



greenwood

chinese restaurant

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，

不斷鑽研，為賓客烹調更多的廣東菜和舊香港的美食。

作為翠湖廚師團隊，我們會繼續用心，以細緻的精神，為各貴賓獻上佳餚，

令閣下賓至如歸。

品味·翠湖

Greenwood Chinese Team's purpose is to continue with traditional Canton Chef's motto- "Never Stop Learning". With our meticulous spirits, we will continue to bring traditional Canton and Hong Kong delicacies to our guests.

Your Greenwood Chinese Team

Friendly Notice

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

Additional:

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.O. 醬每碟 \$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

最低消費每位 \$25.00



翠湖 Appetizers

南北風味前菜 · 冷菜

南京鹽水鴨

Nan Jing Style Marinated Duck

\$ 34.8 /半隻 Half



皮蛋汁肉鬆豆腐

Silk Tofu Sandwich with Meat Floss Topped with Century Egg Paste, Minced Shallot and Coriander

\$ 19.8 /例 Standard



翠湖特色沙拉

Greenwood's Special Salad

\$ 16.8 /例 Standard



Appetizers

南北風味前菜 · 冷菜

酒香貴妃雞

Steamed Chicken Dressed with Hua Diao Wine

\$ 28.8 /半隻 Half

Appetizers

南北風味前菜 · 冷菜



老醋黃瓜海蜇頭

Lebanese Cucumber and Jelly Fish Head
Tossed in Aged Dark Vinegar

\$ 26.8 /例 Standard



舟山海蜇

Jelly Fish Marinated with Vinegar

\$ 19.8 /例 Standard



成都口水雞

Shredded Chicken Mixed in Cheng Du
Style Chilli Sauce

\$ 22.8 /例 Standard

X.O. 醬涼拌鴨舌

Duck Tongue and Okra Tossed in House
Made XO Sauce

\$ 26.8 /例 Standard

 **Entrée** 頭盤

京式小籠包

Beijing Style Xiao Long Bao

\$ 19.8 / 八粒 8pcs



 **Entrée**

頭盤

水晶鮮蝦餃

Prawn Dumpling

\$ 9.8 / 四粒 4 pcs

鮮蝦菠菜餃

Prawn and Spinach Dumpling

\$ 9.8 / 三粒 3pcs

鮮蝦韭菜餃

Prawn and Chives Dumpling

\$ 9.8 / 三粒 3pcs





香菇猪肉燒賣
Pork Dumpling with Shrimp and
Black Mushroom
\$ 9.8 /四粒 4 pcs



海鮮生菜包
Seafood San Choy Bow
\$ 20.8 /四件 4pcs

雞鬆生菜包
Chicken San Choy Bow
\$ 16.8 /四件 4pcs

肉鬆生菜包
Pork San Choy Bow
\$ 16.8 /四件 4pcs



炸雞絲春卷
Chicken Spring Rolls
\$ 9.8 /四件 4pcs

炸素菜春卷 🌱
Vegetarian Spring Rolls
\$ 9.8 /四件 4pcs

胡 Canton Style Barbecues

粵式燒烤

明爐燒鴨

Spice Stuffed Marinated Roast Duck

\$ 32.8 /半隻 Half



蜜味燒叉燒

Barbecued Pork Coated in Homemade Maltose Honey

\$ 28.8 /例 Standard



玫瑰豉油雞

Rose Wine Soy Marinated Chicken

\$ 28.8 /半隻 Half



香燒琵琶鴨

Spice Rubbed Roast Duck
Pei Pa Style

\$ 36.8 /半隻 Half



Canton Style Barbecues

粵式燒烤



 **脆皮燒腩仔**
Roasted Crispy Skin Pork Belly
\$ 32.8 /例 Standard



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

燒味三拼 (自選三款) *
Barbecued Platter 3 Choices *
\$ 59.8 /例 Standard

\$ 39.8 /例 Standard



燒味雙拼 (自選兩款) *
Barbecued Platter 2 Choices *

Canton Style Barbecues

粵式燒烤

拼盤可選蜜味燒叉燒, 玫瑰豉油雞, 脆皮燒腩仔, 明爐燒鴨。所有拼盤配海蜆。
Choose from Barbecued Pork, Soy Chicken, Roast Pork and Roast Duck. All Platters comes with marinated Jelly Fish with Vinegar and Soy Sauce.

