



益新，一個老朋友

我們同樣出生於50年代的香港，同是由我的父親用盡畢生心血和時間孕育成長；我們一起經歷了香港由一個小小的漁港發展成今天的繁榮國際都會。從過去六十多年，到未來，我堅持跟益新一同為所有食客提供最用心烹調的美饌，舒適的環境和最貼心的服務，期盼您們每一次光臨益新都能留下一個又一個愉快和難忘的回憶。這就是我一直將益新辦下去的最大目標。

- 美冰

Yixin- an old friend

This restaurant and I share a legacy. Born in the 1950s. We were both raised and nurtured by my father. Together we witnessed Hong Kong's transformation from a trading hub to a modern metropolis. Though years have passed, one thing remains unchanged: We still strive to provide our customers with best food, service and great ambience - all the necessary elements for a memorable dining experience. This is the reason I am taking up the challenge of continuing my father's legacy.

- May

益新美食館  
Yixin Restaurant

# 預訂菜譜 PRE ORDER MENU



煎釀鯪魚



玻璃蝦球



吊燒鳳肝

益新為了保留及傳承這些懷舊菜式。

特別推出了這個預訂菜譜。

要烹調這些懷舊菜式，除了師傅的巧手、繁複的工序外，

還要尋找現今有的食材，我們不會吝嗇成本，

用心盡力為顧客尋找昔日的味道。

顧客如要索取更詳盡的資料，

可以瀏覽我們的網站 [www.yixinrestaurant.com](http://www.yixinrestaurant.com)

或向我們的職員查詢。



滷水鴨舌



龍串鳳翼





燒雲腿鳳肝鴿片



鳳凰魚雲羹



古法八寶鴨



天麻燉魚頭



家鄉燒米鴨



仙鶴神針

Please kindly visit our website

[www.yixinrestaurant.com](http://www.yixinrestaurant.com)

or ask our staff for the information on our  
secret pre order menu, it is a selection of  
our nostalgic dishes which some were inherited  
from our head chef " Lee" 60 years ago.



# 益新名菜

## OUR SIGNATURE DISHES



**極上叉燒皇** \$298  
Honey Glazed Barbecued Pork in Thick Slices

可以說是非常傳統的燒味，但要做到甘香鬆化，除了經挑選的一級梅頭及獨特腌制方式外，還需擁有幾十年經驗的師傅根據不同脂肪分佈及厚薄來燒制。



**馳名琵琶鴨** \$510一隻 Whole  
Roasted Duck In Pipa-Style \$265半隻 Half

一道經典名菜。60年代坊間稱之為扇鴨，「琵琶鴨」這個名稱是「益新」50多年前的廚師命名的，這道菜看似一般燒鴨，但其工序非常繁複，除了挑選過的鴨身，開胸上叉再用20多種秘製醃料入味，再風乾10數小時，然後放入特製燒爐。出來後皮脆肉嫩，再點上師傅自己調制的鴨醬更添美味。



**豉油王煎中蝦** 時價  
Fresh Live Prawns Fried with Premium Soya Sauce Market Price

蝦一定要用上游水海中蝦，加上嚴選過的頭抽醬油下鑊快炒，基本上不需要太多調味料，醬油會輕輕的掛在香脆的蝦殼上，令鮮甜的蝦肉更為突出！



**沙律煙倉魚** \$498  
Smoked Pomfret

相信對新一代較為陌生，因這道菜要做得好，要花較多的工序，所以現時大部份食店都很少做了。這道古早名菜，祇用鷹倉再加以自家秘方醃料入味，再放入煙燻爐加杉木糠燻成的，做得表面乾身，食下夾雜濃濃的煙燻香味，令人回味無窮。





## 鳳凰焗魚腸 \$188

Baked Fish Guts with Egg

順德名菜，需用鮫魚腸、魚肝、雞蛋及優質果皮才能入口甘香，由於工序繁複，非一般酒樓食肆會做的菜式。



## 西檸煎軟雞 \$560一隻 Whole \$290半隻 Half Boneless Chicken in Lemon Sauce

用上揀手西檸加上煎得香軟的雞塊，大廚以檸檬和牛油來調味，比例要百份百精準，雞肉香軟汁豐，是「益新」的皇牌菜。



## 蟹肉大良炒鮮奶 \$208

Fried Fresh Milk and Egg White with Crab meat

是一道非常考功夫的菜式，此道菜「益新」的蛋白比例較坊間一般的多，但獨有的優質奶源令其奶味突出，加上蘑菇，令蟹肉更鮮味；火候控制得宜，炒出來入口嫩滑，才能成為「益新」的長青名菜。



