

繼往開來,翠湖一貫宗旨是傳承傳統粵菜師傅的一貫精神、烹調技術、 不斷讚研、爲賓客烹調更多的廣東菜和舊香港的美食。 作爲翠湖廚師團隊,我們會繼續用心,以細緻的精神,爲各貴竇獻上佳賴,

品味・翠湖 鬱

"Never Stop Learning". With our meticulous spirits, we will continue to bring traditional Canton and Hong Kong delicacies to our guests

Chinese Tea of your choice (Per Person) \$2.50 Sauces Provided (Per Person) \$1.50 House Made X.O. Sauce (Each) \$5.00 Candied Walnut \$6.00 Pickled Vegetable \$3.00
Salted Peanuts \$3.00
Corkage \$3.00 per person OR \$10.00 per bottle
Takeaway Container \$0.30
Recycle Bag \$0.50
Minimum charge per person \$25.00

茗茶每位 \$2.50 免茶芥醬每位 \$1.50 X.0 舊毎碟 \$5.00 核桃每碟 \$6.00

另加 香辣泡菜 \$3.00 香炸花生 \$3.00 /

開瓶費每位 \$3.00 或每瓶 \$10.00

外賣盒 \$0.30 環保袋 \$0.50

量低消費每位 \$25.00











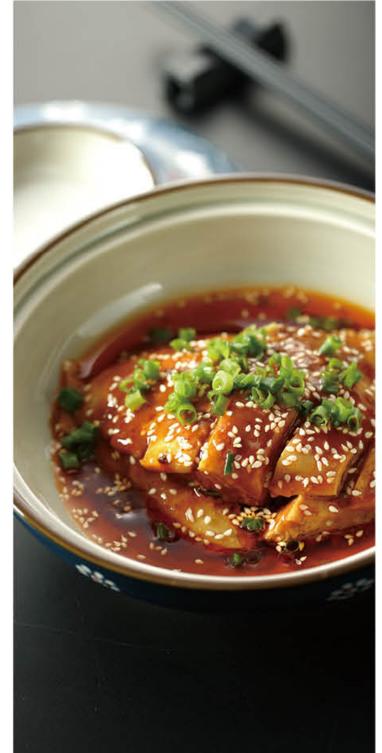
酒香貴妃鷄 Steamed Chicken Dressed with Hua Diao Wine \$30.8 /¥\$ Half

