

阿翁

AH YUNG KITCHEN



## 揭開精品粵菜新一頁

細味由鮑魚專家及連續多年獲頒米芝蓮星級食府之主理人「阿翁」翁仰光先生領航，結集其數十載對搜羅優質食材的堅持，及對廚藝團隊質素之著重與培養，於新派典雅的裝潢與氣氛下奉上四季精品，不時不食。無論是烹調矜貴海味或家常小菜，阿翁皆能將其真味彰顯。

粵菜之細緻手藝及傳統精粹，盡在「阿翁小館」。

## Unveiling a brand new chapter of refined Cantonese Cuisine

Experience a sumptuous journey led by Ah Yung – the legendary abalone expert and multi Michelin-starred restaurateur, exhibiting decades of dedication towards premium ingredients selection, nurturance and quality assurance of his culinary team, manifesting the authentic essence of Cantonese delicacies in a modern and elegantly designed gourmet restaurant.

Be it exquisite or heartwarming dishes – savour them all at Ah Yung Kitchen.

中國茗茶 Chinese Tea : 每位 \$30 per person

前菜 Snacks : 每份 \$30 each

以上另收加一服務費 Subject to 10% service charge

開瓶費 Corkage 每枝 \$300 bottle

切餅費 Cake-cutting Fee 每個 \$200 each



阿翁鮑魚

Dried Abalones

16頭吉品鮑或禾麻鮑 Braised Yoshihama/Oma Dried Abalone (16ppk)	每隻 Each \$4,380
18頭吉品鮑或禾麻鮑 Braised Yoshihama/Oma Dried Abalone (18ppk)	每隻 Each \$3,600
20頭吉品鮑或禾麻鮑 Braised Yoshihama/Oma Dried Abalone (20ppk)	每隻 Each \$3,380
23頭吉品鮑或禾麻鮑 Braised Yoshihama/Oma Dried Abalone (23ppk)	每隻 Each \$1,980
25頭吉品鮑或禾麻鮑 Braised Yoshihama/Oma Dried Abalone (25ppk)	每隻 Each \$1,680
28頭吉品鮑或禾麻鮑 Braised Yoshihama/Oma Dried Abalone (28ppk)	每隻 Each \$1,180
30頭吉品鮑或禾麻鮑 Braised Yoshihama/Oma Dried Abalone (30ppk)	每隻 Each \$880
5頭特選大網鮑 Braised Amidori Dried Abalone (5ppk)	每隻 Each \$16,800
6頭特選大網鮑 Braised Amidori Dried Abalone (6ppk)	每隻 Each \$11,800
8頭特選大網鮑 Braised Amidori Dried Abalone (8ppk)	每隻 Each \$7,600
10頭特選大網鮑 Braised Amidori Dried Abalone (10ppk)	每隻 Each \$5,500
12頭特選大網鮑 Braised Amidori Dried Abalone (12ppk)	每隻 Each \$3,800

阿翁炒金山勾翅 Stir-fried Superior Shark's Fin with Crab Roe	每位 Per Person	\$1,080
高湯或紅燒金山勾翅 Braised Superior Shark's Fin in Superior Soup / Brown Sauce	每位 Per Person	\$880
肘子雞燉金山勾翅 Stewed Superior Whole Shark's Fin with Ham and Chicken	每位 Per Person	\$1,080
響螺頭雞燉金山勾翅 Stewed Superior Shark's Fin with Whelk and Chicken	每位 Per Person	\$1,080
生拆羔蟹金山勾翅 Superior Shark's Fin with Crab Meat and Crab Roe	每位 Per Person	\$1,080
水晶炒金山勾翅 Stir-fried Superior Shark's Fin with Egg White	例牌 Regular	\$1,980
蟹鉗金山勾翅 Superior Shark's Fin with Crab Claw	每位 Per Person	\$1,080
蟹肉金山勾翅 Superior Shark's Fin with Crab Meat	每位 Per Person	\$600
紅燒雞絲金山勾翅 Braised Superior Shark's Fin with Shredded Chicken	每位 Per Person	\$600
砂鍋紅燒包翅 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
肘子雞燉牙揀翅 (需預訂) Stewed Shark's Fin with Ham and Chicken (Pre-order is required)	半份18兩 Half Portion 18 Tael	\$4,380