胡 Soup, Casserole, Imperial Bird's Nest

湯 · 羹 · 燕窩

鷄茸燴燕窩

Braised Imperial Bird's Nest with Minced Chicken and Egg White

\$ 38.8 /位 Each

竹笙燴燕窩

Braised Imperial Bird's Nest with Bamboo Fungus

\$ 38.8 /位 Each



廣東雲吞湯

Canton Style Wonton Soup

\$ 10.8 /位 Each



竹笙野菌鷄片湯

Braised Chicken, Bamboo Fungus and Wild Mushroom Broth

\$ 9.8 /位 Each



鷄粒粟米羹

Braised Chicken and Sweet Corn Broth

\$ 9.8 /位 Each

豆腐粟米羹

Braised Tofu and Sweet Corn Broth

\$ 9.8 /位 Each



Slow Cooked Range

(Preorder 2 Days Prior)

慢煮系列 (二天前預訂)

豬肚白胡椒炖鷄湯

Pork Stomach, Whole Chicken and Whole White Pepper Corn

\$128.00 /中 Medium

\$ 168.00 /大 Large

清補凉猪跟炖鱈魚肉

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

\$120.00 /中 Medium \$ 160.00 /大 Large

花旗參炖竹絲鷄

Ginseng, Silkie Chicken Stew

\$128.00 /中 Medium \$ 168.00 /大 Large

淮杞鳳爪南北杏炖響螺

Chinese Yam, Goji Berries, Chinese Almonds and Conch Stew

\$120.00 /中 Medium \$ 160.00 /大 Large

瑶柱節瓜上湯炖花膠

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

\$ 138.00 /中 Medium \$ 178.00 /大 Large



臘味煲仔飯

Assorted Chinese Sausage and Preserved Meat Claypot Rice

\$ 78.00 /例 Standard



古法荷葉紅燒百寶鴨

Stuffed Whole Duck wrapped in Lotus Leaf Braised with Traditional Method

\$ 98.00 /隻 Whole



金牌鹽焗鷄

Sea Salt Baked Whole Chicken

\$ 68.00 /隻 Whole



蠔皇慢煮澳洲青邊鮑魚
 12 Hour Slow Cooked Live Australian
 Green Lip Abalone in Supreme Oyster
 Sauce
 \$ 98.00 /隻 Each



鷄肉釀遼參
 Sea Cucumber Stuffed with Chicken Mince
 \$ 36.00 /位 Each

翠湖 Abalone, Sea Cucumber

鮑魚 · 海參



蠔皇慢煮澳洲黑邊鮑魚
 12 Hour Slow Cooked Live Australian
 Black Lip Abalone in Supreme Oyster
 Sauce
 \$ 78.00 /隻 Each

紅燒碧綠海參鴨掌生根煲
 Braised Sea Cucumber and Duck Web
 Served in Claypot
 \$ 48.8 /例 Standard





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、薑蔥豆豉蒸、雙冬蒸、油浸、焗(涼瓜豆豉/豆腐火腩)兩食*(椒鹽頭腩骨/蒸頭腩骨/焗頭腩骨和炒球)
*祇適用於 1 公斤或以上的魚類。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 1kg. 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*
*祇適用於 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：薑蔥焗、蒜蓉蒸、豉椒炒、上湯焗、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、薑蔥焗、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

