



名鑄

《餐前小食》

APPETISERS

正宗糖心皮蛋

Preserved Eggs

68

椒鹽豆腐粒

Deep-Fried Diced Bean Curd with Chill and Spiced Salt

68

酥炸魷魚鬚

Deep-Fried Squid Tentacles

68

蜜椒雞翼

Chicken Wings with Honey Pepper Sauce

68

名門燒茄子

The Legendary Grilled Eggplant

68

沙薑雞腳

Chicken Feet with Sand Ginger Sauce

68

椒鹽雞軟骨

Fried Chicken Cartilage with Spiced Salt

68

《湯羹》

SOUP

紅燒海皇翅

Braised Shark's Fin Soup with Assorted Seafood

位 Per Person 238

例 Regular 688

紅燒雞絲翅

Braised Shark's Fin Soup with Chicken Julienne

位 Per Person 238

例 Regular 688

雞茸粟米羹

Chicken and Corn Soup

108

西湖牛肉羹

West Lake Beef Soup

128

海皇豆腐羹

Seafood Tofu Soup

128

酸辣海鮮羹

Hot and Sour Seafood Soup

128

蕃茄豆腐肉片湯

Tomato and Tofu Soup with Sliced Pork

128

芫茜皮蛋豆腐魚雲湯

Tofu Fish Soup with Preserved Egg and Coriander

128

勝瓜咸蛋肉片湯

Angled Luffa and Salted Egg Soup with Sliced Pork

128

《家禽》

POULTRY

名門燒鵝

The Legendary Roasted Goose

例 Regular 168
半隻 Half 318
全隻 Whole 600

紅燒乳鴿

Roasted Pigeon

68

蟲草花北菇蒸滑雞

Steamed Chicken with Cordyceps Flower and Shiitake Mushroom

148

菜膽上湯雞

Steamed Chicken with Vegetables

半隻 Half 168
全隻 Whole 300

薑蔥霸皇雞

Steamed Chicken with Ginger and Spring Onion

半隻 Half 168
全隻 Whole 300

脆皮炸雞皇

Deep-Fried Crispy Chicken

半隻 Half 168
全隻 Whole 300

招牌咖喱雞



Signature Curry Chicken

148

乾蔥豆豉雞

Sautéed Chicken with Scallion and Black Bean Sauce

128

本地農場新鮮雞提前一天預訂

Local Farm Chicken is available 1 day in advance

全隻 Whole 580

《肉類》

MEAT

名門叉燒

The Legendary Barbecued Pork

148

西芹腰果安格斯牛仔粒

Angus Beef Cubes with Cashew and Celery

148

燒汁安格斯牛仔粒

Angus Beef with Teriyaki Sauce

148

菲王叉燒炒蛋

Barbecued Pork and Scrambled Eggs with Chives

128

咖喱牛腩煲

Curry Beef Brisket Pot

148

蘿蔔牛腩煲

Beef Brisket with Radish Pot

128

魚香茄子煲

Braised Eggplants with Minced Pork Pot

128

鳳梨咕嚕肉

Sweet and Sour Spare Ribs with Pineapple

128

欖角醬燒骨

Honey-Glazed Spare Ribs with Chinese Olives

148

咸蛋蒸肉餅

Steamed Pork Patty with Salted Egg Yolk

128

《海鮮》

SEAFOOD

西蘭花蝦仁鮮魷

Stir-Fried Shrimp and Broccoli

148

椒鹽鮮魷

Deep-Fried Squid with Spiced Salt

148

香煎曹白咸魚

Pan-Fried Salted White Herring Fish

148

名門小炒皇

The Legendary Stir-Fried Seafood with Mixed Ingredients

168

《蔬菜·豆腐》

VEGETABLE AND TOFU

羅漢齋豆腐

Buddha's Delight with Tofu

98

鮮什菇紅燒豆腐

Braised with Mixed Mushroom Tofu

98

鮮百合雲耳勝瓜

Stir-Fried Fresh Lily Bulbs and Black Fungus with Angled Luffa

108

上湯野菌浸什菜

Braised Seasonal Vegetables in Soup

108

咸魚雞粒豆腐煲

Chicken and Tofu Pot with Salted Fish

118

清炒時菜

(菜心、油麥菜、白菜仔、唐生菜)


Sautéed Vegetables

(Choy Sum, Indian Lettuce, Pak Choi, Chinese Lettuce)

98

《精選粉麵飯》

RICE AND NOODLES

生蒜馬友茸石鍋炒飯  148

Garlic Fried Rice with Minced Threadfin Stone Pot

瑤柱薑米蛋白炒飯 138

Egg White Fried Rice With Conpoy and Coix Seed

鴛鴦炒飯 148

Yin Yang Fried Rice

福建炒飯 148

Hokkien Fried Rice

乾炒牛河 118

Stir-Fried Flat Rice Noodles with Beef

金菇瑤柱炆伊麵 128

Braised E-Fu Noodles with Mushroom and Conpoy

豉椒鮮魷炒米 128

Stir-Fried Rice Vermicelli with Squid and Black Bean Sauce

肉絲炒麵 118

Crispy Fried Noodles with Shredded Pork

XO 醬炒牛肉烏冬 128

Stir-Fried Beed Udon with XO Sauce

香茜牛鬆窩米 128

Braised Rice Noodles with Beed and Coriander

雪米肉絲炆鴛鴦米 128

Braised Noodles with Pickled Mustard Green and Shredded Pork

海龍皇生菜粥 148

Seafood Congee with Lettuce

《海鮮 · 來料加工收費》

OUTSIDE SEAFOOD PROCESSING CHARGE

蝦、龍蝦、瀨尿蝦

(白灼、豉油皇、上湯、椒鹽、黃金、避風塘)

