蓮香樓

（尖沙咀店）




蓮香
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文化傳承．百年滋味

第一代蓮香樓於1927年8月10日在香港中環皇后大道中開業，隨後於1980年遷至威靈頓街的襟江酒家舊址為第二代蓮香樓。而第三代蓮香樓自1996年搬遷至威靈頓街160號，屹立至今延續戰前香港粵式茶樓的獨特形象及港式情懷。

蓮香樓的傳統魅力深入人心，已成為香港飲食文化不可或缺的一部分。

2025年初夏，蓮香樓進駐尖沙咀金巴利道諾士佛臺入口。

誠邀您來見證這間百年老店歷史的新篇章，共同品味這段珍貴的文化傳承及享受一場美食盛宴。

The first Lin Heung Lau opened on 10 August 1927 at Queen's Road Central in Central, Hong Kong, and was later relocated to Wellington Street in 1980 to become the second generation of Lin Heung Lau. The third generation of Lin Heung Lau was relocated to 160 Wellington Street in 1996, where it still stands today, perpetuating the unique image and Hong Kong style of the pre-war Cantonese style teahouse in Hong Kong.

The traditional charm of Lin Heung Lau has become an integral part of Hong Kong's culinary culture.

In the early summer of 2025, Lin Heung Lau will be located at the entrance of Knutsford Terrace on Kimberly Road, Tsim Sha Tsui.
You are cordially invited to witness this new chapter in the history of this century-old restaurant, to savour this precious cultural heritage and to enjoy a culinary feast together.



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.


香港蓮香



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	$42
頂點 Premium Dim Sum	$48
金點 Golden Dim Sum	$68

晚市—宵夜點心價目表
Dinner - Late Night 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
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24 小時營業

全日為市民服務增添城市動力。
「蓮香樓茶濃，情更濃」，我們全天候歡迎您。
Open 24 hours, serving the public all day to fuel the city's energy.

06:00 - 17:00
茶市 Morning - Afternoon Session

17:00 - 22:00
晚市 Dinner Session

22:00 - 06:00
宵夜 Late Night

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 w/ Various Fillings

$638/隻whole



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懷舊招牌菜 Signature Dish



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



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 w/ 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



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

仙鶴神針 $488/隻whole
Braised Exquisite Grade Shark's Fin stuffed w/ 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 $988/隻whole $538/半隻half $268/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) $188/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) $268/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) $348/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 & Pork in Barbeque Sauce (min. 4pcs)



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

海蜇燻蹄 (冷盤小食) $128/例牌regular
Sliced Pork Knuckle & Jellyfish (Cold Dish)

青瓜海蜇 (冷盤小食) $68/例牌regular
Cucumber & Jellyfish (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



龍皇杏燉白肺湯 $88/每位per person
Double-Boiled Pork Lung Soup with Almond Juice



養生燉湯（每日不同，請詢問員工） $78/每位per person
Double-boiled Soup (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

清湯雞燉翅 $268/每位per person
Braised Shark's Fins in Clear Chicken Broth

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

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

松葉蟹肉粟米魚肚羹 $88/每位per person
Superior Crab Meat Soup w/ Fish Maw & 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 w/ Sauteed Shark's Fin



蠔皇花膠鮑魚伴海參 $208/每位per person
Braised Fish Maw, Abalone & Sea Cucumber in Oyster Sauce

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

花膠蝦籽柚皮 $168/每位per person
Braised Pomelo Peel w/ Fish Maw & Shrimp Roe

翠竹花膠映海參 $168/每位per person
Braised Fish Maw w/ Sea Cucumber & Vegetable

芙蓉百花釀海參 $138/每位per person
Stuffed Sea Cucumber w/ Shrimp Mousse in Egg White Sauce

鮑汁柚皮鵝掌鮑魚 $188/每位per person
Braised Goose Feet, Abalone & Pomelo Peel in Abalone Sauce

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海鮮 Seafood

上湯焗龍蝦伊麵 Lobster Baked in Supreme Broth w/ E-Fu Noodles	$488/隻pc
芝士焗龍蝦伊麵 Cheesy Baked Lobster w/ E-Fu Noodles	$498/隻pc
麻婆豆腐龍蝦 Lobster w/ Spicy Mapo Tofu	$488/隻pc
椒麻避風塘龍蝦 Stir-fried Lobster in Typhoon Shelter Style	$488/隻pc



