

# 与玥樓 菜單

## MENU

YUYUELOU  
Restaurant  
CANTONESE CUISINE

### 師傅特別介紹

#### SPECIAL RECOMMENDATION

金碧西施龍王

*Pumpkin Stuffed with Lobster, Egg White and Mushroom in Tomato Soup* **368/位**

裸蒸荷香高粱牛臉肉 (6人份)(澳洲 M9 級和牛) **1680/份**

*Steam Beef Cheeks with Rice Wine in Lotus Leaves*

港式橋底香辣蟹 (6人份) **2180/份**

*Sautéed Crab in Chili Sauce*

招牌太后龍蝦湯泡飯 (4人份)(活龍蝦一隻/600g) **1980/例**

*Soak Cooked Rice with Lobster Broth*

私房小米雞粥燴燕窩 **1180/位**

*Braised Bird's Nest with Minced Chicken Congee*

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餐前風味小吃篇

CANTONESE APPETIZERS



|  |       |
|--|-------|
| 招牌陳醋醃蘿蔔 (素)  | 138/例 |
| <i>Pickled Turnip with Aged Vinegar (Vegetarian)</i>         |       |
| XO 醬蘿蔔糕  | 138/例 |
| <i>Turnip Cake with XO Chili Sauce</i>                       |       |
| 黃金脆豆腐 (蛋奶素)  | 168/例 |
| <i>Deep Fried Tofu (lacto-ovo meal)</i>                      |       |
| 山椒拌海蜇頭   | 188/例 |
| <i>Marinated Japanese Pepper and Jellyfish</i>               |       |
| 鮑汁黑雞爪  | 268/例 |
| <i>Marinade Chicken Claw with Abalone Gravy</i>              |       |
| 沙拉百花油條   | 138/例 |
| <i>Stir Minced Shrimps, Cuttlefish and Fried Bread Stick</i> |       |
| 椒鹽小銀魚  | 238/例 |
| <i>Deep Fried Baby Eel</i>                                   |       |
| 涼拌木耳 (素)   | 128/例 |
| <i>Marinated Edible Tree Fungus (Vegetarian)</i>             |       |
| 川辣口水雞 (4人份)  | 228/份 |
| <i>Steamed Chicken with Chili Sauce</i>                      |       |
| 香煎豬肝 (4人份)   | 168/份 |
| <i>Pan Fried Pork Liver</i>                                  |       |

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傳統港式燒烤, 滷味, 原味篇

BBQ CUTS AND SPICES MARINATED DISHES

|  |                   |
|--|-------------------|
| 果木窯烤片皮鴨/二吃   | 1880/隻            |
| <i>Roast Duck in Two ways</i>                          |                   |
| 化皮乳豬全體   | 3680隻/1980半隻/880例 |
| <i>Roasted Hole Pig</i>                                |                   |
| 港式明爐當歸燒鴨   | 1380隻/ 700半隻/380例 |
| <i>Roasted Duck with Angelica Root</i>                 |                   |
| 招牌乳豬燒味拼盤   | 1080/例            |
| <i>Assorted Roasted Pig and BBQ Platter</i>            |                   |
| 潮州經典滷水拼盤   | 860/例             |
| <i>Assorted Marinated Platter in Chaozhou Style</i>    |                   |
| 乳豬三重奏(6件)  | 888/例             |
| <i>Roasted Pig with Foie Gras Served with Baguette</i> |                   |
| 香辣滷水牛腱(4人份)  | 358/例             |
| <i>Marinated Beef with Spicy sauce</i>                 |                   |
| 頂級蜜汁靚叉燒/伊比利豬 (4人份)                                     | 780/例             |
| <i>Roasted BBQ Pork</i>                                |                   |
| 金磚脆皮燒肉(4人份)(溫體豬)                                       | 398/例             |
| <i>Crispy Nugget Pork Belly</i>                        |                   |
| 脆皮醬燒妙齡鴨(6人份)(二吃/粥/豆腐湯)                                 | 1380/隻            |
| <i>Crispy Baby Duck</i>                                |                   |
| 羊城玫瑰豉油雞  | 1280隻/650半隻       |
| <i>Marinated Chicken with Black Bean Sauce</i>         |                   |