燕窩

Bird's Nest

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
原燉紅棗官燕 Stewed Superior Bird's Nest with Red Dates	每位 Per Person	\$550
木瓜盅燉官燕 Stewed Superior Bird's Nest in Papaya	每位 Per Person	\$680
高湯紅燒官燕 Braised Superior Bird's Nest with Superior Soup	每位 Per Person	\$600
雞茸燴官燕 Braised Superior Bird's Nest with Minced Chicken Soup	每位 Per Person	\$600
水晶炒官燕 Stir-fried Superior Bird's Nest with Egg White	例牌 Regular	\$1,650
阿翁砂鍋炒官燕 Stir-fried Superior Bird's Nest with Crab Meat and Crab Roe in Claypot	每位 Per Person	\$750
官燕焗蟹蓋 Baked Superior Bird's Nest in Crab Shell	每隻 Each	\$550
珊瑚官燕卷 Braised Superior Bird's Nest in Bamboo Fungus with Crab Roe	每條 Each	\$200
竹笙官燕卷 Braised Superior Bird's Nest in Bamboo Fungus	每條 Each	\$165

阿翁四寶

Ah Yung's  
Big Four

35頭皇冠吉品鮑、花膠  
北海道關東遼參及鮑汁鵝掌

Braised Yoshihama Dried Abalone (35ppk)  
with Fish Maw, Sea Cucumber and Goose Web

每位 Per Person

\$1,080



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精  
選

Seasonal  
Specialties



天麻燉老虎斑頭 (需預訂) Stewed Tiger Grouper's Head with Chinese Herbs in Soup (Pre-order is required)	半份 Half Portion 每份 Whole Portion	\$1,200 \$2,400
螺頭花膠燉雞 Stewed Chicken with Fish Maw and Whelk Soup	例牌 Regular	\$980
原件花膠燉螺頭 Stewed Chicken with Whole Fish Maw and Whelk Soup	每位 Per Person	\$680
原燉爵士湯 (需預訂) Stewed Fish Maw with Whelk and Honeydew Melon Soup (Pre-order is required)	每位 Per Person	\$480
燒汁鮮菌炒和牛 Stir-fried Kobe Beef and Fresh Mushroom with Gravy	例牌 Regular	\$1,800
古法生炆老虎斑尾 (需預訂) Braised Tiger Grouper's Tail (Pre-order is required)	例牌 Regular	\$1,200
枝竹羊腩煲 Braised Mutton with Bean Curd Stick in Claypot	每份 Whole Portion	\$880
蒜子火腩炆大鱧 Braised Pork and Eel with Garlic	每份 Whole Portion	\$550
香煎北海道金蠔 Pan-fried Hakkaido Dried Oyster	例牌 Regular	\$280
肉碎茄子生蠔煲 Braised Oyster with Minced Pork and Eggplant in Claypot	例牌 Regular	\$280
荔芋油鴨煲 Braised Preserved Duck with Yam in Claypot	例牌 Regular	\$250
蓮藕炆腩仔 Braised Pork with Lotus Roots	例牌 Regular	\$250
大芥菜豬骨煲 Braised Spare Ribs and Leaf Mustard in Claypot	例牌 Regular	\$250

