



桌號
Table no.

人數
No. of people

歡迎訂座

For reservation, please call

電話 tel: 2387 1133

特色小菜

豉油皇灼鵝腸 138
Goose intestine with supreme soy

味菜豉椒鵝腸 138
Goose intestine w/ preserved vegetables & black bean sauce

乾鮑魚掌翼煲 328
SAbalone and goose web casserole



梅菜扣肉 108
Braised pork with preserved vegetables

香煎蓮藕餅 88
Fried lotus cake

懷舊炸鮮奶 [北海道3.6] 88
Deep fried milk [Hokkaido3.6]

求其 [百合·蝦球·炒蘆筍] 138
Fried asparagus, lily and shrimp

是蛋 [海鮮粒·鹹蛋黃·蒸蛋白] 108
Steamed seafood, egg white and salted egg yolk

蒸鵝肝腸 [冬季] 78
Steamed goose intestine [winter]

炸大腸 [伴青檸汁] 78
Deep fried pork intestine with lime sauce

小食



滴水鵝肝 配意大利黑醋 68
Marinated goose liver with balsamic glaze

酸薑皮蛋 68
Century egg with chinese ginger

金柱伴秋葵 48
Okra with dried scallop

冰鎮芥蘭 48
Chinese kale on ice

黃金蝦多士 78
Prawn toast with salted egg

燒味

深井燒鵝 原隻 600
Roast Goose whole

半隻 300
half

例牌 160
quarter

下庄 [肥美] [限量發售] 190
thigh [limited supply]

燒鵝頭頸 [限量發售] 68
Goose head and neck [limited supply]

蜜汁叉燒 118
Char-siu

脆皮燒腩 118
Roast pork belly

貴妃雞 [半隻] 98
Poached chicken [half]

豉油雞 [半隻] 98
Soy suace chicken [half]

燒味雙拼 138
Two selected roast meat

↳ 叉燒 □ 燒腩 □ 貴妃雞 □ 豉油雞 □
char-siu pork belly poached chicken soy sauce chicken

爽滑海蜆 [小食] 68
Marinated jelly fish [appetizer]

滴水雙拼 88
Marinated double

↳ 掌翼 □ 海蜆 □ 腎片 □ 腸衣 □
webs & wings jelly fish kidney giblets

滴水鵝掌翼 68
Marinated goose webs and wings

滴水鵝腸衣 [小食] [限量發售] 58
Marinated goose giblets [appetizer] [limited supply]

滴水鵝腎片 [小食] 58
Marinated goose kidney [appetizer]

海產



深井椒鹽鮮魷 118
Sham Tseng salt and pepper squid

深井椒鹽白飯魚 108
Sham Tseng salt and pepper whitebait

鵝莊小炒皇 118
GM wok special

松露鮫魚球 108
Truffle fish balls

百花炸蝦丸 118
Deep fried shrimp balls

蒜蓉粉絲蒸鮮魷 138
Squid with garlic and vermicelli

豉汁帶子蒸豆腐 128
Steamed scallops and tofu in black bean sauce

鮮蘆筍百合炒帶子 208
Stir fried scallops with asparagus and lily

豉油皇虎蝦 188
Tiger prawns in supreme soy

茄汁虎蝦 188
Tiger prawns in tomato sauce

黃金蝦球 180
Salted egg prawns

麻辣蝦球 180
Spicy prawns

西蘭花炒帶子 180
Stir fried scallops with broccoli

西蘭花炒蝦球 180
Stir fried prawns with broccoli

粟米青衣柳 98
Fish and corn

香芒海鮮卷 [夏季] 138
Deep fried seafood and mango roll [summer]

• 另加一服務費 Subject to 10% service charge •
• 茗茶或白開水每位 \$8 Tea or tap water \$8 per person •

• 開瓶費每瓶 \$100 Corkage charge \$100 per bottle •
• 切餅費每個 \$100 Cake cutting charge \$100 per cake •
• 外賣盒每個 \$2 Takeaway box \$2 each •



甜薯黑椒安格斯牛粒 148
Diced angus beef with sweet potatoes
京醬百合安格斯牛肉 138
Angus beef with sweet bean sauce
鮮菠蘿咕嚕肉 108
Sweet and sour pork