馳名琵琶鴨  
Roasted Duck in Pipa-Style



五香金錢脰  
Soyed Beef



舟山海蜇  
Jelly Fish Mixed with Sesame Oil



# 燒味 / 滷水

## BARBECUED AND SOYED FAVOURITES

4032	五香金錢脰	\$115
	Soyed Beef	
4035	佛山薰蹄	\$115
	Soyed Pork	
4033	舟山海蜇	\$115
	Jelly Fish Mixed with Sesame Oil	
4056	碧綠素雞	\$115
	Diced Cucumber and Bean Curd in Garlic Vinegar Sauce	
4066	滷水雙拼	\$168
	Marinated Platter ( Choice of Two Marinated Items)	
4067	滷水三拼盆	\$228
	Marinated Platter ( Choice of Three Marinated Items)	
4034	益鼎 家鄉灼珍肝	\$128
	Poached Chicken GIBLETS	
4038	七彩皮蛋薑	\$98
	Peedan Eggs with Sliced Ginger	
4041	益鼎 極上叉燒皇	Regular 例 \$298
	Honey Glazed Barbecued Pork in Thick Slices	Small 細 \$149
4018	益鼎 馳名琵琶鴨	\$510一隻/Whole
	Roasted Duck in Pipa-Style	\$265半隻/Half
4025	極上叉燒雙拼	\$228
	Barbecued Platter with Pork( Choice of One Barbecued Items)	
4026	極上叉燒三拼盆	\$288
	Barbecued Platter with Pork( Choice of Two Barbecued Items)	



極上叉燒皇  
Honey Glazed Barbecued Pork  
in Thick Slices



佛山薰蹄  
Soyed Pork

益鼎 廚師推介 Chef's Recommendation



上湯焗中蝦

Baked in Superior Soup with Prawns

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1637 窩貼蝦多士  
Deep Fried Minced Shrimp  
on Toast



1610 粉絲焗蝦砵  
Baked Live Prawns  
with Vermicelli in Clay Pot

# 蝦

## PRAWNS

Fresh Live Prawns

時價



游水海中蝦

Market Price

烹調方法: 椒鹽/豉油皇/白灼/花雕蛋白蒸/  
上湯焗/蒜茸粉絲蒸

Cooking Methods: Deep Fried in Shell with Salt and  
Pepper/ Fried with Premium Soya Sauce/ Poached/  
Steamed with Egg White and Chinese Wine/Baked in  
Superior Soup/ Steamed with Garlic and Vermicelli

1627 清炒蝦仁 \$248  
Stir-Fried Shrimps

1616 滑蛋蝦仁 \$208  
Shrimps and Scrambled Egg

1635 菜遠蝦球 Regular 例 \$228  
Prawn and Vegetables Small 細 \$138

1636

窩貼明蝦

\$240

Deep Fried Prawn on Toast

1619

鳳梨咕嚕蝦球

Regular 例 \$228

Sweet and Sour Prawn

Small 細 \$138

1637



窩貼蝦多士

\$200

Deep Fried Minced Shrimp on Toast

1610

粉絲焗蝦砵

\$228

Baked Live Prawns with Vermicelli in Clay Pot

1603

油泡蝦球

Regular 例 \$318

Sautéed Prawns

Small 細 \$188



廚師推介 Chef's Recommendation

Fresh Crab

生猛肉蟹/羔蟹

烹調方法: 薑蔥焗/清蒸/花雕蛋白蒸/臺山生焗/粉  
絲砵

Cooking Methods: Baked with Ginger and Spring Onion/ Steamed/  
Steamed with Egg White and Chinese Wine/ Baked with Pork and  
Egg in Clay Pot/ Baked with Vermicelli Clay Pot

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# 蟹 CRABS



Fresh Crab

生猛肉蟹/羔蟹

烹調方法: 薑蔥焗/清蒸/花雕蛋白蒸/臺山  
生焗/粉絲砵

Cooking Methods: Baked with Ginger and Spring  
Onion/ Steamed/ Steamed with Egg White and  
Chinese Wine/ Baked with Pork and Egg in Clay  
Pot/ Baked with Vermicelli Clay Pot

