

- 豉椒魚腩煎米粉 \$119
Pan-fried Rice Noodles with Fish Belly and Bell Pepper
- 公子炒米粉 \$139
Wok-fried Vermicelli with Minced Pork and Dried Shrimp
- 味菜黑椒牛柳絲炒麵 \$169
Fried Noodles with Sliced Beef and Pickled Vegetable in Black Pepper
- 潮式蠔仔粥 \$139
Porridge with Baby Oyster and Minced Pork
- 鮮茄勝瓜魚片魚湯銀針粉 \$159
Sliced Fish Needle Shape Noodles with Tomato and Chinese Squash in Fish Broth
- 酸菜魚片湯銀針粉 \$189
Needle Shape Noodles in Soup with Fish Fillet and Pickled Vegetables
- 滑蛋帶子炒河粉 \$179
Fried Flat Rice Noodles with Shrimps and Scallops
- 乾炒牛肉河粉 \$149
Fried Flat Rice Noodles with Sliced Beef
- 豉椒牛肉炒河粉 \$159
Flat Rice Noodles with Beef and Bell Pepper in Black Bean Sauce
- 皮蛋芫茜魚片湯米線 \$179
Rice Noodles with Fish Fillet Preserved Eggs and Coriander in Fish Broth
- 鮑汁花膠絲撈粗麵 \$179
Braided Flat Noodles with Shredded Fish Maw in Abalone Sauce
- 雪菜火鴨絲炆米 \$109
Braided Vermicelli with Shredded Duck Meat and Pickled Vegetables
- 豉油皇魷魚炒麵 \$141
Fried Noodles with Sliced Squid in Soy Sauce
- 銀芽肉絲炒麵 \$149
Stir-fried Noodles with Shredded Pork and Bean Sprout
- 八旗泡飯 \$169
Simmered Rice with Seafood in Supreme Soup
- 泡菜海皇粒炒飯 \$149
Fried Rice with Kimchi and Seafood Cube
- 砂鍋鮑魚雞粒炒飯 \$189
Fried Rice with Abalone and Chicken in Casserole
- 黯然銷魂炒飯 \$149
Fried Rice with BBQ and Assorted Preserved Meat
- X.O.醬紅蔥滷肉木桶拌飯 \$169
Mix Rice with Braised Pork, Shallot and X.O. Sauce in Wooden Bowl
- 豬油紅蔥肉碎木桶拌飯 \$169
Mix Rice with Pork, Shallot and Lard in Wooden Bowl
- 蟹粉鳳梨鮮茄粒炒飯 \$148
Fried Rice with Hairy Crab Meat, Pineapple and Tomato Cube
- 銅盤焗沙薑雞飯 \$188
Roasted Chicken with Aromatic Ginger on Steamed Rice in a Brass Pot

- 銅盤焗筍殼頭腩飯 \$179
Roasted Pork and Marble Goby on Steamed Rice in a Brass Pot
- 花膠絲鮑汁撈五常飯 \$189
Braised Rice with Shredded Fish Maw in Abalone Sauce
- 皮蛋瘦肉粥 \$149
Congee with Century Egg and Pork

甜品 Desserts

- 流心奶皇包 (三件) \$44
Steamed Buns with Custard Filling (3 Pcs)
- 養顏棗皇糕 (三件) \$39
Red Dates Pudding (3 Pcs)
- 爽滑薑汁糕 (三件) \$39
Steamed Ginger Pudding (3 Pcs)
- 馬蹄爆珠牛乳布甸 \$39
Water Chestnuts in Milk Pudding
- 祝壽蟠桃 (三件) \$67
Steamed Longevity Buns (3 Pcs)
- 桂花杞子椰汁糕 (三件) \$39
Chilled Coconut Puddings with Osmanthus and Wolfberry (3 Pcs)
- 圓籠馬拉糕 \$43
Steamed Cantonese Sponge Cake
- 石金錢龜苓膏 \$36
Turtle Jelly (For adults)
- 龜苓膏 (啜啜裝) \$36
Turtle Jelly (For kids)
- 香芒玉露(位) \$49
Mango Sago Cream with Pomelo (Per Person)
- 酥脆蛋散 \$46
Sweet Egg Twists
- 西米焗布甸 \$39
Baked Sago Custard Pudding

- 中國茗茶 (每位) \$18
Chinese Tea (Per Person)
- 蛋糕費 (每個) \$200
Cake Cutting Charge (Per Cake)
- 開瓶費 (每枝750ml葡萄酒) \$200
Corkage Charge (Wine 750ml Per Bottle)



