



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

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

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例 Regular
Honey Glazed Barbecued \$168細 Small
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 \$538一隻 Whole
Roasted Duck In Pipa-Style \$290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多年前的大廚命名的，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 Market
with Premium Soya Sauce 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 \$518
Smoked Pomfret Accompanied
with Fruit Salad

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 \$208例
Regular
Baked Fish Intestines with
Eggs in Clay Pot

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 \$600一隻 Whole
\$320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 \$238
Scrambled Milky 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
Marinated Sliced Beef Shank



舟山海蜇
Marinated Jelly Fish

燒味 / 滷水

BARBECUED AND SOYED FAVOURITES

4032
五香金錢腩 \$128
Marinated Sliced Beef Shank

4035
佛山薰蹄 \$128
Marinated Pork Knuckle

4033
舟山海蜇 \$128
Marinated Jelly Fish

4056
碧綠素雞 \$128
Diced Cucumber and Bean Curd in Garlic Vinegar Sauce

4066
滷水雙拼 \$188
Marinated Platter (Choice of Two Marinated Items)

4067
滷水三拼盆 \$258
Marinated Platter (Choice of Three Marinated Items)

4038
七彩皮蛋薑 \$108
Peedan Eggs with Sliced Ginger

4041
極上叉燒皇 Regular 例 \$298
Honey Glazed Barbecued Pork in Thick Slices Small 細 \$168

4018
益鼎 馳名琵琶鴨 \$538一隻/Whole
Roasted Duck in Pipa-Style \$290半隻/Half

4025
益鼎 極上叉燒雙拼 \$250
Marinated Platter with Barbecued Pork (Choice of One Marinated Item)

4026
極上叉燒三拼盆 \$308
Marinated Platter with Barbecued Pork (Choice of Two Marinated Items)

04037
家鄉燒米鴨 (需預訂) \$750一隻/Whole
Roasted Duck in Country-Style (Pre - order)

04054
吊燒鳳肝 (需預訂) \$260
Barbecued Chicken Liver (Pre - order)

040461
吊燒金錢雞 (需預訂) (6件起) \$60一件/Piece
BBQ Kebab with BBQ Pork, Chicken Liver and Sweetened Lard (Pre - order) (Minimum order of 6 pieces)



極上叉燒皇
Honey Glazed Barbecued Pork
in Thick Slices



佛山薰蹄
Marinated Pork Knuckle

益鼎 廚師推介 Chef's Recommendation

上湯焗中蝦

Braised Fresh Prawn in Superior Soup





1637 窩貼蝦多士
Deep Fried Minced Shrimp
on Toast



1610 粉絲焗蝦鉗
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/ Sauteed with Premium Soya Sauce/

Poached/ Steamed with Egg White and Chinese

Wine/Braised in Superior Soup/ Steamed in Shell

with Garlic and Vermicelli

1627 清炒蝦仁 Regular 例 \$260
Sauteed Shrimps Small 細 \$168

1616 滑蛋蝦仁 Regular 例 \$220
Shrimps and Small 細 \$138
Scrambled Egg

1635 菜遠蝦球 Regular 例 \$240
Sauteed Shrimp Balls Small 細 \$158
with Vegetables

1602

玻璃水晶蝦球 (需預訂) Pieces 隻 \$560
Sauteed King Shrimp Balls (Pre - Order)

1636

窩貼明蝦 Regular 例 \$256
Deep Fried Prawn on Toast Piece 件 \$32

1619

鳳梨咕嚕蝦球 Regular 例 \$240
Sweet and Sour Prawn Small 細 \$158
with Pineapple

137



窩貼蝦多士 Regular 例 \$224
Deep Fried Minced Shrimp on Toast Piece 件 \$28

1610

粉絲焗蝦鉗 Regular 例 \$240
Baked Live Prawns with
Vermicelli in Clay Pot

1603

油泡蝦球 Regular 例 \$330
Sauteed Shrimp Balls Small 細 \$198

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/
粉絲鉢

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



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/粉絲鉢

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

時價

Market Price

2610



蟹肉大良炒鮮奶

Scrambled Milky Egg White with Crab Meat

\$238

3350

百花炸釀蟹鉗(四件起)

Deep-Fried Crab Claw Stuffed with Minced Shrimp (4 Pieces Up)

\$88/件

Piece

1700

臺山生焗羔蟹鉢(需預訂)

Baked Fresh Crab with Minced Pork and Egg Yolk in Clay Pot (Pre - order)

