

張公子名菜



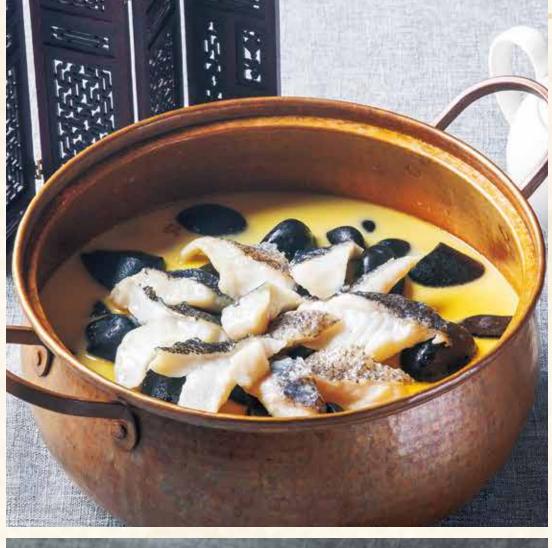






張公子名 SIGNATURE DISHES

時價 Seasonal Price





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

нк\$ 238

張公子名菜

Braised Beef Ribs with Homemade Sauce 排 398 HK\$





Echilled Abalone Marinated with Sake (2 Pcs) 能量吐霧酒香 128

鼎

制 нк\$ 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	148

Boiled Duck Soup with Bean Curd and Vegetables

迎賓湯





	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
芫荽豆腐魚頭湯(窩) Fresh Fish Head Soup with Coriander and Bean Curd (Pot)	198
順德生拆魚蓉羹(窩) Barbecued Lberian 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



BOASTED MEAT 味

нк\$ 268

HK\$ **598** /半隻 Half

HK\$ **1,188** /全隻 Whole

뮕



Roasted Gooss 期 建燒 鵝 HK\$ 168 HK\$ 268 |半隻 Half HK\$ 498

APPETIZER 公子風味



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

HK\$



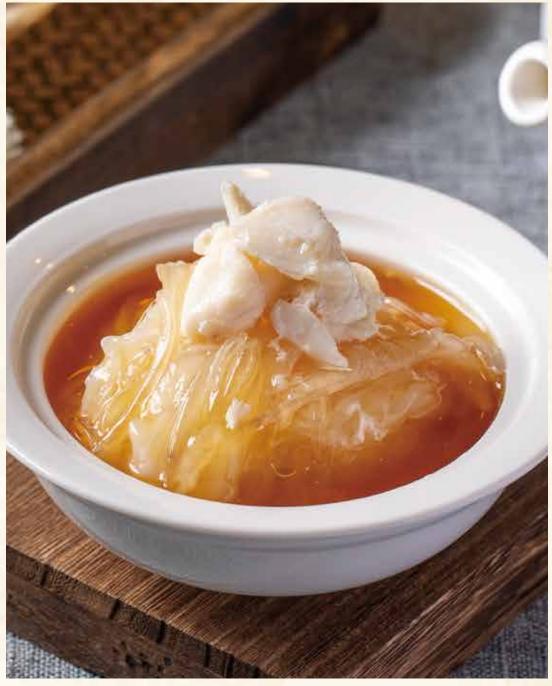
公子風味



	HK\$
槽	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
椒鹽沙鎚魚 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

ABALONE, SEA CUCUMBER, SHARK'S FIN





HK\$

如意竹笙燉花膠湯(窩)
Braised Bamboo Piths Stuffed with Bird's Nest

桂花炒魚翅

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

蟹皇紅燒大生翅*

Braised Shark's Fin Soup with Crab Roe

高湯紅燒大鮑翅 Braised Superior Shark's Fin Soup in Brown Sauce

Braised Shark's Fin with Crab Roe

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~	5	\times

398

368/位 Person

398/位 Person

698/位 Person

*需預訂 Order in advance is required

圖片只供參考 Photo is for reference only



ABALONE, SEA CUCUMBER, SHARK'S FIN

竹笙釀燕窩*

Braised Bamboo Piths Stuffed with Bird's Nest

原隻鮑魚扣鵝掌

Braised Whole Abalone with Goose Webs

花菇扣活鮑

Braised Fresh Abalone with Chinese Mushrooms

蔥燒海參

Braised Sea Cucumber with Scallion (regular)

HK\$

138

188/位 Person

298/位 Person

338

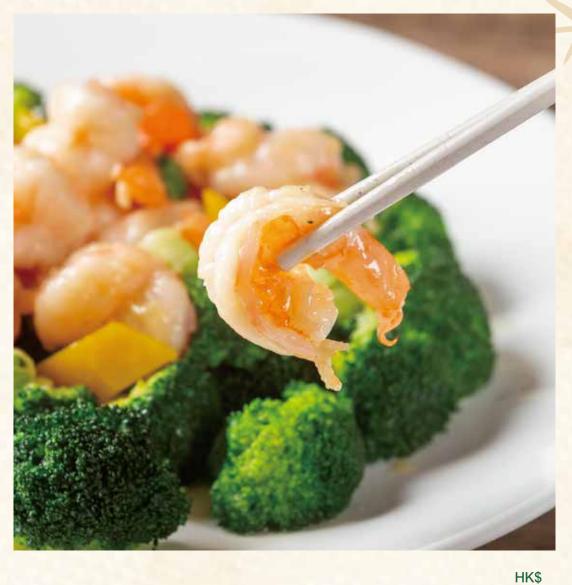
新鮮 · 海鮮





	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	268

Steamed Fish Head with Chopped Chili



新鮮·海鮮 FRESH SEAFOOD



奶湯雲吞煲 Wontons Soup in Casserole	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 Sacllion Oyster in Asserole	238
酥炸生蠔 Fried Osyters (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