時價

Market Price



1710

蟹肉大良炒鮮奶

\$208

Fried Fresh Milk and Egg White with Crab meat

1705

百花炸釀蟹鉗(八隻)

\$520

Fried Minced Prawn Crab Claw (8 Pieces)



廚師推介 Chef's Recommendation



3350

百花炸釀蟹鉗

Fried Minced Prawn Crab Claw (8 Pieces)

2603 American Oysters

美國桶蠔

烹調方法: 薑葱焗 / 椒鹽 / 砵酒焗

Cooking Methods : Baked with Ginger and  
Spring Onion / Deep Fried with Salt and Pepper/  
Baked with Port

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2607 椒鹽鮮魷  
Deep Fried Fresh Cuttle Fish  
with Salt and Pepper



2684 百花煎釀帶子  
Fried Scallops with Minced Shrimp

## 海鮮 SEAFOOD

2603 American Oysters \$308



美國桶蠔

烹調方法: 薑葱焗 / 椒鹽 / 砵酒焗

Cooking Methods : Baked with Ginger and  
Spring Onion / Deep Fried with Salt and Pepper/  
Baked with Port

2606 豉椒味菜鮮魷 \$188

Fried Fresh Cuttle Fish with  
Pickled Mustard Green Chilli and Black Bean

2607 椒鹽鮮魷 \$188  
Deep Fried Fresh Cuttle Fish  
with Salt and Pepper

2619

西蘭花帶子

Regular 例 \$278

Sautéed Scallops and Broccoli Small 細 \$168

2403

豉汁帶子蒸豆腐

\$278

Steamed Scallops and Bean Curd with Black Beans

2621

百花煎釀帶子

Regular 例 \$318

Fried Scallops with Minced Shrimp Small 細 \$188

1333

海鮮蒸乳酪

\$258

Steamed Egg White with Assorted Diced Seafood



廚師推介 Chef's Recommendation



Catch of the day

游水海魚

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1908 小欖鯪魚球  
Deep Fried Minced Dace Balls



1923 鳳凰焗魚腸  
Baked Fish Guts with Egg



## FISH

Catch of the day

游水海魚

烹調方法:清蒸/枝竹涼瓜炆/煎封/油浸

Cooking Methods: Steamed with Ginger and Spring Onion/  
Stewed with Bean Curd Sheet and Bitter Melon/ Deep Fried