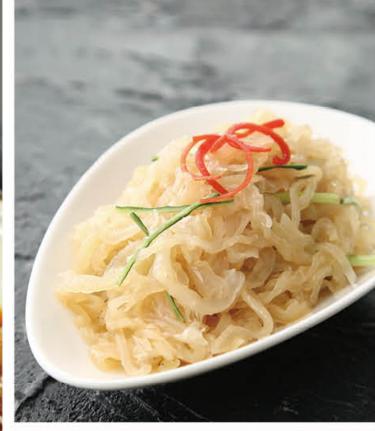


appetizers

南北風味前菜・冷菜







舟山海蜇 Jelly Fish Marinated with V

\$ 22.8 / Standard



成都口水鷄

Shredded Chicken Mixed in Cheng Du Style Chilli Sauce

\$25.8 / Standard

X.O.醬凉拌鴨舌

Duck Tongue and Okra Tossed in House Made XO Sauce

\$ 33.8 / Standard





Entrée

頭盤





鷄鬆生菜包

Chicken San Choy Bow \$ 22.8 /四件 4pcs

肉鬆生菜包

Pork San Choy Bow \$ 22.8 /四件 4pcs



Chicken Spring Rolls \$12.8/四件 4pcs

炸素菜春卷 🕯

Vegetarian Spring Rolls \$12.8 /四件 4pcs

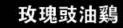




蜜味燒叉燒

Barbecued Pork Coated in Homemade Maltose Honey

\$ 33.8 /例 standard



Rose Wine Soy Marinated Chicken

\$30.8 / # that

香燒琵琶鴨

Spice Rubbed Roast Duck Pei Pa Style

\$38.8 /¥\$ Half



®Canton Style Barbecues

粤式燒烤





\$ 42.8 /例 Standard

Canton Style **Barbecues**

粤式燒烤

拼盤可選蜜味燒叉燒, 玫瑰豉油鶏, 脆皮燒腩仔, 明爐燒鴨。所有拼盤配海蜇。

Choose from Barbecued Pork, Soy Chicken, Roast Pork and Roast Duck. All Platters comes with marinated Jelly Fish with Vinegar and Soy Sauce.

燒味三拼(自選三款)* Barbecued Platter 3 Choices *

\$ 63.8 /例 Standard













Braised Chicken, Bamboo Fungus and Wild Mushroom Broth

\$ 12.8 / Each



廣東雲吞湯

Canton Style Wonton Soup \$ 14.8 / fix Each

鷄粒粟米羹

Braised Chicken and Sweet Corn Broth \$10.8/位Each

豆腐粟米羹 🜳

Braised Tofu and Sweet Corn Broth \$10.8/位 Each



Slow Cooked Range

(Preorder 2 Days Prior)

慢煮系列(二天前預訂)

猪肚白胡椒炖鶏湯

Pork Stomach, Whole Chicken and Whole White Pepper Corn

\$108.0 /# Medium

\$ 148.0 /x Large

清補凉猪蹍炖鰐魚肉

Pork Shank and Crocodile Fillets Stewed with Mixed Chinese Herbs and Goji Berries

\$ 100.0 /# Medium \$ 140.0 /# Large

花旗參炖竹絲鷄

Ginseng, Silkie Chicken Stew

\$ 108.0 /# Medium \$ 148.0 /# Large

淮杞鳳爪南北杏炖響螺

Chinese Yam, Goji Berries, Chinese Almonds and Conch Stew

\$ 100.0 /# Medium \$ 140.0 /# Large

瑶柱節瓜上湯炖花膠

Dried Scallop, Chinese Zucchini and Fish Maw Stewed in Supreme Soup

\$ 118.0 / Medium \$ 158.0 / Large





Stuffed Whole Duck wrapped in Lotus Leave Braised with Traditional Method

\$ 108.0 / whole



Assorted Chinese Sausage and Preserved

金牌鹽焗鷄

臘味煲仔飯

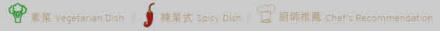
Meat Claypot Rice

\$ 88.0 / M Standard

Sea Salt Baked Whole Chicken

\$ 78.0 / Whole













蠔皇慢煮澳洲青邊鮑魚

12 Hour Slow Cooked Live Australian Green Lip Abalone in Supreme Oyster Sauce

/隻 Each

Abalone, Sea Cucumber

鮑魚・海參



蠔皇慢煮澳州黑邊鮑魚

12 Hour Slow Cooked Live Australian Black Lip Abalone in Supreme Oyster Sauce

/隻 Each

Braised Sea Cucumber and Duck Web Served in Claypot

\$ 55.8 / Standard



鷄肉釀遼參

\$ 36.00 /th Each

Sea Cucumber Stuffed with Chicken Mince



Live Fish & Seafood

生猛海上鮮

海上鮮: 東星斑, 青衣, 盲曹, 三刀, 鱸魚

Live Fish: Coral Trout, Green Wrasse, Barramundi, Morwong, Sea Perch

自選烹調方法: 清蒸, 古法蒸, 陳皮豆豉蒸, 欖葉豆豉蒸, 雙冬蒸, 油浸, 燜 (凉瓜豆豉/豆腐火腩) 兩食*(椒鹽頭脑骨/蒸頭腩骨/燜頭腩骨和炒球) *衹適用于 1 公厅或以上的魚類。市價另加\$30 加工費。

Your Choice of Preparation Method: Steamed (Ginger & Shallot, Shredded Pork and Mushroom, Aged Tangerine Peel and Black Bean, Black Bean and Preserved Olives, Mushroom and Preserved Cabbage); Fried and Dressed with Home Made Soy Sauce; Braised (Bitter Melon and Black Bean Sauce/Tofu and Roasted Pork Belly); Two Ways *(Stir Fry Fillets and Steam/Braised/Salt and Pepper Bones)
*Available for Live Fish over Ikg. Additional \$30 ingredients cost apply.

