

阿爺

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.

開瓶費 Corkage: 每枝 \$300 bottle

切餅費 Cake-cutting Fee: 每個 \$200 each

中國茗茶 Chinese Tea: 每位 \$30 per person

前菜 Snacks: 每份 \$30 each

Dried
Abalones

阿翁鮑魚

16頭吉品鮑或禾麻鮑

Braised Yoshihama/Oma Dried Abalone (16ppk)

每隻 Each \$6,800

18頭吉品鮑或禾麻鮑

Braised Yoshihama/Oma Dried Abalone (18ppk)

每隻 Each \$6,000

20頭吉品鮑或禾麻鮑

Braised Yoshihama/Oma Dried Abalone (20ppk)

每隻 Each \$5,500

23頭吉品鮑或禾麻鮑

Braised Yoshihama/Oma Dried Abalone (23ppk)

每隻 Each \$2,680

25頭吉品鮑或禾麻鮑

Braised Yoshihama/Oma Dried Abalone (25ppk)

每隻 Each \$2,380

28頭吉品鮑或禾麻鮑

Braised Yoshihama/Oma Dried Abalone (28ppk)

每隻 Each \$1,380

30頭吉品鮑或禾麻鮑

Braised Yoshihama/Oma Dried Abalone (30ppk)

每隻 Each \$1,180

5頭特選大網鮑

Braised Amidori Dried Abalone (5ppk)

每隻 Each \$19,800

6頭特選大網鮑

Braised Amidori Dried Abalone (6ppk)

每隻 Each \$14,800

8頭特選大網鮑

Braised Amidori Dried Abalone (8ppk)

每隻 Each \$8,800

10頭特選大網鮑

Braised Amidori Dried Abalone (10ppk)

每隻 Each \$6,800

12頭特選大網鮑

Braised Amidori Dried Abalone (12ppk)