1919

煙焗倉魚

Smoked Pomfret

\$498

1923

鳳凰焗魚腸

Baked Fish Cuts with Egg

\$188

1901

豉椒蒸魚雲

Steamed Fish Head with Chilli and Black Bean Sauce

Regular 例 \$208

Small 細 \$118

1902

薑蔥焗魚雲

Baked Fish Head with Ginger and Spring Onion

Regular 例 \$208

Small 細 \$118

2721

枝竹魚頭煲

Baked Fish Head with Bean Curd Sheet in Clay Pot

\$208

1908

小欖鯪魚球

Deep Fried Minced Dace Balls

\$168

1909

乾煎鯪魚餅

Fried Minced Dace Cakes

\$168

1910

鳳城鯪魚餅

Fried Minced Dace Cakes with Vegetables

\$168

2744

鯪魚球豆腐煲

Dace Balls and Bean Curd with soup in Clay Pot

\$168

1930

魚茸焗雙絲

Baked Shredded Dace with Vermicelli and Shredded Pork in Clay Pot

\$178

1935/1936

煎/蒸咸魚件

Steamed/ Fried Sliced Salted Fish

鱸白 \$208

馬友 \$208

廚師推介 Chef's Recommendation

圖片只供參考 Photos are for Reference Only

0721

Braised Canned Abalone and Goose Web  
with Oyster Sauce

原隻湯鮑扣鵝掌

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2739

Braised Sea Cucumber and Goose Web  
with Oyster Sauce

婆參鵝掌

# 海味

## MARINE DELICACIES

0702

原隻湯鮑

\$328/ 每位 Per Person

Braised Canned Abalone with Oyster Sauce

0713

原件婆參

\$150/ 每位 Per Person

Braised Sea Cucumber

1907

蝦子魚唇

\$540

Stewed Shark's Fin Skirt with Shrimp Roe

2739

婆參鵝掌煲

Small 細 \$430 Regular 例 \$820

Braised Sea Cucumber and Goose Web  
with Oyster Sauce in Clay Pot

2708

四寶婆參煲

Small 細 \$330 Regular 例 \$620

Braised Sea Cucumber with Vegetables in Clay Pot

2726

四寶鵝掌煲

Small 細 \$150 Regular 例 \$290

Braised Goose Web with Vegetables in Clay Pot

0704

炒桂花魚肚

\$278

Thin Fish Maw with Scrambled Egg

2800

竹笙魚肚扒菜膽

\$258

Bamboo Fungus with Thin Fish Maw and Vegetables



廚師推介 Chef's Recommendation

0826

蟹黃散翅(足一兩半/位)

Braised Shark's Fin Soup with Crab Roe

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# 魚翅

## SHARK'S FIN



0838

### 紅燒鮑翅(足二兩)

Braised Premium Shark's Fin  
in Thick Soup (2 Taels/serving)

\$780/每位

Per Person

0804

### 菜膽燉鮑翅(足二兩)

Doubled Boiled Premium Shark's Fin Soup  
with Vegetables (2 Taels/ serving)

\$780/每位

Per Person

0819

### 清湯散翅(足二兩)

Shark's Fin Soup (2 Taels/serving)

\$580/每位

Per Person

0817

### 紅燒散翅(足二兩)

Braised Shark's Fin Thick Soup  
(2 Taels/serving)

\$580/每位

Per Person

0808



### 蟹黃散翅(足一兩半/位)

Braised Shark's Fin Soup with Crab Roe  
(1.5 Taels/ serving )

\$520/每位

Per Person

\$2080/ 例窩

Regular

0807

### 雞絲生翅(足一兩半/位)

Braised Shark's Fin Soup  
with Shredded Chicken(1.5 Taels/serving)

\$480/每位

Per Person

\$1780/ 例窩

Regular

0865

### 生拆蟹肉炒桂花翅 (足三兩)

Fresh Crab Meat and Fried Scrambled Egg with Shark's Fin  
(3 Taels)

\$1480

0830



### 西施炒翅(足一兩)

Fried Fresh Milk and Egg White with Shark's Fin and Crab Meat  
(1 Tael)

\$488



0838 紅燒鮑翅(足二兩)

Braised Premium Shark's Fin  
in Thick Soup (2Taels/serving)



廚師推介 Chef's Recommendation

0910

竹笙釀官燕(兩件起)

Stuffed Bird's Nest in Bamboo Fungus







0909 燕窩鷓鴣羹  
Bird's Nest in Partridge Broth

# 燕窩 BRID' S NEST

- |      |  |  |
|------|--|--|
|      | 0909 燕窩鷓鴣羹<br>Bird's Nest in Partridge Broth   | \$408/ 位<br>Per Person<br>\$1680/ 例<br>Regular |
| 0910 | 竹笙釀官燕(兩件起)<br>Stuffed Bird' s Nest in Bamboo Fungus<br>(Minimum Order 2 Pieces)              | \$338/ 每件<br>Piece                             |
| 0911 | 蟹黃扒官燕盞<br>Braised Bird's Nest with Crab Roe  | \$1980   |
|      | 0922 椰汁/杏汁/冰花/燉官燕<br>Double Boiled Bird' s Nest with Coconut Milk/<br>Almond Milk/Rock Sugar | \$398/ 每位<br>Per Person                        |

