FORUM
富臨飯店
—1977—



MASTER CHEF YEUNG KOON-YAT (LEFT)
ADAM WONG LUNG-TO, EXECUTIVE CHEF OF FORUM RESTAURANT
AND APPRENTICE OF YEUNG KOON-YAT (RIGHT)
世界御廚楊貫一大師（左）及其入室弟子富臨飯店行政總廚黃隆滔師傅（右）

THE MICHELIN GUIDE

THE MICHELIN GUIDE
HONG KONG MACAU
香港及澳門米芝蓮指南

Tatler Dining

TATLER DINING
BEST RESTAURANTS
香港最佳食府之一

100 TOP TABLES

SCMP
100 TOP TABLES
南華早報 100 TOP TABLES

携程美食林
全球餐厅精选榜

CTRIP
GOURMET LIST
携程美食林

鮑魚

ABALONE

アワビ

7003 **阿一鮑魚** 時價

Ah Yat Abalone

阿一風アワビの煮

21001 **阿一鮑魚海珍煲** $2980

Braised Ah Yat Abalone with Dried Seafood

阿一風アワビと海産乾物の土鍋煮

7001 **阿一鮑魚扒鱟肚** $7200

Braised Ah Yat Abalone with Fish Maw

阿一風アワビと魚の浮き袋

7002 **阿一鮑魚扣鵝掌** $2680

Braised Ah Yat Abalone with Goose Web

阿一風アワビとガチョウ水かきの煮

— 阿一鮑魚價目表 —

	阿一窩麻鮑 / 吉品鮑	每隻
7209 / 7309	28頭	$1900
7208 / 7308	26頭	$2240
7207 / 7307	24頭	$3200
7206 / 7306	22頭	$3800
7205 / 7305	20頭	$5300
7204 / 7304	19頭	$5500
7203 / 7303	18頭	$6000
7202 / 7302	17頭	$6600
7201 / 7301	16頭	$7600
	阿一網鮑	
7109	15頭	$5700
7108	14頭	$6400
7107	12頭	$8800
7106	10頭	$9800
7105	9頭	$13800
7104	8頭	$16300
7103	7頭	預訂
7102	6頭	預訂
7101	5頭	預訂

廚師推介 · Chef's Choice

加收 10% 服務費. 茶每位 30元. 果仁每碟 30元. 富臨秘醬每碟 30元. 開瓶費每瓶 500元. 切餅費每個$150. 相片只供參考.

Plus 10% service charge. Tea $30 for Each Person. Nuts $30 for Each. Forum Special Sauce $30 for Each. Corkage Fee $500 for Each Bottle. Cakage Fee $150 Each. Photos for reference only.

7003

阿一鮑魚

阿一鮑魚
天下第一

三千之道

— 日本乾鮑產地來源 —



魚翅

SHARK FIN

フカヒレ

8003	阿一金輝魚翅	Ah Yat Braised Supreme Shark Fin in Rich Brown Sauce 阿一風フカヒレのスープ	$1500/位
8009	蟹皇干燒魚翅	Supreme Shark Fin with Crab Roe 高級フカヒレと蟹ミソのスープ	$1200/位
8001	紅燒大鮑翅	Braised Supreme Shark Fin in Rich Brown Sauce 特選フカヒレのスープ煮	$1100/位
8011	高湯大散翅	Superior Shark Fin in Rich Clear Soup 高級フカヒレのあんかけスープ	$1100/位
8002	肘子雞燉鮑翅	Double-boiled Supreme Shark Fin Soup with Ham & Chicken 特選フカヒレ、鶏と雲南ハムスープ煮	$1250/位
8012	蟹鉗大鮑翅	Supreme Shark Fin with Crab Claw Soup 特選フカヒレと蟹爪スープ煮	$1350/位
8014	蟹皇大生翅	Superior Shark Fin with Crab Roe Soup 特選フカヒレと蟹ミソスープ煮	$980/位
8015	蟹肉大生翅	Superior Shark Fin with Crab Meat Soup 特選フカヒレと蟹肉スープ煮	$880/位

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8016 **雞絲大生翅** $820/位

Superior Shark Fin with Shredded Chicken Soup

高級フカヒレと鶏肉のスープ煮

8017 **水晶炒魚翅** $2600

Stir-fried Superior Shark Fin with Egg White

高級フカヒレと卵白の炒め物

8018 **魚翅蟹肉燒釀雞翼** (預定) $350/位 (兩隻起)

Roasted Chicken Wing Stuffed with Shark Fin & Crab Meat

蟹肉とフカヒレの手羽先詰めの焼き

8019 **蟹粉水晶琵琶翅** $450

Steamed Egg White with Shark Fin & Hairy Crab Meat

高級フカヒレ、エビフライ、上海蟹肉と卵白スープ煮

8035 **菜膽肘子燉鮑翅** (預訂) $1300/位

Double-boiled Supreme Shark Fin Soup with Yunnan Ham & Vegetable

特選フカヒレと菜食、雲南ハムの二重蒸しスープ



8014

蟹皇大生翅

官燕

BIRD NEST
ツバメの巣

9006 **高湯燴官燕** $890/位
Bird Nest in Rich Clear Soup
高級ツバメの巣のコンソメ

9007 **紅燒官燕盞** $1200/位
Braised Bird Nest in Rich Brown Sauce
高級ツバメの巣の醤油仕立て

9005 **雞茸燴官燕** $890/位
Braised Bird Nest with Minced Chicken Soup
高級ツバメの巣と鶏ひき肉のあんかけスープ