# 南北小食

## Appetisers

椒鹽脆皮海參 Deep-fried Dried Sea Cucumber with Salt and Pepper	\$300
油泡生曬吊片 Sautéed Squid	\$300
椒鹽銀魚 Deep-fried Salt and Pepper Whitebait	\$200
椒鹽金沙排骨 Salt and Pepper Spare Ribs	\$200
金沙沖繩涼瓜 Fried Okinawa Bitter Melon with Minced Salted Eggs	\$180
海蜇涼辦手撕雞 Chilled Shredded Chicken with Jelly Fish	\$180
北方醬牛肉 Braised Beef in Spicy Sauce	\$150
香麻豬耳仔 Sliced Pig's Ear in Sesame Oil	\$150
脆皮糯米雞翼 Deep-fried Stuffed Chicken Wing with Glutinous Rice	每隻 Each \$150
蒜香紫菜鯪魚卷 Deep-fried Dace Fish Paste Roll with Seaweed	\$150
鼎湖齋燒鵝 Vegetarian Roasted Goose	\$150
潮式椒醬肉 Spicy Meat in Chiu Chow Style	\$150
京式拍黃瓜 Preserved Shredded Cucumber	\$150



# 名菜精選

## Specialties

阿翁砂鍋炒花膠 Stir-fried Dried Fish Maw in Claypot	每位 Per Person	\$780
特厚花膠 (需預訂) Braised Dried Fish Maw (Pre-order is required)	每位 Per Person	時價 Market Price
花膠扣鵝掌 Braised Dried Fish Maw with Goose Web	每位 Per Person	\$2,000
原條遼參鵝掌 Braised Whole Dried Sea Cucumber and Goose Web	每位 Per Person	\$398
天白菰扣鵝掌 Braised Mushrooms and Goose Web	例牌 Regular	\$398
35頭吉品鮑扣鵝掌 Braised Yoshihama Dried Abalone (35ppk) with Goose Web	每4隻 4 Pieces	\$2,500
百花椒鹽吊片 Stuffed Squid with Shrimp Paste	例牌 Regular	\$380
椒鹽焗吊片 Baked Salt and Pepper Squid	例牌 Regular	\$300
潮汕炸蝦棗 Deep-fried Minced Shrimp Ball	例牌 Regular	\$350
椒鹽焗中蝦 Baked Salt and Pepper Prawns	例牌 Regular	\$398
生抽煎中蝦 Pan-fried Prawns with Soy Sauce	例牌 Regular	\$398
蒜豉油泡田雞腿 (需預訂) Stewed Frog Leg with Garlic and Black Bean Sauce (Pre-order is required)	例牌 Regular	\$300

# 名菜精選

## Specialties

堂灼生響螺片 Poached Sliced Whelk	每片 Per Slice	\$900
蒜茸神戸牛柳 Kobe Beef with Minced Garlic	例牌 Regular	\$2,000
蒜香生剖斑頭腩 Fried Humphead Grouper with Garlic	例牌 Regular	\$600
阿翁炆海斑 Braised Grouper in "Ah Yung" Style	每兩 Per Tael	時價 Market Price
蘿蔔絲煮海斑 Braised Grouper with Shredded Radish	每兩 Per Tael	時價 Market Price
碧玉翠珊瑚 Braised Crab Meat with Vegetables in Crab Roe Sauce	例牌 Regular	\$600
桂花乾炒魚鰾 Stir-fried Fish Maw with Shredded Egg	例牌 Regular	\$500
粉絲鳳尾蝦煲 Braised Prawns and Vermicelli in Claypot	例牌 Regular	\$398
鹽燒基圍蝦 Salt Grilled Premium Prawns	例牌 Regular	\$398
燒汁脆炸鱧球 Deep-fried Eel with Gravy	例牌 Regular	\$398
酥炸或薑蔥北海道生蠔 Fried / Pan-fried Hokkaido Oysters	例牌 Regular	\$330
生炒涼瓜牛肉 Stir-fried Sliced Beef with Bitter Melon	例牌 Regular	\$250
家常炒牛肉 Stir-fried Sliced Beef with Dried Mushrooms	例牌 Regular	\$250

