

歡迎蒞臨惠顧

錦綉花園鄉村俱樂部
FAIRVIEW PARK COUNTRY CLUB

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 \$75

Regular

五香牛腩

Marinated Sliced Beef Shin

例 \$105

Regular



蜜汁叉燒

Barbecued Pork

例 \$125

Regular

桶子油雞

Soya Sauce Chicken

例 \$125

Regular

脆皮燒腩肉

Crispy Roasted Pork Belly

例 \$138

Regular

海蜇拼燻蹄

Marinated Pork Knuckle and Jelly Fish

例 \$148

Regular

明爐燒鵝

Roasted Goose

例 \$168

Regular



化皮乳豬

Barbecued Suckling Pig

例 \$170

Regular

燒味拼盆

Barbecued Meat Combination

例 \$198

Regular

燒腩仔拼盆

Barbecued Roasted Pork Belly Combination

例 \$208

Regular

乳豬拼盆

Barbecued Suckling Pig Combination

例 \$228

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



家鄉風味銀絲煲

Stir-fried Dried Seafood
and Vermicelli in a Clay Pot

例 \$108

Regular

香辣雞軟骨

Wok-fried Chicken Cartilage with Dried Chilli

例 \$115

Regular

川味水煮牛仔肉

Poached Sliced Beef
in Hot Chilli Oil "Szechuan Style"

例 \$128

Regular

香蔥黃金蝦丸

Deep-fried Shrimp Ball
with Salted Duck Egg Yolks Paste

例 \$128

Regular

秘汁香煎極黑豚

Pan-fried Sliced Spain Pork with Soya Sauce

例 \$178

Regular

香煎黑松露醬西班牙豬柳

Pan-fried Spain Pork Fillet with Black Truffle Paste

例 \$185

Regular

黑蒜日本南瓜鮮竹炒帶子

Stir-fried Scallop and Japanese Pumpkin
with Black Garlic

例 \$198

Regular

脆皮安格斯牛肋肉 (伴咖喱汁)

Deep-fried Angus Short Rib with Curry Sauce

例 \$268

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 \$708
Per Person (2 Tails)
- 高湯大散翅**
Shark's Fin in Supreme Soup
每位兩兩 \$708
Per Person (2 Tails)
- 紅燒海皇翅**
Shark's Fin Soup with Diced Seafood
每位 \$278 窩 \$708
Per Person Tureen
- 紅燒四喜翅**
Shark's Fin Soup with Bamboo Pith,
Fish Maw and Sea Cucumber
每位 \$288 窩 \$758
Per Person Tureen
- 紅燒雞絲翅**
Shark's Fin Soup with Shredded Chicken
每位 \$298 窩 \$908
Per Person Tureen
-  **紅燒蛋白蟹肉翅**
Shark's Fin Soup with Crab Meat and Egg White
每位 \$328 窩 \$928
Per Person Tureen
- 時菜咸蛋肉片湯**
Sliced Pork and Salty Duck Egg with Vegetables Soup
窩 \$155
Tureen
- 時菜豆腐魚雲湯**
Head of Carp and Bean Curd with Vegetables Soup
窩 \$185
Tureen
- 野菌豆腐湯**
Assorted Mushrooms and Bean Curd
with Vegetables Soup
每位 \$60 窩 \$148
Per Person Tureen
- 松露竹笙素羹**
Bamboo Pith with Black Truffle Paste
Vegetarian Thick Soup
每位 \$65 窩 \$168
Per Person Tureen
- 雞茸粟米羹**
Diced Chicken and Sweet Corn Soup
每位 \$70 窩 \$168
Per Person Tureen
- 西湖牛肉羹**
Minced Beef and Egg White Thick Soup
每位 \$70 窩 \$168
Per Person Tureen
- 蟹肉粟米羹**
Crab Meat and Sweet Corn Soup
每位 \$78 窩 \$188
Per Person Tureen
- 竹笙海皇羹**
Diced Seafood with Bamboo Pith Thick Soup
每位 \$78 窩 \$188
Per Person Tureen
- 韭黃瑤柱羹**
Chives and Shredded Conpoy Thick Soup
每位 \$78 窩 \$188
Per Person Tureen
- 竹笙榆耳斑片湯**
Sliced Fish and Bamboo Piths with Fungus Soup
每位 \$108 窩 \$308
Per Person Tureen
-  **紅燒蟹肉花膠絲羹**
Crab Meat and Shredded Fish Maw Thick Soup
每位 \$118 窩 \$408
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 \$65
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 \$118
Regular
- 粟米脆魚塊**
Deep-fried Fish Fillet with Sweet Corn Sauce
例 \$145
Regular
- 麵醬紫薑蒸大魚頭**
Steamed Head of Carp with Zingiber
and Preserved Yellow Bean Sauce
例 \$175
Regular
- 芋砵海中寶**
Sautéed Assorted Seafood in a Taro Ring
例 \$205
Regular
- 宮保明蝦球**
Deep-fried Crispy Prawn with Chilli Sauce
例 \$208
Regular
-  **香茅胡椒海虎蝦**
Stir-fried Tiger Prawn with Citronella and White Pepper
例 \$218
Regular
- 野菌蝦籽帶子**
Stir-fried Scallop and Dried Shrimp Roe
with Assorted Mushrooms
例 \$228
Regular
-  **砵酒焗美國桶蠔**
Baked American Oysters with Port Wine
例 \$268
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 \$128