廚師推介 Chef's Recommendation

0512

# 杏汁燉豬肺湯

Double Boiled Almond Juice and Pig's Lung Soup

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# 湯 / 羹 SOUP

	0544	花膠筒四寶燉菜膽湯(需預訂)				\$338
		Double Boiled Dried Scallops and Shark's Fin Skirt, Mushroom and Vegetables Soup ( Pre - order )				
	0537	淮杞鳳足燉螺頭湯(需預訂)				\$338
		Double Boiled Wolf Berries, Chinese Wild Yam, Chicken Feet and Dried Sea Whelk Soup ( Pre - order )				
	0512	杏汁燉豬肺湯 (需預訂)				\$360
		Double Boiled Almond Juice and Pig's Lung Soup ( Pre - order )				
	0909	燕窩鷓鴣羹	Per Person 位	\$408	Regular 例	\$1680
		Bird's Nest in Partridge Broth				
	0503	明火煲例湯	Per Person 位	\$88	Regular 例	\$198
		Boiled Soup of the Day				
	0514	時菜咸蛋肉片湯				\$188
		Sliced Pork, Vegetables and Salted Egg Soup				
	0527	時菜豆腐魚雲湯				\$258
		Vegetables, Bean Curd Fish Soup				
	0539	花菇燉菜膽湯				\$228
		Double Boiled Mushroom and Vegetables Soup				
	0619	西湖牛肉羹	Per Person 位	\$88	Regular 例	\$198
		Beef with Egg White Thick Soup				
	0604	雞蓉瑤柱羹	Per Person 位	\$108	Regular 例	\$228
		Minced Chicken and Dried Scallops Thick Soup				
	0620	海鮮豆腐羹	Per Person 位	\$108	Regular 例	\$228
		Seafood and Bean Curd Thick Soup				
	0654	蟹肉粟米羹	Per Person 位	\$118	Regular 例	\$238
		Crab Meat and Corn Thick Soup				

 廚師推介 Chef's Recommendation



1222

古法鹽焗雞

Baked Chicken in Salt

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1209 西檸煎軟雞  
Boneless Chicken in Lemon Sauce



1270 椒鹽鮮雞翼(6隻全翼)  
Deep Fried Chicken Wings  
with Salt and Pepper (6 Pieces)

# 家禽

## POULTRY

1209 西檸煎軟雞 \$290/半隻 Half  
Boneless Chicken in Lemon Sauce \$560/一隻 Whole

1201 京都烤雞 \$290/半隻 Half  
Fried Chicken in Peking Sauce \$560/一隻 Whole

1222 古法鹽焗雞 \$310/半隻 Half  
Baked Chicken in Salt \$600/一隻 Whole

1227 脆皮炸肥雞 \$310/半隻 Half  
Deep Fried Chicken \$600/一隻 Whole  
with Crispy Skin

1233 羅定豆豉雞 \$310/半隻 Half  
Fried Chopped Chicken \$600/一隻 Whole  
in Black Bean Sauce

1225 乾蔥爆雞 \$310/半隻 Half  
Fried Chopped Chicken in Shallots \$600/一隻 Whole

1218 紅棘雲耳杞子蒸雞 \$310/半隻 Half  
Steamed Chicken with Red Date \$600/一隻 Whole  
Black Fungus and Wolf berries

1270 椒鹽鮮雞翼(6隻全翼) \$228  
Deep Fried Chicken Wings  
with Salt and Pepper (6 Pieces)

1411 生菜片鴿崙 \$208  
Sautéed Minced Pigeon Served  
with Lettuce

廚師推介 Chef's Recommendation

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1051

煎鹹魚肉餅

Fried Minced Pork and Salted Fish Cake



1002

魚香脆玉寶

Deep Fried Salted Fish and Minced Pork

# 豬 PORK

1014	咕嚕肉脯 Sweet and Sour Pork (Boneless)	Regular 例 \$188 Small 細 \$138
1001	生炒排骨 Sweet and Sour Pork Ribs	Regular 例 \$188 Small 細 \$138
1023	椒鹽排骨 Salt and Pepper Spare Ribs	Regular 例 \$188 Small 細 \$138
1039	京都肉排 Spare Ribs with Peking Sauce	Regular 例 \$188 Small 細 \$138
1052	鹹魚蒸肉餅 Steamed Minced Pork with Salted Fish	\$188
 1051	煎鹹魚肉餅 Fried Minced Pork and Salted Fish Cake	\$188



1019	鹹蛋蒸肉餅 Steamed Minced Pork and Salted Egg	\$178
1017	鮮魷蒸肉餅 Steamed Minced Pork with Fresh Cuttle Fish	\$178
2414	麻婆豆腐 Ma Po Tofu	\$168
1308	菜甫肉崧煎蛋 Minced Pork Scrambled Egg	\$168
 1002	魚香脆玉寶 Deep Fried Salted Fish and Minced Pork	\$228

