蓮香樓

（中環店）







文化傳承．百年滋味

蓮香樓近百年來見證香港變遷，始終是街坊文人品茗暢聚的標誌性茶樓。自1927年於中環皇后大道中開業，90年代中期遷至威靈頓街，2026年5月中環蓮香樓因舊址清拆重建，搬遷到上環東寧大廈，以全新面貌延續百年使命，一直堅持「手工製作．絕無預製菜」的初心，依舊一盅兩件，依舊水滾茶靚；人間煙火如故，滿滿人情味從未改變。縱使地址更迭，地址遷移，那份深深刻在香港靈魂的茶樓風韻與溫柔，自此綿延不絕生生不息，無論是尋覓舊日滋味的老顧客，還是體驗地道文化的遊客，都能在此感受百年茶香與時代新生的碰撞。

For nearly a century, Lin Heung Tea House has witnessed Hong Kong's evolution, standing as an iconic haven for locals and literati to gather over dim sum and tea. Opening on Queen's Road Central in 1927 and relocating to Wellington Street in the mid-1990s, the tea house moved to the Tung Ning Building in Sheung Wan in May 2026 due to the redevelopment of its original site. Embracing a fresh look while honoring its century-old heritage, Lin Heung remains steadfast in its founding principle: handcrafted dishes with zero pre-made meals.

Here, the timeless tradition of "one cup of tea and two pieces of dim sum" endures alongside piping hot tea, warm hospitality, and the bustling spirit of everyday life. Though the location has shifted, the deep-seated soul, charm, and tenderness of traditional Hong Kong tea culture remain vibrant. Whether for old patrons seeking nostalgic flavors or visitors eager to experience local tradition, Lin Heung offers an unforgettable encounter between century-old tea culture and modern revitalization.



蓮香樓匠心精神

蓮香樓，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。

這些努力使得蓮香樓不僅僅是一家茶樓，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 Lau, 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 Lau 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.


蓮香點心
Lin Heung Dim Sum
蓮香



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	$38
頂點 Premium Dim Sum	$42
金點 Golden Dim Sum	$68

晚市點心價目表
Dinner 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

蓮香樓推介 Lin Heung Lau Recommendation
素菜 Vegetarian
辛辣 Spicy
含有花生 Peanut ingredients
含有豬油或豬肉 Contains Lard or Pork

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
Photo are for reference only



06:00 -17:00

茶市 Morning - Afternoon Session

17:00 - 24:00

晚市 Dinner Session

懷舊招牌菜 Traditional Signature Dish

人氣菜式 Popular Dishes

敬請預訂 Advance Order Required

蓮香霸王鴨

Deboned & Steam-braised Duck & stuffed with Various Fillings

$638/隻whole



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懷舊招牌菜 Signature Dish



懷舊金錢雞(4件起) $28/件pc
Roasted Chicken Liver and Pork in Barbeque Sauce (min. 4pcs)



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

蓮香霸王鴨 $638/隻whole
Deboned & Steam-braised Duck & stuffed w/ Various Fillings

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懷舊招牌菜 Traditional Signature Dish

仙鶴神針
Braised Exquisite Grade Shark's Fin stuffed with Piegeon

$488/隻whole

人氣菜式
Popular Dishes

敬請預訂
Advance Order Required



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懷舊招牌菜 Signature Dish



懷舊蓮藕餅 $148/8件pcs
Pan-fried Lotus Root Cake



古法砵仔焗魚腸 $148
Classic Pottery-baked Fish Intestines



蠔皇蝦籽扣柚皮 $148
Braised Pomelo Peel with Dried Srimp Roe

仙鶴神針 $488/隻whole
Braised Exquisite Grade Shark's Fin stuffed with Piegeon

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燒味 Roast

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

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



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燒味 Roast



化皮乳豬 $1,288/隻whole $688/半隻half $328/例牌regular
Roasted Suckling Pig
需時約20分鐘need about 20 mins

