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# 飯

Rice

## 各式燒味飯

Assorted Roasted Meat with Rice

碗 \$78

Bowl

## 脆皮腩仔飯

Crispy Roasted Pork Belly with Rice

碗 \$88

Bowl

## 燒味雙拼飯

Assorted Roasted Meat with Rice

(Choices of 2 Barbecued Species)

碗 \$95

Bowl

## 脆皮腩仔雙拼飯

Crispy Roasted Pork Belly and Roasted Meat with Rice

碗 \$105

Bowl

## 五彩脆米素炒飯

Fried Vegetarian Rice with Assorted Vegetables and Crispy Rice

例 \$105

Regular

## 潮州佬炒飯

Fried Rice with Diced Pork, Dried Shrimp and Dried Vegetables

例 \$115

Regular

## 薑米瑤柱雞粒炒飯

Fried Rice with Diced Chicken, Conpoy and Diced Ginger

例 \$116

Regular

## 避風塘海皇炒飯

Fried Rice with Seafood and Fine Garlic, Soya Black Bean

例 \$120

Regular

## 粟米脆魚塊飯

Deep-fried Fish Fillet in Sweet Corn with Rice

例 \$128

Regular

## 福建式炒飯

Fried Rice "Fuk Kin" Style

例 \$135

Regular

## 鴛鴦雞絲炒飯

Fried Rice with Shredded Chicken and Shrimps in a Tomato & Cream Sauce

例 \$135

Regular



## 窩燒鮑螺雞粒炆飯

Braised Fried Rice and Diced Chicken with Conch

例 \$135

Regular

## 松露醬帶子粒炒飯

Fried Rice with Diced Scallop and Black Truffle Paste

例 \$138

Regular



## 香草白菌焗海皇飯

Baked Rice with Assorted Seafood in Mayonnaise Sauce

例 \$158

Regular



## 大富大貴炒飯

Fried Rice with Prawns, Scallop, Conpoy and Diced Chicken

例 \$168

Regular

## 瓜粒肉碎泡飯

Minced Pork and Diced Melon Poached Rice in Supreme Soup

碗 \$70

Bowl

窩 \$155

Tureen

## 西施貴妃泡飯

Diced Seafood and Pork Poached Rice in Supreme Soup

碗 \$90

Bowl

窩 \$160

Tureen



廚師推介

Chef's Recommendation

# 前菜及明爐燒味

Appetizers and Roasted Meat

## 香蒜拍青瓜

Marinated Cucumber with Garlic

例 \$68

Regular

## 八味豆腐粒

Deep-fried Diced Crispy Bean Curd

例 \$68

Regular



## 鼎湖素鵝

Deep-fried Vegetarian Goose

例 \$75

Regular

## 佛山燻蹄

Marinated Pork Knuckle

例 \$105

Regular

## 金錢牛腩

Marinated Sliced Beef Shin

例 \$105

Regular

## 舟山海蜇

Marinated Jelly Fish

例 \$110

Regular



## 蜜汁叉燒

Barbecued Pork

例 \$125

Regular

## 桶子油雞

Soya Sauce Chicken

例 \$125 半隻 \$205

Regular Half

## 秘製貴妃雞

Golden Steamed Chicken with Rose Wine

例 \$125 半隻 \$205

Regular Half



## 湘蓮燒鵝

Roasted Goose

例 \$168 半隻 \$288

Regular Half

## 脆皮燒腩肉

Crispy Roasted Pork Belly

例 \$138

Regular

## 明爐燒味雙拼

Barbecued Assorted Meat Combination (Choices of 2 Barbecued Species)

例 \$198

Regular

## 脆皮燒腩仔拼盆

Crispy Roasted Pork Belly Combination

例 \$208

Regular

## 明爐燒味三拼

Barbecued Assorted Meat Combination (Choices of 3 Barbecued Species)

