

錦綉花園鄉村俱樂部
FAIRVIEW PARK COUNTRY CLUB

歡迎蒞臨惠顧

前菜及明爐燒味

Appetizers and Barbecued Meat

香蒜拍青瓜 Marinated Cucumber with Garlic	例 \$68 Regular
 鼎湖素鵝 Deep-fried Vegetarian Goose	例 \$80 Regular
五香牛腩 Marinated Sliced Beef Shin	例 \$110 Regular
 蜜汁叉燒 Barbecued Pork	例 \$130 Regular
桶子油雞 Soya Sauce Chicken	例 \$130 Regular
脆皮燒腩肉 Crispy Roasted Pork Belly	例 \$148 Regular
海蜇拼燻蹄 Marinated Pork Knuckle and Jelly Fish	例 \$158 Regular
明爐燒鵝 Roasted Goose	例 \$188 Regular
 化皮乳豬 Barbecued Suckling Pig	例 \$188 Regular
燒味拼盆 Barbecued Meat Combination	例 \$208 Regular
燒腩仔拼盆 Barbecued Roasted Pork Belly Combination	例 \$228 Regular
乳豬拼盆 Barbecued Suckling Pig Combination	例 \$248 Regular

* 乳豬只限星期六及星期日晚市供應
Suckling Pig available on Saturday & Sunday dinner only

 廚師推介
Chef's Recommendation

廚師精選

Chef's Recommendations

 川味水煮牛仔肉 Poached Sliced Beef in Hot Chilli Oil "Szechuan Style"	例 \$135 Regular
京蔥頭抽煎手打蝦餅 Pan-fried Shrimp Paste and Scallion with Soya Sauce	例 \$148 Regular
川味蟹肉銀絲煲 Wok-fried Crab Meat and Vermicelli in a Clay Pot	例 \$188 Regular
秘汁香煎極黑豚 Pan-fried Sliced Spain Pork with Soya Sauce	例 \$198 Regular
尖椒大蒜炒極黑豚肉煲 Wok-fried Spain Pork and Green Pepper with Garlic in a Clay Pot	例 \$208 Regular
黑蒜日本南瓜鮮竹炒帶子 Stir-fried Scallop and Japanese Pumpkin with Black Garlic	例 \$238 Regular
脆皮安格斯牛肋肉 (伴咖喱汁) Deep-fried Angus Short Rib with Curry Sauce	例 \$278 Regular
翡翠酸辣蝦球 Deep-fried Prawn Ball with Spicy and Sour Sauce	例 \$278 Regular

魚翅及湯羹

Shark's Fin and Soup

-  **紅燒大鮑翅**
Braised Shark's Fin in Brown Sauce
每位兩兩 \$748
Per Person (2 Tael) \$748
- 高湯大散翅**
Shark's Fin in Supreme Soup
每位兩兩 \$748
Per Person (2 Tael) \$748
- 紅燒海皇翅**
Shark's Fin Soup with Diced Seafood
每位 \$288 窩 \$768
Per Person Tureen
- 紅燒四喜翅**
Shark's Fin Soup with Bamboo Pith,
Fish Maw and Sea Cucumber
每位 \$298 窩 \$788
Per Person Tureen
- 紅燒雞絲翅**
Shark's Fin Soup with Shredded Chicken
每位 \$308 窩 \$928
Per Person Tureen
-  **紅燒蛋白蟹肉翅**
Shark's Fin Soup with Crab Meat and Egg White
每位 \$338 窩 \$948
Per Person Tureen
- 竹筴榆耳斑片湯**
Sliced Fish and Bamboo Piths with Fungus Soup
每位 \$148 窩 \$488
Per Person Tureen
- 時菜咸蛋肉片湯**
Sliced Pork and Salty Duck Egg with Vegetables Soup
窩 \$168
Tureen
- 時菜豆腐魚雲湯**
Head of Carp and Bean Curd with Vegetables Soup
窩 \$198
Tureen
- 野菌豆腐湯**
Assorted Mushrooms and Bean Curd
with Vegetables Soup
每位 \$65 窩 \$148
Per Person Tureen
- 松露竹筴素羹**
Bamboo Pith with Black Truffle Paste
Vegetarian Thick Soup
每位 \$75 窩 \$178
Per Person Tureen
- 雞茸粟米羹**
Diced Chicken and Sweet Corn Soup
每位 \$78 窩 \$178
Per Person Tureen
- 西湖牛肉羹**
Minced Beef and Egg White Thick Soup
每位 \$78 窩 \$178
Per Person Tureen
- 蟹肉粟米羹**
Crab Meat and Sweet Corn Soup
每位 \$85 窩 \$198
Per Person Tureen
- 竹筴海皇羹**
Diced Seafood with Bamboo Pith Thick Soup
每位 \$85 窩 \$198
Per Person Tureen
- 韮黃瑤柱羹**
Chives and Shredded Conpoy Thick Soup
每位 \$85 窩 \$198
Per Person Tureen
-  **紅燒蟹肉花膠絲羹**
Crab Meat and Shredded Fish Maw Thick Soup
每位 \$128 窩 \$468
Per Person Tureen

