



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 \$350 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

另收加一服務費 Subject to 10% service charge

阿翁小館 6週年紀念

星級網鮑精華宴
Star Specialties Menu

阿翁砂鍋炒花膠

Stir-fried Dried Fish Maw in Claypot

或 / Or

紅燒砂鍋包翅

Braised Whole Shark's Fin in Claypot

15頭奧戶網鮑

Braised Aohu Dried Abalone (15ppk)

鮑魚汁唐生菜膽

Poached Chinese Lettuce

川汁脆皮釀遼參

Braised Sea Cucumber with
Stuffed Shrimp Paste in Sichuan Sauce

阿翁砂鍋炒飯

Fried Rice "Ah Yung" Style in Claypot

原盅清燉官燕

Stewed Superior Bird's Nest

精選美點雙輝

Chinese Petit Four

<兩位起奉送>

Complimentary for 2 Persons or above

阿翁招牌炸子雞

"Ah Yung" Deep-fried Crispy Chicken

每位 Per Person

\$2,980

限量供應・售完即止 | Limited supply, while stocks last



6th Anniversary Celebration

阿翁小館6週年紀念

Star Specialties Menu

星級網鮑精華宴



紅燒砂鍋包翅

Braised Whole Shark's Fin in Claypot

12頭奧戶網鮑

Braised Aohu Dried Abalone (12ppk)

鮑魚汁玉蘭遠

Poached Chinese Lettuce

珊瑚脆皮花膠

Crispy Fish Maw

生蝦叉燒炒飯

Fried Rice with Shrimps and Barbecued Pork

原盅清燉官燕

Stewed Superior Bird's Nest

精選美點雙輝

Chinese Petit Four

<兩位起奉送>

Complimentary for 2 Persons or above

阿翁招牌炸子雞

"Ah Yung" Deep-fried Crispy Chicken

每位 Per Person

\$3,880

限量供應·售完即止 | Limited supply, while stocks last

阿翁鮑魚
美食宴

8-course Abalone
Classic Set Menu

砂鍋紅燒包翅

Braised Whole Shark's Fin in Claypot

或 / Or

蟹肉竹笙花膠

Braised Dried Fish Maw with Crab Meat and Bamboo Fungus

30頭特選吉品鮑

Braised Yoshihama Dried Abalone (30ppk)

清灼唐生菜膽

Poached Chinese Lettuce

油泡生剖斑球

Stir-fried Grouper Fillet

蒜香海斑頭腩

Fried Humphead Grouper with Garlic

迷你鮮荷葉飯

Mini Steamed Fragrant Rice in Lotus Leaf

原燉杏汁官燕

Double-boiled Superior Bird's Nest with Almond Cream

精選美點雙輝

Chinese Petit Four

<兩位起奉送>

Complimentary for 2 Persons or above

阿翁脆皮炸子雞

"Ah Yung" Deep-fried Crispy Chicken

或 / Or

金牌燒乳鴿

Deep-fried Crispy Pigeon

每位 Per Person

\$1,680



阿翁鮑魚
極品宴
Chef's Signature
Tasting Menu

紅燒砂鍋包翅

Braised Whole Shark's Fin in Claypot

28頭特選吉品鮑

Braised Yoshihama Dried Abalone (28ppk)