9008 **官燕焗蟹蓋** $720/隻
Baked Bird Nest in Crab Shell
高級ツバメの巣を蟹甲羅で焼いた物

9009 **皇室官燕** $1800
Stir-fried Bird Nest with Crab Roe
特上ツバメの巣と蟹ミソソースかけ

9011 **竹笙官燕卷** $280/卷
Braised Bird Nest in Bamboo Fungus Roll
高級ツバメの巣と絹笠茸のクレープ揚げ

9012 **珊瑚官燕卷** $300/卷
Braised Bird Nest in Bamboo Fungus Roll with Crab Roe
高級ツバメの巣、蟹肉と卵白のクレープ揚げ

9013 **蟹皇扒官燕** $2300
Braised Bird Nest with Crab Roe
高級ツバメの巣と蟹入りの煮

9014 **紅棗燉官燕** (預訂) $680/位
Double-boiled Bird Nest with Red Dates
高級ツバメの巣とナツメスープ

廚師推介 · Chef's Choice

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9008

官燕焗蟹蓋

官燕

BIRD NEST
ツバメの巣



9001 **杏汁官燕** $650/位
Bird Nest with Almond Cream
高級ツバメの巣とアーモンドミルクスープ

9002 **椰汁官燕** $650/位
Bird Nest with Coconut Cream
高級ツバメの巣とココナッツムルクスープ

9019 **官燕燒釀雞翼** (預訂) $320/位 (兩隻起)
Roasted Chicken Wing Stuffed with Bird Nest
高級ツバメの巣と鶏手羽先詰め揚げ

9003 **鮮奶官燕** $650/位
Bird Nest with Milk
高級ツバメの巣のミルクスープ

9015 **冰花官燕** $650/位
Bird Nest with Rock Sugar
高級ツバメの巣の氷砂糖煮

廚師推介 · Chef's Choice

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9018
阿一官燕八寶飯

9016 **椰盅燉官燕** $1580/個
Bird Nest in Coconut
高級ツバメの巣のココナッツ煮

9004 **阿一炒官燕** $800/位
Ah Yat Stir-fried Bird Nest
阿一風高級ツバメの巣の炒め

9018 **阿一官燕八寶飯** (預訂) $2500/四位
Ah Yat Steamed Glutinous Rice with Bird Nest & Eight Treasures
高級ツバメの巣と八宝もち米

9024 **黃金鴿蛋琵琶燕** $460
Deep-fried Pigeon Egg & Steamed Egg White with Bird Nest
高級ツバメの巣と鳩卵の煮込み

9021 **鮑汁水晶琵琶燕** $380
Steamed Egg White with Bird Nest in Abalone Sauce
高級ツバメの巣、エビフライと卵白アワビソース煮

海味

MARINE DELICACIES

海産乾物

17201 **鮑汁鱉魚肚** $26000/12兩
Braised Fish Maw in Abalone Sauce
魚の浮袋アワビソースかけ

22001 **法國鵝肝燒釀遼參** $850/條
Braised Sea Cucumber Stuffed with Foie Gras
なまことフランスホアグラ焼き

5020 **紅燒佛跳牆** $1050/位
Braised Buddha Jump
特選 フカヒレぶっとびスープ

21002 **乾隆皇鵝掌煲** $800
Goose Web with Superior Dried Seafood in Hot Pot
ガチョウ水かき、なまこと野菜乾物の土鍋煮

21003 **鱉肚扣鵝掌煲** $6300
Fish Maw with Goose Web in Hot Pot
ガチョウ水かきと魚の浮き袋の土鍋煮

21004 **鮑羅萬有煲** $1880
Superior Dried Seafood in Hot Pot
アワビ、なまこと野菜乾物の土鍋煮

22002 **蝦子遼參扣鵝掌** $780
Braised Dried Sea Cucumber & Goose Web with Shrimp Roe
ガチョウ水かき、ナマコと蝦卵入りの土鍋煮

15001 **天白菰扣鵝掌** $380
Braised Mushroom and Goose Web
ガチョウ水かきとしいたけの土鍋煮

22003 **發財蒜子瑤柱甫** $750
Braised Whole Conpoy and Moss with Garlic
干貝柱と黒コケのガーリック蒸し煮

廚師推介 · Chef's Choice

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Plus 10% service charge. Tea $30 for Each Person. Nuts $30 for Each. Forum Special Sauce $30 for Each. Corkage Fee $500 for Each Bottle. Cakage Fee $150 Each. Photos for reference only.