 廚師推介
Chef's Recommendation

海鮮

Seafood

- 炸釀百花蟹鉗**
Deep-fried Stuffed Crab Claw
隻 \$68
Each
- 香茅龍躉柳**
Stir-fried Sole Fish Fillet with Citronella
例 \$108
Regular
- 避風塘椒鹽鮮魷**
Deep-fried Squid with Fine Garlic and Chilli
例 \$128
Regular
- 粟米脆魚塊**
Deep-fried Fish Fillet with Sweet Corn Sauce
例 \$150
Regular
- 麵醬紫薑蒸大魚頭**
Steamed Head of Carp with Zingiber
and Preserved Yellow Bean Sauce
例 \$178
Regular
-  **芋砵海中寶**
Sautéed Assorted Seafood in a Taro Ring
例 \$218
Regular
-  **湖北黃金蝦**
Deep-fried Prawn with Salted Duck Egg Yolks Paste
例 \$228
Regular
- 酥炸台山蠔**
Deep-fried Taishan Oysters with Lettuce
例 \$260
Regular
- 西蘭花炒香辣腐乳蝦球**
Sautéed Prawn Ball and Broccoli
with Spice Preserved Bean Curd Sauce
例 \$278
Regular
- 頭抽煎焗百花帶子**
Pan-fried Scallop Stuffed Shrimp Paste
with Soya Sauce
例 \$288
Regular