傳統粵菜

Chinese Cuisine



蛋白蒸鮮蟹鉗 Steamed Crab Claw with Egg White	每位 Per Person	\$320
古法炸釀蟹蓋 Deep-fried Stuffed Crab Shell with Crab Meat	每隻 Each	\$280
金銀海斑卷 Pan-fried Grouper Roll	每位 Per Person	\$280
錦繡海鮮盤 Fried Seafood Platter	例牌 Regular	\$720
梅子排骨炆白鱈 Braised Eel with Spare Ribs in Plum Sauce	例牌 Regular	\$550
川椒醬爆鱈球 Sautéed Eel in Spicy Sauce	例牌 Regular	\$398
翡翠麒麟帶子 Pan-fried Stuffed Scallops	例牌 Regular	\$398
威化海鮮卷 Deep-fried Seafood Roll	例牌 Regular	\$250
鮮蝦青瓜煮魚鰾 Braised Fish Maw with Shrimps and Cucumber	例牌 Regular	\$450
豉汁蒸魚雲 Steamed Fish Head in Black Bean Sauce	例牌 Regular	\$250
枝竹茄子炆魚頭 Braised Fish Head and Eggplant and Deep-fried Bean Curd Sheet in Claypot	例牌 Regular	\$250
薑蔥焗魚雲煲 Braised Fish Head with Ginger and Scallion in Claypot	每位 Per Person	\$250

阿翁脆皮炸子雞 Deep-fried Crispy Chicken	每隻 Each	\$660
正式古法鹽焗雞 Rock Salt Baked Chicken	每隻 Each	\$660
金針雲耳蒸雞 Steamed Chicken with Daylily and Brown Fungus	每隻 Each	\$660
菜膽上湯雞 Poached Chicken with Vegetables	每隻 Each	\$660
羅定豆豉爆雞 Sautéed Chicken with Black Beans	例牌 Regular	\$250
古法生炆斑翅 Braised Grouper Fin with Fried Pork and Bean Curd	每兩 Per Tael	時價 Market Price
梅菜蒸肉餅 Steamed Pork Patty with Pickled Vegetables	例牌 Regular	\$250
陳皮蒸牛肉餅 Steamed Beef Patty with Dried Orange Peel	例牌 Regular	\$250
土魷馬蹄蒸肉餅 Steamed Pork Patty with Dried Squid and Water Chestnut	例牌 Regular	\$250
榨菜肉崧豆腐 Braised Minced Pork and Bean Curd with Pickled Vegetables	例牌 Regular	\$250
竹筴紅燒豆腐 Braised Bean Curd with Bamboo Fungus	例牌 Regular	\$250
咖喱脆皮牛腩 Deep-fried Beef Brisket in Curry	例牌 Regular	\$360



# 傳統粵菜

## Chinese Cuisine

油泡生剖斑球 Stir-fried Grouper Ball	每兩 Per Tael	\$120
火腩炆生剖斑頭腩 Braised Humphead Grouper with Roasted Pork	例牌 Regular	\$600
油泡鳳尾蝦帶子 Stir-fried Shelled Prawns and Scallops	例牌 Regular	\$500
粉絲焗蟹煲 Baked Gross Crab with Vermicelli in Claypot	例牌 Regular	\$398
百花炸釀蟹鉗 Deep-fried Stuffed Crab Claw with Shrimp Paste	每隻 Per Piece	\$220
原煲海上鮮 Braised Mixed Seafood in Claypot	例牌 Regular	\$398
蒜蓉蒸生中蝦 Steamed Prawns with Minced Garlic	例牌 Regular	\$398
西檸琵琶蝦 Deep-fried Prawns in Lemon Sauce	例牌 Regular	\$398
荔茸香酥蝦 Deep-fried Stuffed Prawns with Taro Paste	例牌 Regular	\$398
荔茸炸釀帶子 Deep-fried Stuffed Scallops with Taro Paste	例牌 Regular	\$398
豉汁香煎大魚咀 Pan-fried Fish Head in Black Bean Sauce	例牌 Regular	\$360
蜆芥鯪魚球 Deep-fried Dace Fish Ball	例牌 Regular	\$250