5020

紅燒佛跳牆



海味

MARINE DELICACIES

海産乾物

22004 **蝦子紅燒遼參** $950
Braised Dried Sea Cucumber with Shrimp Roe
ナマコとエビ卵の煮物

23501 **竹笙鼎湖上素** $430
Braised Superior Vegetarian Platter with Bamboo Fungus
絹笠茸と野菜の煮物

20401 **竹笙紅燒豆腐** $430
Braised Bamboo Fungus with Bean Curd
絹笠茸と豆腐揚げの薄口醤油煮

22005 **發財大好市** $520
Braised Dried Oyster with Moss
干牡蠣と黒コケの煮物

20402 **遼參鹿筋燒豆腐** $420
Sautéed Bean Curd with Sea Cucumber and Deer Tendon
なまこと鹿すじ肉の焼き

19001 **翡翠炒水晶** $300
Stir-fried Crab Meat with Egg White & Bean Sprout
季節野菜、蟹肉と卵白入りの炒め物

17202 **桂花炒魚肚** $320
Stir-fried Fish Maw with Egg Yolk
魚浮袋とマヨネーズ炒め

19002 **松茸仙鶴神針** (預訂) $1680/隻
Pigeon Stuffed with Matsutake Mushroom in Soup
フカヒレと松茸詰めハトの蒸し煮

廚師推介 · Chef's Choice　素食 · Vegetarian

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8003

阿一金輝魚翅



游水海鮮

LIVE SEAFOOD

シーフード

18024 **清蒸蘇眉** 時價
Steamed Hump-head Wrasse
ナポレオンフイツシュの姿蒸し

18021 **清蒸海紅斑** 時價
Steamed Garoupa
ハタの姿蒸し

18007 **清蒸東星斑** 時價
Steamed Star Garoupa
星ハタの姿蒸し

18104 **清蒸黃皮老虎斑** 時價
Steamed Tiger Garoupa
アカマダラハラの姿蒸し

18008 **清蒸老鼠斑** 時價
Steamed Spotted Garoupa
老鼠羽太の姿蒸し

18025 **阿一炆東星斑** 時價
Ah Yat Braised Star Garoupa in Hot Pot
阿一風星ハタ土鍋煮

18029 **阿一生煎東星斑** 時價
Ah Yat Pan Fried Star Garoupa
阿一風星ハタの姿焼き

18032 **蕃茄煎煮東星斑** 時價
Pan-fried Star Garoupa with Tomato
トマトと星ハタの姿焼き

廚師推介 · Chef's Choice

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18715 **油泡響螺片** (預訂) 時價

Sautéed Sea Whelk Slivers

ホラ貝切りの油炒め

18714 **白灼響螺片** (預訂) 時價

Poached Sea Whelk Slivers

ホラ貝薄きりの湯引き

18603 **龍蝦 (油泡/上湯/芝士/椒鹽/豉汁)** 時價

Lobster (Sautéed / Superior Soup / Cheese / Spicy Salt / Bean Sauce)

揚げロプスター(油炒め, 上湯蒸し焼き, チーズの炒め, 塩コショウ炒め, 薄口醤油炒め)



18029

阿一生煎東星斑

游水海鮮

LIVE SEAFOOD

シーフード

18614 **沙律大龍蝦** （預訂）時價
Lobster Salad
ロプスター揚げのサラダ

18402 **中蝦（椒鹽/生抽/白灼）** 時價
Prawn (Spicy Salt / Soya Sauce / Poached)
揚げエビ(塩コショウ炒め, 薄口醤油炒め, 湯引き)

18602 **豉油皇焗龍蝦** $500/隻
Baked Lobster in Soya Sauce
ロプスターの薄口醤油焼き

18211 **生炆中斑翅** （預訂）$850
Braised Garoupa Fins in Hot Pot
高級フカヒレとハタの煮物

16001 **香煎大蝦碌** 時價
Pan-fried King Prawn
大蝦の切り身揚げ料理

16002 **西檸琵琶蝦** $450
Deep-fried Prawn with Lemon Sauce
フラウエビとレモンソースかけ

16003 **蟹粉鴿蛋鳳尾蝦** $480
Pigeon Egg & Shelled Prawn with Hairy Crab Meat
鳩卵、エビフライと上海蟹肉入り炒め

16004 **生汁茄子鳳尾蝦** $380
Shelled Prawn & Eggplant in Salad Sauce
ナスとエビ炒め物

16005 **椒鹽翡翠鳳尾蝦** $380
Stir-fried Shelled Prawn & Vegetable with Spicy Salt
揚げ野菜エビすり身の塩コショウ炒め

廚師推介 · Chef's Choice

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18406 **鮮果大蝦沙律** (預訂) 時價

Fruit Salad with Prawn

エビ揚げとフルーツサラダ

18713 **鹽香燒鮮扇貝** (預訂) $200/隻

Sautéed Salty Scallop

ホタテと塩味姿焼き

— 海鮮價目表 —

18008	老鼠斑	$200/兩
18024	蘇眉	$180/兩
18019	方利	$120/兩
18014	三刀	$135/兩
18021	海紅斑	$125/兩
18007	東星斑	$105/兩
18026	西曹	$90/兩
18012	青衣	$90/兩
18011	冧蚌	$90/兩
18027	響螺	$105/兩
18603	龍蝦	$70/兩
18402	中蝦	$50/兩
18501	肉蟹	$40/兩