游水鮑魚

Live Abalone

自選烹調方法: 清蒸; XO 醬粉絲蒸; 椒鹽; 油泡加時蔬; 堂灼* *祇適用于 500g 以上的鮑魚。上湯堂灼另加\$15

Your Choice of Preparation Method: Steamed with Ginger and Shallot; Steamed with Vermicelli and XO Sauce; Deep Fried and Tossed with Salt and Pepper; Stir-fry with Seasonal Greens; Thinly Sliced and Boiled in Supreme Soup*

Available for live Abalone over 500g. Additional \$15 apply for Supreme Soup.

游水蜆

Live Pippies

自選烹調方法: XO 醬炒, 豉汁炒, 鹽油水浸

加煎面/米粉底 \$15

Your Choice of Preparation Method: Stir-fry with XO Sauce; Stir-fry with Black Bean Sauce; Boiled with Preserved Vegetables *On Pan-fry Crispy Noodle/Rice Noodle \$15

生猛本地龍蝦

Live Lobster

自選烹調方法: 薑葱煸, 蒜蓉蒸, 政椒炒, 上湯煸, 花雕雲腿蒸, 金沙粉絲 加生面底 \$15

Your Choice of Preparation Method: Wok-fry with Ginger and Spring Onion; Steamed with Garlic; Stir-fry with Black Bean Sauce; Simmered with Superior Soup; Steamed with Jinhua Ham and Hua Diao Wine; Vermicelli with Golden Garlic with Ginger and Shallot Egg Noodle \$15

生猛大肉蟹

Live Mud Crab

自選烹調方法: 清蒸, 花雕蛋白蒸, 椒鹽, 薑葱焗, 豉椒炒, 豉油皇, 金沙粉絲加生面底 \$15

Your Choice of Preparation Method: Steamed with Ginger and Spring Onion; Steamed with Hua Diao Wine and Egg White; Wok-fry with Spicy Salt; Wok-fry with Ginger and Spring Onion; Stir-fry with Black Bean Sauce; Wok-fry with Soy Sauce; Vermicelli with Golden Garlic with Ginger and Shallot Egg Noodle \$15



海鮮





Seafood 海鮮

黑松露醬野菌炒澳州帶子

Stir Fried Australian Scallop and Wild Mushrooms in Truffle Paste

\$ 55.8 / Standard



干貝鬆仁鮮百合炒澳州帶子

Stir Fried Australian Scallop with Lily Bulb and Shredded Dried Scallop

\$ 52.8 /例 Standard



薑葱茸時蔬炒東星斑球

Stir Fried Coral Trout Fillet in House Made Ginger and Shallot Sauce

市價 Market Price /例 Standard

李錦記蝦醬韮黄炒鮮魷

Stir Fried Squid Fillets in Lee Kum Kee Prawn Paste

\$ 36.8 /例 Standard



蟹粉陳年花雕蛋白蒸海鮮

Steamed Egg White with Aged Hua Diao Wine Topped with Seafood and Crab Roe

\$ 46.8 /9 Standard

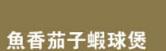




頭抽焗大蝦皇

Australian King Prawn Tossed in Premium Soy Sauce

\$59.8 /@\$4pcs



Stewed Egg Plant and Prawns with Fragrant Spicy Pork Mince Sauce in Claypot

\$ 43.8 /例 Standard





椒鹽蝦球🥤

Deep Fried King Prawns Tossed in Garlic and Spiced Salt

\$ 42.8 /例 Standard



鮮茄滑蛋炒蝦球

Stir Fried King Prawns with Scrambled Eggs and Fresh Tomatoes

\$ 42.8 / Standard



青芥茉杏香蝦球∮ Deep Fried King Prawns Topped with Wasabi Mayonnaise and Almond Flakes

\$ 42.8 / Standard













洋葱沙嗲鷄∮

Stir Fried Chicken Fillet with Onion in House Stir Fried Pork Neck and Snow Peas Made Satay Sauce