時價

Market Price

1708

臺山生焗肉蟹鉢(需預訂)

Baked Fresh Crab with Minced Pork and Egg Yolk in Clay Pot (Pre - order)

時價

Market Price



廚師推介 Chef's Recommendation



3350

百花炸釀蟹鉗

Deep-Fried Crab Claw Stuffed with Minced Shrimp

2395 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 Wine





1766 椒鹽鮮魷
Deep Fried Fresh Cuttle Fish
with Salt and Pepper



1815 百花煎釀帶子
Fried Scallops with Minced Shrimp

海鮮 SEAFOOD

2395 American Oysters \$328



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

1763 豉椒味菜鮮魷 Regular 例 \$198
Fried Fresh Cuttle Fish with Small 細 \$138
Pickled Mustard Green Chilli and Black Bean

1766 椒鹽鮮魷 Regular 例 \$198
Deep Fried Fresh Cuttle Fish Small 細 \$138
with Salt and Pepper

3294

西蘭花帶子

Regular 例 \$298

Sautéed Scallops and Broccoli Small 細 \$178

2748

豉汁帶子蒸豆腐

\$288

Steamed Scallops and Bean Curd with Black Beans

1815

百花煎釀帶子

Regular 例 \$368

Fried Scallops with Minced Shrimp Small 細 \$208

103

海鮮蒸乳酪

\$268

Steamed Egg White with Assorted Diced Seafood



廚師推介 Chef's Recommendation



Catch of the day

游水海魚



1909 小欖鯪魚球
Deep Fried Minced Dace Balls



1920 鳳凰焗魚腸
Baked Fish Intestine with Eggs
in Clay Pot



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

沙律煙倉魚

\$518

Smoked Pomfret Accompanied with Fruit Salad

1920

鳳凰焗魚腸

\$208

Baked Fish Intestine with Eggs in Clay Pot

1898

豉椒蒸魚雲

Regular 例 \$280

Steamed Fish Head with Chilli and Black Bean Sauce Small 細 \$168

1901

薑蔥焗魚雲

Regular 例 \$280

Baked Fish Head with Ginger and Spring Onion Small 細 \$168

2721

枝竹魚頭煲

\$280

Baked Fish Head with Bean Curd Sheet in Clay Pot

1909

小欖鯪魚球

Regular 例 \$178

Deep Fried Minced Dace Balls

1944

乾煎鯪魚餅

Regular 例 \$178

Fried Minced Dace Cakes Small 細 \$138

1911

鳳城鯪魚餅

Regular 例 \$178

Fried Minced Dace Cakes with Vegetables Small 細 \$138

2762

鯪魚球豆腐煲

Regular 例 \$208

Dace Balls and Bean Curd with Soup
in Clay Pot

1934

魚茸焗雙絲

\$218

Baked Shredded Dace with Vermicelli and Shredded Pork in Clay Pot

1051/1049

煎/蒸咸魚件

鱸白 \$238

Steamed/ Fried Sliced Salted Fish

馬友 \$238

廚師推介 Chef's Recommendation

圖片只供參考 Photos are for Reference Only

6011

Braised Canned Abalone and Goose Web
with Oyster Sauce

原隻湯鮑扣鵝掌





27361

Braised Sea Cucumber and Goose Web
with Oyster Sauce
婆參鵝掌

海味

MARINE DELICACIES

7024

南非20頭吉品鮑魚 (需預訂)

Braised South Africa Abalone with
Oyster Sauce (Pre - order)

\$688/ 每位
Per Person

702

原隻湯鮑

\$368/ 每位 Per Person

Braised Canned Abalone with Oyster Sauce

3111

原件婆參

\$180/ 每位 Per Person

Braised Sea Cucumber with Oyster Sauce

1908

蝦子魚唇

\$540

Braised Shark's Tail Skin with Shrimp Roe

27361

婆參鵝掌煲

Small 細 \$490 Regular 例 \$980

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

2708

四寶婆參煲

Small 細 \$338 Regular 例 \$638

Braised Sea Cucumber with Vegetables in Clay Pot

2726

四寶鵝掌煲

Small 細 \$180 Regular 例 \$338

Braised Goose Web with Vegetables in Clay Pot

1904

炒桂花魚肚

\$288

Thin Fish Maw with Scrambled Egg

1726

陳皮鴨汁燴魚唇 (6件) (需預訂)

\$660

Stewed Shark's Fin Skirt with Duck Sauce and
Tangerine Peel (6 pieces) (Pre - order)



