

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.

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	每位 Per Person	\$1,180
Stir-fried Superior Shark's Fin with Crab Roe		
高湯或紅燒金山勾翅	每位 Per Person	\$980
Braised Superior Shark's Fin in Superior Soup / Brown Sauce		
肘子雞燉金山勾翅	每位 Per Person	\$1,180
Stewed Superior Whole Shark's Fin with Ham and Chicken		
響螺頭雞燉金山勾翅	每位 Per Person	\$1,180
Stewed Superior Shark's Fin with Whelk and Chicken		
生拆羔蟹金山勾翅	每位 Per Person	\$1,180
Superior Shark's Fin with Crab Meat and Crab Roe		
水晶炒金山勾翅	例牌 Regular	\$1,980
Stir-fried Superior Shark's Fin with Egg White		
蟹鉗金山勾翅	每位 Per Person	\$1,180
Superior Shark's Fin with Crab Claw		
蟹肉金山勾翅	每位 Per Person	\$660
Superior Shark's Fin with Crab Meat		
紅燒雞絲金山勾翅	每位 Per Person	\$660
Braised Superior Shark's Fin with Shredded Chicken		
砂鍋紅燒包翅	每位 Per Person	\$550
Braised Whole Shark's Fin in Claypot		
菜膽燉包翅	每位 Per Person	\$550
Double-boiled Whole Shark's Fin with Vegetable		
肘子雞燉牙揀翅 (需預訂)	半份18兩 Half Portion 18 Tael	\$4,880
Stewed Shark's Fin with Ham and Chicken (Pre-order is required)		





燕窩

Bird's Nest

原燉杏汁官燕	每位 Per Person	\$600
Stewed Superior Bird's Nest with Almond Cream		
原燉椰汁官燕	每位 Per Person	\$600
Stewed Superior Bird's Nest with Coconut Cream		
原燉冰花官燕	每位 Per Person	\$600
Stewed Superior Bird's Nest with Rock Sugar		
原燉紅棗官燕	每位 Per Person	\$600
Stewed Superior Bird's Nest with Red Date		
木瓜盅燉官燕	每位 Per Person	\$680
Stewed Superior Bird's Nest in Papaya		
高湯紅燒官燕	每位 Per Person	\$680
Braised Superior Bird's Nest with Superior Soup		
雞蓉燴官燕	每位 Per Person	\$660
Braised Superior Bird's Nest with Minced Chicken Soup		
水晶炒官燕	例牌 Regular	\$1,880
Stir-fried Superior Bird's Nest with Egg White		
阿翁砂鍋炒官燕	每位 Per Person	\$780
Stir-fried Superior Bird's Nest with Crab Meat and Crab Roe in Claypot		
官燕焗蟹蓋	每隻 Each	\$600
Baked Superior Bird's Nest in Crab Shell		
珊瑚官燕卷	每條 Each	\$250
Braised Superior Bird's Nest in Bamboo Fungus with Crab Roe		
竹笙官燕卷	每條 Each	\$200
Braised Superior Bird's Nest in Bamboo Fungus		

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



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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		