1斤 = 0.6048kg　1兩 = 37.8g

精選海鮮

SEAFOOD SPECIALTY

シーフード

19003 **錦繡海鮮盤** $650
Fried Mixed Seafood Platter
シーフード盛り合わせ

17051 **花錦大鱔皇** $2100
Braised Giant Eel
大ウナギのにんにく姿蒸し

18716 **法國鵝肝焗扇貝** (預訂) $1000/四隻
Baked Scallop with Foie Gras
フランスホアグラとホタテ焼き

16201 **瑤柱焗釀蟹蓋** $300/隻
Baked Conpoy & Crab Meat in Crab Shell
蟹甲羅と貝柱入り焼き

16202 **法國鵝肝焗蟹蓋** (預訂) $400/隻
Baked Crab Meat with Foie Gras in Crab Shell
フランスホアグラを蟹甲羅で焼いた物

16203 **原隻焗釀大閘蟹蓋** (預訂) $520/隻
Baked Hairy Crab Shell
上海蟹甲羅の詰め焼き

16204 **百花炸釀蟹拑** $280/隻
Deep-fried Crab Claw Coated with Shrimp Paste
フライ蟹爪とシーフードの揚げ料理

20001 **碧玉翠珊瑚** $520
Vegetable with Crab Meat in Crab Roe Sauce
蟹肉、蟹ミソと野菜の炒め

17203 **松子糖醋龍躉球** (預訂) $580
Deep-fried Garoupa in Black Vinegar Sauce & Pine Nuts
タマカイ松子の甘酢あんけん

廚師推介 · Chef's Choice　時令菜式 · Seasonal

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16010

珊瑚鴿蛋龍蝦球

精選海鮮

SEAFOOD SPECIALTY

シーフード

16006 **燒雲腿冬筍龍蝦球** $620
Sautéed Lobster with Yunnan Ham & Bamboo Shoot
ロブスターと雲南ハムのはさみ焼き

16211 **粉絲焗蟹煲** 時價
Baked Gross Crab with Vermicelli in Hot Pot
蟹と春雨入りの土鍋煮

17502 **豉油皇焗鱔球** $320
Baked Eel in Soya Sauce
車ウナギの薄口醤油風味焼き

17503 **菠蘿咕嚕大鱔球** $320
Deep Fried Eel in Sweet & Sour Sauce
酢ウナギとパイナップルの炒め

16007 **咸魚茸滑蛋中蝦球** $500
Stir-fried Prawn with Egg & Mashed Salty Fish
エビ、玉子と塩漬し魚入り炒め

16008 **魚香XO醬爆中蝦球** $500
Deep Fried Prawn in Salty Fish & Spicy XO Sauce
揚げエビと塩漬し魚入りのXOソース炒め

16009 **酒釀燒蝦球** $480
Sautéed Prawn in Chinese Wine
もち米とエビの切り身揚げワイン風味

廚師推介 · Chef's Choice

加收 10% 服務費. 茶每位 30元. 果仁每碟 30元. 富臨秘醬每碟 30元. 開瓶費每瓶 500元. 切餅費每個$150. 相片只供參考.
Plus 10% service charge. Tea $30 for Each Person. Nuts $30 for Each. Forum Special Sauce $30 for Each. Corkage Fee $500 for Each Bottle. Cakage Fee $150 Each. Photos for reference only.

17701 **法國鵝肝海鮮卷** $480

Deep-fried Seafood & Foie Gras Roll

フランス産フォアグラとシーフード巻きフライ

17001 **鮮茄西施帶子** $350

Sautéed Scallop with Tomato

トマトとホタテの炒め物

16010 **珊瑚鴿蛋龍蝦球** $600

Stir-fried Lobster & Boiled Pigeon Egg in Crab Meat & Roe Sauce

蟹肉、蟹ミソ、ハト卵とロブスター油炒め

16011 **蝦子遼參中蝦球** $600

Braised Sea Cucumber & Prawn with Shrimp Roe

高級フカヒレ. タマカイと豚バラ姿煮込

湯羹

SOUP
スープ

6044 **鮑參翅肚羹** $3000
Abalone, Shark Fin, Fish Maw & Sea Cucumber Soup
高級フカヒレ、アワビ、ナマコと魚浮袋のあんかけスープ

5017 **川弓天麻燉大魚頭** (預訂) $800/四位
Double-boiled Fish Head with Chinese Herbs
タラと漢方生薬(川弓、オニノヤガラ)の二重蒸しスープ

5026 **螺頭翅群燉竹絲雞** (預訂) $1200/四位
Double-boiled Black Chicken with Sea Whelk & Fin
ホラ貝、フカヒレと鶏肉の二重蒸しスープ

6006 **龍皇太子羹** $550
Diced Seafood Soup
特上海鮮スープ

6001 **韮王瑤柱羹** $580
Dried Conpoy and Chives Soup
貝柱ときみにらスープ

6052 **西湖牛肉羹** $350
Minced Beef with Egg White Soup
牛ひき肉と卵白のあんかけスープ

6040 **蟹肉冬茸羹** $420
Mash Winter Melon with Crab Meat Soup
蟹と冬瓜のあんかけスープ

6007 **蟹肉魚肚羹** $480
Crab Meat and Fish Maw Soup
蟹と魚浮袋のあんかけスープ

廚師推介 · Chef's Choice

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6034 **雞茸粟米羹** $320
Minced Chicken and Sweet Corn Soup
とうもろこしと鶏ひき肉のあんかけスープ