廚師推介 Chef's Recommendation

808

蟹黃散翅(足一兩半/位)

Braised Shark's Fin Soup with Crab Roe



魚翅

SHARK'S FIN



838

紅燒鮑翅(足二兩)

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

\$880/每位

Per Person

804

菜膽燉鮑翅(足二兩)

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

\$880/每位

Per Person

819

清湯散翅(足二兩)

Shark's Fin Soup (2 Taels/serving)

\$680/每位

Per Person

817

紅燒散翅(足二兩)

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

\$680/每位

Per Person

808



蟹黃散翅(足一兩半/位)

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

\$580/每位

Per Person

\$2080/ 例窩

Regular

817

雞絲生翅(足一兩半/位)

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

\$520/每位

Per Person

\$1880/ 例窩

Regular

871

生拆蟹肉炒桂花翅 (足三兩)

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

\$1480

8241



西施炒翅(足一兩)

Scrambled Milky Egg White with Shark's Fin and Fresh Crab Meat
(1 Tael)

\$498



838 紅燒鮑翅(足二兩)

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



廚師推介 Chef's Recommendation

910

竹笙釀官燕 (兩件起)

Stuffed Bird's Nest in Bamboo Fungus (Minimum Order 2 Pieces)





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

燕窩 BIRD'S NEST

- | | | |
|--|---|--|
| | 909 燕窩鷓鴣羹
Bird's Nest in Partridge Broth | \$438/ 位
Per Person
\$1980/ 例
Regular |
| | 910 竹笙釀官燕(兩件起)
Stuffed Bird' s Nest in Bamboo Fungus
(Minimum Order 2 Pieces) | \$368/ 每件
Piece |
| | 911 蟹黃扒官燕盞
Braised Bird's Nest with Crab Roe | \$1980 |
| | 9044 椰汁/杏汁/冰花/燉官燕
Sweetened Coconut Cream/Sweetened Almond Cream
Sweetened Cream with Bird's Nest | \$428/ 每位
Per Person |

廚師推介 Chef's Recommendation

10017

杏汁燉豬肺湯 (需預訂)

Double Boiled Pig's Lung Soup with Almond (Pre - order)



湯 / 羹 SOUP

602	鳳凰魚雲羹 (需預訂)				\$880
	Fish Head Soup with Pig Brain, Chicken Liver and Bamboo Shoot (Pre - order)				
 554	花膠筒四寶燉菜膽湯 (需預訂)				\$380
	Double Boiled Dried Scallops and Fish Maw, Mushroom and Vegetables Soup (Pre - order)				
555	淮杞鳳足燉螺頭湯 (需預訂)				\$380
	Double Boiled Wolfberries, Chinese Wild Yam, Chicken Feet and Dried Sea Whelk Soup (Pre - order)				
 10017	杏汁燉豬肺湯 (需預訂)	Regular 例	\$390	Medium 中	\$780
	Double Boiled Pig's Lung Soup with Almond (Pre - order)				
 909	燕窩鷓鴣羹	Per Person 位	\$438	Regular 例	\$1980
	Bird's Nest in Partridge Broth				
501	明火煲例湯	Per Person 位	\$88	Regular 例	\$198
	Boiled Soup of the Day				
513	時菜鹹蛋肉片湯				\$198
	Sliced Pork, Vegetables and Salted Egg Soup				
525	時菜豆腐魚雲湯				\$328
	Vegetables, Bean Curd Fish Soup				
559	花菇燉菜膽湯	Per Person 位	\$128	Regular 例	\$238
	Double Boiled Mushroom and Vegetables Soup				
619	西湖牛肉羹	Per Person 位	\$98	Regular 例	\$208
	Minced Beef Soup with Egg White				
604	雞蓉瑤柱羹	Per Person 位	\$118	Regular 例	\$238
	Shredded Conpoy Soup with Minced Chicken				
620	海鮮豆腐羹	Per Person 位	\$118	Regular 例	\$238
	Diced Bean Curd Soup with Seafood				
644	蟹肉粟米羹	Per Person 位	\$128	Regular 例	\$258
	Sweet Corn Soup with Crab Meat				

 廚師推介 Chef's Recommendation



1291

古法鹽焗雞 (需預訂)

Baked Salted Chicken (Pre - order)