Seafood

海鮮



豉汁蒸鱈段

Steamed Australian Eel with Black Bean Sauce

\$ 42.8 /例 Standard



Seafood

海鮮

黑松露醬野菌炒澳洲帶子

Stir Fried Australian Scallop and Wild Mushrooms in Truffle Paste

\$ 52.8 /例 Standard



干貝鬆仁鮮百合炒澳洲帶子

Stir Fried Australian Scallop with Lily Bulb and Shredded Dried Scallop

\$ 49.8 /例 Standard



薑蔥茸時蔬炒東星斑球

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

市價 Market Price /例 Standard



李錦記蝦醬菲黃炒鮮魷

Stir Fried Squid Fillets in Lee Kum Kee Prawn Paste

\$ 28.8 /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

\$ 42.8 /例 Standard



Seafood
海鮮

黄豆醬秋葵炒東星斑柳 
Stir Fried Coral Trout Fillet and Okra in Soy Bean Paste

市價 Market Price / 例 Standard



頭抽焗大蝦皇

Australian King Prawn Tossed in
Premium Soy Sauce

\$ 56.8 / 四隻 4pcs



魚香茄子蝦球煲

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

\$ 39.8 / 例 Standard



椒鹽蝦球

Deep Fried King Prawns Tossed in Garlic and Spiced Salt

\$ 38.8 /例 Standard



鮮茄滑蛋炒蝦球

Stir Fried King Prawns with Scrambled Eggs and Fresh Tomatoes

\$ 38.8 /例 Standard



青芥菜杏香蝦球

Deep Fried King Prawns Topped with Wasabi Mayonnaise and Almond Flakes

\$ 38.8 /例 Standard



Seafood

海鮮

咸蛋黃金蝦球

Deep Fried King Prawns Coated in Salted Egg Yolk Paste

\$ 42.8 /例 Standard

湖 Poultry

家禽

梅辣醬炸果仁雞

Deep Fried Chicken Coated in Sweet Chilli Plum Sauce

\$ 32.8 /半隻 Half



洋葱沙嗲雞

Stir Fried Chicken Fillet with Onion in House Made Satay Sauce

\$ 28.8 /例 Standard



X.O. 醬荷豆炒乳鴿脯

Baby Pigeon Fillet and Snow Peas Stir Fried in XO Sauce

\$ 49.8 /隻 Whole



原籠雙腸北菇蒸滑雞

Steamed Chicken in Lotus Leaves with Shitaki Mushrooms and Chinese Sausage

\$ 36.8 /半隻 Half



皮蛋子薑彩椒炒雞柳

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

\$ 32.8 /例 Standard



鳳梨咕嚕雞塊

Sweet and Sour Chicken Fillets

\$ 28.8 /例 Standard



當紅脆皮雞

Crispy Skin Chicken

\$ 32.8 /半隻 Half

Poultry

家禽

香爆辣子雞

Stir Fried Chicken Fillet with Peanuts and Dry Chilli

\$ 28.8 /例 Standard





香蜜鷄柳件

Deep Fried Chicken Fillet Coated in Honey Sauce

\$ 28.8 /例 Standard



香檸芝麻鷄

Deep Fried Chicken Fillet with Lemon Sauce Topped with Toasted Sesame

\$ 28.8 /例 Standard

🌿 素菜 Vegetarian Dish / 🌶️ 辣菜式 Spicy Dish / 👨‍🍳 廚師推薦 Chef's Recommendation



北京片皮鴨 (配手工餅十二件)

Peking Duck (Served with Hand Rolled Pancake)

\$ 88.8 /隻 Whole

二度自選烹調方法:

冬筍炒鴨鬆; 鴨粒炒飯; 鴨絲燜米粉

Second Course Choice of Preparation Method:

Stir Fry Duck Mince with Bamboo Shoot; Duck Mince Fried Rice; Fried Noodles with Shredded Duck

加手工餅六件

Additional Pancake 6 pieces

\$ 9.8 /例 Standard

Photos are for reference only. 圖片僅供參考

湖豬、牛、羊

豬 · 牛 · 羊

京式燒羊架

Peking Style Grilled Lamb Cutlet

\$ 36.8 / 四件 4pcs



孜然薑蔥爆羊柳片 (配手工薄餅六件)

