Chinese Lettuce

### 阿翁炒飯

Fried Rice in "Ah Yung" Style

### 原燉杏汁官燕

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### 精選美點雙輝

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\$3,280