

# 外賣自取

全日惠顧滿\$200

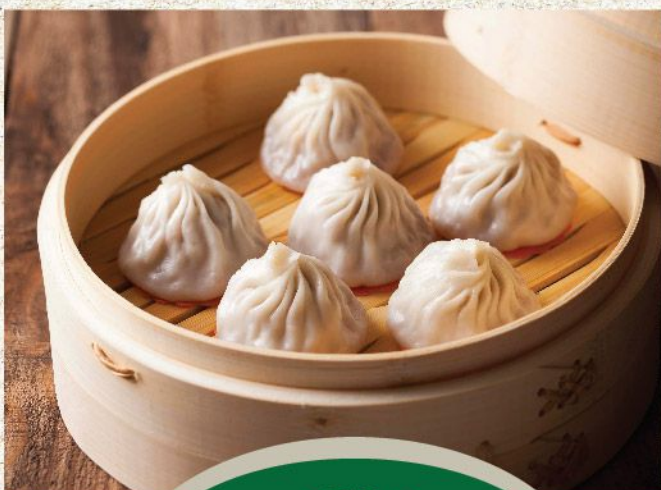
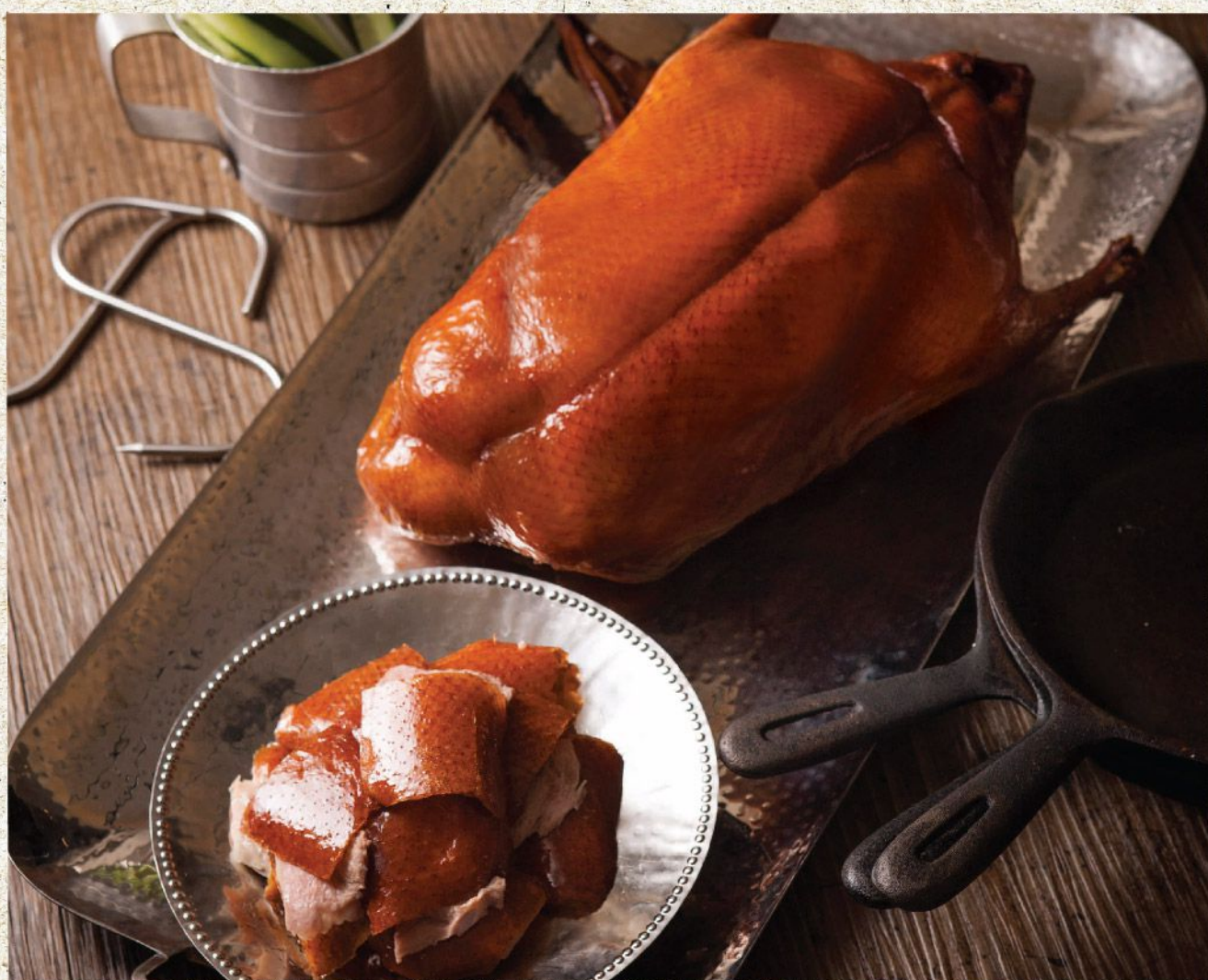
85折優惠