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

\$ 32.8 / 例 Standard

湖豬、牛、羊

豬 · 牛 · 羊

塞外蒙古羊

Mongolian Lamb

\$ 29.8 / 例 Standard





梅菜香扣肉煲

4 Hour Slow Cooked Pork Belly with Preserved Vegetables in Claypot

\$ 32.8 /例 Standard

洋葱京都排骨

Fried Pork Ribs and Onion Tossed in Spicy Tomato Sauce

\$ 28.8 /例 Standard

翠湖 Pork, Beef, Lamb

猪 · 牛 · 羊

鳳梨咕嚕肉

Sweet and Sour Pork

\$ 28.8 /例 Standard



翠湖 Pork, Beef, Lamb

猪 · 牛 · 羊

皮蛋咸蛋馬蹄蒸肉餅

Steamed Pork Mince Pattie with Water Chestnut, Salted Egg and Century Egg

\$ 29.8 /例 Standard



湖菜 Pork, Beef, Lamb

猪 · 牛 · 羊

凉瓜味菜焗猪软骨煲

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

\$ 34.8 /例 Standard



黄豆酱鲜淮山炒猪面肉

Stir Fried Pork Neck Strips with Yam and Soy Bean Paste

\$ 32.8 /例 Standard

湖菜 Pork, Beef, Lamb

猪 · 牛 · 羊



咖喱牛腩煲配炸馒头

Curry Beef Brisket Stew in Claypot Served with Deep Fried Bun

\$ 35.8 /例 Standard



白灼肥牛片

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

\$ 39.8 /例 Standard



時蔬炒牛肉

Stir Fried Beef Fillets Served on Seasonal Greens

\$ 26.8 /例 Standard



柱侯蘿蔔牛筋腩煲

Beef Brisket and Radish Stew in Claypot

\$ 33.8 /例 Standard



Farm Greens

田園時蔬



蟹粉滑豆腐

Stewed Silken Tofu with Crab Roe in Claypot

\$ 42.8 /例 Standard



北菇雲耳紅燒豆腐 

Braised Tofu with Shitaki Mushroom and Black Fungi

\$ 28.8 /例 Standard

欖菜肉碎炒四季豆

Stir Fried Green Beans with Pork Mince and Preserved Olives

\$ 23.8 /例 Standard



上湯杞子浸時蔬

Seasonal Greens Topped with Goji Berries in Supreme Soup

\$ 24.8 /例 Standard

香炸琵琶豆腐



Deep Fried Minced Tofu Ball

\$ 26.8 /例 Standard



 **Farm Greens**

田園時蔬

  **凉瓜生根栗子鷄腿菇煲**

Stewed King Mushroom with Bitter Melon, Chestnut and Gluten Puff in Claypot

\$ 32.8 /例 Standard



三色蛋浸凉瓜片

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

\$ 28.8 /例 Standard



炒各種田園時蔬

Stir Fried Seasonal Greens

\$ 22.8 /例 Standard



芹香菜爽什錦蔬

Mixed Seasonal Vegetables with Chinese Celery

\$ 24.8 /例 Standard

Mains

主食

玉蘭海鮮蛋白炒香苗

Fried Rice with Scallop, Kale and Egg White

\$ 28.8 /例 Standard



福建海鮮燴飯

Egg Fried Rice Topped with Mixed Seafood and Duck Mince Sauce

\$ 28.8 /例 Standard



咸蛋燒肉炒飯

Fried Rice with Salted Egg and Roast Pork

\$ 23.8 /例 Standard



鮮蝦揚州炒飯

Yang Zhou Fried Rice

\$ 22.8 /例 Standard



X.O. 醬四季豆火鴨炒飯

Fried Rice with Green Beans and Duck Mince XO Sauce

\$ 26.8 /例 Standard



干炒牛肉河粉

Stir Fried Beef Flat Rice Noodle

\$ 23.8 /例 Standard



星加坡炒米粉

Singapore Fried Noodles

\$ 23.8 /例 Standard



茄子魚鬆燜米粉

Braised Egg Plant and Pork Mince with Rice Noodles

\$ 26.8 /例 Standard



上湯雲吞面

Wonton Soup

\$ 16.8 /位 Each



Mains

主食

蒸/炸饅頭

Steamed/Fried Buns

\$ 12.00 /6件 6 Pieces

絲苗白飯

Steamed Rice

\$ 3.00 /碗 Bowl