



Cheung Kung Chi

張公子名菜

SIGNATURE DISHES

張公子叉燒
Cheung Kung Chi
Barbecue Pork

HK\$ 258



秋霧滷醉蝦 (八隻)
Drunken Prawn (8 Pcs)

HK\$ 168



張公子名菜

SIGNATURE DISHES



Marble Goby Cooked with Lava Stones
and Fish Broth in Copper Pot
銅鍋魚湯石爆
筍殼魚

時價
Seasonal Price



Deep-fried Prawn / Scallop
with Homemade Sauce (8 Pcs)
艷影蝦球 / 帶子球 (八隻)

HK\$ 238

張公子名菜

SIGNATURE DISHES

Braised Beef Ribs
with Homemade Sauce
公子牛肋排

HK\$ 398



Chilled Abalone Marinated with Sake (2 Pcs)
龍皇吐霧酒香
鮮鮑魚(兩隻)

HK\$ 128



張公子名菜

SIGNATURE DISHES



Roast Peking duck
北京烤鴨

HK\$ 458

HK\$

北京烤鴨二食

Roast Peking Duck Secondo

黑松露鴨崧炒飯

Fried Rice with Minced Duck and Preserved Vegetable

138

豉椒鴨殼炒脆麵

Fried Crispy Noodles with Duck, Peppers and Black Beans

138

生菜包鴨崧

Stir-fried Minced Duck Meat and Mixed Vegetables with Lettuce Wraps

148

涼瓜炆鴨殼

Braised Duck with Bitter Melon

148

豆腐白菜鴨殼湯

Boiled Duck Soup with Bean Curd and Vegetables

148

迎賓湯

SOUP

公子佛跳牆

Double-boiled Superior Soup
with Assorted Dried Seafoodz

HK\$ 298
/位 Person



HK\$

公子八仙素湯

Double-boiled Soup with Wild Mushrooms and Mixed Vegetables

98/位 Person

海皇花膠羹

Seafood and Fish Maw Broth

148/位 Person

鮮茄勝瓜魚片湯(窩)

Fish Soup with Angled Luffa and Tomato (Pot)

178

順德龍皇羹(窩)

Braised Diced Sea Cucumber and Scallop Broth with Prawn and Vegetables (Pot)

188

魚翅八仙湯

Double-boiled Shark Fin's Soup with Abalone Cubes, Sea Cucumber, Fish Maw, Bamboo Piths and Seafoodh Coriander and Bean Curd (Pot)

198/位 Person

茺荳豆腐魚頭湯(窩)

Fresh Fish Head Soup with Coriander and Bean Curd (Pot)

198

順德生拆魚蓉羹(窩)

