

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 \$70

Regular



鼎湖素鵝

Deep-fried Vegetarian Goose

例 \$88

Regular

五香牛腩

Marinated Sliced Beef Shin

例 \$120

Regular



蜜汁叉燒

Barbecued Pork

例 \$140

Regular

桶子油雞

Soya Sauce Chicken

例 \$140

Regular

脆皮燒腩肉

Crispy Roasted Pork Belly

例 \$160

Regular

海蜇拼燻蹄

Marinated Pork Knuckle and Jelly Fish

例 \$188

Regular

明爐燒鵝

Roasted Goose

例 \$208

Regular

化皮乳豬

Barbecued Suckling Pig

例 \$228

Regular

燒味拼盆

Barbecued Meat Combination

例 \$228

Regular

燒腩仔拼盆

Barbecued Roasted Pork Belly Combination

例 \$248

Regular

乳豬拼盆

Barbecued Suckling Pig Combination

例 \$268

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

京蔥頭抽煎手打蝦餅

Pan-fried Shrimp Paste and Scallion with Soya Sauce

例 \$158

Regular

脆米桂花炒瑤柱

Stir-fried Vermicell, Dried Scallop and Egg
with Crispy Rice

例 \$168

Regular

秘汁香煎極黑豚肉

Pan-fried Sliced Spain Pork with Soya Sauce

例 \$198

Regular

野菌松露醬炒極黑豚肉

Wok-fried Sliced Spain Pork and Assorted Mushrooms
with Black Truffle Paste

例 \$198

Regular

蔥香海皇蟹肉銀絲煲

Wok-fried Crab Meat and Seafood
with Vermicelli in a Clay Pot

例 \$218

Regular

黑蒜日本南瓜鮮竹炒帶子

Stir-fried Scallop and Japanese Pumpkin
with Black Garlic

例 \$248

Regular

翡翠酸辣蝦球

Deep-fried Prawn Ball with Spicy and Sour Sauce

例 \$288

Regular

脆皮安格斯牛肋肉 (伴咖喱汁)

Deep-fried Angus Short Rib with Curry Sauce

例 \$308

Regular

魚翅及湯羹

Shark's Fin and Soup

海鮮

Seafood

 紅燒大鮑翅 Braised Shark's Fin in Brown Sauce	每位兩兩 \$788 Per Person (2 Tael)	
高湯大散翅 Shark's Fin in Supreme Soup	每位兩兩 \$788 Per Person (2 Tael)	
紅燒海皇翅 Shark's Fin Soup with Diced Seafood	每位 \$298 Per Person	窩 \$788 Tureen
紅燒四喜翅 Shark's Fin Soup with Bamboo Pith, Fish Maw and Sea Cucumber	每位 \$308 Per Person	窩 \$808 Tureen
紅燒雞絲翅 Shark's Fin Soup with Shredded Chicken	每位 \$328 Per Person	窩 \$948 Tureen
 紅燒蛋白蟹肉翅 Shark's Fin Soup with Crab Meat and Egg White	每位 \$358 Per Person	窩 \$968 Tureen
時菜咸蛋肉片湯 Sliced Pork and Salty Duck Egg with Vegetables Soup		窩 \$178 Tureen
時菜豆腐魚雲湯 Head of Carp and Bean Curd with Vegetables Soup		窩 \$208 Tureen
野菌豆腐湯 Assorted Mushrooms and Bean Curd with Vegetables Soup	每位 \$70 Per Person	窩 \$160 Tureen
松露竹笙素羹 Bamboo Pith with Black Truffle Paste Vegetarian Thick Soup	每位 \$80 Per Person	窩 \$188 Tureen
雞茸粟米羹 Diced Chicken and Sweet Corn Soup	每位 \$85 Per Person	窩 \$188 Tureen
西湖牛肉羹 Minced Beef and Egg White Thick Soup	每位 \$85 Per Person	窩 \$188 Tureen
蟹肉粟米羹 Crab Meat and Sweet Corn Soup	每位 \$90 Per Person	窩 \$208 Tureen
竹笙海皇羹 Diced Seafood with Bamboo Pith Thick Soup	每位 \$90 Per Person	窩 \$208 Tureen
韭黃瑤柱羹 Chives and Shredded Conpoy Thick Soup	每位 \$90 Per Person	窩 \$208 Tureen
 紅燒蟹肉花膠絲羹 Crab Meat and Shredded Fish Maw Thick Soup	每位 \$138 Per Person	窩 \$488 Tureen

