

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 \$60

Regular



鼎湖素鵝

Deep-fried Vegetarian Goose

例 \$65

Regular

五香牛腩

Marinated Sliced Beef Shin

例 \$95

Regular



蜜汁叉燒

Barbecued Pork

例 \$115

Regular

桶子油雞

Soya Sauce Chicken

例 \$115

Regular

脆皮燒腩肉

Crispy Roasted Pork Belly

例 \$128

Regular

海蜇拼燻蹄

Marinated Pork Knuckle and Jelly Fish

例 \$138

Regular



明爐燒鵝

Roasted Goose

例 \$148

Regular

化皮乳豬

Barbecued Suckling Pig

例 \$160

Regular

燒味拼盆

Barbecued Meat Combination

例 \$188

Regular

燒腩仔拼盆

Roasted Pork Belly Combination

例 \$198

Regular

乳豬拼盆

Barbecued Suckling Pig Combination

例 \$208

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 \$98

Regular

香辣虎皮椒炒爽肉

Wok-fried Sliced Pork Jowl with Green Chilli Pepper

例 \$98

Regular

酥炸酸辣百花茄子

Deep-fried Shrimp Paste Stuffed Eggplant  
with Spicy and Sour Sauce

例 \$128

Regular

川味海皇麻婆豆腐

Braised Seafood and Bean Curd with Spicy Sauce

例 \$138

Regular

錦綉小炒皇

Stir-fried Dried Shrimp, Squid  
and Clam Meat with Chives

例 \$138

Regular

秘汁香煎黑豚肉

Pan-fried Sliced Spanish Pork with Soya Sauce

例 \$175

Regular

香煎黑松露醬西班牙豬柳

Pan-fried Spanish Pork Fillet with Black Truffle Paste

例 \$178

Regular

黑蒜日本南瓜鮮腐竹炒帶子

Stir-fried Scallop, Japanese Pumpkin  
and Fresh Bean Skin with Black Garlic

例 \$198

Regular

# 魚翅及湯羹

## Shark's Fin and Soup

☞ 紅燒大鮑翅	每位兩兩 \$688	
Braised Shark's Fin in Brown Sauce	Per Person (2 Tael)	
高湯大散翅	每位兩兩 \$688	
Shark's Fin in Supreme Soup	Per Person (2 Tael)	
紅燒海皇翅	每位 \$268	窩 \$688
Shark's Fin Soup with Diced Seafood	Per Person	Tureen
紅燒四喜翅	每位 \$278	窩 \$738
Shark's Fin Soup with Bamboo Pith, Fish Maw and Sea Cucumber	Per Person	Tureen
紅燒雞絲翅	每位 \$288	窩 \$888
Shark's Fin Soup with Shredded Chicken	Per Person	Tureen
☞ 紅燒蛋白蟹肉翅	每位 \$308	窩 \$908
Shark's Fin Soup with Crab Meat and Egg White	Per Person	Tureen
時菜咸蛋肉片湯		窩 \$145
Sliced Pork and Salty Duck Egg with Vegetables Soup		Tureen
時菜豆腐魚雲湯		窩 \$175
Head of Carp and Bean Curd with Vegetables Soup		Tureen
野菌豆腐湯	每位 \$50	窩 \$138
Assorted Mushrooms and Bean Curd with Vegetables Soup	Per Person	Tureen
松露竹笙素羹	每位 \$55	窩 \$148
Bamboo Pith with Black Truffle Paste Vegetarian Thick Soup	Per Person	Tureen
雞茸粟米羹	每位 \$65	窩 \$150
Diced Chicken and Sweet Corn Soup	Per Person	Tureen
西湖牛肉羹	每位 \$65	窩 \$150
Minced Beef and Egg White Thick Soup	Per Person	Tureen
蟹肉粟米羹	每位 \$70	窩 \$178
Crab Meat and Sweet Corn Soup	Per Person	Tureen
竹笙海皇羹	每位 \$70	窩 \$178
Diced Seafood with Bamboo Pith Thick Soup	Per Person	Tureen
韭黃瑤柱羹	每位 \$70	窩 \$178
Chives and Shredded Conpoy Thick Soup	Per Person	Tureen
竹笙榆耳斑片湯	每位 \$88	窩 \$288
Sliced Fish and Bamboo Piths with Fungus Soup	Per Person	Tureen
☞ 紅燒蟹肉花膠絲羹	每位 \$108	窩 \$398
Crab Meat and Shredded Fish Maw Thick Soup	Per Person	Tureen

