



Lunch Menu

午市餐牌

蒸類

Steamed Dishes



張公館·蝦餃皇 4隻/pcs \$ 78
Cheung Kung Koon shrimp dumpling

蟹籽燒賣 4粒/pcs \$ 68
Steamed pork dumpling with crab roe

川式麻辣燒賣 4粒/pcs \$ 68
Steamed spicy pork dumpling with crab roe

鵪鶉蛋燒賣 3個/pcs \$ 68
Quail Egg Steamed Pork Dumpling

蜜汁西班牙豚肉叉燒包 3個/pcs \$ 58
Steamed BBQ Spanish Iberico pork bun

鮮蝦菜苗餃 3個/pcs \$ 58
Steamed Shrimp Dumpling With Vegetable

醬皇鳳爪 \$ 48
Steamed chicken feet with special sauce





麻蓉包	2隻/pcs	\$ 38
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Peanut Sesame Sweet Bun

古法馬拉糕	4個/pcs	\$ 48
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Steamed sponge cake

百花釀竹筍	3件/pcs	\$ 58
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Steamed shrimp paste rolled with bamboo pith

10 年陳皮牛肉球	3粒/pcs	\$ 58
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Steamed beef balls with 10 years dried tangerine peel

羊肚菌素餃	3件/pcs	\$ 58
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Morel Mushroom Vegetarian Dumplings

魚翅灌湯餃	1隻/pcs	\$ 148
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Seafood Dumpling In Soup

香茅蒸排骨		\$ 48
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Lemongrass With Pork Ribs

煎炸

Deep Pan-fried Dishes





鮮蝦腐皮卷

櫻花蝦蘿蔔糕	4件/pcs	\$ 78
Pan-fried turnip cake with fried Sakura shrimp		
芝士炸春卷	2件/pcs	\$ 48
Crispy Cheese Spring Rolls		
鮮蝦腐皮卷	3件/pcs	\$ 58
Deep-fried bean curd sheet roll with shrimp		
蘿蔔絲酥餅	3件/pcs	\$ 48
Fluffy pastry stuffed with shredded turnip		
香煎鮮蝦韭菜餃	2件/pcs	\$ 48
Deep Fried Shrimp And Chive Dumplings		
酥皮菠蘿叉燒包	3隻/pcs	\$ 58
Crispy BBQ pork bun with fresh pineapple		
田園鹹水角	3件/pcs	\$ 58
Deep Fried Glutinous Dumplings With Pork		

腸粉

Flour Rolls





港式混醬齋腸

脆脆笑哈哈 \$ 68
Steamed flour roll with shrimp wrapped in crispy rice sheet

香茜西班牙豚肉叉燒腸 \$ 68
Steamed rice rolls with BBQ Spanish Iberico pork

10年陳皮牛肉腸 \$ 58
Steamed rice rolls with minced beef

港式混醬齋腸 \$ 48
Steamed plain rice rolls in assorted sauces

頭盤

Appetizers & Cold Dishes



香煎墨斗卵粿 \$ 188

Pan-fried minced cuttlefish with roe

椒鹽九肚魚 \$ 98

Deep-fried bambay duck fish with chilli garlic and salt

手拍青瓜 \$ 98

Marinated cucumber

黃金涼瓜 \$ 98

Bitter melon coated with salty duck yolks

沙薑豬手 \$ 108

Flavored ginger pork knuckle

麻醬海蜇 \$ 148

Jelly-fish marinated in sesame sauce



麻醬海蜇



高湯鮮蝦雲吞		\$ 98
Shrimp and chive dumplings in soup		

花雕醉乳鴿		\$ 98
Chilled pigeon marinated and Chinese wine		

百花煎釀秋葵	8件/pcs	\$ 118
Pan-fried Okra stuffed with minced shrimp		

脆焗鮮鳳尾蝦吐司 (2件起)	1件/pcs	\$ 48
Crispy shrimp toast		

川式口水雲吞配糖心皮蛋	8粒/pcs	\$ 188
Wonton in spicy Sichuan style with preserved egg on side	4粒/pcs	\$ 98