5030 **松茸菰鰲肚燉雞湯** $880/位
Double-boiled Chicken Soup with Matsutake Mushroom & Fish Maw
魚の浮袋、松茸と鶏肉の二重蒸しスープ

5021 **原燉佛跳牆** (預訂)時價
Double-boiled Buddha Jump
特選フカヒレぶっとびの二重蒸しスープ

5019 **原燉冬瓜盅** (預訂)時價
Double-boiled Winter Melon Soup
冬瓜の姿二重蒸しスープ

5022 **冬蟲草燉水鴨** (預訂)時價
Double-boiled Teal with Cordycep
鴨と冬虫夏草の二重蒸しスープ

5001 **是日明火例湯** $280
Soup of the Day
富臨風の日替ありスープ

鳥類

POULTRY

肉類、鳥類

13001 **富臨脆皮雞** $680/隻
Deep-fried Crispy Chicken
富臨特製鶏の丸揚げ

13002 **阿一鹽焗雞** $680/隻
Baked Chicken in Rock Salt
阿一風鶏の塩蒸し焼き

13003 **阿一鹽焗手撕雞** $830/隻
Ah Yat Hand-shredded Chicken Baked in Rock Salt
阿一風鶏肉細切りの塩蒸し焼き

13004 **金華玉樹雞** $750/隻
Steamed Chicken & Ham with Vegetable
雲南ハム風の鶏

13005 **菜膽上湯雞** $680/隻
Poached Chicken with Vegetable
鶏とからし菜の煮

13006 **生汁彩鳳卷** $320
Shredded Chicken with Minced Shrimp in Cream Sauce
鶏とエビのマヨネーズ巻き

13007 **鮮荷蒸滑雞** $320
Steamed Chicken Wrapped in Lotus Leaf
鶏肉の蓮葉包み蒸し焼き

13008 **黑蒜杞子蒸滑雞** $320
Steamed Chicken with Black Garlic & Wolfberry
鶏肉富臨風蒸し（黒ニンニク, クコ入り）

13016 **梅菜煎焗雞** $420/半隻
Pan-fried Chicken with Salted Cabbage
パンチキン塩キャベツ炒め

廚師推介 · Chef's Choice

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13009 **羅定豆豉爆雞** $320

Stir-fried Chicken with Black Bean

羅定風味の鶏肉と豆豉入り炒め

13010 **欖仁遼參雞肫柳** $520

Stir-fried Shredded Chicken with Dried Sea Cucumber with Olive Kernel

なまこ、鶏肉と欖仁入り炒め

13019 **富貴寶貝雞** (預訂) $4800

Braised Chicken with Abalone, Conpoy and Mushroom

鶏肉の煮込みアワビ、干し貝柱、きのこ添え



13001

富臨脆皮雞

鳥類

POULTRY

肉類、鳥類

13012 **豉油皇三蔥煎焗雞** $420/半隻
Pan-fried Chicken with Spring Onion in Soya Sauce
鶏と葱三種の醤油焼き

13013 **家鄉煎焗雞** $420/半隻
Country Style Pan Fried Chicken
田舎風鶏肉土鍋煮

9019 **官燕燒釀雞翼** (預訂) $320/隻 (兩隻起)
Roasted Chicken Wing Stuffed with Bird Nest
ツバメの巣と鶏手羽先詰め揚げ

13014 **蝦醬炸雞件** $380/半隻
Deep-fried Chicken Piece with Shrimp Paste
鶏肉とエビソースのフライ

8008 **魚翅蟹肉燒釀雞翼** (預訂) $320/隻 (兩隻起)
Roasted Chicken Wing Stuffed with Crab Meat & Shark Fin
蟹肉とフカヒレの手羽先詰めの焼き

14501 **古法鹽焗乳鴿** $320/隻
Baked Pigeon in Rock Salt
田舎風若ハトの塩蒸し焼き

14001 **蓮藕乳香扣米鴨** $330
Braised Duck with Lotus Root in Red Bean Curd Sauce
鴨、レンコンと凝乳入り蒸し煮

13015 **百花鵝肝燒釀雞翼** (預訂) $250/隻 (兩隻起)
Roasted Chicken Wing Stuffed with Minced Shrimp & Foie Gras
フランス産フォアグラ、シーフードと鶏手羽先詰め揚げ

14502 **金牌燒乳鴿** $320/隻
Roasted Pigeon
富臨特製ロースト若ハト

廚師推介 · Chef's Choice

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Plus 10% service charge. Tea $30 for Each Person. Nuts $30 for Each. Forum Special Sauce $30 for Each. Corkage Fee $500 for Each Bottle. Cakage Fee $150 Each. Photos for reference only.