Barbecued Iberian Pork with Caramel Glazed

198

羊肚菌竹笙花膠湯

Double-boiled Fish Maw Soup with Morel Mushroom and Bamboo Piths

138/位 Person

498/窩



明爐燒味

ROASTED MEAT

公子烤豬件

Roast Suckling Pig

HK\$ 268

HK\$ 598
/半隻 Half

HK\$ 1,188
/全隻 Whole



潮蓮燒鵝

Roasted Goose

HK\$ 168

HK\$ 268
/半隻 Half

HK\$ 498
/全隻 Whole

公子風味

APPETIZER

燒汁菌皇牛柳粒

Wok-fried Beef Cubes with Fungus in Gravy

HK\$ 238



HK\$

深山小雲耳

Marinated Black Fungus with Dark Vinegar

52

秘製泡椒蓮藕苗

Chilled Lotus Root Shoots with Pickled Pepper

56

蒜泥秋葵

Poached Okra with Minced Garlic

58

陳醋水晶肴肉

Pork Aspic with Aged Black Vinegar

58

酥皮茄子

Deep-fried Eggplant

68



APPETIZER

公子風味

黃金鍋巴
Crispy Rice Cake
with Salted Egg Yolk

HK\$ 55

糟鹵鳳爪

Marinated Boneless Chicken Feet with Mashed Ginger

HK\$

78

椒鹽牛舌

Deep-fried Ox-Tongue Tossed with Spicy Salt

78

秘汁魷魚鬚

Special Sauce Squid Tentacles

88

繡球海蜇

Marinated Jelly Fish Head

88

椒鹽南瓜

Deep-fried Pumpkin

88

椒鹽沙撻魚

Deep-Fried Sillaginidae

88

陳醋海參脆青瓜

Marinated Crispy Cucumber and Sea Cucumber with Aged Black Vinegar

98

椒鹽鮮魷

Salt and Pepper Squid

168

鮑・蔘・翅・肚

ABALONE, SEA CUCUMBER, SHARK'S FIN



紅燒蟹肉大生翅

Braised Shark's Fin Soup with Crab Meat

HK\$ 268
/位 Person

HK\$

如意竹笙燉花膠湯 (窩)

Braised Bamboo Piths Stuffed with Bird's Nest

368

桂花炒魚翅

Stir-fried Shark's Fin with Crab Meat and Scrambled Egg (regular)

398

蟹皇紅燒大生翅*

Braised Shark's Fin Soup with Crab Roe

368/位 Person

高湯紅燒大鮑翅

Braised Superior Shark's Fin Soup in Brown Sauce

398/位 Person

蟹皇乾撈翅*

Braised Shark's Fin with Crab Roe

698/位 Person

*需預訂 Order in advance is required

圖片只供參考 Photo is for reference only



鮑・蔘・翅・肚

ABALONE, SEA CUCUMBER, SHARK'S FIN

關東遼參扣原隻鮑魚

Braised Whole Abalone and Japanese Sea Cucumber with Oyster Sauce

HK\$ 398
/位 Person

HK\$

竹笙釀燕窩 *

Braised Bamboo Piths Stuffed with Bird's Nest

138

原隻鮑魚扣鵝掌

Braised Whole Abalone with Goose Webs

188/位 Person

花菇扣活鮑

Braised Fresh Abalone with Chinese Mushrooms

298/位 Person

蔥燒海參

Braised Sea Cucumber with Scallion (regular)

338

新鮮・海鮮

FRESH SEAFOOD

黑胡椒銀絲蝦煲

Wok-fried Shrimp with Glass Noodles in Black Pepper Sauce

HK\$ 298



HK\$

豉汁帶子玉書豆腐

Steamed Bean Curd with Scallops in Black Bean Sauce

168

淮山勝瓜炒鮮魷

Poached Fried Squid with Angled Luffa and Yam

178

蟹肉扒菜苗

Braised Meat Paste with Bean Sprouts

188

秋葵芥末炒帶子

Wok-fried Scallops with Okra in Wasabi Sauce

228

艷影蝦球/帶子球（八隻）

Deep-fried Prawn / Scallop with Homemade Sauce (8 Pcs)

238

剁椒蒸魚頭

Steamed Fish Head with Chopped Chili

268



FRESH SEAFOOD

新鮮・海鮮

Stir-Fried Shrimp and Broccoli
西蘭花炒蝦球

HK\$ 298

奶湯雲吞煲

Wontons Soup in Casserole

HK\$

148

椒鹽鮑魚(兩隻)

Deep-fried Abalone with Spicy Salt (2 Pcs)

148

水煮魚片

Poached Fish Fillet in Spicy Soup Sichuan Style

198

XO醬翡翠海參片

Wok-fried Red Cucumber and Vegetables with X.O. Sauce

218

姜蔥生蠔煲

Wok-fried Ginger Scallion Oyster in Asserole

238

酥炸生蠔

Fried Osysters (2 Pcs)

