







蓮香新章 隆重登場

蓮香居傳承了蓮香樓的使命，將中華飲食文化發揚光大。即叫即蒸的南北美點手工製作，嚴選新鮮食材幻化為精緻美饌，匠心呈獻時令珍饈！

誠邀你蒞臨旺角蓮香居，開啟一場極致美食探索。

A New Chapter Begins: Lin Heung Kui

Lin Heung Kui proudly carries forward the venerable legacy and mission of its predecessor, Lin Heung Lau, dedicated to promoting the grandeur of Chinese culinary culture. Our handcrafted dim sum, encompassing both Northern and Southern Chinese styles, is freshly prepared and steamed to order. We transform meticulously selected, peak seasonal ingredients into exquisite, authentic delicacies.

We cordially invite you to visit Lin Heung Kui

蓮香居霸王鴨

Deboned & Steam-braised Duck stuffed w/ Various Fillings



懷舊招牌菜 Signature Dish

👍 蓮香居霸王鴨 \$638
Deboned & Steam-braised Duck stuffed with Various Fillings

👍 仙鶴神針 \$488
Braised Exquisite Grade Shark's Fin stuffed in Pigeon

👍 懷舊蓮藕餅 \$138
Pan-fried Lotus Root Cake

蝦籽柚皮 \$138
Braised Pomelo Peel with Dried Shrimp Roe



雞蛋焗魚腸 \$148
Classic Pottery-baked Fish Intestines



家鄉煎釀鯪魚 \$158/1隻pc
Pan-fried stuffed Dace Fish



鍋貼明蝦 (4件) \$168
Deep-fried Prawn on Toast (4pcs)

蓮香小炒皇

Lin Heung Dai Pai Dong Style Stir-fry



特式小菜 Signature Side Dishes



蓮香小炒皇

Lin Heung Dai Pai Dong Style Stir-fry

\$168

蠔皇柚皮鮑魚煲

Braised Abalone with Pomelo Peel in Oyster Sauce

\$268



薑蔥爆龍躉球

Stir-fried Garoupa Fillets with Ginger and Onion

\$268

金沙鮑魚

Crispy Salted Egg Yolk Abalone

\$268

桂花脆鱔球

Deep-fried Eel with Osmanthus

\$238

八珍豆腐煲

Seafood and Chicken with Tofu in Clay Pot

\$188

煙燻三色素鵝 (6件)

Smoked Beancurd Skin w/ Mixed Vegetables (6pcs)



前菜小食 Appetizers



煙燻三色素鵝 (6件)

Smoked Beancurd Skin with Mixed Vegetables (6pcs)

\$88

酥炸五香卷

Crispy Five-spice Rolls

\$68

椒鹽鮮魷

Deep-fried Squid with Salt and Pepper

\$128

金磚豆腐

Deep-fried Beancurd Dice

\$88

椒鹽九肚魚

Deep-fried Bombay Duck with Salt and Pepper

\$128

蝦醬脆腩肉

Crispy Pork Belly with Shrimp Paste

\$108

蜆蚧鯪魚球 (8件)

Deep-fried Dace Fish Balls with Clam Sauce (8pcs)

\$88

錦繡雲吞

Crispy Wontons with Sweet and Sour Sauce

\$88



松露煙燻蛋 (1隻)
Smoked Egg w/ Truffle (1pc)

前菜小食 Appetizers



 煙燻雞翼 (2隻)
Smoked Chicken Wings (2pcs)

\$58

 松露煙燻蛋 (1隻)
Smoked Egg with Truffle (1pc)

\$58

惹味豬爽肉
Grilled Pork Jowl

\$88

海蜆燻蹄
Marinated Jellyfish and Slice Pork Hoof

\$78

鹵水鵝掌
Soy-Marinated Goose Webs

\$78

醬香蘿蔔
Marinated Radish Slices

\$68

蜜汁叉燒

BBQ Pork with Homemade Sauce



燒味 Roast Meats

👍 蓮香脆皮豬 • 【需時30分鐘】

Lin Heung Suckling pig • 【preparation 30mins】

\$988

👍 明爐燒鵝 \$168/例牌regular \$288/半隻half

Roast Goose

\$568/隻whole

【燒鵝下庄加\$30•Add \$30 for Lower Portion of Roast Goose】

👍 蜜汁叉燒

BBQ Pork with Homemade Sauce

\$88/半例half portion \$148/例牌regular



👍 鹹香脆皮雞

Deep-fried Salted Chicken

\$188/半隻half

\$368/隻whole



👍 甘香五層肉

Crispy Roasted Pork Belly

\$88/半例half portion \$148/例牌regular

👍 燒鵝三拼(燒鵝、叉燒、甘香五層肉)

Roast Goose Triple Plates (Roast Goose, BBQ Pork, Crispy Roasted Pork Belly)