例 \$228

Regular



# 廚師精選

## Specialties Dish

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|---|--------------------|
|  <b>酸辣炒藕丁</b><br>Sautéed Diced Lotus Root with Sour and Spicy Sauce              | 例 \$98<br>Regular  |
| <b>松露醬炒珍菌</b><br>Wok-fried Assorted Mushrooms with Black Truffle Paste  | 例 \$105<br>Regular |
| <b>蔥燒香茅龍魷柳</b><br>Stir-fried Sole Fish Fillet and Citronella with Spring Onions   | 例 \$105<br>Regular |
| <b>豉蒜秋葵炒素雞</b><br>Stir-fried Diced Tofu and Okra with Soya Bean Garlic Sauce  | 例 \$105<br>Regular |
| <b>香辣雞軟骨</b><br>Wok-fried Chicken Cartilage with Dried Chilli   | 例 \$115<br>Regular |
| <b>乳香藕片炒爽肉</b><br>Sautéed Sliced Pork and Lotus Root Slices with Preserved Red Taro   | 例 \$115<br>Regular |
|  <b>桂花梨黑醋骨</b><br>Deep-fried Spare Ribs, Osmanthus and Pear with Black Vinegar | 例 \$118<br>Regular |
|  <b>川味水煮牛仔肉</b><br>Poached Sliced Beef in Hot Chilli Oil "Szechuan Style"      | 例 \$128<br>Regular |
| <b>秘汁香煎黑豚肉</b><br>Pan-fried Sliced Spain Pork with Soya Sauce   | 例 \$178<br>Regular |
|  <b>脆皮安格斯牛肋肉(伴咖喱汁)</b><br>Deep-fried Angus Short Rib with Curry Sauce          | 例 \$268<br>Regular |

 廚師推介  
Chef's Recommendation

# 粉麵

## Noodles and Vermicelli

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| <b>頭抽雞絲炒麵</b><br>Fried Noodles and Shredded Chicken with Soya Sauce  | 例 \$110<br>Regular            |
| <b>海味菇絲炆伊麵</b><br>Braised E-Fu Noodles with Dried Seafood and Shredded Mushrooms   | 例 \$118<br>Regular            |
| <b>頭抽鴛鴦蝦炒麵</b><br>Fried Noodles, Shrimps and Shrimp Roe with Soya Sauce  | 例 \$125<br>Regular            |
| <b>滑蛋鴛鴦蚌炒河</b><br>Fried Flat Rice Noodles and Assorted Coral Clam with Scrambled Egg   | 例 \$148<br>Regular            |
| <b>川味蟹肉蝦仁煎麵</b><br>Pan-fried Noodles, Shrimps and Crab Meat with Spicy Sauce   | 例 \$138<br>Regular            |
| <b>叉燒片薑蔥撈粗麵</b><br>Egg Noodles with Sliced Barbecued Pork, Ginger and Spring Onions  | 例 \$148<br>Regular            |
|  <b>豉椒牛仔骨煎米粉</b><br>Pan-fried Vermicelli and Beef Ribs with Bell Pepper in Black Bean Sauce | 例 \$148<br>Regular            |
| <b>龍皇珊瑚煎米粉</b><br>Pan-fried Vermicelli with Scrambled Egg White, Seafood and Crab Meat   | 例 \$158<br>Regular            |
| <b>鮮雜菌青菜煨麵</b><br>Royal Noodles with Vegetable and Assorted Mushrooms in Supreme Soup  | 碗 \$65 窩 \$105<br>Bowl Tureen |
|  <b>濃湯嫩雞絲煨麵</b><br>Royal Noodles with Shredded Chicken in Supreme Soup                      | 碗 \$85 窩 \$148<br>Bowl Tureen |
| <b>鮮茄牛崧泡稻庭烏冬</b><br>Udon with Minced Beef and Tomato in Soup   | 碗 \$85 窩 \$148<br>Bowl Tureen |
| <b>濃湯海鮮煨麵</b><br>Royal Noodles with Seafood in Supreme Soup  | 碗 \$95 窩 \$168<br>Bowl Tureen |