268

小炒黑毛豬花菇海參

Stir-fried Iberian Pork and Sea Cucumber with Chinese Mushroom

268

新鮮・河鮮

FRESHWATER FISH



黑松露香煎魚球

Pan-fried Fillet of Marble Goby Fish
with Wild Mushrooms

時價
Seasonal Price

HK\$

桂花魚

Mandarin Fish

時價

Seasonal Price

筍殼魚

Marble Goby Fish

時價

Seasonal Price

薑蔥野菌筍殼腩煲

Sliced Marble Goby and Wild Mushroom with Ginger and Shallot in Casserole

158

酸菜桂花魚片

Boiled Sliced Mandarin Fish with Pickled Vegetables and Chili

198

鮮花椒蒸筍殼魚球(八件)

Steamed Sliced Marble Goby with Sichuan Peppercorns (8 Pieces)

238

翡翠筍殼魚球

Sautéed Fillet of Marble Goby Fish with Vegetables

268

黑松露燴筍殼魚球

Braised Marble Goby in Truffle

288

家禽

POULTRY

頭抽豉油雞

Marinated Chicken with Soy Sauce

HK\$ 238
/半隻 Half

HK\$ 458
/全隻 Whole



HK\$

碧綠川椒雞

Stir-fried Chicken Fillet with Chili Sauce

148

意大利黑醋炒雞球

Stir-fried Chicken Fillet with Balsamic Vinegar

148

雲南野菌蒸滑雞

Steamed Fresh Chicken with Wild Mushrooms

198

火焰松露野菌文昌雞

Baked Fresh Chicken with Truffle and Wild Mushrooms

268

酸菜雞煲

Chicken with Pickled Mustard Greens in Casserole

268

啫啫海參炆文昌雞煲

Braised Fresh Chicken with Sea Cucumber in Casserole

328

鮑魚滑雞煲

Braised Chicken with Abalone in Casserole

378

豬 PORK

咕嚕咕嚕
Sweet and Sour Pork

HK\$ 148



HK\$

珊瑚藕卷

Steamed Minced Pork Stuffed with Lotus Root Rolls

138

生煎蓮藕餅

Pan-fried Lotus Root Cake with Shredded Pork

138

虎皮尖椒燒豚肉

Barbecued Pork with Chili Pepper Stuffed and Shrimps Paste

148

香炸欖角骨

Deep-fried Pork Ribs with Black Olive Sauce

158

金牌蒜香骨

Crispy Spare Ribs with Garlic

158

菜花啫豚肉

Wok-fried Pork with Cauliflini

168

泡椒蓮藕苗炒豚肉

Wok-fried Pork with Chilled Lotus Root Shoots

168

張公子叉燒

Cheung Kung Chi Barbecue Pork

258

BEEF

牛



Braised Beef Ribs
with Homemade Sauce
公子牛肋排

HK\$ 398

HK\$

沙嗲菜芯炒牛肉

Wok-fried Beef with Flowering Chinese Cabbage in Satay Sauce

168

姜蔥炒牛肉

Stir-Fried Beef with Ginger Scallion

188

香辣水煮牛肉

Boiled Beef in Chili Soup

188

酥炸牛肋骨

Deep-fried Beef Ribs

198

十三香煎牛肉

Fried Beef with Cumin

198

水煮安格斯牛肉

Poached Angus Beef Fillet in Spicy Soup Sichuan Style

248

生啫安格斯牛柳粒

Wok-fried Angus Beef Cubes

248

飯 · 麵

RICE, NOODLES

鮑汁花膠絲撈粗麵
Braised Flat Noodles with Shredded
Fish Maw in Abalone Sauce

HK\$ 178



HK\$

日式海鮮炒飯

Fried Rice with Seafood in Japanese Style

145

花姿魚湯米線

Squid Vermicelli in Fish Soup

168

銅盤焗馬友肉餅飯

Roasted Fourfingerthreadfin with Minced Pork on Steamed Rice in a Brass Pot

178

銅盤焗沙薑雞飯

Roasted Chicken with Aromatic Ginger on Steamed Rice in a Brass Pot

188

珊瑚蚌魚湯米線 (*可選麵、河粉、米粉或米線)