1209 西檸煎軟雞
Boneless Chicken in Lemon Sauce



1252 椒鹽鮮雞翼(全翼)
Deep Fried Chicken Wings
with Salt and Pepper

家禽

POULTRY



1209 西檸煎軟雞
Boneless Chicken in Lemon Sauce

\$320/半隻 Half
\$600/一隻 Whole

1201 京都烤雞
Fried Chicken in Peking Sauce

\$358/半隻 Half
\$680/一隻 Whole

1291 古法鹽焗雞 (需預訂)
Baked Salted Chicken (Pre - order)

\$358/半隻 Half
\$680/一隻 Whole

1224 脆皮炸肥雞 (需預訂)
Deep Fried Crispy Chicken (Pre - order)

\$358/半隻 Half
\$680/一隻 Whole

1230 羅定豆豉雞
Sauteed Chicken in Black Bean Sauce

\$358/半隻 Half
\$680/一隻 Whole

1237 乾蔥爆雞
Fried Chopped Chicken in Shallots

\$358/半隻 Half
\$680/一隻 Whole

1241 紅棗雲耳杞子蒸雞
Steamed Chicken with Red Date
Black Fungus and Wolfberries

\$358/半隻 Half
\$680/一隻 Whole



1252 椒鹽鮮雞翼 (全翼)
Deep Fried Chicken Wings
with Salt and Pepper

\$258/例 Regular
\$128/ 3隻 (3 pcs)

1443 生菜片鴿崙
Sauteed Minced Pigeon
Served with Letuce

\$238

1109 仙鶴神針 (需預訂)
Stewed Pigeon Stuffed with Shark's Fin
(Pre - order)

\$1240/一隻 Whole

1435 燒雲腿鳳肝鴿片 (需預訂)
Sauteed Sliced Pigeon and Chicken
Liver Accompanied by Chinese Ham
(Pre - order)

\$500/例 Regular

3348 龍串鳳翼 (需預訂)
Chicken Wings Stuffed with
Chinese Ham and Vegetable
(Pre - order)

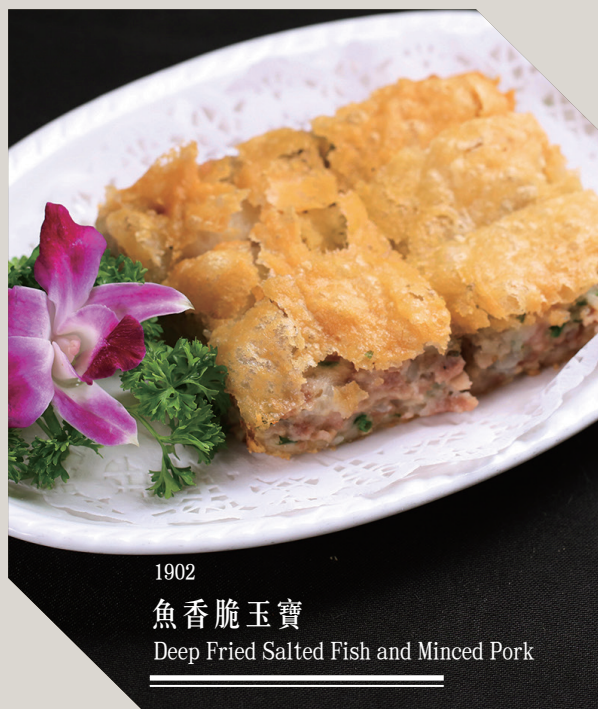
\$438/例 Regular



廚師推介 Chef's Recommendation



1015
煎鹹魚肉餅
Pan-Fried Minced Pork with Salted Fish



1902
魚香脆玉寶
Deep Fried Salted Fish and Minced Pork

豬 PORK

1039	咕嚕肉脯 Sweet and Sour Pork (Boneless)	Regular 例 \$198 Small 細 \$158
1001	生炒排骨 Sweet and Sour Pork Spare Ribs	Regular 例 \$198 Small 細 \$158
1020	椒鹽排骨 Deep-Fried Spare Ribs with Salt and Pepper	Regular 例 \$198 Small 細 \$158
1037	京都肉排 Spare Ribs with Peking Sauce	Regular 例 \$198 Small 細 \$158
1052	鹹魚蒸肉餅 Steamed Minced Pork with Salty Fish	\$208
益鼎 1015	煎鹹魚肉餅 Pan-Fried Minced Pork with Salty Fish	\$208

1016	鹹蛋蒸肉餅 Steamed Minced Pork and Salted Egg	\$208
1014	鮮魷蒸肉餅 Steamed Minced Pork with Fresh Cuttle Fish	\$208
2457	麻婆豆腐 Sauteed Bean Curd with Minced Pork	\$188
2563	菜甫肉崧煎蛋 Minced Pork Scrambled Egg	\$188
 1902	魚香脆玉寶 Deep Fried Salted Fish and Minced Pork	\$238