每隻 Each \$4,800

阿翁炒金山勾翅

Stir-fried Superior Shark's Fin with Crab Roe

每位 Per Person \$1,180

高湯或紅燒金山勾翅

Braised Superior Shark's Fin in
Superior Soup / Brown Sauce

每位 Per Person \$980

肘子雞燉金山勾翅

Stewed Superior Whole Shark's Fin with
Ham and Chicken

每位 Per Person \$1,180

響螺頭雞燉金山勾翅

Stewed Superior Shark's Fin with Whelk and Chicken

每位 Per Person \$1,180

生拆羔蟹金山勾翅

Superior Shark's Fin with Crab Meat and Crab Roe

每位 Per Person \$1,180

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 \$1,180

蟹肉金山勾翅

Superior Shark's Fin with Crab Meat

每位 Per Person \$660

紅燒雞絲金山勾翅

Braised Superior Shark's Fin with Shredded Chicken

每位 Per Person \$660

砂鍋紅燒包翅

Braised Whole Shark's Fin in Claypot

每位 Per Person \$550

菜膽燉包翅

Double-boiled Whole Shark's Fin with Vegetable

每位 Per Person \$550

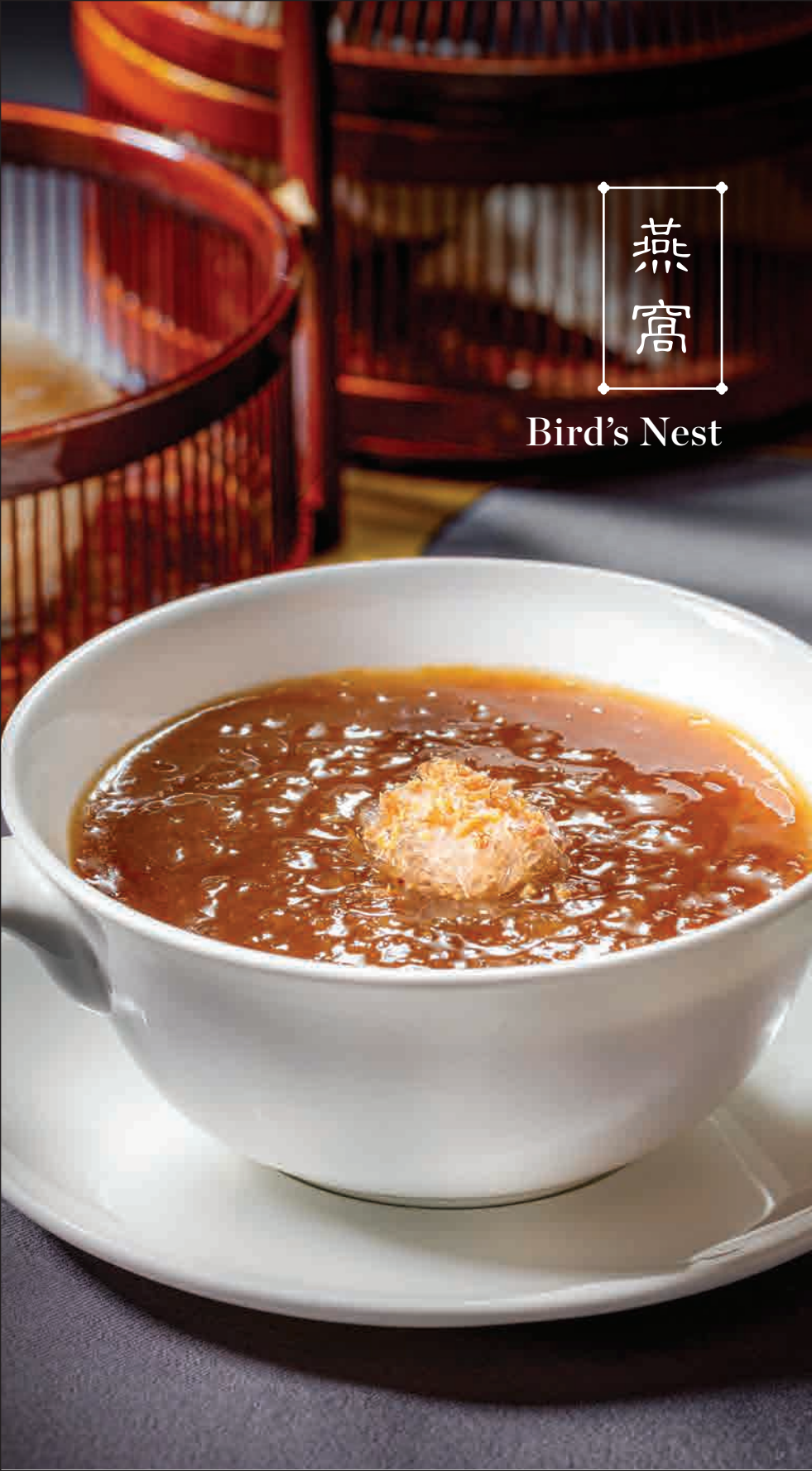
肘子雞燉牙揀翅 (需預訂)

Stewed Shark's Fin with
Ham and Chicken (Pre-order is required)

半份18兩 Half Portion 18 Tael \$4,880

魚翅

Shark's Fin



燕窩

Bird's Nest

原燉杏汁官燕 Stewed Superior Bird's Nest with Almond Cream	每位 Per Person	\$600
原燉椰汁官燕 Stewed Superior Bird's Nest with Coconut Cream	每位 Per Person	\$600
原燉冰花官燕 Stewed Superior Bird's Nest with Rock Sugar	每位 Per Person	\$600
原燉紅棗官燕 Stewed Superior Bird's Nest with Red Date	每位 Per Person	\$600
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	\$680
雞茸燴官燕 Braised Superior Bird's Nest with Minced Chicken Soup	每位 Per Person	\$660
水晶炒官燕 Stir-fried Superior Bird's Nest with Egg White	例牌 Regular	\$1,880
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	\$780
官燕焗蟹蓋 Baked Superior Bird's Nest in Crab Shell	每隻 Each	\$600
珊瑚官燕卷 Braised Superior Bird's Nest in Bamboo Fungus with Crab Roe	每條 Each	\$250
竹笙官燕卷 Braised Superior Bird's Nest in Bamboo Fungus	每條 Each	\$200

阿
翁
四
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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

\$1,280



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精
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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 \$1,380
每份 Whole Portion \$2,680

螺頭花膠燉雞

Stewed Chicken with Fish Maw and Whelk Soup

例牌 Regular \$1,180

原件花膠燉螺頭

Stewed Chicken with Whole Fish Maw and Whelk Soup

每位 Per Person \$780

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 \$680

燒汁鮮菌炒和牛

Stir-fried Kobe Beef and Fresh Mushroom with Gravy

例牌 Regular \$1,980

古法生炆老虎斑尾 (需預訂)

Braised Tiger Grouper's Tail (Pre-order is required)