\$ 32.8 /M standard

X.O.醬荷豆炒豬頸肉∮

in X.O. Sauce

\$ 38.8 /例 Standard



原籠雙腸北菇蒸滑鷄

Steamed Chicken in Lotus Leaves with Shitaki Mushrooms and Chinese Sausage

\$ 40.8 /半隻 Half



皮蛋子薑彩椒炒鷄柳

Stir Fried Chicken Fillet, Century Egg, Pickled Ginger and Capsicum



鳳梨咕嚕鷄塊

Sweet and Sour Chicken Fillets

\$ 32.8 /例 Standard



當紅脆皮鷄

Crispy Skin Chicken

\$ 35.8 / 半隻 Half

















Deep Fried Chicken Fillet with Lemon Sauce Topped with Toasted Sesame

\$ 33.8 /例 Standard







Pork, Beef, Lamb

猪・牛・羊

京式燒羊架 😭

Peking Style Grilled Lamb Cutlet

\$ 42.8 /四件 4pcs

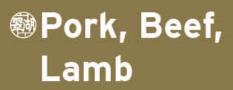




孜然薑葱爆羊柳片(配手工薄餅六件)

Cumin Flavored Ginger and Shallot Stir Fried Lamb Fillets (Served with 6 pieces Pancake)

\$ 36.8/例 Standard



猪・牛・羊

塞外蒙古羊 Mongolian Lamb

\$ 36.8 /例 Standard





洋葱京都排骨

Fried Pork Ribs and Onion Tossed in Spicy Tomato Sauce

\$ 34.8 /例 Standard

Pork, Beef, Lamb

猪・牛・羊

鳳梨咕嚕肉

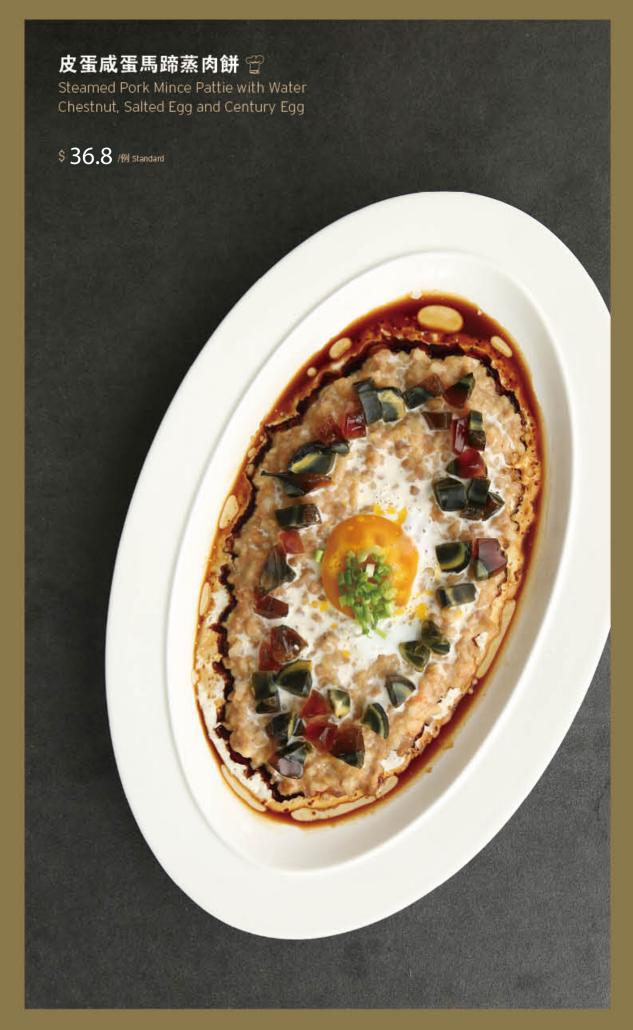
Sweet and Sour Pork

\$ 33.8 /例 Standard



Pork, Beef, Lamb

猪・牛・羊



Pork, Beef, Lamb

猪・牛・羊

凉瓜味菜燜猪軟骨煲

Slow Cooked Pork Rib Cartlidge with Bitter Melon and Preserved Vegetables in Claypot

\$ 38.8 /例 Standard





黄豆醬鮮淮山炒猪面肉

Stir Fried Pork Neck Strips with Yam and Soy Bean Paste

\$ 36.8 /例 Standard













時蔬炒牛肉 Stir Fried Beef Fillets Served on Seasonal Greens \$ 32.8 /例 Standard



白灼肥牛片

Thinly Sliced Beef Tenderloin Served with Ginger and Shallot Drizzled with Soy Sauce