或

晚市惠顧滿\$500

即可  
使用

新春大利是  
\$200優惠券



圖片只供參考



外賣自取條款及細則:此優惠適用於全線城中鴨子外賣自取,85折優惠適用於全日外賣自取及須惠顧滿\$200;而新春大利是\$200優惠券只適用於晚市及須惠顧滿\$500;85折優惠及新春大利是\$200優惠券不可同時及一併使用,外賣膠盒及膠袋額外收取每個\$1,此推廣不可與其他優惠或信用卡推廣優惠、折扣優惠(包括員工折扣)同時及一併使用,圖片只供參考,停用日期恕不另行通知,如有任何爭議,美心食品有限公司保留此優惠的最終決定權。



# STEPS FOR ENJOYING PEKING DUCK

## 填鴨食法



**1** 將鴨餅置於碟上，  
放上一塊填鴨於正中，  
再加上適量青瓜及蔥。  
put a pancake on the plate and lay  
a piece of duck at the center



**2** 放上青瓜及蔥度，  
再加入鴨醬  
lay cucumber and green  
onion with a spoonful  
of duck sauce on top



**3** 再放上一塊填鴨  
lay one more piece  
of duck



**4** 把鴨餅對摺  
fold the pancake in half



**5** 分別左右再對摺  
fold over the left and right  
side to form an envelope



**6** 請慢慢享用  
enjoy!



-101-

## RECOMMENDATION

### 城中鴨子推介

-101-

烤北京填鴨

barbecued peking duck

(半隻 half bird) ..... \$ 180

(每隻 whole bird) ..... \$ 340

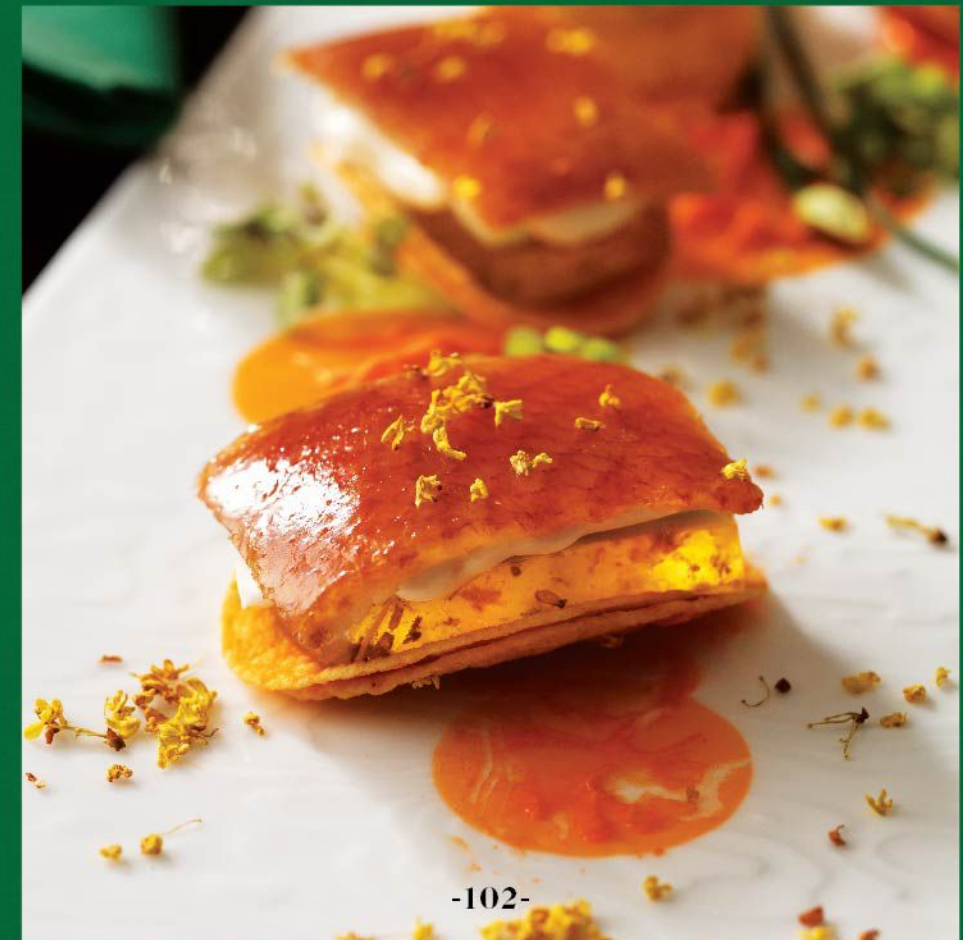
製作需時 please allow time for preparation

-102-

桂花糕凍伴鴨件

sliced duck, osmanthus pudding ... \$ 96

(4件 pcs)



-102-

另加前菜費及加一服務費 plus pre-meal snacks charge and 10% service charge | 相片只供參考 photos for reference only

素菜 vegetarian



-104-



-106-



-105-

## RECOMMENDATION

### 城中鴨子推介

-103-

#### 上海大碗雲吞鴨湯

duck soup, wonton

( 4-5位 persons

- 配8隻雲吞 8pcs wonton ) ..... \$ 220

( 每位 per person

- 配2隻雲吞 2pcs wonton ) ..... \$ 68

-104-

#### 馬蘭頭百頁素千卷

bean curd, vegetables rolls ..... \$ 80

-105-

#### 雪花松葉炸蟹钳

deep-fried crab claw ..... \$ 75

( 每隻 each - 兩隻起 min. 2 pcs )

-106-

#### 川國演義

麻辣水煮魚片

sichuan simmered sliced fish ..... \$ 258



-103-



-107-



-109-



-108-

## RECOMMENDATION

### 城中鴨子推介

-107-

田園蟲草花炒翡翠苗  
sautéed greenhouse pea sprouts,  
cordyceps flower ..... \$ 118

-108-

✔ 帶子龍蝦湯  
lobster soup, scallops ..... \$ 78  