特色精美點心

Dim Sum
Specialties

黑松露鮮菌鮑魚酥

Baked Black Truffle Puff with Abalone

每隻 Each \$128

鮮蟹肉小籠包

Steamed Crab Meat Dumpling

2隻 2Pieces \$150

魚翅或燕窩頂湯餃

Steamed Dumpling with Shark's Fin / Bird's Nest

每隻 Each \$218

鮑魚蟹肚滑雞扎

Steamed Bean Curd Sheet Roll with Abalone,
Fish Maw and Chicken

\$180

北菇蒸鵝掌

Steamed Goose Web with Dried Mushroom

\$128

鮮蝦煎筍糰

Pan-fried Shrimp Dumpling

\$128

瑤柱珍珠雞

Steamed Fragrant Glutinous Rice with Conpoy in Lotus Leaf

\$98

脆皮錦繡腸粉

Steamed Rice-roll wrapped with Fried Shrimp Paste

\$128

鮮蝦滑腸粉

Steamed Rice-roll with Shrimp

\$128

牛肉滑腸粉

Steamed Rice-roll with Beef

\$98

叉燒滑腸粉

Steamed Rice-roll with Barbecued Pork

\$98

XO醬煎腸粉

Pan-fried Rice-roll with XO sauce

\$98

金粟煎墨魚餅

Pan-fried Squid Cake with Sweet Corn

\$98

南翔小籠包

Steamed Minced Pork Dumpling

每隻 Each \$45

精美點心

Dim Sum

小點 (S) 每款 Each \$68

蒸或炸饅頭

Steamed / Fried Bun

芋絲春卷仔

Deep-fried Shredded Taro Roll

芋泥水晶包

Steamed Taro Bun

蛋黃蓮蓉包

Steamed Bun with Egg Yolk and Lotus Seed Paste

酥炸馬蹄條

Deep-fried Water Chestnut Roll

酥炸奶皇包

Deep-fried Egg Custard Bun

欖仁馬拉糕

Steamed Chinese Sponge Cake

椰汁馬豆糕

Chilled Split Peas Coconut Pudding

家鄉豆沙角

Deep-fried Red Bean Paste Dumpling

大點 (L) 每款 Each \$88

晶瑩野生鮮海蝦餃

Steamed Shrimp Dumpling

鮮蝦炸雲吞

Deep-fried Shrimp Wonton

遼參鳳尾蝦餃

Steamed Shrimp and Sea Cucumber Dumpling

繁肚滑雞扎

Steamed Bean Curd Sheet Roll with Fish Maw and Chicken

黑松露水晶餃

Steamed Shrimp Dumpling with Black Truffle

千層糯米飯

Steamed Glutinous Rice Cake

鮮蝦醬或蒜蓉蒸鮮魷

Steamed Squid with Shrimp Paste / Minced Garlic

豉汁蒸排骨

Steamed Spare Rib in Black Bean Sauce

精美點心

Dim Sum

中點 (M) 每款 Each \$78



蟹皇燒賣仔

Steamed Pork Dumpling with Crab Roe

時菜牛肉球

Steamed Beef Ball with Vegetable

香煎蘿蔔糕

Pan-fried Radish Cake

豉汁蒸鳳爪

Steamed Chicken Feet in Black Bean Sauce

順德鯪魚球

Steamed Dace Fish Ball

鮮蝦蒸粉果

Steamed Dumpling with Shrimp

蜂巢荔芋角

Deep-fried Taro Fritter

安蝦鹹水角

Deep-fried Glutinous Rice Dumpling

鮮蝦莧菜餃

Steamed Shrimp and
Chinese Spinach Dumpling

黃金涼瓜餃

Steamed Bitter Melon Dumpling

酥皮蛋撻仔

Mini Egg Custard Tart

鮮蝦韭菜餃

Steamed Shrimp and
Chinese Chive Dumpling

潮州蒸粉果

Chiu Chow Steamed Dumpling

叉燒焗餐包

Baked Barbecued Pork Bun

蠔皇叉燒包

Steamed Barbecued Pork Bun

香脆叉燒酥

Baked Barbecued Pork Puff

豉味金錢肚

Steamed Beef Tripe in Black Bean Sauce

乾蒸牛肉賣

Steamed Beef Dumpling

午市精選

Lunch Special

阿翁鮑魚美食套餐

Ah Yung Abalone Lunch Set

精美點心拼盤 (自選3件)
Selection of Dim Sum (3 Pieces)

晶瑩海蝦餃 Steamed Shrimp Dumpling	黃金涼瓜餃 Steamed Bitter Melon Dumpling
潮州蒸粉果 Chiu Chow Steamed Dumpling	蜂巢荔芋角 Deep-fried Taro Fritter
蟹皇燒賣仔 Steamed Pork Dumpling with Crab Roe	安蝦鹹水角 Deep-fried Glutinous Rice Dumpling

阿翁靚湯
Soup of the Day

35頭吉品鮑鵝掌時菜
Braised Yoshihama Dried Abalone (35ppk) and
Goose Web with Seasonal Vegetable