炸釀百花蟹鉗
Deep-fried Stuffed Crab Claw

隻 \$70
Each

避風塘椒鹽鮮魷
Deep-fried Squid with Fine Garlic and Chilli

例 \$138
Regular

粟米脆魚塊
Deep-fried Fish Fillet with Sweet Corn Sauce

例 \$160
Regular

麵醬紫薑蒸大魚頭
Steamed Head of Carp with Zingiber
and Yellow Bean Sauce

例 \$185
Regular

三蔥爆炒蝦仁珊瑚蚌
Stir-fried Shrimp and Coral Clam with Shallot

例 \$188
Regular

 芋砵海中寶
Sautéed Assorted Seafood in a Taro Ring

例 \$228
Regular

 遠年陳皮豆豉虎蝦
Wok-fried Prawn and Dried Tangerine Peel
with Black Bean Sauce

例 \$238
Regular

翡翠鴛鴦木耳炒桂花蚌
Stir-fried Coral Clam, Black and White Fungus
with Vegetables

例 \$248
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 \$288
Regular

 廚師推介
Chef's Recommendation

5/2025

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

山珍菌蕙燒南美海參煲

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 \$368

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 \$548

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 \$208

Half

每隻 \$348

Whole



錦繡一品脆燒雞

Deep-fried Crispy Chicken

半隻 \$225

Half

每隻 \$408

Whole

菜膽上湯雞

Steamed Chicken and Vegetables
with Supreme Soup

半隻 \$225

Half

每隻 \$408

Whole



東江鹽焗雞

Simmered Salted Chicken

半隻 \$225

Half

每隻 \$408

Whole

果仁辣子雞

Wok-fried Diced Chicken and Cashew Nuts
with Spicy Sauce

半隻 \$225

Half

每隻 \$408

Whole

腰果炒雞丁

Sautéed Diced Chicken
with Celery and Cashew Nuts

例 \$130

Regular

京蔥香辣炒雞球

Wok-fried Sliced Chicken and Scallion
with Spicy Sauce

例 \$145

Regular

豉蒜味菜炒雞柳

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

例 \$145

Regular

豉汁野菌涼瓜炒雞脯

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

例 \$145

Regular

荷香紅棗雲耳蒸雞

Steamed Chicken with Red Dates
and Black Fungus on Lotus Leaf

例 \$168

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 \$130
Regular
- 乳香藕片炒爽肉
Sautéed Sliced Pork Jowl and Lotus Root Sliced
with Preserved Red Taro
例 \$130
Regular
- 乾煸四季豆炒牛鬆
Wok-fried Minced Beef with String Bean
例 \$135
Regular
-  西芹珍菌炒牛仔肉
Sautéed Sliced Beef and Assorted Mushroom
with Celery
例 \$135
Regular
- 陳醋皮蛋蕎頭金沙骨
Deep-fried Spare Ribs and Pickled Scallion,
Preserved Duck Egg with Black Vinegar
例 \$138
Regular
- 大澳蝦醬蒸爽肉伴豆腐
Steamd Sliced Pork Jowl and Bean Curd
with Shrimp Sauce
例 \$138
Regular
- 欖角黑醋骨
Deep-fried Spare Ribs and Preserved Olive
with Honey Sauce
例 \$138
Regular
-  金牌海山骨
Deep-fried Spare Ribs with Shrimp Sauce
例 \$148
Regular
- 中式牛仔柳
Pan-fried Beef Fillet “Chinese Style”
例 \$155
Regular
- 咸魚蒸肉餅
Steamed Minced Pork with Salty Fish
例 \$160
Regular

