



Cheung Kung Chi

# SIGNATURE DISHES

## 張公子名菜

Cheung Kung Chi  
Barbecue Iberian pork

張公子叉燒

HK\$ 258



Drunken Prawn (8 Pcs)

秋霧滷醉蝦 (八隻)

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

## 公子牛肋排

Braised Beef Ribs  
with Homemade Sauce

HK\$ 398



## 龍皇吐霧酒香 鮮鮑魚(兩隻)

Chilled Abalone Marinated with Sake (2 Pcs)

HK\$ 128





SIGNATURE DISHES

# 張公子名菜



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

## 茺菱豆腐魚頭湯( 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

西蘭花炒蝦球  
Stir-Fried Shrimp and Broccoli

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



Pan-fried Fillet of Marble Goby Fish  
with Wild Mushrooms

黑松露香煎魚球

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

## 咕嚕黑毛豬 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

## 虎皮尖椒燒黑毛豬

Barbecued Iberian 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

## 菜花啫黑毛豬

Wok-fried Iberian Pork with Caulilini

168

## 泡椒蓮藕苗炒黑毛豬

Wok-fried Iberian Pork with Chilled Lotus Root Shoots

168

## 黑毛豬叉燒

Barbecued Iberian Pork with Caramel Glazed

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)

ed 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