(每位 per person)

-109-

寧波乾炸小黃魚  
crispy yellow croaker ..... \$ 60  
(每條 each - 兩條起 min. 2 tails)

-110-

松子蝦球沙律  
deep-fried prawns, pine nuts, salad ... \$ 188



-110-

另加前菜費及加一服務費 plus pre-meal snacks charge and 10% service charge | 相片只供參考 photos for reference only

辛辣 spicy ✔ 素菜 vegetarian



# DESSERT

## 甜品

- 201-  
流心朱古力蛋糕  
chocolate molten cake ..... \$ 52
- 202-  
炸雪糕  
deep-fried ice-cream ..... \$ 80
- 203-  
流心紅莓蛋糕  
raspberry molten cake ..... \$ 52
- 204-  
桂花拉糕  
osmanthus pudding ..... \$ 52  
( 4件 pcs )
- 205-  
豆沙窩餅  
red bean purée pancakes ..... \$ 65

- 206-  
楊枝甘露雪糕  
chilled sago cream, mango purée,  
pomelo, ice-cream ..... \$ 38  
( 每位 per person )
- 207-  
蛋白杏仁茶  
almond purée sweetened soup,  
egg white ..... \$ 32  
( 每位 per person )
- 208-  
荸薺餅  
deep-fried glutinous puff,  
water chestnut ..... \$ 52  
( 4件 pcs )



-304-



-307-



-303-



-310-





-301-



-309-



-314-



-305-

## COLD DISH

### 涼菜

-301-

#### 四喜拼盤

(陳醋涼拌紅蜆頭, 仿膳三味齋, 三里橋酒醉雞, 醃醋小排骨)

signature combination (chilled sea blubber, vinegar; assorted vegetarian platter; drunken chicken; marinated spare ribs, black vinegar sauce) ..... \$ 188

-302-

#### 桂花糕凍伴鴨件

sliced duck, osmanthus pudding ... \$ 96  
(4件 pcs)

-303-

#### ✓ 馬蘭頭百頁素千卷

bean curd and vegetables rolls ..... \$ 80

-304-

#### ✓ 川味蒜泥白肉

sliced pork, garlic and chilli sauce • \$ 88

-305-

#### ✓ 清新柚子沙律

pomelo salad ..... \$ 98

-306-

#### ✓ 涼拌筍絲

chilled shredded bamboo shoots ... \$ 68

-307-

#### 青醬雞

braised chicken, avocado ..... \$ 88



-312-

-308-

#### 麻醬雞絲拉皮

shredded chicken, bean vermicelli, sesame sauce ..... \$ 82

-309-

#### 燻魚

smoked fish ..... \$ 88

-310-

#### 黑魚子煙燻初生蛋

smoked egg, caviar ..... \$ 28  
(每隻 each - 兩隻起 min. 2 pcs)