鮑魚及海味

Abalone and Dried Seafood

蠔皇花膠扣鵝掌

Braised Fish Maw with Goose Webs

每位 \$138

Per Person

桂花瑤柱炒花膠絲

Stir-fried Conpoy with Eggs and Shredded Fish Maw

例 \$208

Regular

蠔皇蝦籽扒南美海參

Braised South American Sea Cucumber and Vegetables with Dried Shrimp Roe

例 \$248

Regular

山珍菌蕈燒南美海參煲

Braised South American Sea Cucumber with Assorted Mushrooms in a Casserole

例 \$268

Regular

花膠黃酒炆雞

Braised Fish Maw and Chicken with Yellow Wine

例 \$328

Regular

生啫鮑魚雞煲

Wok-fried Whole Abalone and Chicken with Ginger, Spring Onion in a Casserole

例 \$358

Regular

翡翠原隻鮑魚扣北菇

Braised Whole Abalone and Black Mushrooms with Vegetables

例 \$408

Regular

錦繡一品煲

Braised Fish Maw and Sea Cucumber with Duck Webs in a Casserole

例 \$538

Regular



廚師推介

Chef's Recommendation

家禽

Poultry

黑白芝麻西檸軟雞

Pan-fried Boneless Chicken with Black and White Sesame in Lemon Sauce

半隻 \$198

Half

每隻 \$338

Whole



錦繡一品脆燒雞

Deep-fried Crispy Chicken

半隻 \$215

Half

每隻 \$388

Whole

菜膽上湯雞

Steamed Chicken and Vegetables with Supreme Soup

半隻 \$215

Half

每隻 \$388

Whole



東江鹽焗雞

Simmered Salted Chicken

半隻 \$215

Half

每隻 \$388

Whole

腰果炒雞丁

Sautéed Diced Chicken with Celery and Cashew Nuts

例 \$120

Regular

京蔥香辣炒雞球

Wok-fried Sliced Chicken and Scallion with Spicy Sauce

例 \$135

Regular

豉蒜味菜炒雞柳

Stir-fried Chicken Fillet and Preserved Sour Vegetable with Black Soya Bean and Garlic

例 \$135

Regular

豉汁野菌涼瓜炒雞脯

Stir-fried Chicken Fillet and Bitter Cucumber, Mushroom with Black Soya Bean

例 \$138

Regular

荷香紅棗雲耳蒸雞

Steamed Chicken with Red Dates and Black Fungus on Lotus Leaf

例 \$148

Regular

鴿崧生菜包

Minced Pigeon Served with Lettuce

例 \$168

Regular

豉蒜百花煎釀雞球

Pan-fried Sliced Chicken Stuffed Shrimp Paste with Black Bean and Garlic

例 \$198

Regular

紅燒妙齡鴿

Roasted Crispy Baby Pigeon

每隻 \$75

Whole

豬及牛

Pork and Beef

-  **菠蘿咕嚕肉** 例 \$120
Sweet and Sour Pork with Pineapple Regular
- 乳香藕片炒爽肉** 例 \$120
Sautéed Sliced Pork Jowl and Lotus Root Sliced with Preserved Red Taro Regular
- 乾煸蓮藕條肉絲** 例 \$125
Wok-fried Shredded Pork with Lotus Root Fillet Regular
-  **彩椒蕃頭金沙骨** 例 \$128
Deep-fried Spare Ribs and Pickled Scallion with Bell Pepper Regular
- 桂花梨黑醋骨** 例 \$128
Deep-fried Spare Ribs, Osmanthus and Pear with Black Vinegar Regular
- 大澳蝦醬蒸爽肉伴豆腐** 例 \$128
Steamed Sliced Pork Jowl and Bean Curd with Shrimp Sauce Regular
-  **金牌海山骨** 例 \$148
Deep-fried Spare Ribs with Shrimp Sauce Regular
- 咸魚蒸肉餅** 例 \$148
Steamed Minced Pork with Salty Fish Regular
- 雲南小瓜炒牛肉** 例 \$125
Sautéed Sliced Beef with Zucchini Regular
- 古仿鮮菇牛肉** 例 \$125
Wok-fried Sliced Beef with Straw Mushrooms Regular
- 中式牛仔柳** 例 \$145
Pan-fried Beef Fillet "Chinese Style" Regular
- 味菜黑椒牛柳條** 例 \$145
Stir-fried Beef Fillet and Preserved Cabbage with Black Pepper Sauce Regular
- 秋葵野菌牛柳粒** 例 \$145
Stir-fried Diced Beef and Okra with Assorted Mushrooms Regular