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# 海鮮

## Seafood

炸釀百花蟹鉗	隻 \$65
Deep-fried Stuffed Crab Claw	Each
蔥燒龍魷柳	例 \$105
Stir-fried Sole Fish Fillet with Spring Onions	Regular
避風塘椒鹽鮮魷	例 \$118
Deep-fried Squid with Fine Garlic and Chilli	Regular
粟米脆魚塊	例 \$135
Deep-fried Fish Fillet with Sweet Corn Sauce	Regular
剝椒大魚頭	例 \$168
Steamed Head of Carp with Red Chilli	Regular
吉列明蝦球	例 \$178
Deep-fried Crispy Shrimp with Sweet and Sour Sauce	Regular
野菌蝦籽帶子	例 \$198
Stir-fried Scallop and Dried Shrimp Roe with Assorted Mushrooms	Regular
☞ 甜菜三蔥蝦仁桂花蚌	例 \$198
Stir-fried Shrimp and Coral Clam with Preserved Vegetable	Regular
芋砵海中寶	例 \$205
Sautéed Assorted Seafood in a Taro Ring	Regular
☞ 砵酒焗斑球	例 \$268
Baked Grouper Ball with Port Wine	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 \$188

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

## 翡翠原隻鮑魚扣百靈菇

Braised Whole Abalone and Ganoderma Mushrooms with Vegetables

例 \$398

Regular

## 錦繡一品煲

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

例 \$438

Regular



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# 家禽

Poultry



## 錦繡一品脆燒雞

Deep-fried Crispy Chicken

半隻 \$195

每隻 \$348

Half

Whole

## 金沙蒜香雞

Deep-fried Crispy Chicken with Fine Garlic

半隻 \$195

每隻 \$348

Half

Whole



## 東江鹽焗雞

Simmered Salted Chicken

半隻 \$195

每隻 \$348

Half

Whole

## 黑白芝麻西檸軟雞

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

半隻 \$168

每隻 \$298

Half

Whole

## 腰果炒雞丁

Sautéed Diced Chicken with Celery and Cashew Nuts

例 \$105

Regular

## 咕嚕滑雞球

Sweet and Sour Boneless Chicken with Pineapple

例 \$110

Regular

## 川椒滑雞球

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

例 \$115

Regular

## 豉蒜味菜炒雞柳

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

例 \$115

Regular

## 荷香污糟雞

Steamed Chicken with Red Dates and Lily Flower on Lotus Leaf

每隻 \$120

Whole

## 窩燒薑蔥米酒雞

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

例 \$128

Regular

## 紅燒妙齡鴿

Roasted Crispy Baby Pigeon

每隻 \$68

Whole

## 鴿崧生菜包

Minced Pigeon Served with Lettuce

例 \$148

Regular

# 豬及牛

## Pork and Beef

 菠蘿咕嚕肉	例 \$105
Sweet and Sour Pork with Pineapple	Regular
乳香藕片炒爽肉	例 \$108
Sautéed Sliced Pork Jowl and Lotus Root Sliced with Preserved Red Taro	Regular
 蜜餞鎮江骨	例 \$110
Deep-fried Spare Ribs Tossed with Honey Sauce	Regular
 金牌海山骨	例 \$110
Deep-fried Spare Ribs with Shrimp Sauce	Regular
桂花梨黑醋骨	例 \$110
Deep-fried Spare Ribs, Osmanthus and Pear with Black Vinegar	Regular
頭抽風味一字骨	例 \$110
Deep-fried Spare Ribs and Spring Onion with Soya Sauce	Regular
香蔥菜薹牛柳粒	例 \$118
Sautéed Vegetables with Diced Beef and Spring Onion	Regular
黑蒜藕爽牛柳粒	例 \$120
Stir-fried Diced Beef and Lotus Root Slices with Black Garlic	Regular
咸魚蒸肉餅	例 \$125
Steamed Minced Pork with Salty Fish	Regular
中式牛仔柳	例 \$125
Pan-fried Beef Fillet "Chinese Style"	Regular
野菌洋蔥牛仔柳	例 \$125
Stir-fried Beef Fillet and Assorted Mushrooms with Onion	Regular
芹香藕片牛柳條	例 \$125
Stir-fried Beef Fillet with Sliced Lotus Root and Chinese Celery	Regular

