

# 阿翁

AH YUNG KITCHEN



## 鮑魚名菜宴

### Abalone Signature Menu

#### 紅燒砂鍋包翅

Braised Whole Shark's Fin in Claypot

或 / Or

#### 蟹肉海皇燴遼參

Braised Sea Cucumber with Crab Meat and Seafood

#### 養殖吉品鮑鵝掌

Braised Farmed Yoshihama Dried Abalone and Goose Web

#### 珊瑚脆皮花膠扒 (兩位起)

Stir-fired Fish Maw (Min. 2 Persons)

或 / Or

#### 金銀黃皮老虎斑

Braised Grouper & Deep-fried Grouper

#### 方魚生炒芥蘭仔

Sautéed Chinese Kale with Preserved Fish

#### 阿翁招牌炸子雞

Deep-fried Crispy Chicken

或 / Or

#### 金牌燒乳鴿 (兩位起)

Deep-fried Crispy Pigeon (Min. 2 Persons)

#### 海蝦仁叉燒炒飯

Fried Rice with Shrimp and BBQ Pork

#### 蛋白生磨杏仁茶

Almond Cream with Egg White

#### 精選美點兩款

Dessert Delights

#### 選用30頭養殖吉品鮑

Choose 30ppk Farmed Abalone

每位 **HK\$880**  
per person

#### 選用25頭養殖吉品鮑

Choose 25ppk Farmed Abalone

每位 **HK\$1,080**  
per person

#### 選用18頭養殖吉品鮑

Choose 18ppk Farmed Abalone

每位 **HK\$1,280**  
per person

兩位起 Minimum 2 Persons



法國國際美食協會會員及認可推介餐廳  
A member of Chaine des Rôtisseurs,  
recognized and recommended restaurant

另收茶芥及加一服務費 | 如有任何爭議，如心酒店集團保留最終決定權 | 圖片只供參考

Subject to tea, condiments and 10% service charge | In case of any dispute, Nina Hospitality Company Limited reserves the right of final decision | Photo is for reference only