14503 豉油皇乳鴿 $320/隻
Pigeon in Soya Sauce
若ハトの薄口醤油焼き

14504 菜片乳鴿崧 $330/隻
Stir-fried Minced Pigeon Served with Lettuce
若ハトのそぼろレタス包み

14505 燒雲腿薑汁鴿甫 $380/隻
Sautéed Pigeon Piece and Yunnan Ham in Ginger Sauce
鳩肉と雲南ハムの生姜のミソ焼き

14506 藕片土芹薑汁鴿甫 $330/隻
Sautéed Pigeon Piece with Lotus Root & Chinese Celery
ジンジャーソース、鳩肉、レンコンとセロリ焼き

14002 八寶扣釀米鴨 (預訂) $780
Braised Duck Stuffed with Fungus & Mushroom
鴨の八宝詰め蒸し煮

14003 發財瑤柱扣燒鴨 $650
Braised Barbecued Duck with Conpoy & Moss
広東風ローストダックと黒コケ、干貝柱入りの土鍋煮

14004 荔芋乳香扣米鴨 $350
Braised Duck with Taro in Red Bean Curd Sauce
鴨、タロ芋詰め広東風の蒸し煮

14005 荔茸香酥鴨 $350/半隻
Deep-fried Boneless Duck Stuffed with Mashed Taro
鴨とタロ芋詰めオーブン焼き

21005 薑葱蜆芥雞煲 $320
Braised Chicken in Clam Sauce with Ginger & Scallion
シジミ肉と鶏肉のジンジャーネギ入り土鍋煮

肉類

MEAT
肉類

11001 **燒汁焗牛尾** $100/位
Braised Ox Tail
富臨特製焼きソース牛の尾かけ

10001 **高湯翠玉獅子頭** $400
Shanghai Style Meat Ball with Vegetable in Supreme Soup
季節野菜と豚肉のコンソメ

10002 **頭抽三蔥焗豬扒** $320
Braised Pork Chop with Green Onion in Supreme Soya Sauce
ねぎ3種とカツの焼き

11003 **惹味三杯骨** $300
Spare Rib in Tasty Sauce
特別チリ風味鶏肉炒め

11004 **燒汁翡翠牛仔柳** $280
Pan-fried Beef in BBQ Sauce with Vegetable
富臨特製焼きソース牛肉と野菜の炒め物

10003 **蒜茸焗豬扒** $300
Pan-fried Pork Chop with Garlic
ガーリック風味のポークソテ ー

10004 **生炒排骨** $300
Sweet & Sour Spare Ribs
スペアリブの酢豚

11005 **西汁煎牛仔柳** $300
Pan-fried Beef Shank in Peking Sauce
牛肉の細切りの醤油甘煮

廚師推介 · Chef's Choice

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11001

燒汁焗牛尾



肉類

MEAT
肉類

10005 **榨菜蒸肉片** $280
Steamed Sliced Pork with Salted Sze-Chuan Vegetable
豚肉の細切りとザーサイの蒸し

10006 **梅菜蒸肉餅** $280
Steamed Minced Pork with Salted Cabbage
豚肉と漬物入りの蒸し餅

11006 **陳皮蒸牛肉餅** $280
Steamed Minced Beef with Dried orange Peel
牛肉と陳皮細切りの蒸し餅

10007 **土魷馬蹄蒸肉餅** $280
Steamed Minced Pork with Dried Squid & Water Chestnut
豚肉、スルメ、クネイ入りの蒸し餅

12001 **蹄香羊腩煲** (預訂) $900/四位 $1300/六位
Braised Lamb Belly in Hot Pot
羊肉とくわい入りの土鍋煮

11008 **蔥蒜牛仔粒** $300
Stir-fried Diced Beef with Spring Onion & Garlic
牛立田ねぎにんにく炒め

11009 **咖喱薯仔牛筋腩** $320
Curry Beef Brisket & Tendon with Potato
ポテトと牛筋肉のカレー風味

10008 **蜜味蒜香骨** $280
Deep-fried Spare Rib with Garlic in Honey Sauce
蜂蜜風味特選豚スペアリブのにんにく炒め

10156 **陳皮咕嚕肉** $300
Deep-fried Pork with Dried Mandarin Peel in Sweet & Sour Sauce
豚肉の甘酢あんかけ

廚師推介 · Chef's Choice　時令菜式 · Seasonal

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10009 豉油皇焗腩排 $300
Braised Spare Ribs in Soya Sauce
スペアリブの醤油焼き

10010 原件馬友蒸脆腩片 $350
Steamed Pork Belly with Salty Fish
タラの切り身揚げと塩漬し魚の蒸し

10011 惹味三杯焗豬扒 $300
Pork Chop in Tasty Sauce
台湾風の豚カツ鍋焼き



10156
陳皮咕嚕肉

小菜

HOME COOKING SPECIALTY
総菜

21006 **雙冬扣野生水魚煲** $960
Braised Turtle with Mushroom & Bamboo Shoot in Hot Pot
ツポン、筍、しいたけの煮

16012 **沙律鳳尾蝦多士** $450
Salad Prawn on Toast
エビすりみ揚げとサラダトースト

17002 **香蔥帶子粉絲煲** $330
Scallop and Vermicelli with Spring Onion in Hot Pot
ホタテと春雨ねぎ入りの土鍋煮

16205 **花蟹肉桂花瑤柱** $380
Stir-fried Crab Meat & Conpoy with Egg Yolk
蟹肉、干し貝柱とマヨネーズ炒め