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## 東海岸魚翅篇

### SHARK FIN



招牌華妃濃湯砂煲鮑翅

1280/位

*Chicken Broth with SharkFin and Abalone*

泰皇海鮮砂鍋鮑翅

1280/位

*Braised Shark Fin with Seafood in Thai Style*

鮮蟹肉燴魚翅

1080/位

*Braised SharkFin with Crab Meat*

一品佛跳牆

980/位 5880/一盅六位用

*Luxury Fo Tiao Qiang Soup*

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極品鮑魚,燕窩,海參篇

ABALONE, BIRD'S NEST AND SEA CUCUMBER

|   |        |
|---|--------|
| 蠔皇吉品塘心乾鮑(20頭) 需3天預訂                             | 5380/隻 |
| <i>Braised Abalone</i>                          |        |
| 蠔皇南非鮮鮑魚   | 528/隻  |
| <i>Braised South African Live Abalone</i>       |        |
| 招牌蔥燒遼參  | 1280/位 |
| <i>Braise Sea Cucumber with Scallion</i>        |        |
| 雞湯鮮淮山燴官燕  | 1180/位 |
| <i>Braised Bird's Nest and Chinese Yam Soup</i> |        |
| 紅燒百靈菇花膠   | 1380/位 |
| <i>Braised Fish Maw and Mushroom</i>            |        |
| 紅燒千裡海參(4人份)                                     | 628/例  |
| <i>Braise Sea Cucumber and Pork Knee</i>        |        |
| 翡翠玉環瑤柱甫   | 228/位  |
| <i>Stuff Scallop in Turnip with Vegetables</i>  |        |

藝如行雲流水  
食聚人間風華

# 港式湯羹篇

## SOUP AND BROTH



YUYUELOU  
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|  |        |
|--|--------|
| 每日季節例湯<br><i>Soup of the Day</i>   | 188/位  |
| 海味功夫茶湯<br><i>Deluxe Seafood Soup Served in Chinese Tea Pot</i>                                     | 388/位  |
| 冬蟲草雞燉遼參<br><i>Stew Sea Cucumber and Cordyceps in Chicken Broth</i>                                 | 2680/位 |
| 瑪卡燉海螺土雞<br><i>Stew Chicken with Maca and Conch</i>   | 268/位  |
| 羊肚菌紅棗燉鮑魚<br><i>Stew Abalone with Morel and Red Dates</i>   | 380/位  |
| 北芪黑蒜燉老鴨<br><i>Stew Duck with Chinese Herbology and Black Garlic</i>                                | 228/位  |
| 濃湯菜膽雲吞童雞 (4-6位用)(加湯300元)<br><i>Stewed Baby Chicken with Vegetables and Wonton in Chicken Broth</i> | 880/窩  |
| 菜膽花膠濃雞湯 (4-6位用)(加湯300元)<br><i>Stewed Fish Maw and Vegetables in Chicken Broth</i>                  | 1980/窩 |

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## 香江歲月煲仔篇

### ASSORTED CLAYPOT SELECTION



|   |          |
|---|----------|
| 鮑汁海鮮豆腐煲<br><i>Braise Seafood and Tofu with Abalone Gravy</i>                                | 568 / 例  |
| 回味咖哩蝦煲 (金銀小饅頭)<br><i>Braised Shrimp with Curry (Steamed Bun on Side)</i>                    | 528 / 例  |
| 香草黑椒牛仔骨煲<br><i>Braise Bone in Short Rib in Black Pepper Sauce</i>                           | 600 / 例  |
| 漁香茄子龍魚球煲<br><i>Braised Grouper with Eggplant</i>  | 468 / 例  |
| 海味什菜煲 (南乳)<br><i>Braised Assorted Vegetables and Seafood (with Fermented Red Bean Curd)</i> | 368 / 例  |
| 与玥樓富貴一品 (四位用)<br><i>Homemade Braised Deluxe Seafood</i>                                     | 2280 / 例 |

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川粵江南品味  
SICHUAN CUISINE



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| 香辣水煮肥牛肉  | 598/例   |
| <i>Poached Sliced Short Rib in Hot Chili Water</i>       |         |
| 重慶辣子雞  | 338/例   |
| <i>Fried Diced Chicken with Chili in Chongqing Style</i> |         |
| 麻婆滑豆腐  | 238/例   |
| <i>Ma Po Tofu</i>  |         |
| 沸騰麻辣石斑魚(6人份)   | 1380/一條 |
| <i>Poached Grouper with Chili</i>                        |         |
| 招牌沙鍋順德魚腐湯(加湯300元)  | 688/例   |
| <i>Braised Fish Soup in Hot Pot</i>                      |         |
| 雞湯菊花豆腐   | 268/位   |
| <i>Chicken Soup with Tofu in Chrysanthemum Shaped</i>    |         |

