蓮香居

（旺角店）






蓮香居

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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 itspredecessor, 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



早茶長者優惠茗茶$2及免加一
Senior Special: Enjoy Tea for Just $2 and No Service Charge!

持有有效「樂悠咭」或「長者咭」老友記及同行者，限於每天早上6時至9時45分之間的惠顧。
顧客必須在9時45分前完成結帳並離座。海外遊客出示65歲或以上證明也可享受此優惠。
Valid holders of the "JoyYou Card" or "Senior Citizen Card" along with their companions, can enjoy this offer daily from 6:00 AM to 9:45 AM. Customers must complete their checkout and vacate the table by 9:45 AM.
Overseas visitors aged 65 or above can also enjoy this offer by presenting proof of age.

茶市點心價目表
Morning / Afternoon Tea Dim Sum Pricing

小點 Small Dim Sum	$25
中點 Medium Dim Sum	$30
大點 Large Dim Sum	$35
特點 Feature Dim Sum	$42
頂點 Premium Dim Sum	$48

晚市點心價目表
Dinner Session Dim Sum Pricing

各式點心 Assorted dim sum	from $48 起

本店設有堂食座位費，包含各式茗茶及熱水 $18 每位 per person
Dine-in : Table fee includes assorted Chinese Tea and Hot Water

蓮香居推介 Lin Heung Kui Recommendation
素菜 Vegetarian
辛辣 Spicy

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

所有價錢以港幣計算及另加10%服務費
All prices are in HKD and subject to 10% service charge

圖片只供參考
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蓮香居匠心精神

蓮香居，堅持品質至上的理念，這是我們成功的核心。每一道菜品的背後，都有著精心挑選的食材和傳承百年的製作工藝。為了確保每位食客都能品嚐到最佳的味道，我們選用最新鮮、最優質的食材。

此外，我們的廚師團隊經歷過多年的磨練，對每道菜的烹飪時間和火候掌握得恰到好處。他們不僅熟悉傳統的烹飪技巧，還不斷探索創新，推出新的特色菜，滿足不同食客的需求。

這些努力使得蓮香居不僅僅是一家茶居，更是傳遞美食與文化的場所，每一口都承載著我們對品質的堅持和對顧客的承諾。

At Lin Heung Kui, we have always adhered to the philosophy of quality above all, which is the core of our success. Behind every dish lies carefully selected ingredients and a century-old culinary tradition. To ensure that every diner can savor the best flavors, we choose only the freshest and highest quality ingredients.

Moreover, our team of chefs has undergone years of training, mastering the perfect cooking times and techniques for each dish. They are not only well-versed in traditional cooking methods but also continuously explore innovations, introducing new specialty dishes to meet the diverse needs of our diners.

These efforts make Lin Heung Kui more than just a restaurant; it is a place that conveys culinary culture and emotion. Every bite carries our commitment to quality and our dedication to our customers.

懷舊招牌菜 Traditional Signature Dish

蓮香居霸王鴨 $638

Deboned & Steam-braised Duck stuffed w/ Various Fillings



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懷舊招牌菜 Traditional Signature Dish



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



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

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

懷舊蓮藕餅 $148
Pan-fried Lotus Root Cake

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

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前菜小食 Appetizers

煙燻三色素鵝 (6件) $88
Smoked Beancurd Skin w/ Mixed Vegetables (6pcs)



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前菜小食 Appetizers



冰鎮鵝掌翼 $78
Iced Goose Feet & Wings



海蜇燻蹄 $78
Marinated Jellyfish and Slice Pork Hoof

煙燻三色素鵝 (6件) $88
Smoked Beancurd Skin with Mixed Vegetables (6pcs)

芥末鮑粒海蜇頭 $128
Diced Abalone & Jellyfish Head with Wasabi Sauce

XO醬鹹牛脷 $88
Beef Tongue in XO Sauce

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

前菜小食 Appetizers

蜆蚧鯪魚球（8件） $88
Deep-fried Dace Fish Balls with Clam Sauce（8pcs）



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前菜小食 Appetizers



七味金磚豆腐 $88
Deep-fried Beancurd Dice

椒鹽香酥花膠條 $98
Deep-fried Crispy Fish Maw Strips with Salt and Pepper

鮮辣紅蔥油拌海參 $98
Sea Cucumber Tossed in Spicy Shallot Oil

蜆蚧鯪魚球 (8件) $88
Deep-fried Dace Fish Balls with Clam Sauce (8pcs)

錦鹵雲吞 (6件) $88
Crispy Wontons with Sweet and Sour Sauce (6pcs)