辣 Spicy



素食 Vegetarian Dish

另收加一服務費 | 圖片只供參考

All prices are subjected to 10% service charge | Photos are for reference only

為閣下健康著想 如對任何食物有過敏反應 請與服務員聯絡。
Please inform your server of any food related allergies as
your well-being and comfort are our greatest concern



張公子

Cheung Kung Chi

檯號

人數

精美蒸點 Steamed Dim Sum

- 生拆蝦餃皇 (四件) \$63
Steamed Shrimp Dumplings (4 Pcs)
- 蟹子蒸燒賣 (四件) \$54
Steamed Pork and Shrimp Dumplings "Shao Mai" (4 Pcs)
- 鮑魚蒸燒賣 (四件) \$54
Steamed Pork and Shrimp Dumplings "Shao Mai" with Abalone (4 Pcs)
- 南翔小籠包 (三件) \$69
Steamed Soup Dumpling with Minced Pork (3 Pcs)
- 蠔皇叉燒包 (三件) \$46
Steamed Barbecued Iberian Pork Buns (3 Pcs)
- 四寶滑雞扎 \$59
Steamed Bean Curb Paper roll stuffed with Chicken fillet Fish Maw Ham Mushroom
- 帶子菜苗餃 \$59
Steamed Dumplings with Vegetables and Scallop
- 柱侯黑椒金錢肚 \$59
Sliced Tripe with Black Pepper and Chu Hou Sauce
- 海中籠皇伴金魚餃 (三件) \$63
Steamed Sea Cucumber and Carrot Dumplings (3 Pcs)
- 咖哩蒸土魷 \$49
Steamed Squid in Curry
- 百花釀魚肚 \$53
Steamed Fish Maw with Shrimp Paste
- 香芋蒸排骨 \$44
Steamed Spare Ribs with Taro
- 山竹牛肉球 (三件) \$44
Steamed Beef Balls with Beans Curd Sheet (3 Pcs)
- 豉汁蒸鳳爪 \$44
Steamed Chicken Feet with Black Bean Sauce
- 手工臘腸卷 \$44
Steamed Homemade Sausage Rolls
- 鮮菇棉花雞 \$54
Steamed Fish Maw with Chicken and Dried Shiitake Mushroom
- 柚皮鴨腳扎 \$59
Steamed Bean Curb Paper roll stuffed with Duck Feet and Pomelo Peel

蠔皇鮮竹卷 \$49
Bean Curd Sheet Roll With Oyster Sauce

金粟籠皇球 \$49
Steamed Golden Corn and Shrimp Balls

煎炸點心 Deep fried Dim Sum & Pastries

家鄉煎薄鐸 \$49

Fried Chines Thin Pancake
 帶子芋蓉盒 (三件) \$49
Deep fried Scallop stuffed in Mashed Taro (3 Pcs)

鮑粒煎粉果 \$49

Pan-fried Dumpling with Abalone Cube
 香蒜鮮蝦春卷 \$59

Deep fried Shrimp Pastry Stick with Garlic
 煎釀虎皮尖椒 (四件) \$49

Deep fried Chili Pepper stuffed with Shrimps Paste (4 pcs)

金網香芒鮮蝦卷 (四件) \$49

Deep-fried Spring Rolls with Shrimp and Mango (4 pcs)
 鮑粒啤梨鹹水角 (三件) \$49

Deep-fried Diced Abalone Puffs Stuffed with Pork (3 Pcs)

香煎芋絲糕 (三件) \$47
Fried Taro Cake (3 Pcs)