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## 家禽、肉類精選

### POULTRY AND MEAT



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|  |                 |
|--|-----------------|
| 生炸脆皮乳鴿皇 (八兩)<br><i>Crispy Pigeon</i>   | 398/隻           |
| 脆皮蒜香炸子雞 (文昌雞)<br><i>Crispy Chicken with Garlic</i>                           | 1280 隻 / 650 半隻 |
| 客家鹹香雞 (限量) (文昌雞)<br><i>Steamed Salted Chicken in Hakka Style</i>             | 1280 隻 / 650 半隻 |
| 蒜香花椒牛仔粒<br><i>Pan Fried Diced Beef with Garlic and Sichuan Pepper</i>        | 528/ 例          |
| 白灼芹香肥牛肉<br><i>Poached Beef with Celery</i>                                   | 588/ 例          |
| 鹽酥排骨<br><i>Crispy Pork Ribs with Salt &amp; Pepper</i>                       | 268/ 例          |
| 鳳梨咕咾排骨<br><i>Stir Fried Pork Ribs with Pineapple in Sweet and Sour Sauce</i> | 388/ 例          |
| 醬皇蔥爆松板肉<br><i>Stir Fried Pork Neck with Green Onion</i>                      | 388/ 例          |

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用餐加收一成服務費·謝謝您！ Plus 10% Service Charge

★ 菜單僅供參考，菜單依實際需求及四季不同而有改變，依現場供應餐飲材料為主。

## 養生珍菌,時菜,豆腐 精選

### SEASONAL VEGETABLES AND TOFU

瑤柱燒自製菠菜豆腐

368 / 例

*Braise Scallop with Homemade Spinach Tofu*

紅燒素鵝豆腐 (素)

298 / 例

*Braised Tofu and Gluten (Vegetarian)*

金腿竹筴扒露筍

388 / 例

*Braise Asparagus with Bamboo Fungus and Ham*

清炒木耳芹香百合 (素)

328 / 例

*Stir Fried Black Fungus with Celery and Lily (Vegetarian)*

濃湯蛤蜊什菌浸絲瓜

328 / 例

*Luffa with Assorted Mushrooms and Clam*

養生雞湯薏仁時蔬

288 / 例

*Braised Vegetables with Semen Coicis in Chicken Broth*

田園炒時蔬

268 / 例

*Stir Fried Seasonal Vegetables*

烹飪方法：菜脯(素)/蒜子/鹹蛋、皮蛋/蒜茸/極品醬

*Cooking Method : Preserved Turnip (Vegetarian) / Garlic/*

*Marinated Egg & Thousands Year Egg/Mnced Garlic/Spicy Sauce*

藝如行云流水  
食聚人間風華

港粵經典海鮮篇

ASSORTED SEAFOOD



|  |               |
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| 上湯蔥爆龍蝦球(XO 醬)(4人份)<br><i>Stir Fried Lobster and Scallion with XO Chili Sauce</i>                 | <b>1680/例</b> |
| 蘆筍炒鴛鴦龍魚球(4人份)<br><i>Stir Fried King Grouper with Asparagus</i>                                   | <b>638/例</b>  |
| 金巢極品海三寶(4人份)<br><i>Stir Fried Seafood (Shrimp, Scallop and Cuttlefish)</i>                       | <b>628/例</b>  |
| 花雕蛋白蒸活蝦<br><i>Steam Shrimps with Egg White and Rice Wine</i>                                     | <b>588/位</b>  |
| 星洲麥香活蝦(4人份)<br><i>Deep Fried Shrimp with Oatmeal</i>   | <b>588/例</b>  |
| 香檸奶油蝦球(韭黃油泡、XO 醬爆)(4人份)<br><i>Deep Fried Shrimp with Lime Jus (Leek Sprouts, XO Chili Sauce)</i> | <b>498/例</b>  |
| 家鄉蝦干小炒皇(4人份)<br><i>Stir Fried Dried Shrimps with Leek Flower</i>                                 | <b>298/例</b>  |
| 避風塘鱈魚<br><i>Fried Cod Fish with Chopped Garlic</i>   | <b>588/例</b>  |
| 黑松露芙蓉炒帶子<br><i>Stir Fried Scallop with Egg White and Truffle Sauce</i>                           | <b>528/例</b>  |

藝如行雲流水  
食聚人間風華

## 南海游水生猛海鮮

LIVE SEAFOOD

價錢

/100g

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七星斑      龍虎斑      石斑魚      河鰻      筍殼魚  
Coral Trout      King Grouper      Grouper      River Eel      Marble Goby  
烹飪方法：清蒸 / 蒜蓉 / 豉汁 / 剁椒蒸 / 菜脯 / 米湯灼