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燒味 Roast

潮蓮燒鵝 Roasted Goose

$568/1隻whole　$288/半隻half　$168/例牌regular

燒鵝下庄加$30 Add $30 for Lower Portion of Roast Goose

人氣菜式 Popular Dishes



燒味 Roast



化皮乳豬 $988/1隻whole $538/半隻half $268/例牌regular
Roasted Suckling Pig

需要1日前預訂 1-day advance order required

潮蓮燒鵝 $568/1隻whole $288/半隻half $168/例牌regular
Roasted Goose

燒鵝下庄加$30 Add $30 for Lower Portion of Roast Goose



茶香煙燻豉油雞 $368/1隻whole $188/半隻half
Tea-Smoked Soy Sauce Chicken

秘製貴妃雞 $348/1隻whole $178/半隻half
Poached Chicken

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燒味 Roast

燒味雙拼 (叉燒、燒腩仔、油雞、貴妃雞) (任選二款) (Select any two dishes) Roast Duo (Signature BBQ Pork, Roasted Pork Belly, Soy Sauce Chicken, Poached Chicken)	$188/例牌regular
燒味三拼 (叉燒、燒腩仔、油雞、貴妃雞) (任選三款) (Select any three dishes) Roast Trios (Signature BBQ Pork, Roasted Pork Belly, Soy Sauce Chicken, Poached Chicken)	$268/例牌regular
燒鵝雙拼 (叉燒、燒腩仔、油雞、貴妃雞) (任選一款) (Select any one dish) Roast Goose Duo (Signature BBQ Pork, Roasted Pork Belly, Soy Sauce Chicken, Poached Chicken)	$268/例牌regular
燒鵝三拼 (叉燒、燒腩仔、油雞、貴妃雞)(任選二款) (Select any two dishes) Roast Goose Trios (Signature BBQ Pork, Roasted Pork Belly, Soy Sauce Chicken, Poached Chicken)	$348/例牌regular

燒鵝下庄加$30 Add $30 for Lower Portion of Roast Goose

人氣菜式
Popular Dishes



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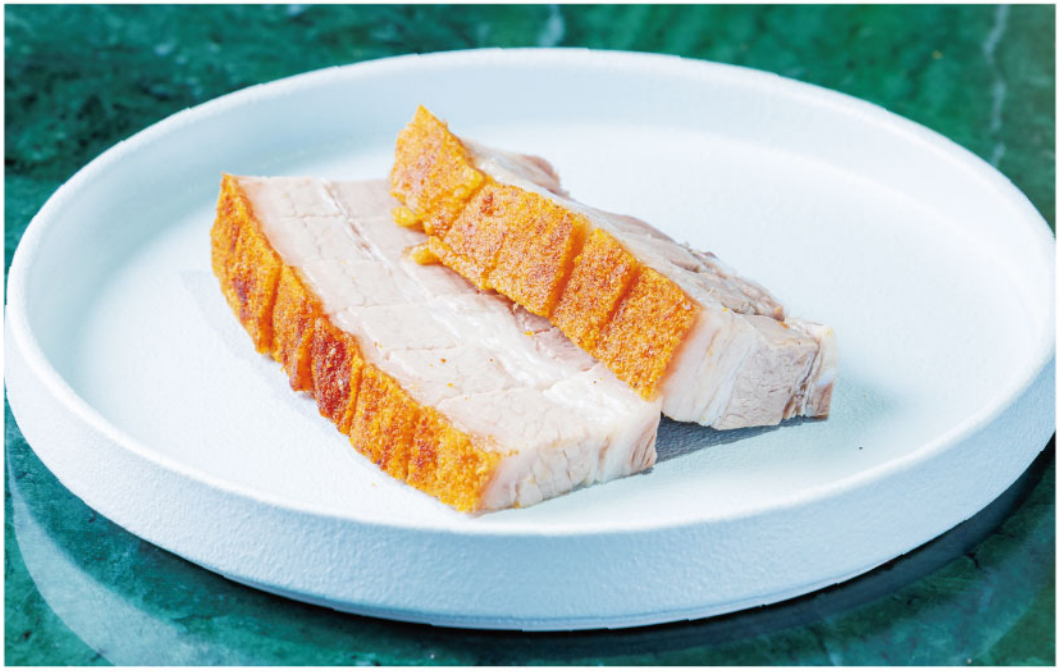
燒味 Roast