-311-

#### 陳醋涼拌紅蜆頭

chilled sea blubber, vinegar ..... \$ 98

-312-

#### ✓ 仿膳三味齋

assorted vegetarian platter ..... \$ 78

-313-

#### 三里橋酒醉雞

drunken chicken ..... \$ 88

-314-

#### 醃醋小排骨

marinated spare ribs, black vinegar sauce ..... \$ 88

另加前菜費及加一服務費 plus pre-meal snacks charge and 10% service charge | 相片只供參考 photos for reference only

✓ 辛辣 spicy ✓ 素菜 vegetarian

# SOUP

## 湯羹

-401-

### 上海大碗雲吞鴨湯

duck soup, wonton

(4-5位 persons)

- 配8隻雲吞 8pcs wonton) ..... \$ 220

(每位 per person)

- 配2隻雲吞 2pcs wonton) ..... \$ 68

-402-

### 味道弄堂酸辣湯

hot and sour soup ..... \$ 58

(每位 per person)

-403-

### 四季鮮魚羹

minced fish, vegetables purée ..... \$ 68

(每位 per person)

-404-

### 帶子龍蝦湯

lobster soup, scallops ..... \$ 78

(每位 per person)



-404-

-405-

### 家常火鴨豆腐羹

bean curd, shredded duck purée .. \$ 68

(每位 per person)

-406-

### 翡翠豆腐羹

bean curd, vegetables purée ..... \$ 65

(每位 per person)



-401-

另加前菜費及加一服務費 plus pre-meal snacks charge and 10% service charge | 相片只供參考 photos for reference only

辛辣 spicy 素菜 vegetarian



-504-



-501-

## SEAFOOD

### 海鮮

-501-

二弄紅莓子骨炸花枝片  
grilled spare ribs, cranberry sauce;  
deep-fried cuttlefish ..... \$ 148

-502-

土鴨蛋脆煎蚵仔  
pan-fried baby oyster, duck egg.... \$ 128

-503-

砂鍋海皇粉絲煲  
seafood with vermicelli  
in casserole ..... \$ 158

-504-

芙蓉賽螃蟹  
scrambled egg white, minced fish,  
shredded conpoy ..... \$ 138

-505-

方魚末露筍爆帶子  
sautéed scallops, asparagus,  
dried fish ..... \$ 188



-505-



-502-

# FISH

## 魚

-506-

川國演義  
麻辣水煮魚片  
sichuan simmered sliced fish ..... \$ 258

-507-

松子黃魚  
deep-fried yellow croaker,  
sweet and sour sauce ..... \$ 138  
(半條 half tail)

-508-

寧波乾炸小黃魚  
crispy yellow croaker ..... \$ 60  
(每條 each - 兩條起 min. 2 tails)

-509-

香焗玫瑰鱈魚  
marinated baked cod, butter ..... \$ 80  
(每位 per person - 兩位起 min. 2 persons)

-510-

清炸深海銀鱈魚  
deep-fried cod ..... \$ 228



-508-



-510-



-506-



-509-



-507-

另加前菜費及加一服務費 plus pre-meal snacks charge and 10% service charge | 相片只供參考 photos for reference only

辛辣 spicy



-511-



-515-



## PRAWN/ CRAB

蝦 / 蟹

-511-

松子蝦球沙律

deep-fried prawns,  
pine nuts, salad ..... \$ 188

-512-

北京宮爆大蝦球

deep-fried prawns, sweet  
and chilli sauce ..... \$ 188

-513-

胡椒醬油大蝦

sautéed prawns, pepper  
and soy sauce ..... \$ 88  
(每隻 each - 兩隻起 min. 2 pcs)

-514-

浙江高郵鹹蛋蝦球

deep-fried prawns, salted yolk ..... \$ 188

-515-

喜洋洋鮮茄蝦仁鍋巴

crispy rice crackers, shrimps,  
tomato sauce ..... \$ 138

-516-

蔥燒蝦球

braised prawns, spring onion ..... \$ 188



-512-



-519-

## PRAWN/ CRAB

蝦 / 蟹

-517-

香芒沙律蝦

sautéed prawn, mango salad ..... \$ 188

-518-

雪花松葉炸蟹钳

deep-fried crab claw ..... \$ 75

(每隻 each - 兩隻起 min. 2 pcs)