鮑魚汁生菜膽

Poached Chinese Lettuce in Abalone Sauce

瑤柱炸釀蟹蓋

Deep-fried Stuffed Crab Shell with Crab Meat and Conpoy

小館海皇炒飯

Signature Fried Rice with Seafood

原燉杏汁官燕

Double-boiled Superior Bird's Nest with Almond Cream

精選美點雙輝

Chinese Petit Four

<兩位起奉送>

Complimentary for 2 Persons or above

阿翁脆皮炸子雞

"Ah Yung" Deep-fried Crispy Chicken

每位 Per Person

\$1,880

阿翁鮑魚

嚐味宴

8-course Abalone
Degustation Menu

錦繡海鮮盤

Fried Seafood Platter

砂鍋紅燒包翅

Braised Whole Shark's Fin in Claypot

28頭吉品鮑鵝掌

Braised Yoshihama Dried Abalone (28ppk) and Goose Web

清灼唐生菜膽

Poached Chinese Lettuce

油泡生劏斑球

Stir-fried Grouper Fillet

阿翁脆皮炸子雞

"Ah Yung" Deep-fried Crispy Chicken

或 / Or

金牌燒乳鴿

Deep-fried Crispy Pigeon

瑤柱蔥花炒飯

Fried Rice with Conpoy and Scallion

原燉杏汁官燕

Double-boiled Superior Bird's Nest with Almond Cream

精選美點雙輝

Chinese Petit Four

<兩位起>

Minimum 2 Persons

每位 Per Person

\$1,980



鮑
參
翅
肚
美食宴
Best of the Best
Tasting Menu



砂鍋紅燒包翅

Braised Whole Shark's Fin in Claypot

28頭特選吉品鮑

Braised Yoshihama Dried Abalone (28ppk)

清灼唐生菜膽

Poached Chinese Lettuce

花膠遼參鵝掌

Braised Fish Maw with Dried Sea Cucumber and Goose Web

脆柱羅漢炒飯

Fried Rice with Conpoy and Vegetable

原燉杏汁官燕

Double-boiled Superior Bird's Nest with Almond Cream

精選美點雙輝

Chinese Petit Four

<兩位起奉送>

Complimentary for 2 Persons or above

阿翁脆皮炸子雞

"Ah Yung" Deep-fried Crispy Chicken

每位 Per Person

\$2,380

阿翁名菜

Ah Yung's Signature

紅燒頂金山勾翅

Braised Superior Shark's Fin in Brown Sauce

28頭皇冠吉品鮑

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

翡翠油泡生剖斑球

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



阿翁名菜

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頭皇冠吉品鮑

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



阿翁名菜

Ah Yung's Signature

蟹皇金山勾翅

Superior Shark's Fin with Crab Roe

18頭皇冠吉品鮑

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



阿翁名菜

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



原隻江蘇大閘蟹

Whole Hairy Crab

8兩蟹霸 (需預訂)

8 Tael (Pre-order is required)

每隻 Each \$1,600

7兩蟹王 (需預訂)

7 Tael (Pre-order is required)

每隻 Each \$980

6兩大蟹

6 Tael (Pre-order is required)

每隻 Each \$480

大閘蟹精選美食

Hairy Crab Specialties

生拆大閘蟹粉金山勾翅 (2兩)

Braised Superior Shark's Fin with
Hairy Crab Meat and Crab Roe

每位 Per Person \$1,680

生拆大閘蟹粉牙擦魚翅 (2兩)

Braised Shark's Fin with
Hairy Crab Meat and Crab Roe

每位 Per Person \$1,280

大閘蟹粉鼎湖素鵝

Bean Curd Roll with Hairy Crab Meat and Crab Roe

例牌 Regular \$880

大閘蟹粉扒豆苗

Hairy Crab Meat and Crab Roe with Bean Sprout

例牌 Regular \$880

蟹粉煲仔飯

Fried Rice with Hairy Crab Meat and
Crab Roe in Claypot

每位 Per Person \$480

大閘蟹粉小籠包

Soup Dumpling with Hairy Crab Meat and Crab Roe

2隻 2 Pieces \$150

至尊大閘蟹
鮑翅宴

Deluxe Hairy Crab and
Abalone Feast

生拆大閘蟹粉翅

Braised Shark's Fin with Hairy Crab Meat and Crab Roe

28頭特選吉品鮑

Braised Yoshihama Dried Abalone (28ppk)

清灼本地生菜膽

Poached Chinese Lettuce

原隻江蘇大閘蟹 (6兩)

Whole Hairy Crab (6 Tael)

薑蔥生煎鹽香雞

Pan-fried Chicken with Sea Salt, Ginger and Green Onion

蟹粉蟹肉炒飯

Fried Rice with Hairy Crab Meat and Crab Roe

原盅燉冰花官燕

Stewed Superior Bird's Nest with Rock Sugar

精選美點雙輝

Chinese Petit Four

每位 Per Person

\$1,980