配/with

迷你瑤柱鮮蝦荷葉飯
Mini Steamed Fragrant Rice in Lotus Leaf

生磨蛋白杏仁茶
Almond Cream with Egg White

美點雙輝
Chinese Petit Four

每位 Per Person

\$550

自選精美小菜套餐

Special Dish Lunch Set

自選以下雞或鴨1款，精美小菜3款
Selection of Chicken or Duck and 3 Special Dishes

\$980

或 / or

自選以下雞或鴨1款，精美小菜5款
Selection of Chicken or Duck and 5 Special Dishes

\$1,280

阿翁脆皮炸子雞 (半隻)
"Ah Yung" Deep-fried Crispy Chicken (half)

荔芋香酥鴨 (半隻)
Deep-fried Duck Stuffed with Taro Paste (half)

薑蔥煎鹽香雞 (半隻)
Pan-fried Chicken with Ginger and Green Onion (half)

北菇蒸滑雞 (半隻)
Steamed Chicken with Dried Mushroom (half)

奉送 阿翁靚湯及甜品
Complimentary Soup of the Day and Dessert

精美小菜

Special Dishes

每例 Regular \$280

圍蝦肉碎煮勝瓜

Stewed Loofah Gourd with Minced Pork and Shrimp

野生銀魚煎蛋

Pan-fried Egg with Whitebait

話梅炆豬手

Braised Pork Knuckle in Plum Sauce

蓮藕炆豬肉

Braised Pork with Lotus Root

冬瓜豆卜炆燒腩

Braised Roasted Pork Belly with Tofu Puff and Winter Melon

海蝦肉碎茄子煲

Braised Eggplant with Shrimp and Minced Pork in Claypot

蔥花鹵肉豆腐煲

Stewed Pork with Scallion and Bean Curd in Claypot

燒汁鮮菌煎豬扒

Pan-fried Pork Chop with Mushroom

梅菜扣肉煲

Braised Pork with Preserved Vegetable in Claypot

欖菜肉碎乾煸四季豆

Stir-fried Green Bean with Minced Pork and Preserved Vegetable in Claypot

香煎家鄉藕餅

Pan-fried Lotus Root Cake

瑤柱肉碎炒涼瓜

Stir-fried Bitter Melon with Minced Pork and Conpoy

方魚炒芥蘭仔

Sautéed Chinese Kale with Preserved Dried Fish

涼瓜排骨煲

Braised Spare Rib with Bitter Melon in Claypot

香芹蘿蔔煮魚雲

Braised Fish Head with Shredded Radish and Celery

雙蝦節瓜粉絲煲

Braised Hairy Gourd with Vermicelli, Fresh and Dried Shrimp in Claypot

砂鍋潮煮黃花魚

Chiu Chow Style Boiled Yellow Croaker in Claypot

蒜茸煎豬扒

Pan-fried Pork Chop with Minced Garlic

燒汁鮮菌炒牛肉

Sautéed Beef and Fresh Mushroom with Gravy

土魷馬蹄蒸肉餅

Steamed Minced Pork with Dried Squid and Water Chestnut

瑤柱肉崧蒸水蛋

Steamed Egg with Minced Pork and Conpoy

黑椒爆炒韓牛粒

Stir-fried Korean Beef Cubes with Black Pepper

欖仁蜜豆炒魚球

Stir-fried Fish Fillet with Chinese Olive and Honey Bean

金針雲耳腩仔初生蛋

Braised Newborn Egg and Pork Belly with Dried Daylily and Brown Fungus

勝瓜雲耳炒叉燒

Stir-fried Barbecued Pork with Loofah Gourd and Brown Fungus

鄉村荔香碌鵝

Traditional Braised Goose with Taro

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 Shrimp 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

竹笙羅漢炒麵

Vegetarian Fried Noodle with Bamboo Fungus

例碟 Regular \$280

豉椒排骨炒麵

Fried Noodle with Pork Rib 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 Preserved 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 Rib 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