\$ 50.8 / (9) Standard

柱侯蘿蔔牛筋腩煲

Beef Brisket and Radish Stew in Claypot

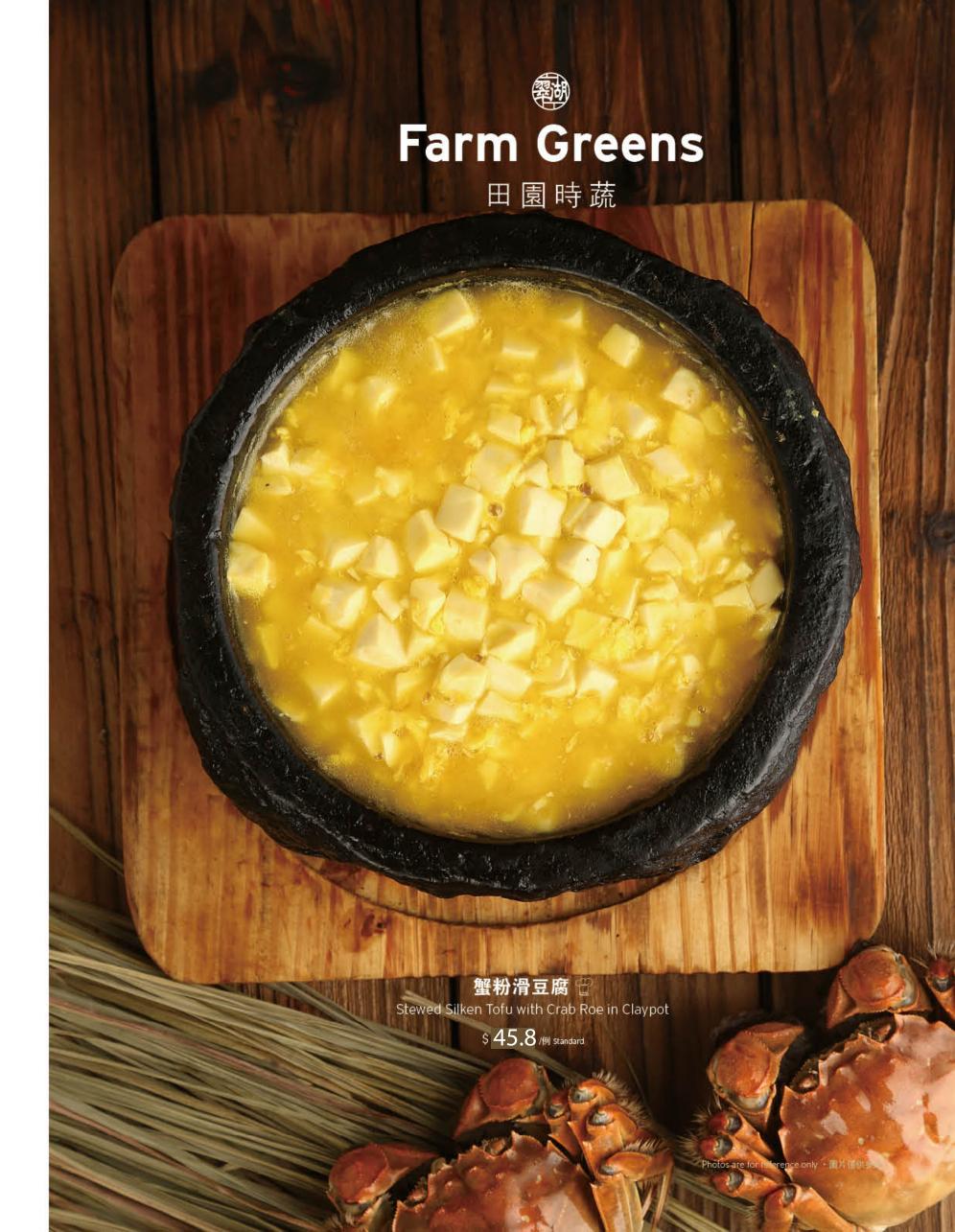
\$ 39.8 /例 Standard

















北菇雲耳紅燒豆腐❤

Braised Tofu with Shitaki Mushroom and Black Fungi

\$ 30.8 /例 Standard

欖菜肉碎炒四季豆

Stir Fried Green Beans with Pork Mince and Preserved Olives

\$ 29.8/例 Standard

上湯杞子浸時蔬

Seasonal Greens Topped with Goji Berries in Supreme Soup

\$ 30.8 / Standard

香炸琵琶豆腐

Deep Fried Minced Tofu Ball

\$ 30.8 / Standard

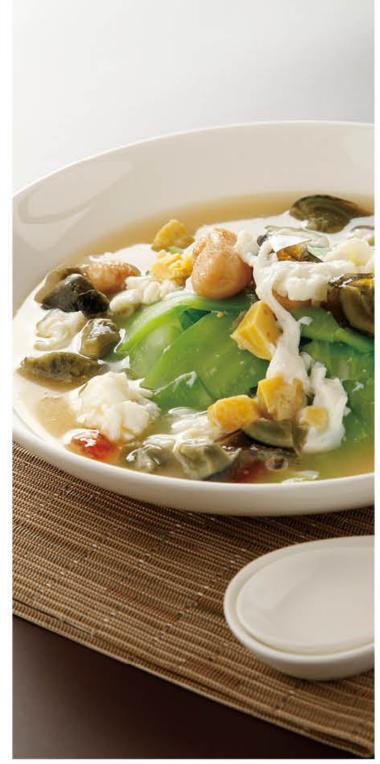














炒各種田園時蔬 💡 Stir Fried Seasonal Greens \$28.8 / standard



三色蛋浸凉瓜片

Bitter Melon Slices Served in Supreme Soup Topped with Egg White, Salted Egg and Century Egg

\$33.8 /例 Standard

芹香菜爽什錦蔬♀

Mixed Seasonal Vegetables with Chinese Celery

\$ 28.8 / Standard













干炒牛肉河粉 貿 Stir Fried Beef Flat Rice Noodle \$ 28.8 / standard



星加坡炒米粉 Singapore Fried Noodles \$ 28.8 例 Standard



茄子肉鬆燜米粉Braised Egg Plant and Pork Mince with Rice Noodles

\$ 30.8 / Standard



上湯雲吞面

\$20.8 / Each



蒸/炸饅頭

Steamed/Fried Buns \$ 12.00 /6/4 6 Pieces

絲苗白飯

Steamed Rice

\$ 3.00 /m воwl

