

- 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  
Braised Flat Noodles with Shredded Fish Maw in Abalone Sauce
- 雪菜火鴨絲炆米 \$109  
Braised 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 \$289  
Barbecued Pork with Caramel Glazed
- 紅燒BB乳鴿 \$69  
Roasted Crispy Pigeon
- 潮蓮燒鵝 \$269 半隻 half / \$499 全隻 whole  
Roasted Goose
- 頭抽豉油雞 \$239 半隻 half / \$459 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) \$369  
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