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# 煲仔菜

## Clay Pot

陳公素齋煲	例 \$105
Braised Assorted Vegetables and Fungus with Preserved Red Taro in a Clay Pot	Regular
海味粉絲雜菜煲	例 \$105
Simmered Assorted Vegetables with Dried Seafood and Vermicelli in a Clay Pot	Regular
椰汁香芋南瓜煲	例 \$108
Braised Taro and Pumpkin with Coconut Milk in a Clay Pot	Regular
生啫梅菜野菌豬爽肉煲	例 \$110
Wok-fried Pork Jowl, Assorted Mushrooms and Preserved Vegetable in a Clay Pot	Regular
杜小月梅菜扣肉煲	例 \$110
Stewed Brisket of Pork and Preserved Vegetables in a Clay Pot	Regular
秋葵牛筋腩煲	例 \$115
Braised Brisket of Beef with Okra in a Clay Pot	Regular
 梨山醬汁肉排煲	例 \$118
Stewed Spare Ribs with Bell Pepper and Pear in a Clay Pot	Regular
風味茄子蟹肉煲	例 \$128
Stewed Crab Meat with Eggplant in a Clay Pot	Regular
 狀元一品煲	例 \$128
Braised Seafood, Sliced Chicken and Barbecued Pork with Bean Curd in a Clay Pot	Regular
 黑蒜野菌生啫雞煲	例 \$135
Stewed Chicken and Assorted Mushrooms with Black Garlic in a Clay Pot	Regular
 生啫爽肉廣島蠔煲	例 \$138
Oysters Cooked and Pork Jowl with Ginger and Spring Onion in a Casserole	Regular
薑蔥魚雲煲	例 \$145
Wok-fried Head of Carp with Ginger and Spring Onion in a Casserole	Regular
豉味涼瓜銀絲虎蝦煲	例 \$168
Wok-fried Shrimps, Bitter Melon and Vermicelli with Soya Bean Sauce in a Clay Pot	Regular
 古仿香扣大鱔煲	例 \$208
Braised Eel Fillet with Bean Curd Stick and Pork Belly in a Clay Pot	Regular

# 蔬菜及豆腐

*Vegetarian and Bean Curd*

雪裡紅金菇蒸茄子

Steamed Eggplant and Enoki Mushrooms with Red Chilli

例 \$90

Regular



酸辣炒藕丁

Stir-fried Diced Lotus Root with Spicy and Sour Sauce

例 \$90

Regular

虎皮椒三寶蔬

Sautéed Green Pepper with Assorted Vegetables

例 \$95

Regular

大漠風沙茄子

Deep-fried Eggplant with Fine Garlic

例 \$98

Regular

麵醬茄子炒椰菜

Sautéed Eggplant and Cabbage  
with Preserved Bean Sauce

例 \$98

Regular



松露醬扒鮮腐竹

Braised Fresh Bean Skin with Black Truffle Paste

例 \$98

Regular

紅燒竹筍豆腐

Braised Bean Curd with Bamboo Piths with Vegetables

例 \$98

Regular

鮮淮山畔水芹香

Sautéed Fresh Chinese Yam with Celery

例 \$98

Regular

鮮竹銀杏泡涼瓜

Sautéed Bitter Melon with Fresh Bean Skin and Ginkgo

例 \$98

Regular

欖菜四季豆炒素雞

Stir-fried Diced Tofu and String Bean  
with Preserved Olives

例 \$105

Regular



芋砵顯真傳

Deep-fried Taro Ring with Assorted Vegetables

例 \$120

Regular



西芹百合美果炒日本南瓜

Sautéed Celery, Lily Bulbs and Cashew Nut  
with Japanese Pumpkin

例 \$128

Regular



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## 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 \$11。

白飯每碗 \$14；白粥每碗 \$15。

## 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: \$11 Per Person

Rice: \$14 Per Bowl; Congee: \$15 Per Bowl

錦綉樓 *Restaurant*  
*Fairview*

訂座電話 2482 8679

*Reservations*

總機電話 2471 6333

*Main Line*