Sea Cucumber Intestine Vermicelli in Fish Soup (With your Choice of Noodles, Flat Noodles, Rice Vermicelli or Rice Noodles)

188

飯・麵

RICE, NOODLES



Cheung Kung Chi Fried Rice
張公子炒飯

HK\$ 168

HK\$

黯然銷魂炒飯

Fried Rice with BBQ Pork and Assorted Preserved Meat

148

銅盤生焗桂魚球飯

Baked Rice with Mandarin Fish Fillet in Copper Pot

160

鮑魚鮮茄鳳梨炒飯

Fried Rice with abalone, pineapple and tomato cube

168

酸菜魚片湯銀針粉

Silver Pin Noodle in Soup with Sliced Mandarin Fish Fillets and Pickled Vegetables

180

砂鍋龍蝦御膳泡飯

Steamed Rice with Lobster and Premium Soup in Stone Pot

298

VEGETARIAN

時蔬素菜

乾煸四季豆

Stir-fried Spring Bean
with Spicy Minced Pork

HK\$ 128



HK\$

秘製陳皮蒸番茄

Steamed Sliced Tomatoes with Preserved Mandarin Peel

128

竹笙玉書豆腐

Steamed Bean Curd with Bamboo Piths

138

鮮淮山雲耳百合

Stir-fried Fresh Yam with Fresh Lily Bulb and Wood Ears

138

黑松露醬炒野菌

Stir-fried Mushrooms in Truffle Sauce

138

米皇淮山浸菜苗

Simmered Fresh Yam and Vegetables in Gruel

138

鮮腐竹蕃茄浸菜苗

Simmered Vegetables with Tomatoes and Bean Curd Sheet

138

雙耳菌皇浸勝瓜

Stewed Assorted Fungus and Mushrooms with Angled Luffa

138

海南粗齋煲

Braised Vegetables with Fermented Bean Curd, Vermicelli and Coconut Oil

138

竹笙扒翡翠

Braised Vegetables with Bamboo Piths

138

啫啫唐生菜煲

Wok-fried Chinese Lettuce in Asserole

138

蒜茸炒豆苗

Sautéed Bean Sprouts with Garlic

148

海味桂花粉絲煲

Scrambled Egg with Dried Seafood and Vermicelli

148

甜品

DESSERTS



香芒玉露

Sago Cream
with Pomelo and Mango

HK\$ 48

HK\$

馬蹄爆珠牛乳布甸

Water Chestnuts in Milk Pudding

39

養顏棗皇糕(三件)

Red Date Pudding (3 Pcs)

39

爽滑薑汁糕(三件)

Steamed Ginger Pudding (3 Pcs)

39

桂花杞子椰汁糕 (三件)

Chilled Coconut Puddings with Osmanthus and Wolfberry (3 Pcs)

39

祝壽蟠桃(三件)

Longevity Buns (3 Pcs)

66

飲品

DRINKS



HK\$

中國茗茶 (舊普洱、香片、鐵觀音、壽眉、菊花)

Chinese tea (Pu er, Jasmine, Iron buddha, Sho mei, Chrysanthemum)

18/位 Person

汽水 (可樂、無糖可樂、忌廉、雪碧)

Soft drinks (Coke, Coke zero, Cream Soda, Sprite)

28/罐 Can

罐裝啤酒 (喜力)

Can Beer (Heineken)

28/罐 Can

瓶裝啤酒 (藍妹、好卡頓、朝日啤酒 (細枝))

Bottle beer (Blue Girl, Hoegaarden, Asahi Beer)

38/瓶 Bottle

烈酒開瓶費 (每瓶HK\$500)

紅白餐酒開瓶費 (每瓶HK\$200)

圖片只供參考 Photo is for reference only