#### 廚師推介 Chef's Recommendation

1019

鹹蛋蒸肉餅

Steamed Minced Pork and Salted Egg



1107

白灼唐生菜馬尾牛

Poached Sliced Beef with Ginger and Spring Onion  
with Chinese Lettuce

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1153 鬼馬牛肉  
Stir- Fried Sliced Beef  
with Deep Fried Bread Stick  
and Water Chestnut



2713 沙爹粉絲牛肉煲  
Sliced Beef with Vermicelli  
and Satay Sauce  
in Clay Pot

# 牛 BEEF

1118 菜遠牛肉 Regular 例 \$198  
Stir- Fried Sliced Beef with Vegetables Small 細 \$148

1120 豉椒牛肉 Regular 例 \$198  
Stir- Fried Sliced Beef with Black Bean and Chili Small 細 \$148

1153 鬼馬牛肉 Regular 例 \$198  
Stir- Fried Sliced Beef with Deep Fried Bread Stick and Water Chestnut Small 細 \$148

1131 乾燒牛柳絲 \$198  
Fried Shredded Beef with Peking Sauce

2713 沙爹粉絲牛肉煲 \$198  
Sliced Beef with Vermicelli and Satay Sauce  
in Clay Pot

1102 乾蔥爆牛肉 \$198  
Stir-Fried Sliced Beef with Shallots

1107 白灼唐生菜馬尾牛 Regular 例 \$238  
Poached Sliced Beef with Ginger and Spring Onion Small 細 \$168  
with Chinese Lettuce

1103 中式牛柳 \$258  
Fried Beef Fillet with Onion in Peking Sauce

1140 椒鹽牛柳粒 \$248  
Stir- Fried Diced Beef with Salt and Pepper and Spring Onion

益鼎 廚師推介 Chef's Recommendation

28252



咸魚茸菜苗

Fried Vegetables with Salted Fish

2748



雜菌雪菜豆腐煲

Mushrooms, Snow Cabbage  
and Fried Bean Curd in Clay Pot

28337

葡汁焗四蔬

Baked Mixed Vegetables in Portuguese Sauce  
in Clay Pot





# 蔬菜 / 豆腐

## VEGETABLES/ TOFU

28337 葡汁焗四蔬 Baked Mixed Vegetables in Portuguese Sauce in Clay Pot	\$208	2748 雜菌雪菜豆腐煲 Mushrooms, Snow Cabbage and Fried Bean Curd in Clay Pot	\$178
2802 燴羅漢齋 Stewed Mixed Vegetables	\$188	2425 葡汁釀焗豆腐 Baked Stuffed Bean Curd with Minced Dace in Portuguese Sauce in Clay Pot	\$208
2707 瑤柱粉絲津白煲 Dried Scallops with Vermicelli and Chinese Cabbage in Clay Pot	\$188	27133 啫啫唐生菜 Fried Chinese Lettuce with Dried Shrimp Paste in Clay Pot	\$158
2421 竹筴紅燒豆腐 Braised Fried Tofu with Bamboo Fungus in Clay Pot	\$208	28263 薑汁炒芥蘭 Sautéed Kale with Chinese Wine and Ginger Juice	\$158
28252 咸魚茸菜苗 Fried Vegetables with Salted Fish	\$178	2893 蒜子上湯浸時菜 Boiled Vegetables and Roasted Garlic in Superior Soup	\$158
28136 三菇扒時菜 Stewed Mushrooms and Vegetables	\$168	2847 金銀蛋浸時菜 Vegetables with Peedan Eggs and Salted Eggs in Superior Soup	\$178
2852 竹筴扒時菜 Stewed Vegetables in Superior Soup and Bamboo Fungus	\$188	28108 竹筴杞子浸時菜 Boiled Vegetables with Bamboo Fungus and Wolf Berries in Superior Soup	\$188
27122 南乳溫公齋煲 Boiled Vegetables Stewed Mixed Vegetables with 'Nam Yu' Sauce	\$178		
2418 梅菜蒸茄子豆腐 Steamed Eggplant and Bean Curd with Preserved Vegetables	\$178		