燒味

BBQ & Marinated Dishes





脆皮鹽香雞

鐵板西班牙豚肉叉燒 \$ 288

Honey-glazed BBQ Spanish Pork in sizzling platter

脆皮燒腩仔 \$ 168

Crispy roasted pork belly

西班牙豚肉叉燒 拼 燒腩仔 \$ 268

BBQ Combo Dish

紅燒乳鴿 \$ 98

Deep-fried crispy pigeon

脆皮鹽香雞 (半隻) half \$ 298

Deep-fried crispy salt crusted chicken (全隻) whole \$ 568

小菜

Sauteed & Casserole Dishes





涼伴番茄冰菜

\$ 188

Tomatoes with Ficoide Glaciale in salad dressing

清炒或蒜茸炒時蔬

\$ 138

Seasonal vegetables (pan-fried or sauteed with minced garlic)

潮式荷香梅菜肉碎蒸菜芯

\$ 188

Steamed Chinese green with minced pork and preserved vegetable

黃湯娃娃菜

\$ 168

Stewed baby Chinese cabbage soup

上湯千層浸時蔬

\$ 188

Fried bean curd cubes stewed with seasonal vegetables in soup

野菌紅燒豆腐

\$ 168

Braised bean curd with mushroom

西蘭花炒什菌

\$ 168

Sauteed broccoli with assorted mushrooms

竹筴扒美國露筍

\$ 348

Sauteed asparagus with bamboo pith



上湯千層浸時蔬

飯麵類

Rice and Noodles





秘製醬乾炒九肚魚河 \$198
Fried rice noodle with Bombay duck fish and bean sprouts

XO醬黃金淮山麵 \$188
Pan fried Yam noodle with shrimp & shredded egg in XO sauce

秘製醬乾炒牛河 \$228
Fried rice noodle with beef and bean sprouts

瑤柱蝦仁蛋白紫米飯 \$188
Fried purple rice with shrimp, dry scallop and egg white

瑤柱荷葉飯 \$ 198
Fried rice with dried scallops wrapped in lotus leaf

楊州炒飯 \$ 188
Young chow fried rice with shrimp and diced BBQ pork

鮮蝦雲吞上湯麵 \$ 98
Shrimp wontons in noodle soup

濃蝦湯脆米泡飯 \$ 348
Steamed and crispy rice in thick shrimp broth

時令燉湯 \$ 98/位
Shrimp wontons in noodle soup



甜品

Desserts



香煎黃金糕



桂花五色糕 \$ 58

Mixed fresh fruit cake with Osmanthus

養顏紅棗糕 \$ 48

Red dates cakes

香煎黃金糕 \$ 48

Pan-fried Chinese Golden Cake

箭豬流沙奶皇包 2隻/pcs \$ 38

Pissy Gustard Buns

熊貓慕士 2隻/pcs \$ 38

Panda Mousse

生磨蛋白杏仁茶 \$ 48

Almond cream with egg white

椰汁(或杏汁) 燉官燕 (2兩) 位/person \$388

Bird's nest sweet soup with coconut / almond flavor (2 taels)

10年陳皮紅豆沙 \$ 38

Red bean soup with dried tangerine peels

海帶綠豆沙 \$ 38

Kelp and Mung Bean Soup

楊枝甘露 \$ 48

Mango Pomelo Sago

蓮蓉壽桃 (2隻起) \$18/隻

Longevity Peaches Bun

子母大壽桃 (需2日前預訂) \$ 388

Longevity Peaches Bun With Small Buns (Reservation Required)





茶位 Tea Charge \$ 20	小碟 Snack \$ 20	開瓶費 Corkage \$ 150(up)	切餅費 Cake Handling Charge \$ 150
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 廚師推介 Chef's recommendation  辣味食品 Spicy  素食 Vegetarian

加一服務收費 10% service charge 圖片只供參考 Indicative photos only

JUN23