腸粉 Rice Flour Roll

公子招牌腸粉 \$53
Signature Steamed Rice Flour Rolls

X.O.醬煎腸粉 \$67
Fried Rice Flour Rolls with X.O. Sauces

露筍原隻鮮蝦腸粉 \$63
Steamed Rice Rolls with Shrimp and Asparagus

張公子叉燒腸粉 \$57
Steamed Rice Flour Rolls with BBQ Pork

牛肉腸粉 \$57
Steamed Rice Flour Rolls with Beef

小食 Snacks

蠔油灼菜 \$53
Poached Vegetables with Oyster Sauce

秘製泡椒蓮藕苗 \$57
Chilled Lotus Root Shoots with Pickled Pepper

水煮筍殼魚片 \$99
Poached Marble Goby Fillet in Spicy Soup Sichuan Style

X.O.醬蘿蔔糕 \$53
Pan fried Turnip Cake with X.O. Sauce

桂花淮山 \$69
Fresh Yam with Osmanthus Sauce

杭州糖醋雞翼 \$89
Chicken Wings with Vinegar and Sour in Hangzhou Style

明爐燒味 Roast Meat

張公子叉燒 \$278
Barbecued Pork with Caramel Glazed

紅燒BB乳鴿 \$68
Roasted Crispy Pigeon

潮蓮燒鵝 \$268 半隻 half / \$498 全隻 whole
Roasted Goose

頭抽豉油雞 \$238 半隻 half / \$458 全隻 whole
Marinated Chicken with soy sauce

公子風味 Appetizers

公子魚翅灌湯餃(一隻) \$69
Sharkfin and Marble Goby Dumpling in Soup (1 Pcs)

八味豆腐 \$51
Deep fried Tofu with Assorted Chili Pepper

陳醋海參脆青瓜 \$99
Marinated Crispy Cucumber and Sea Cucumber with Aged Black Vinegar

深山小雲耳 \$53
Marinated Cloud Ear Fungus Agaric

黃金鍋巴 \$56
Crispy Rice with Salted Egg Yolk

椒鹽沙鮭魚 \$89
Deep-Fried Sillaginidae

椒鹽魷魚鬚 \$79
Deep Fried Squid with Spicy and Salt

椒鹽南瓜 \$89
Deep Fried Pumpkin

椒鹽牛舌 \$79
Pork Aspic with Aged Black Vinegar

陳醋水晶肴肉 \$59
Pork Aspic with Aged Black Vinegar

糟鹵鳳爪 \$79
Chicken Feet with Chinese Marinade

繡球海蜇 \$89
Marinated Jelly Fish Head

醬滷蘿蔔 \$69
Marinated Turnip

小菜 Dishes

艷影蝦球 (六件) \$179
Deep fried Prawn with Homemade Sauce

花膠絲浸菜苗 \$143
Simmered Vegetables with Shredded Fish Maw

奶湯雲吞煲 \$149
Casserole with Wontons in Thick Broth

椒香鮑魚 (六隻) \$399
Stir-fried Abalone with Spicy Green and Red Pepper (6Pcs)

清炒蓮藕苗 \$139
Stir-fried Lotus Root Shoot

蟹粉扒菜苗 \$239
Sauteed vegetable with Hairy Crab Meat and Roe

咕嚕咕嚕 \$148
Sweet and Sour Pork

銅鍋魚湯石爆筍殼魚 (四位用) \$529
Marble Goby Cooked with Lava Stones and Fish Broth in Copper Pot (For 4 persons)

順德魚蓉羹 \$189
Fish thick soup Shuntak style (Pot)

紅燒豆腐 \$129
Braised Tofu

乾煸四季豆 \$129
Stir-fried Spring Bean with Spicy Minced Pork

涼瓜炒牛肉 \$149
Stir-Fried Bitter Melon with Beef

泡菜年糕大虎蝦煲(六隻) \$299
Braised Prawns and Korean Rice Cake with Kimchi (6Pcs Prawns)

上湯浸菠菜苗 \$139
Spanish in Soup

金銀蛋浸菜苗 \$129
Vegetables with sliced salty egg and preserved egg

米皇淮山浸菜苗 \$139
Simmered Fresh Yam and Vegetables in Gruel

豉汁蒸魚雲 \$139
Steamed Fish Head in Black Sauce

竹筍扒菜苗 \$129
Braised Vegetables with Bamboo Piths

碧綠川椒雞 \$149
Stir-fried Chicken Fillet with Chili Sauce

淮山牛柳粒 \$109
Wok fried Beef Cubes with Yam

潮式蠔仔餅 \$189
Deep-Fried Crispy Baby Oyster Omelette

菌皇筍殼頭腩煲 \$179
Roasted Pork and Marble Goby with Mushrooms in Casserole

飯麵 Rice & Noodles

勁量重手芝士大蝦球伊麵 \$199
Prawn and E-fu Noodles with a Large Quantify of Cheese

蝦球窩伊麵 \$179
Prawn and E-fu Noodles in Broth

上湯菌皇蝦球伊麵 \$169
E-fu Noodles with Prawns and Mushrooms with Supreme Sauce

漁香茄子炆伊麵 \$139
Braised E-fu Noodles with Eggplant and Spicy Meat Sauce