# 有營菜式

## EatSmart Dishes



### 蔬果之選

## More "Fruit and Vegetables" Dishes

#### 金湯如意卷

Shrimp-stuffed Cabbage Rolls in Pumpkin Sauce

例牌 Regular \$360

#### 白玉桃膠龍鬚菜

Braised Winter Melon with Peach Gum and Gracilaria

例牌 Regular \$250



### 3少之選

## "3 Less" Dishes

#### 荔芋海鮮南瓜盅

Stewed Pumpkin Soup with Seafood and Taro

例牌 Regular \$480

#### 鮮蝦青瓜煮魚鰾

Braised Fish Maw with Shrimps and Cucumber

例牌 Regular \$450

#### 翡翠蟹鉗竹筍釀官燕

Braised Superior Bird's Nest in Bamboo Fungus with Crab Claw and Vegetables

每位 Per Person \$380

#### 翡翠百花釀遼參

Braised Sea Cucumber Stuffed with Shrimp Paste and Vegetables

每位 Per Person \$380

阿翁炒飯 Fried Rice in "Ah Yung" Style	例碟 Regular	\$450
砂窩生中蝦叉燒炒飯 Fried Rice with Shrimps and Barbecued Pork in Claypot	例碟 Regular	\$450
小館炒飯或麵 Signature Fried Rice or Noodle	例碟 Regular	\$320
瑤柱水晶炒飯 Fried Rice with Conpoy and Egg White	例碟 Regular	\$320
福州炒飯 Fried Rice in Fu Zhou Style	例碟 Regular	\$300
鮮蝦荷葉飯 Steamed Fragrant Rice with Shrimps in Lotus Leaf	半賣 Per Pack	\$300
鮮蟹肉乾燒伊麵 Braised E-fu Noodle with Crab Meat	例碟 Regular	\$380
砂窩三鮮炆烏冬 Braised Udon with Seafood in Claypot	例碟 Regular	\$320
生中蝦日本稻庭湯麵 Japanese Inaniwa Udon with Shrimps in Soup	每碗 Per Bowl	\$200
豉油皇海鮮炒麵 Fried Noodle with Assorted Seafood in Supreme Soy Sauce	例碟 Regular	\$320
星州炒米 Fried Vermicelli in Singapore Style	例碟 Regular	\$320
味菜牛柳絲炒麵 Fried Noodle with Shredded Beef and Pickled Vegetables	例碟 Regular	\$250
乾炒牛肉河粉 Stir-fried Thick Rice Noodle with Sliced Beef in Dark Soy Sauce	例碟 Regular	\$250
竹筍羅漢炒麵 Vegetarian Fried Noodle with Bamboo Fungus	例碟 Regular	\$250
豉椒排骨炒麵 Fried Noodle with Pork Ribs in Black Bean Sauce	例碟 Regular	\$250
雪菜鴨絲炆米粉 Braised Vermicelli with Shredded Roasted Duck and Pickled Vegetables	例碟 Regular	\$250
蘿蔔魚崧炆米 Braised Vermicelli with Shredded Fish and Radish	例碟 Regular	\$250