-519-

粉絲蟹煲

crab, vermicelli in casserole ..... \$ 368

-520-

真厲害霸王蟹

時價

deep-fried crab, chilli ..... current price

-521-

胡椒醬油蟹

時價

sautéed crab, pepper  
and soy sauce ..... current price



-517-



-518-



-521-

另加前菜費及加一服務費 plus pre-meal snacks charge and 10% service charge | 相片只供參考 photos for reference only

辛辣 spicy

# POULTRY

## 家禽

-601-

- 四川麻辣大盆雞  
braised chicken, pungent sauce .... \$ 178

-602-

- 松子小煎雞米  
sautéed diced chicken, carrot, chinese mushrooms, celery, pine nuts ..... \$ 138  
( 伴2隻叉子燒餅 with 2 pcs of sesame pastry )



-603-

- 四川宮保雞丁  
kung po chicken ..... \$ 108

-604-

- 真厲害霸皇雞丁  
deep-fried diced chicken, chilli .... \$ 108

-605-

- 京醬合桃雞丁  
sautéed diced chicken, walnut ..... \$ 108

-606-

- 松露醬露筍百合炒雞丁  
sautéed diced chicken,  
asparagus, lily bulb, truffle sauce.. \$ 138

-607-

- 左宗棠雞  
deep-fried chicken, chilli sauce .... \$ 118





-612-



-609-



-610-



-613-



-611-

# MEAT

## 肉類

-608-

成都水煮澳洲肥牛  
sichuan simmered sliced  
australian beef ..... \$ 168

-609-

阿里巴巴椒鹽小羊腿  
deep-fried lamb's leg,  
spiced salt ..... \$ 138

-610-

紅燒牛小排  
braised short ribs ..... \$ 188

-611-

酸湯牛肉  
sliced beef, bean vermicelli,  
sour and chilli soup ..... \$ 168

-612-

香煎美國和牛西冷  
pan-fried us wagyu sirloin ..... \$ 268

-613-

蜜汁富貴火腿  
honey-glazed ham in slices ..... \$ 178  
(5件 pcs)

-614-

屋里廂咕嚕肉  
sweet and sour pork ..... \$ 108

-615-

京醬爆里脊絲  
braised shredded pork,  
broad bean paste ..... \$ 135  
(伴6件薄餅 with 6 pcs of pancakes)



-615-

另加前菜費及加一服務費 plus pre-meal snacks charge and 10% service charge | 相片只供參考 photos for reference only

辛辣 spicy





-704-



-709-



-710-



-708-

## BEAN CURD/ VEGETABLES

豆腐 / 蔬菜

-701-

- 四川麻婆豆腐  
ma po bean curd ..... \$ 98

-702-

- 普寧炸豆腐  
crispy bean curd ..... \$ 88

-703-

- 黑松露醬露筍百合  
sautéed asparagus, lily bulb,  
truffle sauce ..... \$ 138

-704-

- 楊柳青青萵苣絲  
sautéed shredded lettuce shoot ..... \$ 128

-705-

- 有料到乾煸四季豆  
stir-fried string beans,  
minced pork ..... \$ 118

-706-

- 金華火腿扒津白  
braised white cabbage, ham ..... \$ 128



-702-

-707-

- 茶樹菇上湯翡翠苗  
greenhouse pea sprouts,  
tea tree mushrooms in broth ..... \$ 118

-708-

- 田園蟲草花炒翡翠苗  
sautéed greenhouse pea sprouts,  
cordyceps flower ..... \$ 118

-709-

- 四色菜蔬配合桃  
sautéed asparagus, lily bulb,  
pumpkin, walnut, red cabbage .... \$ 128

-710-

- 雞汁雙耳燴筍乾  
sautéed dried bamboo shoots,  
fungus, chicken sauce ..... \$ 118

# DUMPLINGS & PASTRIES

## 淮揚點心

-801-

無錫灌湯小籠包

xiao long bao ..... \$ 88  
(6隻 pcs)

-802-

南翔生煎包

pan-fried minced pork buns ..... \$ 88  
(5隻 pcs)

-803-

上海鮮肉鍋貼

pot stickers ..... \$ 88  
(5隻 pcs)