 廚師推介
Chef's Recommendation

煲仔菜

Clay Pot

- 鮮茄淮山青蔬煲
Simmered Vegetables and Chinese Yam
with Tomato in a Clay Pot
例 \$128
Regular
- 陳公素齋煲
Braised Assorted Vegetables and Fungus
with Preserved Red Taro in a Clay Pot
例 \$135
Regular
- 海味粉絲雜菜煲
Simmered Assorted Vegetables
with Dried Seafood and Vermicelli in a Clay Pot
例 \$135
Regular
-  杜小月梅菜扣肉煲
Stewed Brisket of Pork and Preserved Vegetables
in a Clay Pot
例 \$148
Regular
- 生啫紫薑滑雞煲
Wok-fried Chicken with Zingiber in a Clay Pot
例 \$158
Regular
- 乾蔥豆豉雞煲
Wok-fried Chicken and Shallot
with Black Bean in a Clay Pot
例 \$158
Regular
- 紅燒銀蘿牛腩煲
Braised Brisket of Beef with Turnip in a Clay Pot
例 \$160
Regular
-  生啫爽肉廣島蠔煲
Oysters Cooked and Pork Jowl with Ginger
and Spring Onion in a Casserole
例 \$168
Regular
-  薑蔥魚雲煲
Wok-fried Head of Carp with Ginger
and Spring Onion in a Casserole
例 \$185
Regular
- 香辣錦江海皇豆腐煲
Stewed Seafood and Bean Curd
with Spicy Sauce in a Clay Pot
例 \$188
Regular
- 北菇枝竹鵝掌煲
Braised Goose Web and Black Mushrooms
with Bean Skin in a Clay Pot
例 \$268
Regular
-  薑蔥銀絲蝦球煲
Wok-fried Prawn Ball and Vermicelli
with Ginger and Spring Onion in a Clay Pot
例 \$288
Regular

5/2025

蔬菜及豆腐

Vegetarian and Bean Curd

客家梅菜蒸菜芯
Steamed Green Vegetable with Preserved Vegetables

例 \$115
Regular

銀杏鮮竹炒西蘭花
Sautéed Fresh Bean Skin and Ginkgo with Broccoli

例 \$115
Regular

黑白木耳炒虎皮尖椒
Wok-fried Green Pepper and Black, White Fungus
with Spicy Sauce

例 \$118
Regular

👨‍🍳 酸辣炒藕片
Stir-fried Sliced Lotus Root with Spicy and Sour Sauce

例 \$118
Regular

彩椒甜豆炒雞樅菌
Stir-fried Termite Mushrooms and Sweet Bean
with Assorted Bell Pepper

例 \$118
Regular

紅燒竹筍豆腐
Braised Bean Curd with Bamboo Piths with Vegetables

例 \$118
Regular

👨‍🍳 豆豉四季豆炒木棉豆腐
Stir-fried Marshmallow Tofu and String Bean
with Black Bean Sauce

例 \$118
Regular

大漠風沙茄子
Deep-fried Eggplant with Fine Garlic

例 \$125
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 \$128
Regular

👨‍🍳 日本南瓜竹筍扒上素
Stewed Bamboo Pith and Assorted Vegetables
with Japanese Pumpkin

例 \$148
Regular

👨‍🍳 芋砵顯真傳
Deep-fried Taro Ring with Assorted Vegetables

例 \$160
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 \$14；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: \$14 Per Person; Deluxe Area Charge: \$24 Per Person

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

錦綉樓 Restaurant
Fairview 綉樓

訂座電話 2482 8679
Reservations

總機電話 2471 6333
Main Line