例牌 Regular \$1,600

枝竹羊腩煲

Braised Mutton with Bean Curd Stick in Claypot

每份 Whole Portion \$1,280

蒜子火腩炆大鰱

Braised Pork and Eel with Garlic

每份 Whole Portion \$680

香煎北海道金蠔

Pan-fried Hakkaido Dried Oyster

例牌 Regular \$320

肉碎茄子生蠔煲

Braised Oyster with Minced Pork and
Eggplant in Claypot

例牌 Regular \$320

荔芋油鴨煲

Braised Preserved Duck with Yam in Claypot

例牌 Regular \$280

蓮藕炆腩仔

Braised Pork with Lotus Roots

例牌 Regular \$280

大芥菜豬骨煲

Braised Spare Ribs and Leaf Mustard in Claypot

例牌 Regular \$330

南北小食

Appetisers

香煎北海道金蠔	例牌 Regular	\$320
Pan-fried Hokkaido Dried Oyster		
椒鹽脆皮海參		\$350
Crispy-fried Sea Cucumber with Salt and Pepper		
油泡生曬吊片		\$350
Sautéed Squid		
椒鹽銀魚		\$220
Deep-fried Whitebait with Salt and Pepper		
椒鹽金沙排骨		\$220
Fried Spare Rib with Salt, Pepper and Garlic		
金沙沖繩涼瓜		\$180
Fried Okinawa Bitter Melon with Minced Salted Egg		
海蜇涼拌手撕雞		\$220
Chilled Shredded Chicken with Jelly Fish		
北方醬牛肉		\$180
Braised Beef in Spicy Sauce		
香麻豬耳仔		\$180
Sliced Pig's Ear in Sesame Oil		
脆皮糯米雞翼	每隻 Each	\$180
Deep-fried Chicken Wing Stuffed with Glutinous Rice		
蒜香紫菜鯪魚卷		\$180
Deep-fried Dace Fish Paste Roll Wrapped with Seaweed		
鼎湖齋燒鵝		\$180
Vegetarian Roasted Goose		
潮式椒醬肉		\$180
Spicy Pork in Chiu Chow Style		
京式拍黃瓜		\$180
Smacked Shredded Cucumber		

名菜精選

Specialties

阿翁砂鍋炒花膠 Stir-fried Dried Fish Maw in Claypot	每位 Per Person	\$880
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	\$2,280
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 Mushroom 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	\$2,880
百花椒鹽吊片 Stuffed Squid with Shrimp Paste	例牌 Regular	\$450
椒鹽焗吊片 Baked Salt and Pepper Squid	例牌 Regular	\$350
潮汕炸蝦棗 Deep-fried Minced Shrimp Ball	例牌 Regular	\$480
椒鹽焗中蝦 Baked Salt and Pepper Prawn	例牌 Regular	\$480
生抽煎中蝦 Pan-fried Prawn with Soy Sauce	例牌 Regular	\$480
蒜豉油泡田雞腿 (需預訂) Stir-fried Frog Leg with Garlic and Black Bean Sauce (Pre-order is required)	例牌 Regular	\$480

名菜精選

Specialties

堂灼生響螺片
Poached Sliced Whelk

每片 Per Slice \$1,280

蒜茸神戸牛柳
Stir-fried Kobe Beef with Minced Garlic

例牌 Regular \$2,280

蒜香生剖斑頭腩
Fried Humphead Grouper with Garlic

例牌 Regular \$660

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 Vegetable in Crab Roe Sauce