\$348/例牌regular

👍 烤北京填鴨

Signature Peking Duck

供應時間Available After 18:00

\$488/1隻pc

配: 子薑、菠蘿、青瓜、京蔥、京醬、砂糖、荷葉餅

Young Ginger, Pineapple, Cucumber, Leek, BBQ Sauce, Sugar and Pancake

鴨2食: 鴨鬆生菜包 / 鴨絲炒鴛鴦米

Minced Duck Lettuce Wraps or Stir-fried Mixed Noodles w/ Shredded Duck

\$88

滋補養顏杏汁白肺湯

Double-boiled Pork Lung Soup with Almond Juice



湯品 Soup

👍 滋補養顏杏汁白肺湯 \$88/1位 person \$368/6位 persons
Double-boiled Pork Lung Soup with Almond Juice

👍 碧綠西洋菜陳腎湯 \$78/1位 person \$298/6位 persons
Watercress Soup w/ Duck Gizzards

👍 濃湯雞煲翅 (約2兩) \$368/1位 person
Braised Supreme Chicken Soup with Shark Fin (Approx. 190g)



👍 爵士湯・【一天前預訂】 \$780/6位 persons
Double-boiled Melon Soup with Conch and Jinhua Ham 【One day in advance】

👍 鮑魚四腳湯・【一天前預訂】 \$1,988/12位 persons
Assorted Trotters and Abalone Soup 【One day in advance】
(雞腳、鴨腳、豬腳、金華火腿・Chicken Feet, Duck Feet, Pig Trotters and Jinhua Ham)



醬香焗海蝦 (6隻)
Baked Prawns w/ Moutai (6pcs)

海鮮 Seafood



翡翠炒帶子
Stir-fried Scallops with Vegetable

\$238



👍 百花釀蟹鉗 (2件起)
Deep-fried Crab Claw Stuffed w/ Bouncy Shrimp Paste (min. 2pcs)

\$88/件pc

芙蓉百花蒸蟹鉗 (2件起)
Steamed Crab Claw w/ Egg White

\$88/件pc

👍 醬香焗海蝦 (6隻)
Baked Prawns w/ Moutai (6pcs)

\$238

黑松露醬翡翠炒蝦球
Stir-fried Prawns with Vegetables in Black Truffle Sauce

\$228

膏蟹蒸鮮肉餅・【一天前預訂】
Steamed Pork Patty w/ Crab 【One day in advance】



海鮮 Seafood



👍 金錢蟹盒 (4件)
Deep-fried Crab Meat Puffs (4pcs)

\$268



👍 滑蛋蝦仁
Stir-fried Prawns w/ Silky Eggs

\$168

胡椒粉絲蝦球煲
Pepper Vermicelli Shrimp Balls Clay Pot

\$228

👍 膏蟹蒸鮮肉餅・【一天前預訂】
Steamed Pork Patty with Crab 【One day in advance】

\$528

粟米魚塊
Grouper Fillet in Cream Corn Sauce

\$168



燕窩釀雞翼 (2隻起)

Deep-fried Chicken Wings w/ Bird's Nest (min. 2pcs)

雞 Chicken



燕窩釀雞翼 (2隻起)

Deep-fried Chicken Wings with Bird's Nest (min. 2pcs)

\$98/隻pc

川味辣子雞丁 (辣度：小、中、大)

Sichuan-Style Spicy Chicken (Spicy Level : Mild, Medium, Hot)

(請於下單時揚聲，如無註明將提供預設辣度)

(Please specify when ordering. Default spice level will be served if not indicated)

\$188

乾蔥豆豉雞球

Clay Pot Chicken with Shallots and Black Beans

\$188

蜜餞西檸雞

Crispy Fried Chicken with Honey Lemon Sauce

\$168

七彩脆皮炸子雞

Crispy Fried Chicken

\$188/半隻half

\$368/隻whole

三蔥爆牛肉

Stir-fried Beef w/ Chinese Onions



牛 Beef



蜜椒金薯牛柳粒

Diced Beef Tenderloin with Honey Pepper Sauce

\$198

三蔥爆牛肉

Stir-fried Beef with Chinese Onions

\$168

豉蒜尖椒炒牛肉

Wok-fried Beef with Spicy Peppers in Black Bean Garlic Sauce

\$168

怡香金菇肥牛卷 (6條)

Stir-fried Beef Rolls Stuffed with Enoki Mushrooms in Sour & Spicy Sauce (6pcs)