脆皮燒腩仔 $148/例牌regular
Crispy Roasted Pork Belly

潮蓮燒鵝 $568/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



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

玫瑰豉油雞 $348/隻whole $178/半隻half
Soy Sauce 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) $198/例牌regular
Roast Duo (Signature BBQ Pork, Roasted Pork Belly, Soy Sauce Chicken, Poached Chicken)

燒味三拼 (叉燒、燒腩仔、油雞、貴妃雞) (任選三款) (Select any three dishes) $298/例牌regular
Roast Trios (Signature BBQ Pork, Roasted Pork Belly, Soy Sauce Chicken, Poached Chicken)

燒鵝雙拼 (叉燒、燒腩仔、油雞、貴妃雞) (任選一款) (Select any one dish) $268/例牌regular
Roast Goose Duo (Signature BBQ Pork, Roasted Pork Belly, Soy Sauce Chicken, Poached Chicken)

燒鵝三拼 (叉燒、燒腩仔、油雞、貴妃雞)(任選二款) (Select any two dishes) $398/例牌regular
Roast Goose Trios (Signature BBQ Pork, Roasted Pork Belly, Soy Sauce Chicken, Poached Chicken)

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 $148/例牌regular
Signature BBQ Pork



懷舊金錢雞 (4件起) $28/件pc
Roasted Chicken Liver and Pork in Barbeque Sauce (min. 4pcs)



秘製口水雞 (冷盤小食) $128/例牌regular
Chicken with Sichuan Sauce (Cold dish)

海蜇燻蹄 (冷盤小食) $88/例牌regular
Sliced Pork Knuckle and Jellyfish (Cold dish)

青瓜海蜇 (冷盤小食) $68/例牌regular
Cucumber and Jellyfish (Cold dish)

滷水鵝掌翼 (冷盤小食) $88/例牌regular
Braised Goose Feet and Wings in Teochew-Style (Cold dish)

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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



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翅湯羹 Shark's Fin & Double-Boiled Soup



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



龍皇杏燉白肺湯 $88/每位per person
Pig Lung Soup with Sweet Almond Broth

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

清湯大生翅 $368/每位per person
Braised Shark's Fin in Superior Broth

海皇生翅 $738/例牌regular $248/每位per person
Braised Shark's Fin Soup with Assorted Seafood

蟹肉蛋白翅 $298/每位per person
Braised Shark's Fin Soup with Crab Meat and Egg White

海蝦文思豆腐花膠羹 $88/每位per person
Braised Fish Maw Soup with Prawns and Shredded Beancurd

韭黃瑤柱羹 $78/每位per person
Braised Dried Scallop Soup with Yellow Chives

粟米魚肚羹 $78/每位per person
Fish Maw Soup with Sweet Corn

茜湖牛肉羹 $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 & Shrimp Roe

$168/每位per person



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海味類 Dry Seafood



金瑤桂花炒魚翅 $398
Stir-fried Shredded Conpoy with Sauteed Shark's Fin



南非鮮鮑魚伴鵝掌 $138/每位per person
Braised Fresh South African Abalone with Goose Web

花膠蝦籽柚皮 $168/每位per person
Braised Fish Maw with Sea Cucumber and Vegetable

鮑汁花菇伴鵝掌 $88/每位per person
Braised Goose Web with Mushrooms in Abalone Sauce

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海鮮 Seafood



蜜汁燒桂花鱔 $228
Deep-fried Eel with Osmanthus and Honey

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海鮮 Seafood



沙嗲粉絲蝦煲 $138
Sautéed Prawns with Vermicelli in Satay Sauce in Claypot

椒鹽海中蝦 $148
Stir-fried Sea Prawns with Salt and Pepper

豉油皇海中蝦 $148
Stir-fried Sea Prawns with Soy Sauce

上湯窩巴焗海中蝦 $168
Baked Prawns with Crispy Rice Crust in Superior Broth

龍躉兩味 $598
Giant Grouper Served in Two Ways

蒜香蔥油爆龍躉球 $328
Sautéed Giant Grouper Fillets with Garlic and Scallion Oil

話梅桂花脆龍躉頭腩 $298
Crispy Giant Grouper Head and Belly with Dried Plum and Osmanthus Sauce