# 精選粉麵飯

## Noodles & Rice Specialties



# 砂窩煲飯·粥品

## Claypot Rice & Congee

南安油鴨飯 (兩位起) Steamed Rice with Preserved Duck (Minimum 2 Persons)	每位 Per Person	\$150
油鴨臘味飯 (兩位起) Steamed Rice with Preserved Duck and Chinese Sausage (Minimum 2 Persons)	每位 Per Person	\$150
鴛鴦腸煲飯 (兩位起) Steamed Rice with Assorted Chinese Sausage (Minimum 2 Persons)	每位 Per Person	\$150
臘腸或潤腸滑雞飯 (兩位起) Steamed Rice with Preserved Chinese Sausage / Liver Sausage and Chicken (Minimum 2 Persons)	每位 Per Person	\$150
咸魚雞粒飯 (兩位起) Steamed Rice with Diced Chicken and Preserved Fish (Minimum 2 Persons)	每位 Per Person	\$180
咸魚肉片飯 (兩位起) Steamed Rice with Preserved Fish and Sliced Pork (Minimum 2 Persons)	每位 Per Person	\$180
北菇滑雞飯 (兩位起) Steamed Rice with Chicken and Dried Mushroom (Minimum 2 Persons)	每位 Per Person	\$150
豉汁排骨飯 (兩位起) Steamed Rice with Pork Ribs and Black Bean Sauce (Minimum 2 Persons)	每位 Per Person	\$150
生滾鮑魚雞粥 Abalone Congee with Chicken	每碗 Per Bowl	\$250
花旗參燕窩粥 Ginseng Congee with Bird's Nest	每碗 Per Bowl	\$220
順德鯪魚球粥 Dace Fish Ball Congee	每碗 Per Bowl	\$150
皮蛋咸瘦肉粥 Pork Congee with Preserved Duck Egg	每碗 Per Bowl	\$150



# 阿翁名菜

## Ah Yung's Signature

堂灼生響螺片

Poached Sliced Sea Whelk

紅燒金山勾翅

Braised Superior Shark's Fin in Brown Sauce

12頭特選網鮑

Braised Amidori Dried Abalone (12ppk)

鮑汁扒玉蘭遠

Chinese Kale with Abalone Sauce

生拆羔蟹炒飯

Fried Rice with Crab Meat and Crab Roe

原燉杏汁官燕

Double-boiled Superior Bird's Nest with Almond Cream

精選美點雙輝

Chinese Petits Fours

每位 Per Person

\$4,380

升級為8頭特選網鮑

Upgrade to Abalone (8ppk)

每位 Per Person

\$7,880

升級為10頭特選網鮑

Upgrade to Abalone (10ppk)

每位 Per Person

\$5,680

蟹皇金山勾翅

Superior Shark's Fin with Crab Roe

18頭皇冠吉品

Braised Yoshishama Dried Abalone (18ppk)

關東遼參扣鵝掌

Braised Dried Kanto Sea Cucumber with Goose Web

清灼郊外菜遠

Poached Seasonal Vegetables

生蝦叉燒炒飯

Fried Rice with Shrimp and Barbecued Pork

原燉杏汁官燕

Double-boiled Superior Bird's Nest with Almond Cream

精選美點雙輝

Chinese Petits Fours

每位 Per Person

\$4,280

# 阿翁名菜

## Ah Yung's Signature

### 紅燒頂金山勾翅

Braised Superior Shark's Fin in Brown Sauce

### 28頭皇冠吉品

Braised Yoshihama Dried Abalone (28ppk)

### 花膠關東遼參扣鵝掌

Braised Fish Maw with Dried Kanto Sea Cucumber  
and Goose Web

### 翡翠油泡生劃班球

Stir-fried Grouper Fillet with Vegetables

### 鮮荷葉豆醬焗雞

Baked Chicken with Bean Paste in Lotus Leaf

### 上湯清灼玉蘭遠

Poached Chinese Kale in Superior Soup

### 阿翁炒麵

Fried Noodle in "Ah Yung" Style

### 原燉杏汁官燕

Double-boiled Superior Bird's Nest with Almond Cream

### 精選美點雙輝

Chinese Petits Fours

每位 Per Person

\$3,180

### 堂灼生響螺片

Poached Sliced Sea Whelk

### 蟹肉金山勾翅

Braised Superior Shark's Fin with Crab Meat

### 25頭皇冠吉品

Braised Yoshihama Dried Abalone (25ppk)

### 關東遼參扣鵝掌

Braised Dried Kanto Sea Cucumber with Goose Web

### 清灼唐生菜膽

Poached Chinese Lettuce

### 阿翁炒飯

Fried Rice in "Ah Yung" Style

### 原燉杏汁官燕

Double-boiled Superior Bird's Nest with Almond Cream

### 精選美點雙輝

Chinese Petits Fours

每位 Per Person

\$3,280