

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

中國苦茶 Chinese Tea: 每位 \$30 per person

前菜 Snacks: 每份 \$30 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 \$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







# 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  
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

\$1,280





時  
令  
精  
選

Seasonal  
Specialties

原燉鮮蓮冬瓜盅

Stewed Winter Melon with Fresh Lotus Seed

例牌 Regular \$1,180

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

蝦乾節瓜炆排骨

Braised Spare Rib with Dried Shrimp and Hairy Gourd

例牌 Regular \$330

鄉村荔香碌鵝

Traditional Braised Goose with Taro

例牌 Regular \$330

活蟹炆斑頭腩

Braised Crab and Humphead Grouper

每隻 (蟹) Each (Crab) 時價  
Market Price

香蔥花蟹炆冬瓜

Braised Crab and Winter Melon with Green Onion

例牌 Regular \$450

黃豆涼瓜排骨煲

Braised Bitter Melon and Spare Rib with Soybean

例牌 Regular \$330

生圍蝦瑤柱涼瓜炒蛋

Scrambled Egg with Shrimp, Bitter Melon and Conpoy

例牌 Regular \$398

肉碎茄子生蠔煲

Braised Oyster with Minced Pork and  
Eggplant in Claypot

例牌 Regular \$320

生中蝦魚鰾煮勝瓜

Braised Fish Maw with Shrimp and Loofah Gourd

例牌 Regular \$550

# 南北小食

## Appetisers

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		
海蜇涼辦手撕雞		\$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	每位 Per Person	\$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

### 竹筴羅漢炒麵

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 / 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