廚師推介 Chef's Recommendation

# 飯 / 麵

## RICE/ NOODLES

4568	北菇辦麵	\$188	4516	雪菜火鴨絲窩米粉	\$198
	Mushrooms in Noodles			Preserved Cabbage and Sliced Duck with Rice Vermicelli in Soup	
4507	蝦子乾燒伊麵	\$188	4527	雪菜肉絲炆米粉	\$198
	Fried E- Fu Noodles with Mushrooms topped and Shrimp Roes			Stir-Fried Preserved Cabbage and Sliced Pork with Rice Vermicelli	
4524	銀芽肉絲炒麵	\$188	4512	星州炒米粉	\$188
	Stir-Fried Noodles with Shredded Pork and Bean Sprouts			Fried Rice Vermicelli in Singaporean Style	
4523	鴻圖窩伊麵	\$218	4530	豉椒炒牛河	\$188
	Crab Meat and Egg White with E- Fu Noodles in Superior Soup			Stir- Fried Rice Stick with Sliced Beef in Chilli and Black Bean Sauce	
4521	極上叉燒撈麵	\$198	4531	玉蘭沙爹牛河	\$188
	Noodles with Barbecued Pork, Ginger and Spring Onion			Stir- Fried Rice Stick with Kale and Sliced Beef in Satay Sauce	
45251	上湯生麵	\$88/碗 Bowl \$138/窩 Pot	4569	乾炒牛河	\$188
	Noodles in Supreme Soup			Stir- Fried Rice Stick with Beef	
4518	家鄉煮米粉	\$198	4536	海鮮乾炒河粉	\$208
	Shredded Pork and Chinese Cabbage with Rice Vermicelli in Soup			Stir- Fried Rice Stick with Seafood	
4515	家鄉炒米粉	\$188	9901	絲苗白飯	\$22/碗 Bowl
	Stir-Fried Shredded Pork and Chinese Cabbage with Rice Vermicelli			Plain Rice	
			9902	瑤柱白粥	\$30/碗 Bowl
				Boiled Congee with Dried Scallops	



4507  
蝦子乾燒伊麵  
Fried E- Fu Noodles with  
Mushrooms Topped and Shrimp Roes



4512  
星州炒米粉  
Fried Rice Vermicelli in Singaporean Style



4518  
家鄉煮米粉  
Stir-Fried Shredded Pork and  
Chinese Cabbage with Rice Vermicelli





4974

### 章魚鴨汁雞粒焗飯

Baked Rice with Dried Octopus and Diced Chicken  
in Duck's Sauce in Clay

## 飯 / 麵

## RICE/ NOODLES

4949

鮮茄牛崧焗飯 (加煎蛋\$15) Regular 例 \$198  
Baked Rice with Minced Beef Small 細 \$108  
in Tomato Sauce

4974



章魚鴨汁雞粒焗飯 Regular 例 \$198  
Baked Rice with Dried Octopus and Diced Chicken  
in Duck's Sauce in Clay Pot Small 細 \$108

4924

葡汁焗雞粒飯 Regular 例 \$198  
Baked Rice with Diced Chicken, Portuguese Sauce  
in Clay Pot Small 細 \$108

4913

生焗鴛鴦飯 Regular 例 \$198  
Baked Ying Yang Rice in Clay Pot Small 細 \$108

4925

葡汁焗海鮮飯 Regular 例 \$208  
Baked Rice with Seafood, Portuguese Sauce  
in Clay Pot Small 細 \$125

4901

福建炒飯 \$208  
Fried Rice in Fukien Style

4909

揚州炒飯 \$188  
Fried Rice in Yeung Chau Style

4920

瑤柱蛋白炒飯 \$178  
Fried Rice with Dried Scallops and Egg White

49102

蒜茸海鮮炒飯 \$208  
Fried Rice with Garlic and Diced Seafood

4907

鹹魚雞粒炒飯 \$198  
Fried Rice with Salted Fish and Diced Chicken



廚師推介 Chef's Recommendation

茗茶/開水 \$24/位

Tea \$ 24/ person

普茸/香片/鐵觀音/龍井/菊花

Pu-er/ Jasmine/ Tie Guanyin/ Longjiang/ Chrysanthemum

前菜 每碟 \$28

Pickle \$ 28 per dish

益新頂級XO醬 每碟 \$28

Yixin Premium XO Sauce \$28 per dish

手切指天椒 每碟 \$25

Fresh Chopped Chilli \$ 25 per dish

開瓶費 \$200

Corkage Fee \$ 200

切餅費 \$200

Cake Cutting Fee \$200