蜜汁叉燒皇
Signature BBQ Pork

$148/例牌regular



脆皮燒腩仔
Crispy Roasted Pork Belly

$148/例牌regular

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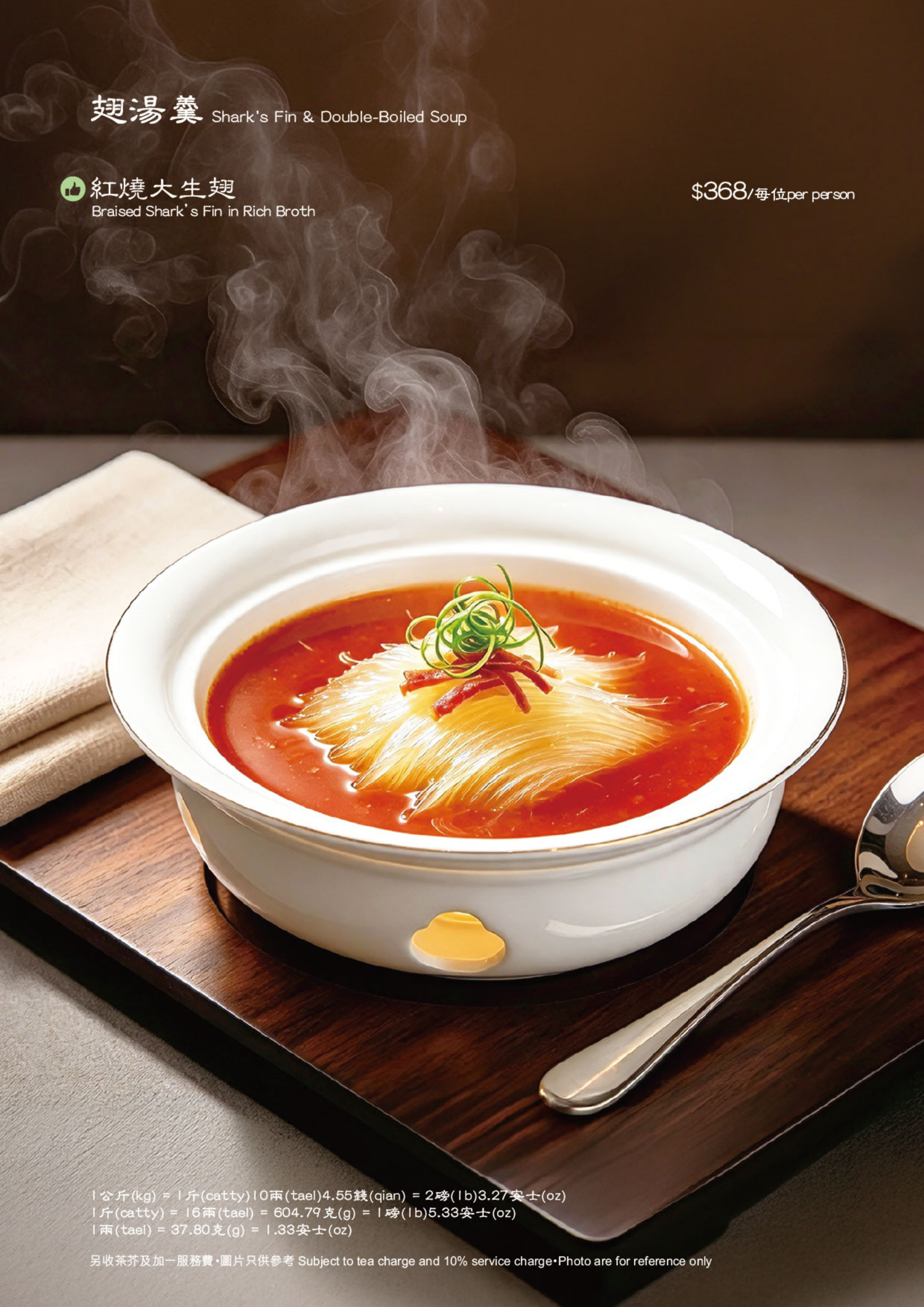
翅湯羹 Shark's Fin & Double-Boiled Soup

紅燒大生翅
Braised Shark's Fin in Rich Broth

$368/每位per person



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)

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翅湯羹 Shark's Fin & Double-Boiled Soup