-804-

釀香樓牛肉餡餅

pan-fried minced beef cakes ..... \$ 25  
(每隻 each - 兩隻起 min. 2 pcs)

-805-

大元帥蔥油餅

deep-fried spring onion cakes ..... \$ 50

-806-

成都紅油抄手

pork dumplings, spicy sauce ..... \$ 68

-807-

土雞湯小雲吞

wonton, chicken broth ..... \$ 68

-808-

三娘春卷

spring rolls ..... \$ 20  
(每條 each - 兩條起 min. 2 pcs)

-809-

小鍋蔥香胡椒包

pan-fried pork buns, pepper,  
spring onion ..... \$ 68  
(4隻 pcs)

-810-

紫薯粗糧包

steamed sweet potato bun ..... \$ 36  
(3隻 pcs)



-810-



-801



-802-



-804-



-807-



-805-



-808-



-809-

另加前菜費及加一服務費 plus pre-meal snacks charge and 10% service charge | 相片只供參考 photos for reference only

辛辣 spicy 素菜 vegetarian



## NOODLES/ RICE

麵 / 飯

-901-

北京韭黃肉絲炒拉麵  
fried noodles, shredded pork,  
chives ..... \$ 118

-902-

上海粗炒麵  
stir-fried shanghai noodles,  
shredded pork, cabbage ..... \$ 118

-903-

淮揚嫩雞煨麵  
diced chicken noodles in soup ..... \$ 78

-904-

四川擔擔麵  
tan tan noodles ..... \$ 78

-905-

墨汁炸醬麵  
noodles, squid ink sauce ..... \$ 78

-906-

新疆羊肉湯麵  
shredded mutton noodles in soup .. \$ 88

-907-

揚州小蔥蝦仁炒飯  
fried rice, shrimps, spring onion ... \$ 118



-908-

鴨肉炒飯  
fried rice, duck meat,  
dried shrimp ..... \$ 128

-909-

✓ 健康高纖炒紅米飯  
fried brown rice,  
assorted vegetables ..... \$ 118

-910-

香芋海鮮焗飯  
braised rice, diced taro, seafood ... \$ 138

-911-

澳洲肥牛擔擔麵  
tan tan noodles, australia beef ..... \$ 98

-912-

墨汁蔥油伴麵  
noodles, dried scallion oil,  
squid ink sauce ..... \$ 78

另加前菜費及加一服務費 plus pre-meal snacks charge and 10% service charge | 相片只供參考 photos for reference only

辛辣 spicy ✓ 素菜 vegetarian

# OTHER CHARGES

## 其他收費

本菜譜所有收費以港幣計算. *All prices in this menu refer to Hong Kong dollar*

茶位費  
pre-meal snacks ..... **\$ 25**

白飯  
rice  
(每碗 per bowl) ..... **\$ 22**

蒜茸/蒜片/蒜子/香茜  
mashed garlic / sliced garlic /  
garlic / parsley  
(每小碟 per small plate) ..... **\$ 20**

青椒絲/紅椒絲/指天椒  
shredded green chilli /  
shredded red chilli / chilli  
(每小碟 per small plate) ..... **\$ 20**

青瓜及蔥度  
cucumber & green onion  
(每小碟 per small plate) ..... **\$ 20**

檸檬片  
sliced lemon  
(每小碟 per small plate) ..... **\$ 20**

叉子燒餅  
sesame pastry  
(每隻 each pc - 兩隻起 min. 2 pcs) ... **\$ 15**

鴨餅  
bread sheet  
(一份 per portion (16件 pcs)) ..... **\$ 60**  
(半份 half portion (8件 pcs)) ..... **\$ 30**

切餅費  
cake cutting charge  
(每個 per cake) ..... **\$ 100**

雪糕蛋糕切餅費  
ice-cream cake cutting charge  
(每個 per cake) ..... **\$ 200**

開瓶費  
corkage charge  
(每支750毫升 per bottle 750ml) ..... **\$ 300**

客人自攜食品 費用另議  
self-brought food items ..... *to be confirmed*

傢俬損壞費/場地清潔費  
furniture repair charge / 費用另議  
venue cleaning charge ..... *to be confirmed*

膠盒/膠袋  
plastic box / plastic bag  
(每個 each) ..... **\$ 1**

另加一服務費. 餐牌以外之其它食品恕不能盡錄, 如有任何需要請與店員查詢.

個別食品如有售罄, 敬請見諒

*Plus 10% service charge. Please contact our staff if items out of menu are needed.*

*Items are subject to availability. Thank you for your kind understanding.*