例牌 Regular \$680

桂花乾炒魚鰾
Stir-fried Fish Maw with Shredded Egg

例牌 Regular \$550

粉絲鳳尾蝦煲
Braised Prawn and Vermicelli in Claypot

例牌 Regular \$480

鹽燒基圍蝦
Salt Baked Shrimp

例牌 Regular \$480

燒汁脆炸鱔球
Deep-fried Eel with Gravy

例牌 Regular \$480

酥炸或薑蔥北海道生蠔
Deep-fried / Pan-fried Hokkaido Oyster

例牌 Regular \$380

生炒涼瓜牛肉
Stir-fried Sliced Beef with Bitter Melon

例牌 Regular \$280

家常炒牛肉
Stir-fried Sliced Beef with Dried Mushroom

例牌 Regular \$280

傳統粵菜

Chinese Cuisine

蛋白蒸鮮蟹鉗

Steamed Crab Claw with Egg White

每位 Per Person \$380

古法炸釀蟹蓋

Deep-fried Stuffed Crab Shell with Crab Meat

每隻 Each \$330

金銀海斑卷

Pan-fried Grouper Roll

每位 Per Person \$330

錦繡海鮮盤

Fried Seafood Platter

例牌 Regular \$800

梅子排骨炆白鱈

Braised Eel with Spare Rib in Plum Sauce

例牌 Regular \$680

川椒醬爆鱔球

Sautéed Eel in Spicy Sauce

例牌 Regular \$480

翡翠麒麟帶子

Pan-fried Stuffed Scallop

例牌 Regular \$480

威化海鮮卷

Deep-fried Seafood Roll

例牌 Regular \$280

鮮蝦青瓜煮魚鰾

Braised Fish Maw with Shrimp and Cucumber

例牌 Regular \$550

豉汁蒸魚雲

Steamed Fish Head in Black Bean Sauce

例牌 Regular \$280

枝竹茄子炆魚頭

Braised Fish Head with Eggplant and Deep-fried Bean Curd Sheet in Claypot

例牌 Regular \$280

薑蔥焗魚雲煲

Braised Fish Head with Ginger and Scallion in Claypot

例牌 Regular \$280

阿翁脆皮炸子雞

"Ah Yung" Deep-fried Crispy Chicken

每隻 Each \$750

正式古法鹽焗雞

Traditional Rock Salt Baked Chicken

每隻 Each \$750

金針雲耳蒸雞

Steamed Chicken with Daylily and Brown Fungus

每隻 Each \$750

菜膽上湯雞

Poached Chicken with Vegetable in Supreme Soup

每隻 Each \$750

羅定豆豉爆雞

Sautéed Chicken with Black Bean

例牌 Regular \$280

古法生炆斑翅

Braised Grouper Fin with Roasted Pork and Bean Curd

每兩 Per Tael 時價
Market Price

梅菜蒸肉餅

Steamed Minced Pork with Pickled Vegetable

例牌 Regular \$280

陳皮蒸牛肉餅

Steamed Minced Beef with Dried Tangerine Peel

例牌 Regular \$280

土魷馬蹄蒸肉餅

Steamed Minced Pork with Dried Squid and Water Chestnut

例牌 Regular \$280

榨菜肉崧豆腐

Braised Minced Pork and Bean Curd with Pickled Vegetable

例牌 Regular \$280

竹笙紅燒豆腐

Braised Bean Curd with Bamboo Fungus

例牌 Regular \$280

咖喱脆皮牛腩

Deep-fried Beef Brisket served with Curry Sauce

例牌 Regular \$398

傳統粵菜

Chinese Cuisine



傳統粵菜

Chinese Cuisine

油泡生剖斑球 Stir-fried Grouper Ball	每兩 Per Tael	\$138
火腩炆生剖斑頭腩 Braised Humphead Grouper with Roasted Pork	例牌 Regular	\$660
油泡鳳尾蝦帶子 Stir-fried Shelled Prawn and Scallop	例牌 Regular	\$600
粉絲焗蟹煲 Baked Gross Crab with Vermicelli in Claypot	例牌 Regular	\$480
百花炸釀蟹鉗 Deep-fried Crab Claw Stuffed with Shrimp Paste	每隻 Per Piece	\$250
原煲海上鮮 Braised Mixed Seafood in Claypot	例牌 Regular	\$480
蒜蓉蒸生中蝦 Steamed Prawn with Minced Garlic	例牌 Regular	\$480
西檸琵琶蝦 Deep-fried Slipper Lobster in Lemon Sauce	例牌 Regular	\$480
荔茸香酥蝦 Deep-fried Prawn Stuffed with Taro Paste	例牌 Regular	\$480
荔茸炸釀帶子 Deep-fried Scallop Stuffed with Taro Paste	例牌 Regular	\$480
豉汁香煎大魚咀 Pan-fried Fish Head in Black Bean Sauce	例牌 Regular	\$398
蜆芥鯪魚球 Deep-fried Dace Fish Ball served with Clam Sauce	例牌 Regular	\$280