肉類

柚子青檸骨 98
Yuzu and lime ribs
椒鹽骨 98
Salt and pepper ribs
焦糖雞中翼 78
Caramelized chicken wings



生炒臘味糯米飯 108
Fried sticky rice with cured meat
瑤柱蛋白帶子炒飯 118
Dried scallops & seafood fried rice
深井炒麵 98
Shrimp and squid fried noodle

麵飯

安格斯乾炒牛河 108
Stir fried flat rice noodle with Angus beef
澳門炒飯 98
Macau fried rice
乾鮑魚燴飯 另加鮑魚 70 168
Abalone rice Extra abalone
福建炒飯 168
Fujian fried rice

燒鵝飯 80
Roast goose with rice

燒鵝瀨 80
Roast goose with lai fen in soup

燒鵝雙拼飯 80
Roast goose and selected roast meat with rice

↪ 叉燒 燒腩 貴妃雞 豉油雞
char-siu pork belly poached chicken soy sauce chicken

燒味雙拼飯 80
Two selected roast meat with rice

↪ 叉燒 燒腩 貴妃雞 豉油雞
char-siu pork belly poached chicken soy sauce chicken

燒味飯 75
Selected roast meat with rice

↪ 叉燒 燒腩 貴妃雞 豉油雞
char-siu pork belly poached chicken soy sauce chicken

絲苗白飯 14 上湯米粉 18
Jasmine rice Rice vermicelli in soup

上湯瀨粉 18 上湯河粉 18
Lai fen in soup Flat rice noodle in soup

湯

西洋菜燉鮮陳腎 [冬季] 78
Goose kidney and watercress soup [winter]

杏汁菜膽燉豬肺 [夏季] 78
Pig's lung and almond soup [summer]

花旗參燉竹絲雞 88
Ginseng chicken soup



川貝枇杷鱷魚 98
Crocodile in Chuanbei loquat soup

雪耳鮮奶燉雞 88
Chicken in snow fungus & milk soup

竹笙螺頭老雞 88
Bamboo fungus, conch & chicken soup

糖水

陳皮紅豆沙桃膠 48
Citrus red bean w/ cherry blossom tree extracts

蔬菜

鵝油炒時蔬 88
Stir fried seasonal vegetables in goose schmaltz

鮑汁燴什菇 82
Mushroom braised in abalone sauce

上湯浸時蔬 85
Seasonal vegetables with broth



上湯桃膠時蔬 85
Seasonal vegetables in broth with peach resin

椒鹽茄子 78
Salt and pepper aubergine

干扁肉碎四季豆 85
Fried minced pork & green beans

清炒 / 蒜蓉炒時蔬 80
Stir fried / garlic fried seasonal vegetables

蒜蓉蝦乾蒸勝瓜 85
Steamed loofah with garlic and dried shrimps

椒絲腐乳炒唐生菜 / 通菜 80
Stir fried chinese lettuce / morning glory with fermented bean curd

蝦醬炒唐生菜 / 通菜 80
Stir fried chinese lettuce / morning glory with shrimp paste

酒

Chateau de la Baume 399
2012 [French] 法國紅酒

Capaia Merlot Cabernet Sauvignon 299
2011 [S. African] 南非紅酒

西班牙有氣水果紅酒 68
Nimu Sangria, Red

西班牙有氣水果白酒 68
Nimu Sangria, White



拉格清啤 330ml 58
Hitachino Lager

淡愛爾 330ml 58
Hitachino Pale Ale

X H 330ml 58
Hitachino Extra High

青島 330ml 40
Tsing Tao

其他飲品



武夷大紅袍 48
Da Hong Pao

熱柚子茶 22
Hot yuzu tea

凍菠蘿茶 580ml 32
Iced pineapple tea

凍蜜桃茶 580ml 32
Iced peach tea

港式奶茶 22
Milk Tea

即磨咖啡 22
Coffee

檸檬茶 22
Lemon tea

檸檬水 22
Lemon water

熱薑樂 22
Hot ginger coke

熱

凍

580ml

可口可樂 18
Coca-Cola

無糖可樂 18
Coke Zero

雪碧 18
Sprite

芬達 18
Fanta

氣泡水 38
Sparkling water

椰香鮮奶桃膠 48
Coconut milk w/ cherry blossom tree extracts