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	288

Braised Marble Goby in Truffle

家 会





	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
赌店海參炆文昌雞煲 Braised Fresh Chicken with Sea Cucumber in Casserole	328
鮑魚滑雞煲 Braised Chicken with Abalone in Casserole	378

豬R





	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 Oive 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 Lberian Pork with Caramel Glazed	258



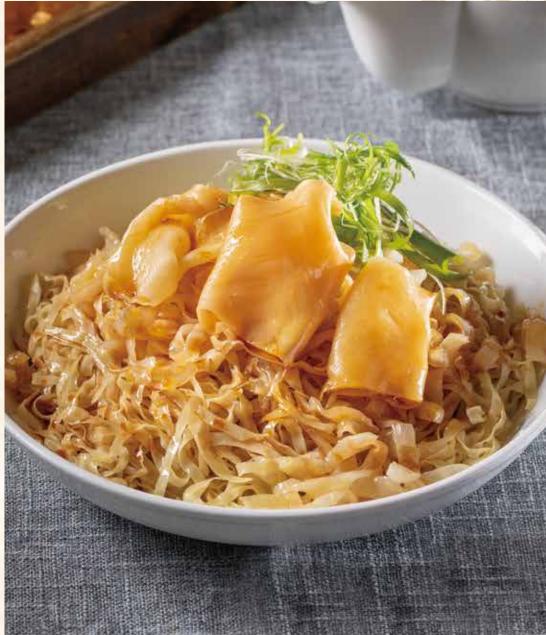




	HK\$
沙嗲菜芯炒牛肉 Wok-fried Beef with Flowering Chinese Cabbage in Satay Sauce	168
姜蔥炒牛肉 Stir-Fried Beef with Ginger Scallion	188
香辣水煮牛肉 Boiled Beef in Chili Soup	188
酥炸牛肋骨 Deep-frid Beef Ribs	198
十三香煎牛肉 Fried Beef with Cumin	198
水煮安格斯牛肉 Poached Angus Beef Fillet in Spicy Soup Sichuan Style	248
生啫安格斯牛柳粒	248

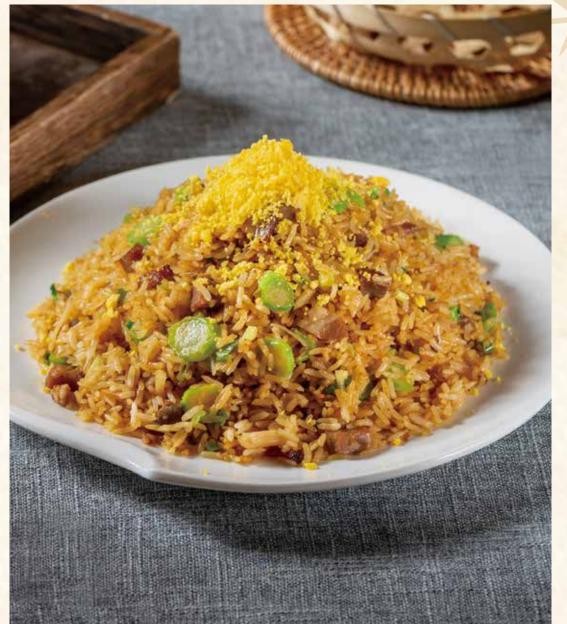
Wok-fried Angus Beef Cubes

飯, NOODLES **麵**





	HK\$
日式海鮮炒飯 Fried Rice with Seafood in Japanese Style	145
花姿魚湯米線 SquidVermicelli 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



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Cheung Kung Chi Fried Rice **我公子炒飯**168

HK\$

	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 abalore, 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



	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
赌店生菜煲 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





HK\$

39

馬蹄爆珠牛乳布甸
Water Chestnuts in Milk Pudding

養顏棗皇糕(三件) ed Date Pudding (3 Pcs)

爽滑薑汁糕(三件) Steamed Ginger Pudding (3 Pcs)

桂花杞子椰汁糕 (三件)
Chilled Coconut Puddings with Osmanthus and Wolfberry (3 Pcs)

祝壽蟠桃(三件)

Longevity Buns (3 Pcs)

39

39

39

66



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))

38/瓶 Bottle

Bottle beer (Blue Girl, Hoegaarden, Asahi Beer)

烈酒開瓶費 (每瓶HK\$500) 紅白餐酒開瓶費 (每瓶HK\$200)