Cooking Method : Steam/Minced Garlic/Black Bean Sauce/Chopped Chili  
/Preserved Turnip / Rice Soup

藝如行雲流水  
食聚人間風華

波士頓龍蝦 Main Lobster /100g

青龍蝦 Lobster /100g

烹飪方法：蒜蓉蒸 / 花雕蒸 / 黑椒焗 / 薑蔥炒 / XO 醬焗

Cooking Method : Minced Garlic / Rice Wine / Black Pepper / Scallion and Ginger / XO  
Chili Sauce

活大明蝦 Live King Prawn /100g

活生蝦 Live Shrimp /100g

富貴蝦 Mantis Shrimp /100g

烹飪方法：蒜蓉蒸 / XO 醬 / 白灼 / 豉油皇 / 避風塘

Cooking Method : Minced Garlic / XO Chili Sauce / Poached / Black Bean Sauce /  
Fried Chopped Garlic

肉蟹 HardShell Crab /100g

花蟹 Flower Crab /100g

沙公蟹 Mud Crab /100g

烹飪方法：XO 醬 / 黑椒 / 避風塘 / 金沙 / 薑蔥炒 / 糯米生炒

Cooking Method : XO Chili Sauce / Black Pepper / Fried Chopped Garlic /  
Marinated Egg / Ginger and Scallion / Glutinous Rice

|         |                                   |       |
|---------|-----------------------------------|-------|
| 生猛象拔蚌   | <i>Geoduck Clam</i>               | /100g |
| 大活扇貝    | <i>Live Shell Scallop</i>         | /隻    |
| 生猛南非活鮑魚 | <i>Live South African Abalone</i> | /隻    |

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烹飪方法：XO 醬炒/韭黃炒/米湯灼/蒜茸蒸/豉汁蒸/陳皮清蒸

*Cooking Method : XO Chili Sauce / Leek Sprouts / Rice Soup / Minced Garlic /*

*Black Bean Sauce / Tangerine Peel*

特色粉,麵,飯精選

SPECIAL RICE , NOODLE, NOODLE AND RICE

|   |               |                                      |
|---|---------------|--------------------------------------|
| 脆米蘆筍炒飯 (海鮮、鹹魚、雞粒) <small>(4人份)</small>  | <b>328/例</b>  | 藝<br>如<br>行<br>雲<br>流<br>水<br>風<br>華 |
| <i>Stir Fried Rice with Asparagus &amp; Crispy Rice (Seafood, Salted Fish, Diced Chicken)</i> |               |                                      |
| 蛋白瑤柱蟹肉炒飯 <small>(4人份)</small>   | <b>328/例</b>  |                                      |
| <i>Stir Fried Rice with Scallop、Crab Meat and Egg White</i>                                   |               |                                      |
| 海鮮燴飯(鮑魚汁、咖哩汁) <small>(4人份)</small>  | <b>368/例</b>  |                                      |
| <i>Stewed Rice with Seafood (in Abalone Gravy or Curry Sauce)</i>                             |               |                                      |
| 翡翠海鮮炒麵 <small>(4人份)</small>   | <b>358/例</b>  |                                      |
| <i>Stir Fried Noodles with Seafood and Vegetable</i>  |               |                                      |
| 龍蝦湯海鮮麵(辣湯或清湯)   | <b>268/位</b>  |                                      |
| <i>Seafood Noodles with Lobster Broth (Spicy or Consommé)</i>                                 |               |                                      |
| 港式炒河粉(干炒牛肉、滑蛋蝦球、豉椒牛肉) <small>(4人份)</small>  | <b>288/例</b>  |                                      |
| <i>Stir Fried Rice Noodles</i>  |               |                                      |
| <i>(Beef or Shrimp &amp; Eggs or Beef in Black Bean Sauce)</i>                                |               |                                      |
| 黑椒魚子蟹肉炒冬粉 <small>(4人份)</small>  | <b>350/例</b>  |                                      |
| <i>Stir Fried Green Bean Noodles with Fish Roe, Crab Meat and Black Pepper</i>                |               |                                      |
| 生煎海參扣肉包   | <b>108/兩粒</b> |                                      |
| <i>Pan Fried Sea Cucumber and Pork Bun</i>  |               |                                      |
| 白飯 白粥   | <b>30/碗</b>   |                                      |
| <i>Rice / Congee</i>  |               |                                      |