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

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



錦繡一品脆燒雞

Deep-fried Crispy Chicken

半隻 \$205

每隻 \$368

Half

Whole

金沙蒜香雞

Deep-fried Crispy Chicken with Fine Garlic

半隻 \$205

每隻 \$368

Half

Whole



東江鹽焗雞

Simmered Salted Chicken

半隻 \$205

每隻 \$368

Half

Whole

黑白芝麻西檸軟雞

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

半隻 \$188

每隻 \$308

Half

Whole

腰果炒雞丁

Sautéed Diced Chicken with Celery and Cashew Nuts

例 \$115

Regular

川椒滑雞球

Stir-fried Sliced Chicken with Szechuan Pepper Accompanied by Crispy Basil

例 \$125

Regular

豉蒜味菜炒雞柳

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

例 \$125

Regular

荷香污糟雞

Steamed Chicken with Red Dates and Lily Flower on Lotus Leaf

例 \$128

Regular

窩燒薑蔥米酒雞

Wok-fried Chicken with Ginger and Spring Onion Rice Wine in a Casserole

每隻 \$138

Whole

豉蒜百花煎釀雞球

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

例 \$198

Regular

鴿崧生菜包

Minced Pigeon Served with Lettuce

例 \$138

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
Sweet and Sour Pork with Pineapple
例 \$115
Regular
- 乳香藕片炒爽肉
Sautéed Sliced Pork Jowl and Lotus Root Sliced
with Preserved Red Taro
例 \$115
Regular
- 家鄉回窩肉
Stir-fried Sliced Pork Belly
with Bell Pepper and Chilli Sauce
例 \$115
Regular
- 咸魚蒸肉餅
Steamed Minced Pork with Salty Fish
例 \$135
Regular
-  蜜餞鎮江骨
Deep-fried Spare Ribs Tossed with Honey Sauce
例 \$118
Regular
- 南乳香酥骨
Deep-fried Spare Ribs with Preserved Red Taro Sauce
例 \$118
Regular
- 桂花梨黑醋骨
Deep-fried Spare Ribs, Osmanthus and Pear
with Black Vinegar
例 \$118
Regular
- 頭抽風味一字骨
Deep-fried Spare Ribs and Spring Onion with Citronella
例 \$118
Regular
- 大豆芽豆卜牛仔肉
Stir-fried Sliced Beef
with Bean Sprouts and Bean Curd Puff
例 \$115
Regular
- 乾煸牛鬆嫩秋葵
Wok-fried Minced Beef with Okra
例 \$115
Regular
- 黑蒜藕爽牛柳粒
Stir-fried Diced Beef and Lotus Root Slices
with Black Garlic
例 \$128
Regular
- 中式牛仔柳
Pan-fried Beef Fillet "Chinese Style"
例 \$135
Regular
- 黑椒洋蔥牛仔骨
Stir-fried Beef Ribs and Onion with Black Pepper
例 \$168
Regular