\$148



蘿蔔清湯牛腩

Braised Beef Brisket with White Radish in Clear Broth

\$268

蛋黃燉肉餅

Braised Pork Patty w/ Salted Egg Yolk

【需時約30分鐘•preparation 30mins】



豬 Pork



蜜桃咕嚕肉

Sweet and Sour Pork with Peach

\$168



懷舊紙包骨

Classic Paper Wrapped Pork Ribs

\$188



蛋黃燉肉餅•【需時約30分鐘】

Braised Pork Patty with Salted Egg Yolk • 【preparation 30mins】

\$188

滋味欖角排骨

Classic Paper Wrapped Pork Ribs

\$188

大馬站煲

Braised Roasted Pork Belly with Tofu in Casserole

\$168

欖菜肉鬆干煸四季豆

Sauteed Green Beans with Minced Pork and Preserved Olive

\$148

鹹魚煎肉餅

Pan-fried Minced Pork Cake with Salted Fish

\$188

鮮茄萬壽果

Stewed Tomato and Papaya



菜蔬 Vegetable



鮮茄萬壽果

Stewed Tomato and Papaya

\$148

啫啫生菜煲

Sizzling Lettuce Casserole

\$128



蒜蓉炒時蔬

Stir-fried Seasonal Vegetables with Garlic

\$98



蟲草花上湯浸津白

Poached Chinese Cabbage and Cordyceps Flower in Soup

\$128



金瑤扒百花釀津白

Poached Chinese Cabbage with Minced Shrimp and Dried Scallops

\$168



蕃茄雲耳浸勝瓜

Poached Luffa with Tomato and Black Fungus

\$128



米湯浸時蔬

Seasonal Vegetables Poached in Rice Broth

\$128



鮮茄焗骨飯

Baked Pork Chop with Rice

粉麵飯 Noodles & Rice



星洲炒腸粉

Singapore Style Stir-fried Rice Noodle Rolls

\$148

鮮茄焗骨飯

Baked Pork Chop with Rice

\$268

大富豪炒飯

Fried Rice with Premium Seafood

\$188

窩蛋牛崧飯

Rice with Minced Beef and Poached Egg

\$148

乾炒牛河

Stir-fried Flat Rice Noodles with Beef

\$128

雞油花雕蟹肉蒸陳村粉

Steamed Crab Meat, Chencun Rice Noodles w/ Chicken Oil & Hua Diao Wine

\$298

蝦油蟹肉撈伊麵

Stir-fried E-fu Noodles w/ Crab Meat in Homemade Shrimp Oil



粉麵飯 Noodles & Rice



太極鴛鴦飯

Fried Rice with Shrimp in White Sauce and Chicken in Tomato Sauce

\$188



老闆撈粗麵

Boss Selected Noodles

\$168

大肚婆炒飯

Fried Rice with Diced Ginger and Vegetables

\$128

沙鍋松露蟹肉炒飯

Fried Rice with Crab Meat and Truffle in a Clay Pot

\$238

蝦油蟹肉撈伊麵

Stir-fried E-fu Noodles with Crab Meat in Homemade Shrimp Oil

\$198

豉汁排骨蒸陳村粉

Steamed Chencun Rice Noodles with Black Bean Pork Ribs

\$148

椰皇燕窩燉鮮奶 (位)
Coconut Bird's Nest Stewed Milk (Pax)



甜品 Desserts

腰果酥 (6件)

Chinese Cashew Shortbread Cookies (6pcs)

\$60

椰汁馬豆糕 (4件)

Coconut Milk and Mung Bean Pudding (4pcs)

\$40

斑蘭糕 (4件)

Pandan Cake (4pcs)

\$40

陳皮紅豆沙湯圓 (位)

Red Bean and Dried Tangerine Peel Sweet Soup with Sweet Dumpling (Pax)

\$48



壽桃包 (2隻起)

Steamed Bun stuffed with Lotus Seed Paste (mins 2pcs)

\$25/1 隻pc



椰皇燕窩燉鮮奶 (位)

Coconut Bird's Nest Stewed Milk (Pax)

\$48早午市Daytime

\$52晚市Dinner Session



西米蓮蓉焗布甸 (位)

Baked Lotus Seed Paste Pudding with Sago (Pax)

\$42早午市Daytime

\$48晚市Dinner Session

各式飲品 Beverage Menu

餐廳紅酒

House Red Wine

\$198/枝bottle

青島 (330毫升)

Tsingtao Beer (330ml)

\$28/枝bottle

藍妹 (330毫升)

Blue Girl Beer (330ml)

\$28/枝bottle

各色汽水

Soft Drinks

\$15/罐can

蒸餾水

Distilled Water

\$15/枝bottle

其他收費 Other Charges

各式茗茶或熱水

Chinese Tea or Hot Water

\$18/位person

小食費 (1-4位·1碟, 5-8位·2碟, 9-12位·3碟)

Snack fee (1-4 persons · 1 dish, 5-8 persons · 2 dishes, 9-12 persons · 3 dishes)