廚師推介 Chef's Recommendation

1016
鹹蛋蒸肉餅
Steamed Minced Pork and Salted Egg



1116

白灼唐生菜馬尾牛

Poached Sliced Beef with Ginger and Spring Onion
with Chinese Lettuce





1175 鬼馬牛肉
Sautéed Sliced Beef
with Water Chestnut
and Deep Fried Bread Stick



2714 沙爹粉絲牛肉煲
Sliced Beef with Vermicelli
and Satay Sauce
in Clay Pot

牛 BEEF

1133 菜遠牛肉 Regular 例 \$218
Sauteed Beef with Vegetables Small 細 \$168

1135 豉椒牛肉 Regular 例 \$218
Sauteed Sliced Beef and Peppers with Small 細 \$168
Black Bean Sauce

1175 鬼馬牛肉 Regular 例 \$218
Sauteed Sliced Beef with Water Chestnut Small 細 \$168
and Deep Fried Bread Stick

1149 乾燒牛柳絲 Regular 例 \$218
Sauteed Shredded Beef with Peking Sauce Small 細 \$168

2714 沙爹粉絲牛肉煲 \$218
Sliced Beef with Vermicelli and Satay Sauce
in Clay Pot

1111 乾蔥爆牛肉 Regular 例 \$218
Sauteed Sliced Beef with Leeks Small 細 \$168

1116 白灼唐生菜馬尾牛 Regular 例 \$248
Poached Sliced Beef with Ginger and Spring Onion Small 細 \$178
with Chinese Lettuce

1112 中式牛柳 Regular 例 \$338
Sauteed Beef Fillet with Onion in Peking Sauce Small 細 \$208

01140 椒鹽牛柳粒 Regular 例 \$268
Stir-Fried Diced Beef with Salt and Pepper Small 細 \$188
and Spring Onion