阿翁砂鍋炒飯

Fried Rice "Ah Yung" Style in Claypot

例碟 Regular \$550

砂鍋生中蝦叉燒炒飯

Fried Rice with Shrimps and Barbecued Pork in Claypot

例碟 Regular \$550

小館砂鍋炒飯或麵

Signature Fried Rice or Noodle in Claypot

例碟 Regular \$380

瑤柱水晶炒飯

Fried Rice with Conpoy and Egg White

例碟 Regular \$380

福州炒飯

Fried Rice in Fu Zhou Style

例碟 Regular \$380

鮮蝦荷葉飯

Steamed Fragrant Rice with Shrimp Wrapped in Lotus Leaf

半賣 Per Pack \$380

鮮蟹肉乾燒伊麵

Braised E-fu Noodle with Crab Meat

例碟 Regular \$380

砂鍋三鮮炆烏冬

Braised Udon with Seafood in Claypot

例碟 Regular \$380

生炒臘味糯米飯

Fried Glutinous Rice with Assorted Preserved Meat

例碟 Regular \$380

生中蝦日本稻庭湯麵

Japanese Inaniwa Udon with Shrimp in Soup

每碗 Per Bowl \$220

豉油皇海鮮炒麵

Fried Noodle with Assorted Seafood in Supreme Soy Sauce

例碟 Regular \$380

星州炒米

Fried Vermicelli in Singapore Style

例碟 Regular \$380

味菜牛柳絲炒麵

Fried Noodle with Shredded Beef and Pickled Vegetable

例碟 Regular \$280

乾炒牛肉河粉

Stir-fried Thick Rice Noodle with Sliced Beef in Dark Soy Sauce

例碟 Regular \$280

竹筍羅漢炒麵

Vegetarian Fried Noodle with Bamboo Fungus

例碟 Regular \$280

豉椒排骨炒麵

Fried Noodle with Pork Ribs in Black Bean Sauce

例碟 Regular \$280

雪菜鴨絲炆米粉

Braised Vermicelli with Shredded Roasted Duck and Pickled Vegetable

例碟 Regular \$280

蘿蔔魚松炆米

Braised Vermicelli with Shredded Fish and Radish

例碟 Regular \$280

精選粉麵飯

Noodles & Rice
Specialties



砂鍋煲飯·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	\$180
油鴨臘味飯 (兩位起) Steamed Rice with Preserved Duck and Chinese Sausage (Minimum 2 Persons)	每位 Per Person	\$180
鴛鴦腸煲飯 (兩位起) Steamed Rice with Assorted Chinese Sausage (Minimum 2 Persons)	每位 Per Person	\$180
臘腸或潤腸滑雞飯 (兩位起) Steamed Rice with Preserved Chinese Sausage / Duck Liver Sausage and Chicken (Minimum 2 Persons)	每位 Per Person	\$180
咸魚雞粒飯 (兩位起) Steamed Rice with Diced Chicken and Preserved Fish (Minimum 2 Persons)	每位 Per Person	\$220
咸魚肉片飯 (兩位起) Steamed Rice with Preserved Fish and Sliced Pork (Minimum 2 Persons)	每位 Per Person	\$220
北菇滑雞飯 (兩位起) Steamed Rice with Chicken and Dried Mushroom (Minimum 2 Persons)	每位 Per Person	\$180
豉汁排骨飯 (兩位起) Steamed Rice with Pork Ribs and Black Bean Sauce (Minimum 2 Persons)	每位 Per Person	\$220
生滾鮑魚雞粥 Abalone Congee with Chicken	每碗 Per Bowl	\$280
花旗參燕窩粥 Ginseng Congee with Bird's Nest	每碗 Per Bowl	\$280
順德鯪魚球粥 Dace Fish Ball Congee	每碗 Per Bowl	\$180
皮蛋咸瘦肉粥 Pork Congee with Preserved Duck Egg	每碗 Per Bowl	\$180

阿翁名菜

Ah Yung's Signature

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 Vegetable

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 Petit Four

每位 Per Person

\$4,880

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 Petit Four

每位 Per Person

\$4,980

升級為10頭特選網鮑

Upgrade to Abalone (10ppk)

每位 Per Person

\$6,280

升級為8頭特選網鮑

Upgrade to Abalone (8ppk)

每位 Per Person

\$8,480

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

翡翠油泡生剷班球

Stir-fried Grouper Fillet with Vegetable

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 Petit Four

每位 Per Person

\$3,680

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 Petit Four

每位 Per Person

\$3,980

有營菜式

EatSmart Dishes



蔬果之選

More “Fruit and Vegetables” Dishes

金湯如意卷

Shrimp-stuffed Cabbage Roll in Pumpkin Sauce

例牌 Regular \$398

白玉桃膠龍鬚菜

Braised Winter Melon with Peach Gum and Gracilaria

例牌 Regular \$280



3少之選

“3 Less” Dishes

荔芋海鮮南瓜盅

Stewed Pumpkin Soup with Seafood and Taro

例牌 Regular \$580

鮮蝦青瓜煮魚鰾

Braised Fish Maw with Shrimp and Cucumber

例牌 Regular \$550

翡翠蟹鉗竹笙釀官燕

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

每位 Per Person \$480

翡翠百花釀遼參

Braised Sea Cucumber Stuffed with Shrimp Paste and Vegetable

每位 Per Person \$480