古法龍躉翅・【一天前預訂】 $588
Braised Giant Grouper Fins in Traditional Style【One day in advance】

蜜汁燒桂花鱔 $228
Deep-fried Eel with Osmanthus and Honey

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特式小菜 Chef's Recommendation

潮汕蠔餅 $148
Deep-fried Oyster in Chiuzhou Style



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特式小菜 Chef's Recommendation



醬皇香煎帶子皇 $238
Pan-fried Jumbo Scallops in XO Sauce

腰果炒鮮蝦仁 $148
Sautéed Fresh Prawns with Cashew Nuts

醬爆翡翠花姿片 $148
Wok-fried Squid Slices wit Vegetables in Savory Sauce

脆米金沙蝦球 $168
Crispy Salted Egg Yolk Prawn Balls with Popped Rice

潮汕蠔餅 $148
Deep-fried Oysters in Chiuzhou Style

麻婆豆腐蝦球 $148
Mapo Beancurd wit Sautéed Prawns in Clay Pot

黃金豆腐 $88
Deep-Fried Golden Beancurd

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特式小菜 Chef's Recommendation

粟米石斑柳 $138
Braised Grouper Fillets with Sweet Corn Sauce



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特式小菜 Chef's Recommendation



西檸煎軟雞 $138
Pan-fried Chicken Steak with Lemon Sauce

川椒爆雞球 $138
Sautéed Chicken Balls with Sichuan Peppercorns

西蘭花帶子 $228
Sautéed Scallops with Broccoli

咕嚕石斑柳 $138
Sweet and Sour Grouper Fillets

粟米石斑柳 $138
Braised Grouper Fillets with Sweet Corn Sauce

瑤柱蒸水蛋 $98
Steamed Egg Custard with Dried Scallops

蓮香小炒皇 $138
Lin Heung Signature Stir-fry

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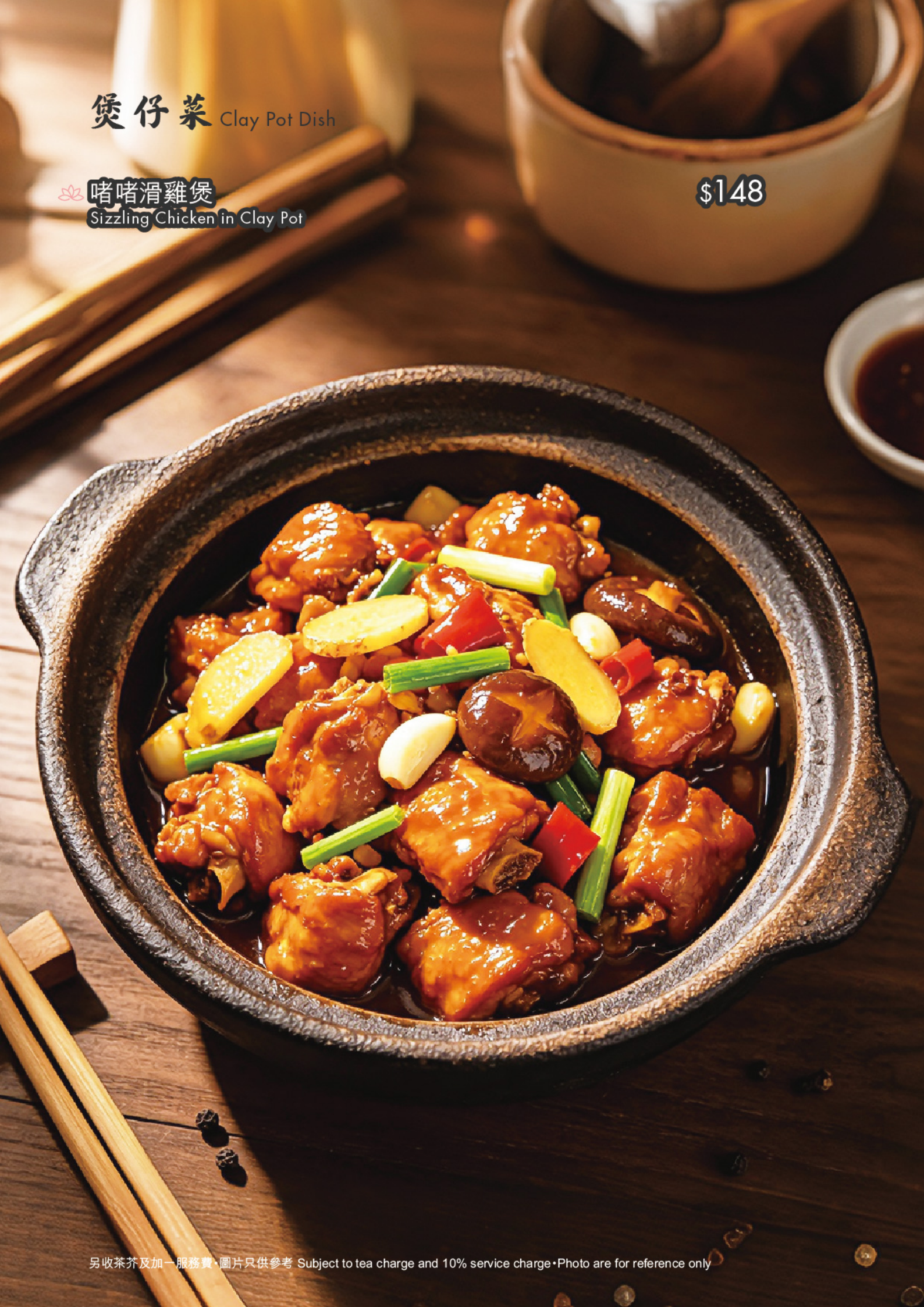
煲仔菜 Clay Pot Dish

啫啫滑雞煲
Sizzling Chicken in Clay Pot

$148



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煲仔菜 Clay Pot Dish



魚香茄子煲 $128