益鼎 廚師推介 Chef's Recommendation

3653



鹹魚茸菜苗

Sauteed Vegetables with Minced Salty Fish

2737



雜菌雪菜豆腐煲

Mushrooms, Snow Cabbage
and Fried Bean Curd in Clay Pot

3915

葡汁焗四蔬

Baked Mixed Vegetables in Portuguese Sauce
in Clay Pot



蔬菜 / 豆腐

VEGETABLES/ TOFU

3915

葡汁焗四蔬

Baked Mixed Vegetables in Portuguese Sauce
in Clay Pot

\$218

2737



雜菌雪菜豆腐煲

Mushrooms, Snow Cabbage
and Fried Bean Curd in Clay Pot

\$188

2402

燴羅漢齋

Stewed Assorted Vegetables

\$198

2469



葡汁釀焗豆腐

Baked Stuffed Bean Curd with Minced Dace
in Portuguese Sauce in Clay Pot

\$218

2707



瑤柱粉絲津白煲

Dried Scallops with Vermicelli
and Chinese Cabbage in Clay Pot

\$198

2819

啫啫唐生菜

Fried Chinese Lettuce with Dried Shrimp Paste
in Clay Pot

\$168

2464

竹筴紅燒豆腐

Braised Bean Curd with Bamboo
Pith

Regular 例 \$218

Small 細 \$138

3666

薑汁炒芥蘭

Sautéed Kale with Chinese Wine and Ginger Juice

\$168

3653

鹹魚茸菜苗

Sauteed Vegetable with Minced Salty Fish

\$188

93664

蒜子上湯浸時菜

Boiled Vegetables and Roasted Garlic
in Superior Soup

\$178

3911

三菇扒時菜

Braised Mushrooms and Vegetables

Regular 例 \$188

Small 細 \$128

3275

金銀蛋浸時菜

Vegetables with Garlic and Egg Duo

Regular 例 \$188

Small 細 \$128

3118

竹筴扒時菜

Braised Seasonal Vegetables
Coated with Bamboo Pith

Regular 例 \$188

Small 細 \$128

3316

竹筴杞子浸時菜

Boiled Vegetables with Bamboo Fungus
and Wolf Berries in Superior Soup

\$198

2859

南乳溫公齋煲

Stewed Assorted Vegetables with
Fermented Red Bean Curd

\$188

2473

腿汁琵琶豆腐

Pan-fried Pipa Tofu

\$198

2461

梅菜蒸茄子豆腐

Steamed Eggplant and Bean Curd
with Preserved Vegetables

\$188



廚師推介 Chef's Recommendation

飯 / 麵

RICE/ NOODLES

4442

北菇辦麵

Mushrooms in Noodles

\$188

4401



蝦子乾燒伊麵

Braised E- Fu Noodles with Shrimp Roes

\$198

4727

銀芽肉絲炒麵

Fried Egg Noodles with Shredded Pork Bean Sprouts and Yellow Chives

\$198

4421

鴻圖窩伊麵

Soup Noodles with Crab Meat and Crab Roe Sauce

\$228

210

極上叉燒撈麵

Noodles with Barbecued Pork, Ginger and Spring Onion

Regular 例 \$218

Small 細 \$128

5214



上湯生麵

Noodles in Supreme Soup

\$88/碗 Bowl

\$138/窩 Pot

4511

家鄉煮米粉

Shredded Pork and Chinese Cabbage with Rice Vermicelli in Soup

\$118/碗 Bowl

\$208/窩 Pot

4509

家鄉炒米粉

Fried Vermicelli with Shredded Pork and Chinese Cabbage

\$198

4565

雪菜火鴨絲窩米粉

Vermicelli with Shredded Duck and Preserved Vegetable in Soup

\$108/碗 Bowl

\$198/窩 Pot

4532

雪菜肉絲炆米粉

Braised Vermicelli with Shredded Pork and Preserved Vegetable

\$108/碗 Bowl

\$198/窩 Pot

4506

星州炒米粉

Fried Rice Vermicelli in Singaporean Style

\$198

4634

豉椒炒牛河

Fried Rice Noodles with Sliced Beef and Peppers in Black Bean Sauce

\$218

4609

玉蘭沙爹牛河

Stir- Fried Rice Noodles with Kale and Sliced Beef in Satay Sauce

\$218

4601

乾炒牛河

Wok-Fried Rice Noodles with Sliced Beef

\$218

4738

海鮮乾炒河粉

Stir- Fried Rice Noodles with Assorted Seafood

\$218

9901

絲苗白飯

Plain Rice

\$22/碗 Bowl

9902

瑤柱白粥

Boiled Congee with Dried Scallops

\$30/碗 Bowl



蝦子乾燒伊麵

Braised E- Fu Noodles with Shrimp Roes



星州炒米粉

Fried Rice Vermicelli in Singaporean Style



家鄉煮米粉

Shredded Pork and Chinese Cabbage with Rice Vermicelli in Soup



廚師推介 Chef's Recommendation



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)
Baked Fried Rice with Minced Beef
in Tomato Sauce

Regular 例 \$208
Small 細 \$118

4977



章魚鴨汁雞粒焗飯
Baked Fried Rice with Dried Octopus and
Diced Chicken in Duck's Sauce in Clay Pot

Regular 例 \$208
Small 細 \$118

4924

葡汁焗雞粒飯
Baked Fried Rice with Diced Chicken
Portuguese Sauce in Clay Pot

Regular 例 \$208
Small 細 \$118

4913

生焗鴛鴦飯
Baked Ying Yang Rice in Clay Pot

Regular 例 \$208
Small 細 \$118

4925

葡汁焗海鮮飯
Baked Fried Rice with Seafood,
Portuguese Sauce in Clay Pot

Regular 例 \$218
Small 細 \$138

4901

福建炒飯
Fried Rice in Fukien Style

\$228

4909

揚州炒飯
Fried Rice in Yeung Chau Style

Regular 例 \$198
Per Person 位 \$108

4920

瑤柱蛋白炒飯
Fried Rice with Shredded
Conpoy and Egg White

Regular 例 \$208
Per Person 位 \$118

4912

蒜茸海鮮炒飯
Fried Rice with Garlic
and Diced Assorted Seafood

Regular 例 \$218
Per Person 位 \$128

4907

鹹魚雞粒炒飯
Fried Rice with Salty Fish and Diced Chicken

\$218



廚師推介 Chef's Recommendation

茗茶/開水 \$26/位

Tea \$ 26/ person

普洱/香片/鐵觀音/龍井/菊花

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

前菜 每碟 \$30

Pickle \$ 30 per dish

益新頂級XO醬 每碟 \$30

Yixin Premium XO Sauce \$30 per dish

手切指天椒 每碟 \$30

Fresh Chopped Chilli \$ 30 per dish

開瓶費 \$200

Corkage Fee \$ 200

切餅費 \$200

Cake Cutting Fee \$200