龍皇杏燉白肺湯 $88/每位per person
Pig Lung Soup w/ Chinese Almond Juice



養生燉湯 $78/每位per person
Double-boiled Soup

每日不同，請詢問員工 Soup of the day changes daily•Ask us for today's choice

紅燒大生翅 $368/每位per person
Braised Shark's Fin in Rich Broth

蟹皇蟹肉大生翅 $368/每位per person
Braised Shark's Fin Soup w/ Crab Meat

竹笙蓮子燉花膠 $168/每位per person
Double-Boiled Fish Maw w/ Bamboo Pith & Lotus Seeds

竹笙燕窩海鮮羹 $168/每位per person
Bird's Nest & Bamboo Pith Seafood Broth

松茸蟹肉酸辣海鮮羹 $88/每位per person
Superior Hot & Sour Seafood Soup w/ Crab Meat

松茸蟹肉粟米魚肚羹 $88/每位per person
Superior Crab Meat Soup w/ Fish Maw & Sweet Corn

西湖牛肉羹 $78/每位per person
Minced Beef & Parsley Soup

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海味類 Premium Dried Seafood

花膠蝦籽柚皮
Braised Pomelo Peel w/ Fish Maw and Shrimp Roe

$168/每位per person



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海味類 Premium Dried Seafood



蠔皇天白菇伴六頭鮑魚 $138/每位per person
Braised Abalone with Mushrooms in Oyster Sauce



蠔皇花膠鮑魚伴海參
Braised Fish Maw, Abalone & Sea Cucumber in Oyster Sauce

翠竹花膠映海參
Braised Fish Maw with Sea Cucumber and Vegetable

花膠蝦籽柚皮
Braised Pomelo Peel w/ Fish Maw and Shrimp Roe

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海鮮 Seafood

玉樹麒麟龍蔥球 $248
Steamed Grouper Fillet w/ Chinese Ham and Mushrooms



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海鮮 Seafood

玉樹麒麟龍躉球 $248
Steamed Giant Grouper Fillet w/ Chinese Ham and Mushrooms

紅蔥油爆龍躉球 $248
Stir-fried Giant Grouper Fillet w/ Shallot Oil

荷香雲耳蒸龍躉頭腩 $218
Steamed Giant Grouper Head and Belly w/ Wood Ear Fungus Wrapped in Lotus Leaf

薑蔥焗龍躉頭腩 $218
Baked Giant Grouper Head and Belly w/ Ginger and Onion

豉油皇海中蝦 $188
Stir-fried Sea Prawns w/ Soy Sauce

椒鹽海中蝦 $188
Stir-fried Sea Prawns w/ Salt and Pepper

酥炸本灣桶蠔 $268
Deep-fried Crispy Oysters

薑蔥焗本灣桶蠔 $268
Baked Oysters w/ Ginger and Onion

避風塘炒膏蟹・【一天前預訂】 $488
Stir-fried Crab in Typhoon Shelter Style【One day in advance】

膏蟹蒸肉餅・【一天前預訂】 $528
Steamed Pork Patty with Crab【One day in advance】
【需時約40分鐘•preparation 40mins】

荷香膏蟹蒸糯米飯・【一天前預訂】 $488
Steam Crab with Sticky Rice in Lotus Leaf【One day in advance】

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特式小菜 Chef's Recommendation

麻婆蝦球豆腐煲 $158
Mapo Beancurd w/ Sautéed Prawns in Clay Pot



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特式小菜 Chef's Recommendation



蓮香小炒皇 $168
Lin Heung Dai Pai Dong Style Stir-fry



金沙窩巴明蝦球 $178
Deep-fried Shrimp in Salted Egg Yolk

麻婆蝦球豆腐煲 $158
Mapo Beancurd w/ Sautéed Prawns in Clay Pot

滑蛋蝦仁 $168
Stir-fried Prawns w/ Silky Eggs

原件馬友鹹魚茄子煲 $158
Whole Salted Mackerel and Eggplant in Clay Pot

豆豉鯪魚炒油麥菜 $128
Stir-fried Lndian Lettuce with Dace and Black Beans

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特式小菜 Chef's Recommendation

潮汕蠔餅 $178
Deep-fried Oyster in Chiuzhou Style



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特式小菜 Chef's Recommendation



白玉翠影帶子 $258
Stir-fried Scallops w/ Sugar Snap Pea



蜜汁燒桂花鱔 $238
Deep-fried Eel with Osmanthus & Honey

潮汕蠔餅 $178
Deep-fried Oyster in Chiuzhou Style

芙蓉百花蒸松菜蟹鉗(4隻) $188
Steamed Crab Claw w/ Egg White (4pcs)

松露翠竹蝦球 $178
Stir-fried Prawns with Vegetables in Black Truffle Sauce

欖菜乾煸四季豆 $148
Stir-fried Green Beans with Minced Pork and Preserved Olive Vegetable

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豬 Pork

蛋黃燉肉餅 $188
Braised Pork Patty w/ Salted Egg Yolk

【需時約40分鐘•preparation 40mins】



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豬 Pork



黑醋咕嚕肉 $158
Sweet & Sour Pork w/ Balsamic Vinegar

凍乾蜜桃咕嚕肉 $158
Sweet & Sour Pork w/ Dry Peach

九制陳皮骨 $158
Classic Paper Wrapped Pork Ribs

蛋黃燉肉餅 •【需時約40分鐘】 $188
Braised Pork Patty with Salted Egg Yolk • 【preparation 40mins】