15002 **荔茸香酥鵝肝盒** $400
Deep-fried Mashed Taro with Foie Gras
フラスフォアグラとタロ芋の油炒め物

19004 **威化海鮮卷** $380
Deep-fried Seafood Roll
シーフードのウエファース巻きフライ

16013 **生汁明蝦卷** $450
Pan-fried Prawn Roll in Cream Sauce
揚げ蝦のマヨネーズ巻き

16014 **荔茸香酥蝦** $400
Deep-fried Prawns Stuffed with Mashed Taro
エビすり身とタロ芋詰めオーブン焼き

20403 **松茸珍菌百頁豆腐** $230
Matsutake Mushroom & Bean Curd Slices
豆腐、シイタケと松茸の蒸し煮

廚師推介 · Chef's Choice　時令菜式 · Seasonal

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16206 **蟹粉鍋巴豆腐** $350
Crispy Rice & Bean Curd in Hairy Crab Meat Sauce
上海蟹肉と豆腐のおこげあんかけ

23502 **竹笙瑤柱金菰卷** $330
Bamboo Fungus Roll Stuffed with Enoki Mushrooms & Conpoy
干貝柱、ゴールデンキノコと絹笠茸巻き

16207 **蟹粉荔茸酥** $300
Deep-fried Mashed Taro with Hairy Crab Meat
上海蟹肉とタロ芋詰めオーブン唐揚げ

23001 **臘味土芹煎芋角** $300
Pan-fried Mashed Taro with Dried Meat & Chinese Celery
レンコン、ベーコンとタロ芋入り唐揚げ

17205 **順德焗魚腸** $320
Baked Fish Intestines with Egg
順德風味魚の腸入りオムレツ

17206 **薑蔥生炒大魚腸** $320
Stir-fried Fish Intestines with Ginger and Scallion
魚の腸とねぎ生姜入りの油炒め

17207 **阿一紅燒大魚頭** $180/位
Braised Fish Head in Ah Yat Style
阿一風特選 “タラ”の土鍋煮

17208 **古法煎煮大魚頭** $350
Braised Fish Head in Traditional Style
田舎風魚の頭焼き

17209 **豉汁蒸魚雲** $280
Steamed Fish Head in Black Bean Sauce
特選魚の頭と豆豉ソース蒸し

小菜

HOME COOKING SPECIALTY
総菜

17210 **薑蔥焗魚雲** $280
Braised Fish Head with Ginger & Scallion
特選魚の頭とねぎしょうが風の蒸し煮

10012 **味菜炒肚仁** $900
Stir-fried Tripe with Pickled Vegetable
豚の胃と漬物入りの炒め

10013 **油泡爽肚仁** $900
Stir-fried Tripe with Vegetable
豚胃と季節野菜の油炒め

16208 **蟹粉黃金玉豆腐** $320
Deep-fried Bean Curd with Hairy Crab Meat
上海蟹肉と玉子豆腐揚げの炒め

20002 **香煎齋素鵝** $280
Pan-fried Bean Curd Sheet
特選"菜食"鵞焼き



廚師推介 · Chef's Choice　素食 · Vegetarian

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17211 **蜆芥鯪魚球** $280
Deep-fried Fish Ball
魚ツみれ団子のフライ

30601 **大荳芽鴛鴦崧** $280
Stir-fried Minced Pork & Dried Oyster with Bean Sprout
豆もやし、干カキと豚そぼろ入り炒め

15003 **鵝肝珍菌竹笙卷** $350
Bamboo Fungus Roll Stuffed with Foie Gras & Mushroom
絹笠茸のフォアグラ味噌, 高級シイタケ巻き

21007 **遼參魚香茄子煲** $330
Braised Sea Cucumber with Eggplant in Hot Pot
ナマコと茄子の四川風味土鍋煮

17504 **淮香珍肝鱔片** $320
Sautéed Chicken Liver & Sliced Eel with Pepper Salt
田ウナギ鶏肝と山薬の炒め



16005
椒鹽翡翠鳳尾蝦

小菜

HOME COOKING SPECIALTY
総菜

7004 **玉簪鮑魚卷** $520
Braised Shrimp Paste Roll & Sliced Abalone
アワビ. アスパラガス巻き

19005 **珊瑚竹笙玉瓏卷** $420
Bamboo Fungus Roll with Shrimp Paste in Crab Meat & Roe Sauce
絹笠茸の海鮮物詰め

19006 **九層塔茄子爆三鮮** $380
Sautéed Assorted Seafood with Eggplant & Basil
バシル風のナス海鮮三種油炒め

10014 **大澳蝦糕燒腩排** $330
Roasted Pork Belly with Tai-O Shrimp Paste
香港田舎大澳風味の海老ソースのスペアリブ油炒め

19007 **宮保海鮮盞** $330
Seafood Tart in Spicy Sauce
海鮮の唐辛子炒め



13013 **家鄉煎焗雞**

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20003 **川醬爆蝦乾爽藕片** $300
Sautéed Lotus Root & Dried Shrimp in Sichuan Sauce
レンコン薄切りの四川味炒め

16209 **蟹粉帶子威化卷** $380
Deep Fried Scallop Roll with Hairy Crab Meat
上海カニ味噌と帆立貝ウエファース巻きフライ

17212 **蜆芥藕香煎鯪魚餅** $280
Pan Fried Lotus Root & Minced Fish Cake with Salty Clam
レンコン入り魚すり身の煎り焼き、アサリ辛味ソース添え

