

「阿翁小館」主 樹林偉良師傅招牌菜式

Signature Dishes from Ah Yung Kitchen's Executive Chef Lam Wai Leung

30頭吉品鮑或禾麻鮑 Braised Yoshihama/ Oma Dried Abalone (30ppk)	每隻 Each	\$880
35頭吉品鮑扣鵝掌 Braised Yoshihama Dried Abalone (35ppk) with Goose Web	每隻 Each	\$625
高湯或紅燒金山勾翅 Braised Superior Shark's Fin in Superior Soup/Brown Sauce	每位 Per Person	\$880
紅燒砂鍋包翅 Braised Whole Shark's Fin in Claypot	每位 Per Person	\$500
菜膽燉包翅 Double-boiled Whole Shark's Fin with Vegetables	每位 Per Person	\$500
原燉杏汁官燕 Stewed Superior Bird's Nest with Almond Cream	每位 Per Person	\$550
原燉椰汁官燕 Stewed Superior Bird's Nest with Coconut Cream	每位 Per Person	\$550
原燉冰花官燕 Stewed Superior Bird's Nest with Rock Sugar	每位 Per Person	\$550
阿翁脆皮炸子雞 Deep-fried Crispy Chicken	每隻 Each 半隻 Half	\$660 \$330
火腩炆生劏斑頭腩 Braised Humphead Grouper with Roasted Pork	例牌 Regular	\$600
古法炸釀蟹蓋 Deep-fried Stuffed Crab Shell with Crab Meat	每隻 Each	\$280
土魷馬蹄蒸肉餅 Steamed Pork Patty with Dried Squid and Water Chestnut	例牌 Regular	\$250
燒汁鮮菌炒牛肉 Sautéed Beef and Fresh Mushrooms with Gravy	例牌 Regular	\$250
方魚炒芥蘭仔 Sautéed Chinese Kale with Preserved Dried Fish	例牌 Regular	\$250
鮮蟹肉乾燒伊麵 Braised E-fu Noodle with Crab Mea	例碟 Regular	\$380
砂窩三鮮炆烏冬 Braised Udon with Seafood in Claypot	例碟 Regular	\$320
小館炒飯 Signature Fried Rice	例碟 Regular	\$320
鮮蝦荷葉飯 Steamed Fragrant Rice with Shrimps in Lotus Leaf	每位 Per Person	\$68
絲苗白飯/白粥 Jasmine Rice / Plain Congee	每位 Per Person	\$25
蛋白杏仁茶 / 合桃露 Almond Tea with Egg White / Walnut Sweet Soup	每位 Per Person	\$60



阿 翁 小 館 經 典 名 菜 套 餐 Ah Yung Kitchen Classic Special Set

紅燒砂鍋包翅 Braised Whole Shark's Fin in Caypot

35頭吉品鮑扣鵝掌 Braised Yoshihama Dried Abalone (35ppk) with Goose Web

> 清灼唐生菜膽 Poached Chinese Lettuce

生炆斑頭腩 Braised Humphead Grouper

生煎薑蔥鹽香雞 Pan-fried Chicken with Ginger and Scallions

迷你鮮蝦荷葉飯 Mini Steamed Fragrant Rice with Shrimps in Lotus Leaf

杏汁燉燕窩

Double-boiled Superior Bird's Nest with Almond Cream

美點雙輝

Chinese Petits Fours

每位 **HK\$1,080** per person