Braised Eggplant with Minced Pork and Salted Fish in Clay Pot

啫啫滑雞煲 $148
Sizzling Chicken in Clay Pot

薑蔥粉絲牛肉煲 $138
Braised Beef with Vermicelli, Ginger, and Scallions in Clay Pot

蜆蚧粉絲牛肉煲 $138
Braised Beef with Vermicelli and Clam Sauce in Clay Pot

鹹魚雞粒豆腐煲 $128
Braised Beancurd with Salted Fish and Diced Chicken in Clay Pot

海鮮雜菜煲 $148
Braised Seafood and Assorted Vegetables in Clay Pot

粉絲雜菜煲 $108
Braised Mixed Vegetables and Vermicelli in Clay Pot

XO醬乾撈粉絲煲 $138
Sautéed Vermicelli with XO Sauce in Clay Pot

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豬肉 Pork

九制陳皮骨 $148
Pork Rib with Preserved Tangerine Peel



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豬肉 Pork



菠蘿生炒骨 $158
Sweet and Sour Pork Ribs with Pineapple

蜜桃咕嚕肉 $148
Sweet and Sour Pork with Peaches

九制陳皮骨 $148
Pork Rib with Preserved Tangerine Peel

XO醬碧綠爆豬頸肉 $148
Sautéed Pork Jowl with Vegetables in XO Sauce

青檸焗肉排 $148
Baked Pork Chops in Lime Sauce

豉汁南瓜蒸排骨 $148
Steamed Pork Ribs with Pumpkin in Black Bean Sauce

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牛肉 Beef

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



牛肉 Beef



菜遠炒牛肉 Sautéed Beef with Vegetable	$148
石鍋黑椒牛仔骨 Sizzling Beef Ribs with Black Pepper in Stone Pot	$168
蜜椒金薯牛柳粒 Diced Beef Tenderloin with Honey Pepper Sauce	$198
滑蛋炒牛肉 Scrambled Eggs with Beef	$148
鮮茄蛋牛肉 Sautéed Beef with Tomatoes and Scrambled Eggs	$148
蘿蔔清湯牛腩 Beef Brisket with Radish in Clear Broth	$298
芥蘭炒牛肉 Sautéed Beef with Chinese Kale	$148
川味水煮牛肉 Sichuan-Style Poached Beef in Spicy Chili Oil	$148