 廚師推介
Chef's Recommendation

煲仔菜

Clay Pot

- 鮮茄淮山青蔬煲** 例 \$118
Simmered Vegetables and Chinese Yam with Tomato in a Clay Pot Regular
- 陳公素齋煲** 例 \$125
Braised Assorted Vegetables and Fungus with Preserved Red Taro in a Clay Pot Regular
- 海味粉絲雜菜煲** 例 \$125
Simmered Assorted Vegetables with Dried Seafood and Vermicelli in a Clay Pot Regular
-  **杜小月梅菜扣肉煲** 例 \$138
Stewed Brisket of Pork and Preserved Vegetables in a Clay Pot Regular
- 生啫紫薑滑雞煲** 例 \$148
Wok-fried Chicken with Zingiber in a Clay Pot Regular
- 銀蘿鮮淮山清湯牛腩煲** 例 \$148
Poached Brisket of Beef and Chinese Yam with Turnip in a Clay Pot Regular
- 廣西尖椒大蒜雞煲** 例 \$158
Wok-fried Chicken and Green Pepper with Garlic in a Clay Pot Regular
-  **生啫爽肉廣島蠔煲** 例 \$158
Oysters Cooked and Pork Jowl with Ginger and Spring Onion in a Casserole Regular
- 海皇鮮茄玉子豆腐煲** 例 \$168
Stewed Seafood and Egg Tofu with Fresh Tomato in a Clay Pot Regular
-  **薑蔥魚雲煲** 例 \$175
Wok-fried Head of Carp with Ginger and Spring Onion in a Casserole Regular
- 黑白胡椒菌皇牛仔骨煲** 例 \$178
Wok-fried Beef Ribs, Mushrooms with Black and White Pepper in a Clay Pot Regular
- 潮式咸菜大鱔煲** 例 \$238
Poached Eel Fillet with Preserved Cabbage in a Clay Pot Regular
-  **北菇枝竹鵝掌煲** 例 \$248
Braised Goose Web and Black Mushrooms with Bean Skin in a Clay Pot Regular
- 薑蔥銀絲蝦球煲** 例 \$268
Wok-fried Prawn Ball and Vermicelli with Ginger and Spring Onion in a Clay Pot Regular

5/2023

蔬菜及豆腐

Vegetarian and Bean Curd

- 客家梅菜蒸菜芯
Steamed Green Vegetable with Preserved Vegetables
例 \$105
Regular
- 銀杏鮮竹炒西蘭花
Sautéed Fresh Bean Skin and Ginkgo with Broccoli
例 \$105
Regular
- 酸辣手撕包菜
Wok-fried Chinese Cabbage and Dried Chilli
with Black Vinegar
例 \$108
Regular
- 👨‍🍳 酸辣炒藕片
Stir-fried Sliced Lotus Root with Spice and Sour Sauce
例 \$108
Regular
- 大漠風沙茄子
Deep-fried Eggplant with Fine Garlic
例 \$115
Regular
- 👨‍🍳 松露醬扒鮮腐竹
Braised Fresh Bean Skin with Black Truffle Paste
例 \$115
Regular
- 紅燒竹筍豆腐
Braised Bean Curd with Bamboo Piths with Vegetables
例 \$115
Regular
- 香辣農家地三鮮(茄子、薯仔、尖椒)
Stir-fried Eggplant, Green Pepper and Potato
with Spicy Sauce
例 \$118
Regular
- 鮮淮山珍菌栗子豆腐煲
Stewed Chinese Yam, Chestnut and Assorted Mushrooms
with Bean Curd in a Clay Pot
例 \$118
Regular
- 豆豉香辣四季豆炒素雞
Stir-fried Diced Tofu and String Bean
with Black Bean Spicy Sauce
例 \$118
Regular
- 👨‍🍳 日本南瓜竹筍扒上素
Stewed Bamboo Pith and Assorted Vegetables
with Japanese Pumpkin
例 \$138
Regular
- 👨‍🍳 芋砵顯真傳
Deep-fried Taro Ring with Assorted Vegetables
例 \$140
Regular

👨‍🍳 廚師推介
Chef's Recommendation

會員專用

錦綉花園鄉村俱樂部是私人會所，
祇接待會員及其嘉賓。
本中菜廳恕不接待非會員，而非會員
〈未經許可進入之人士〉，會被邀請立即離場。

芥：\$6.5；

名茶品茗：每位 \$13；茶皇廳：每位 \$24。

白飯每碗 \$16；白粥每碗 \$18。

Members Only

Fairview Park Country Club is a private club
serving members and their guests only.
Restaurants do not serve non-members
and such trespassers will be requested
to leave the premises immediately.

Sauce Charge: \$6.5;

Tea Charge: \$13 Per Person; Deluxe Area Charge: \$24 Per Person

Rice: \$16 Per Bowl; Congee: \$18 Per Bowl

錦綉樓
Fairview Restaurant

訂座電話 2482 8679
Reservations

總機電話 2471 6333
Main Line