 廚師推介
Chef's Recommendation

煲仔菜

Clay Pot

- 鮮茄雜菌青蔬煲
Simmered Vegetables and Assorted Mushroom
with Tomato in a Clay Pot
例 \$108
Regular
- 陳公素齋煲
Braised Assorted Vegetables and Fungus
with Preserved Red Taro in a Clay Pot
例 \$115
Regular
- 海味粉絲雜菜煲
Simmered Assorted Vegetables
with Dried Seafood and Vermicelli in a Clay Pot
例 \$115
Regular
- 生啫梅菜野菌豬爽肉煲
Wok-fried Pork Jowl, Assorted Mushrooms
and Preserved Vegetable in a Clay Pot
例 \$118
Regular
- 秋葵牛筋腩煲
Braised Brisket of Beef with Okra in a Clay Pot
例 \$125
Regular
- 梨山醬汁肉排煲
Stewed Spare Ribs with Bell Pepper
and Pear in a Clay Pot
例 \$125
Regular
-  杜小月梅菜扣肉煲
Stewed Brisket of Pork and Preserved Vegetables
in a Clay Pot
例 \$128
Regular
- 黑蒜野菌生啫雞煲
Stewed Chicken and Assorted Mushrooms
with Black Garlic in a Clay Pot
例 \$135
Regular
-  狀元一品煲
Braised Seafood, Sliced Chicken and Barbecued Pork
with Bean Curd in a Clay Pot
例 \$138
Regular
-  生啫爽肉廣島蠔煲
Oysters Cooked and Pork Jowl
with Ginger and Spring Onion in a Casserole
例 \$148
Regular
-  薑蔥魚雲煲
Wok-fried Head of Carp with Ginger
and Spring Onion in a Casserole
例 \$165
Regular
- 豉味涼瓜銀絲虎蝦煲
Wok-fried Shrimps, Bitter Melon and Vermicelli
with Soya Bean Sauce in a Clay Pot
例 \$178
Regular
- 潮式咸菜大鱔煲
Poached Eel Fillet with Preserved Cabbage in a Clay Pot
例 \$218
Regular
-  北菇枝竹鵝掌煲
Braised Goose Web and Black Mushrooms
with Bean Skin in a Clay Pot
例 \$238
Regular

蔬菜及豆腐

Vegetarian and Bean Curd

素燒雙冬

Braised Black Mushrooms and Bamboo Shoots
with Vegetable

例 \$98

Regular



酸辣炒藕丁

Stir-fried Diced Lotus Root with Spicy and Sour Sauce

例 \$98

Regular

大漠風沙茄子

Deep-fried Eggplant with Fine Garlic

例 \$105

Regular

麵醬茄子炒椰菜

Sautéed Eggplant and Cabbage with Preserved Bean Sauce

例 \$105

Regular

欖菜四季豆炒素雞

Stir-fried Diced Tofu and String Bean with Preserved Olives

例 \$105

Regular



松露醬扒鮮腐竹

Braised Fresh Bean Skin with Black Truffle Paste

例 \$105

Regular

紅燒竹筍豆腐

Braised Bean Curd with Bamboo Piths with Vegetables

例 \$105

Regular

鮮淮山畔水芹香

Sautéed Fresh Chinese Yam with Celery

例 \$105

Regular

虎皮椒三寶蔬

Sautéed Green Pepper with Assorted Vegetables

例 \$105

Regular

鮮淮山銀杏馬蹄炒泰露筍

Sautéed Chinese Yam and Ginkgo, Water Chestnut
with Thai Asparagus

例 \$115

Regular



芋砵顯真傳

Deep-fried Taro Ring with Assorted Vegetables

例 \$130

Regular



西芹百合美果炒日本南瓜

Sautéed Celery, Lily Bulbs and Cashew Nut
with Japanese Pumpkin

例 \$138

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 \$12。

白飯每碗 \$15；白粥每碗 \$16。

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: \$12 Per Person
Rice: \$15 Per Bowl; Congee: \$16 Per Bowl

錦綉樓 *Restaurant*
Fairview

訂座電話 2482 8679
Reservations

總機電話 2471 6333
Main Line