家禽 Poultry

川味辣子雞
Sichuan Spicy Chicken

$168



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家禽 Poultry



當紅炸子雞 $368/隻whole $188/半隻half
Deep-fried Crispy Chicken



金華玉樹雞 敬請預訂Advance Booking Recommended $538/隻whole
Steamed Chicken with Chinese Ham, Mushroom and Vegetable

川味辣子雞 $168
Sichuan Spicy Chicken

花雕乳鴿 $88/隻whole
Poached Pigeon with Chinese Shaoxing Huadiao Wine

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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

紅燒羊肚菌豆腐煲 $148
Braised Morels with Beancurd

北菇扒時蔬 $128
Braised Mushrooms with Seasonal Vegetables

上湯浸時菜 $128
Poached Seasonal Vegetables in Broth with Minced Pork, Garlic, and Preserved Egg

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

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粉麵飯 Noodles & Rice

太極鴛鴦飯 $188
Fried Rice with Shredded Chicken in Tomato Sauce and Prawns in White Sauce



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粉麵飯 Noodles & Rice



	乾炒牛河 Wok-fried Flat Rice Noodles with Beef	$128
	乾燒伊麵 Stir-fried E-Fu Noodles	$148
	時菜蝦球窩麵 Noodle Soup with Prawn Balls and Vegetables	$138/窩pot
	時菜斑片窩麵 Noodle Soup with Grouper Fillets and Vegetables	$168/窩pot
	揚州炒飯 Yangzhou Fried Rice	$128
	瑤柱蛋白炒飯 Fried Rice with Egg Whites and Dried Scallops	$168
	海鮮炒麵 Seafood Stir-fried Noodles	$168
	蝦球炒麵 Stir-fried Noodles with Prawn Balls	$148
	星洲炒米 Singapore-Style Fried Rice Vermicelli	$128
	滑蛋蝦仁炒河 Stir-fried Rice Noodles with Prawns in Scrambled Egg Sauce	$168
	瑤柱福建炒飯 Fried Rice with Dried Scallops in Fujian-style	$148
	太極鴛鴦飯 Fried Rice with Shredded Chicken in Tomato Sauce and Prawns in White Sauce	$188

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各式飲品 Beverage Menu









藍妹啤酒(330毫升)
Blue Girl Beer (330ml) $32/枝bottle

朝日啤酒(330毫升)
Asahi Beer (330ml) $32/枝bottle

青島啤酒(355毫升)
Tsingtao Beer (355ml) $32/枝bottle

臉譜花臉(330毫升)
Heineken Silver Beer (330ml) $32/枝bottle

精選紅酒(750毫升)
House Red Wine (750ml) $168/枝bottle

精選白酒(750毫升)
House White Wine (750ml) $168/枝bottle

各式汽水
Soft Drinks $15/罐can

蒸餾水
Distilled Water $15/枝bottle

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白飯 Steamed Rice	$15/碗bowl
外賣盒 Takeaway Box	$2/個pc
膠袋 Takeaway Bag	$1/個pc

部份招牌菜製作需時，請最少於用餐日前兩日預訂以獲得最佳體驗。
For the best experience with our signature dishes, please make reservations at least two days in advance. This allows us to prepare your meal with the utmost care. Thank you for your understanding!

1公斤(kg) = 1斤(catty)10兩(tael)4.55錢(qian) = 2磅(1b)3.27安士(oz)
1斤(catty) = 16兩(tael) = 604.79克(g) = 1磅(1b)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

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