Prawn, Lobster, Mantis Shrimp

(Steamed, Soy Sauce, Broth, Deep-Fried with Spiced Salt, Salted Egg Yolk, Stir-Fried with Garlic and Chilli)

兩 Tael 6

花螺

(白灼、鹽焗、冰鎮)

Sea Snail

(Steamed, Salt-Baked, Chilled)

兩 Tael 6

細蜆子、蜆

(豉椒、油鹽水)

Razor Clam, Clam

(Pepper and Black Bean Sauce, Poached in Salty Soup)

兩 Tael 6

魚

(清蒸、紅炆、煎封)

Fish

(Steamed, Braised, Pan-Fried)

兩 Tael 6

蟹

(清蒸、喜蔥、避風塘)

Crab

(Steamed, Ginger and Spring Onion, Stir-Fried with Garlic and Chilli)

兩 Tael 6

墨魚、象拔蚌

(白灼、椒鹽、黃金、油泡)

Cuttle Fish, Geoduck

(Steamed, Deep-Fried with Spiced Salt, Salted Egg Yolk, Oil Poached)

兩 Tael 6

《海鮮 · 來料加工收費》

OUTSIDE SEAFOOD PROCESSING CHARGE

鮑魚 (豉油皇、椒鹽、黃金、胡椒薑蔥) Abalone (Soy Sauce, Deep-Fried with Chilli and Spiced Salt, Salted Egg Yolk, Baked with Pepper, Ginger and Spring Onion)	隻 Each	18
扇貝、帶子、蠔子皇、 貴花蚌、鮑魚、象拔蚌仔 (清蒸、蒜蓉蒸、果皮蒸) Fan Scallop, Scallop, King Razor Clam, Short Necked Clam, Abalone, Small Geoduck (Steamed, Garlic-Steamed, Steamed with Tangerine Peel)	隻 Each	15
桶蠔 (砵酒焗、薑蔥、酥炸) Oyster (Pan-Seared with Port Wine, Ginger and Spring Onion, Deep-Fried)	細 Small Pack 大 Large Pack	80 100
秘製辣酒煮花螺 Sea Snails in Spicy Wine Sauce	兩 Tael	8
古法蠔皇扣魚扣 Braised Fish Stomach with Oyster Sauce	兩 Tael	13
古法蠔皇扣鮮鮑 Braised Abalone with Oyster Sauce	隻 Each	48
黃油蟹 Mud Crab	隻 Each	110
大閘蟹 Hairy Crab	隻 Each	40
芝士焗龍蝦/大蝦/海鮮 Baked Lobster / King Prawn / Seafood with Cheese	兩 Tael	9
青山灣芝士焗龍蝦/大蝦 Castle Peak Bay Baked Lobster / King Prawn with Cheese and Butter	兩 Tael	9
各類刺身 Sashimi	兩 Tael	8

《海鮮 · 來料加工收費》

OUTSIDE SEAFOOD PROCESSING CHARGE

上湯窩底

In Soup

58

兩味製作

2 Flavour Selections

100

三味製作

3 Flavour Selections

150

糯米、伊麵、烏冬、泡飯、 脆麵、煎米、花雕蛋白

Sticky Rice, E-Fu Noodles, Udon, Rice in Soup

Crispy Noodles, Pan-Fried Rice Vermicelli, Shaoxing and Egg White

2-6位用 Pax

80

7-12位用 Pax

120

涼瓜、勝瓜、豆腐、西芹、菜類等

Bitter Melon, Silk Gourd, Tofu, Celery, Other Vegetables

60

海鮮湯料

Seafood Soup Base

5

《甜品 · 飲品》

DESSERTS AND DRINKS

千歲壽桃 (兩隻起) Longevity Peach Bun (Min Order of 2)	隻 Each	18
原個椰皇燉滑奶 Steamed Milk Pudding in Coconut Shell	個 Each	58
汽水 Soft Drinks	枝 (玻璃瓶) Glass Bottle	22
鮮橙汁/西瓜汁 Orange Juice / Watermelon Juice	杯 Glass 渣 Jar	48
藍妹 Blue Girl Beer	大支裝 Bottle	40
青島 Tsingtao Beer	大支裝 Bottle	38
健力士 Guinness Beer	罐 Can	40
白飯 Steamed Rice	碗 Bowl	15
白粥 Congee	碗 Bowl	15
茗茶 Tea	位 Per Person	15
開瓶費/切餅費 Corkage Charge / Cake Cutting Charge	支 Bottle 個 Cake	60 60