牛 Beef

三葱爆牛肉 $168
Stir-fried Beef w/ Chinese Onions



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牛 Beef



和栗茸炆牛肋粒 $198
Braised Beef Tenderloin w/ Chestnut

蜜椒金薯牛柳粒 $198
Diced Beef Tenderloin with Honey Pepper Sauce

三蔥爆牛肉 $168
Stir-fried Beef with Chinese Onions

豉蒜虎皮椒炒牛肉 $168
Stir-fried Beef with Black Bean, Garlic & Green Chili Pepper

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家禽 Poultry

香水檸檬煎軟雞 $168
Crispy Fried Chicken with Honey Lemon Sauce



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家禽 Poultry

乾蔥豆豉雞煲 Clay Pot Chicken with Shallots and Black Beans	$158	
香水檸檬煎軟雞 Crispy Fried Chicken with Honey Lemon Sauce	$168	
話梅蜜餞子薑雞煲 Chicken with Ppreserved Plum and Young Ginger in Clay Pot	$158	
手淋炸子雞 Hand-drizzled Crispy Chicken	$188/半隻half	$368/隻whole

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菜蔬 Vegetable

竹笙羅漢上素 $148

Steamed Bamboo Pith and Mixed Vegetables in Lo Han Style



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菜蔬 Vegetable



大澳蝦乾啫啫芥蘭 $128
Tai O Dried Shrimp & Chinese Kale in Sizzling Pot



畔水芹香 $138
Stir-fried Lotus Root and Celery with Assorted Vegetables

竹笙羅漢上素 $148
Steamed Bamboo Pith and Mixed Vegetables in Lo Han Style

蟲草花紅杞浸時蔬 $128
Poached Seasonal Vegetables with Cordyceps Flower & Goji

紅燒牛肝菌豆腐煲 $148
Braised Porcini Mushrooms w/ Beancurd

銀杏豆乳浸鮮竹 $128
Poached Ginkgo and Fresh Beancurd Sheets in Soy Milk

金銀蒜炒時菜 $98
Stir-fried Seasonal Vegetable w/ Garlic

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粉麵飯 Noodles & Rice



蓮香炒飯 $128
Fried Rice with Dace in Fermented Black Beans

大富豪撈飯 (瑤柱、花膠、海參、海鮮) $198
Rice w/ Premium Seafood (Dried Scallop, Fish Maw, Sea Cucumber and Seafood)

福建炒飯 $148
Fried Rice in Fujian-style

欖菜燒肉粒炒飯 $128
Fried Rice with Roast Pork and Olive Vegetable

雪菜火鴨絲炆米 $138
Stewed Rice Noodles w/ Shredded Duck and Preserved Vegetable

雪菜火鴨絲湯米 $148
Rice Noodle Soup w/ Shredded Duck and Preserved Vegetable

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粉麵飯 Noodles & Rice



乾炒牛河 $128
Stir-fried Flat Rice Noodles with Beef

蝦球蝦籽薑蔥撈麵 $148
Tossed Noodles w/ Shrimp Balls, Shrimp Roe, Ginger, and Scallion

豉油皇蝦籽炒麵 $128
Stir-fried Noodles with Shrimp Roe in Soy Sauce

乾燒伊麵 $128
Stir-fried E-Fu Noodles

鴻圖窩麵 $148
Braised E-fu Noodles with Crabmeat & Egg

潮汕蠔仔泡飯 $78
Teochew-style Rice Soup with Oysters and Minced Pork

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甜品 Desserts

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



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甜品 Desserts

香芒桂花糕 (3件) $30早午市Daytime $48晚市Dinner Session
Mango Osmanthus Layered Jelly (3pcs)

斑蘭糕 (4件) $30早午市Daytime $48晚市Dinner Session
Pandan Cake (4pcs)

陳皮紅豆沙湯圓 (位) $48
Red Bean and Dried Tangerine Peel Sweet Soup with Sweet Dumpling (Pax)

壽桃包 (2隻起) $18/1隻pc
Steamed Longevity Peach-shaped Bun (mins 2pcs)

椰皇燕窩燉鮮奶 (位) $48早午市Daytime $52晚市Dinner Session
Coconut Bird's Nest Stewed Milk (Pax)



西米蓮蓉焗布甸 (位) $42早午市Daytime $48晚市Dinner Session
Baked Lotus Seed Paste Pudding with Sago (Pax)

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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

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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

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

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