\$30/碟dish

白飯

Steamed Rice

\$15/碗bowl

外賣盒

Takeaway Box

\$2/個pc

膠袋

Takeaway Bag

\$1/個pc

切餅費

Cake-Cutting Fee

\$150/個pc

開瓶費

Corkage Fee

\$250/瓶bottle



蓮香居推介

Lin Heung Kui Recommendation



素菜

Vegetarian

1公斤(kg) = 1斤(catty) 10兩(tael) 4.55錢(qian) = 2磅(lb) 3.27安士(oz)

1斤(catty) = 16兩(tael) = 604.79克(g) = 1磅(lb) 5.33安士(oz)

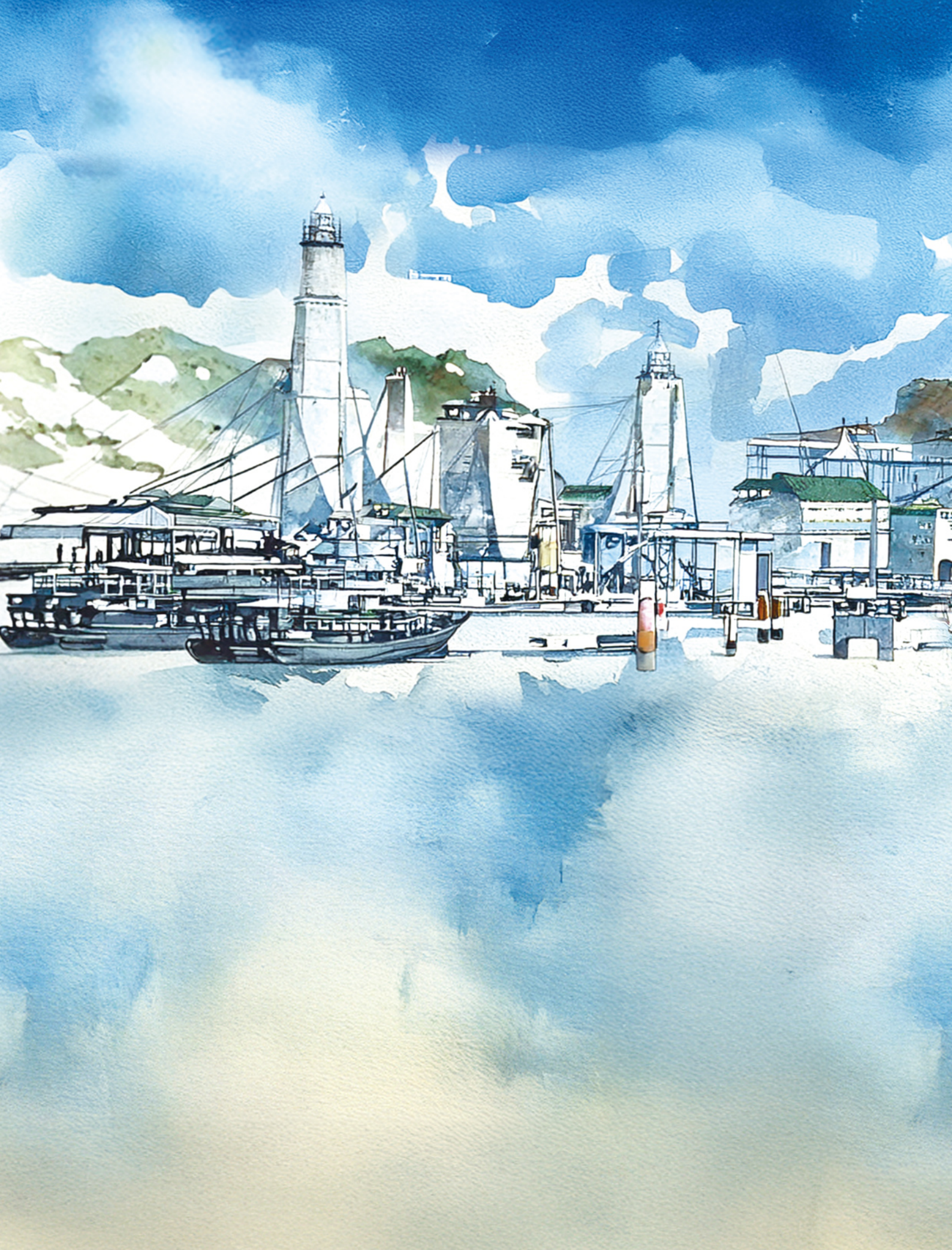
1兩(tael) = 37.80克(g) = 1.33安士(oz)

如您有任何特殊的飲食要求，食物過敏或食物不耐症，請告知我們的員工

Please let us know if you have any special dietary requirements, food allergies or food intolerances



另收茶芥及加一服務費 • Subject to tea charge and 10% service charge



電話：2388 6321 地址：旺角西洋菜南街218-220號生發大廈3樓