海鮮 Seafood



五柳松子魚 $208
Deep-fried Asian Sea Bass in Sweet & Sour Sauce



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

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

酥炸本灣桶蠔 $268
Deep-fried Crispy Oysters

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

海鮮 Seafood

荷香糯米膏蟹
Steam Crab w/ Sticky Rice in Lotus Leaf

$488/隻pc



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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

避風塘炒膏蟹 $488/隻pc
Stir-fried Crab in Typhoon Shelter Style

荷香膏蟹蒸糯米飯 $488/隻pc
Steam Crab w/ Sticky Rice in Lotus Leaf

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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



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

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

芙蓉百花蒸松葉蟹鉗 (4件) $188
Steamed Crab Claw w/ Egg White (4pcs)

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

欖菜乾煸四季豆 $148
Dry-fried Green Beans w/ Minced Pork & Olive Vegetable

荔浦梅子鴨 $168
Braised Duck w/h Taro and Plums

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特式小菜 Chef's Recommendation

麻婆豆腐蝦球煲 $158
Mapo Beancurd w/ Sautéed Prawns in Clay Pot



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特式小菜 Chef's Recommendation



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



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

麻婆豆腐蝦球煲 $158
Mapo Beancurd w/ Sautéed Prawns in Clay Pot

蓮香小炒皇 $168
Lin Heung Signature Stir-Fry

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

豆豉鯪魚炒油麥菜 $128
Stir-fried Lndian Lettuce w/ Dace & Black Beans

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豬肉 Pork

九制陳皮骨 $158
Pork Rib w/ Preserved Tangerine Peel



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豬肉 Pork



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

九制陳皮骨 $158
Pork Rib w/ Preserved Tangerine Peel

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

話梅子薑骨 $158
Pork Ribs Sweet Preserved Plum & Young Ginger

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牛肉 Beef

三蔥爆牛肉
Stir-fried Beef with Chinese Onions

$168/例牌regular



牛肉 Beef



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



乳香紅糟烤牛肋骨 $298
Roasted Beef Ribs w / Red Yeast and Fermented Tofu

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

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

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

咖喱脆皮牛腩 $298
Golden Crispy Beef Brisket in Curry Sauce

蘿蔔清湯牛腩 $298
Beef Brisket w/ Radish in Clear Broth

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家禽 Poultry

香酥辣子雞
Sichuan Spicy Chicken

$138



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家禽 Poultry



手淋炸子雞 $368/隻whole $188/半隻half
Deep-fried Crispy Chicken



香水檸檬煎軟雞 $168
Pan-fried Chicken Steak w/ Lemon Sauce

乾蔥豆豉雞煲 $158
Chicken w/ Shallots and Black Beans in Clay Pot

古法荷葉蒸雞 $168
Steam Chicken w/ Lotus Leaf

香酥辣子雞 $138
Sichuan Spicy Chicken

話梅蜜餞子薑雞煲 $158
Chicken w/ Ppreserved Plum & Young Ginger in Clay Pot

麻辣雞煲 $328/隻whole $188/半隻half
Signature Spicy Chicken Pot

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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 & Celery w/ Assorted Vegetables

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

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

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

銀杏豆乳浸鮮竹 $128
Poached Ginkgo & 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 w/ 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 w/ Roast Pork & Olive Vegetable

潮汕蠔仔泡飯 $78
Teochew-style Rice Soup w/ Oysters & Minced Pork

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

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

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粉麵飯 Noodles & Rice



乾炒牛河 $128
Wok-fried Flat Rice Noodles w/ Beef

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

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

乾燒伊麵 $128
Stir-fried E-Fu Noodles

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

香菇肉碎銀針粉 $128
Mushroom & Minced Pork w/ Silver Needle Noodles

大澳蝦醬豉油皇炒麵 $128
Fried Noodles w/ Tai O Shrimp Paste & Soy Sauce

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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
喜力星銀啤酒(330毫升) Heineken Silver Beer (330ml)	$32/枝bottle
各式汽水 Soft Drinks	$15/罐can
蒸餾水 Distilled Water	$15/枝bottle

另收茶芥及加一服務費·圖片只供參考 Subject to tea charge and 10% service charge·Photo are for reference only



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

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

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