10015 **蜆芥土芹煎肉餅** $280
Pan-fried Minced Pork with Salty Clam Chiese Celery
パンの塩気のあるクラムソースと豚挽肉の炒め



素食

VEGETARIAN
ベジタリアン

6042 **玉液冬茸羹** $280
Mashed Winter Melon Soup with Egg White
卵白冬瓜あんかけスープ

6010 **如意八寶羹** $280
Vegetarian Soup with Fungus & Mushroom
豆腐、キクラゲ、ニレ、キノコあんかけスープ

6027 **竹笙翡翠豆腐羹** $380
Bean Curd Soup with Bamboo Fungus & Sliced Green
絹笠茸、豆腐と菜食のあんかけスープ

7005 **碧綠素鮑片** $360
Sliced Vegetarian Abalone with Vegetable
コンニャクと茹で野菜のオイスターソースかけ

20004 **白菌素雞甫** $280
Vegetarian Chicken with Mushroom
素鶏肉としいたけ炒め

20404 **咕嚕脆皮豆腐** $280
Deep-fried Bean-curd in Sweet & Sour Sauce
酢豆腐の丸揚げ

20405 **三菰燒豆腐** $280
Braised Bean Curd with Mushroom
豆腐としいたけ三種入りの醤油焼き

20005 **五枚酥方塊** $280
Deep-fried Mashed Taro on Soya Sheet
タロ芋湯葉唐揚げ

32301 **一品扒瓜甫** $280
Braised Hairy Gourd
なまこと冬瓜煮

廚師推介 · Chef's Choice

加收 10% 服務費. 茶每位 30元. 果仁每碟 30元. 富臨秘醬每碟 30元. 開瓶費每瓶 500元. 切餅費每個$150. 相片只供參考.
Plus 10% service charge. Tea $30 for Each Person. Nuts $30 for Each. Forum Special Sauce $30 for Each. Corkage Fee $500 for Each Bottle.
Cakage Fee $150 Each. Photos for reference only.

32901 紫菜扒雙蔬 $280
Braised Mixed Vegetables with Seaweed
海苔と菜食かけ



23503 竹笙釀素卷 $300
Bamboo Fungus Roll Filled with Vegetables
湯葉包み揚げとキヌガサダケの蒸しロール

20006 錦繡上齋粒 $280
Stir-fried Mixed Vegetarian Dice
菜食煮

19008 威化腐茸卷 $280
Crispy Bean Curd Roll
豆腐と湯葉のウエファース巻きのフライ

20007 煎炆腐皮卷 $280
Braised Bean Curd Roll Stuffed with Mixed Vegetables
湯葉包み揚げ

31901 豉油皇焗茄子 $280
Steamed Eggplant in Soya Sauce
ナスの醤油風味焼き

32902 天白菰扒時蔬 $280
Braised Mushroom with Seasonal Vegetable
しいたけと菜食の油炒め

20008 油鹽水浸上齋 $280
Braised Superior Vegetarian Platter
特選“菜食”の塩煮もの

19009 鮮茄翡翠炒水晶 $280
Stir-fried Egg White & Diced Vegetable with Tomato
トマト蟹肉と卵白の炒め物

素食

VEGETARIAN
ベジタリアン

21008 **南乳鮮竹上齋煲** $280
Braised Mixed Vegetables & Soya Sheet in Red Bean Curd Sauce in Hot Pot
凝乳風味の特選菜食と湯葉の土鍋煮

30602 **XO醬大豆芽炒豆卜** $280
Stir-fried Bean Sprout and Bean Curd Puff in Spicy XO Sauce
豆腐と豆もやしのXOソース炒め

20009 **素珍炒飯** $280
Fried Rice with Vegetarian Dice
菜食内臓チャーハン

20010 **冬菰木耳撈素麵** $280
Braised Somen with Mushroom & Brown Fungus
しいたけとキクラゲ龍須麺(日本揖保の糸)

廚師推介 · Chef's Choice　素食 · Vegetarian

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蔬菜

VEGETABLE
野菜

21009 **高湯雜菜煲** $280
Mixed Vegetable in Clear Soup
菜食の土鍋煮


31301 **白灼玉蘭遠** $250
Poached Kale with Soya Sauce
ゆでカイラン


32903 **郊外油菜** $180
Stir-fried Vegetable
季節野菜

32904 **高湯浸時蔬** $200
Seasonal Vegetable in Supreme Soup
季節野菜のコンソメ

32905 **魚湯浸時蔬** $200
Seasonal Vegetable in Fish Soup
魚入り季節野菜スープ

32906 **葡汁帶子焗四蔬** $360
Baked Assorted Vegetable with Scallops in Portuguese Sauce
ホタテと野菜4種のポルトガルソース焼き

32907 **高湯雲腿扒四蔬** $300
Braised Vegetable with Yunnan Ham in Supreme Soup
雲南ハム、菜食4種スープ煮

21010 **瑤柱菰絲雜菜煲** $300
Mixed Vegetable & Shredded Mushroom with Conpoy in Hot Pot
干し貝柱、しいたけと春雨入りの土鍋煮

飯麵

RICE & NOODLES

パスタ

44001 **阿一炒飯** $480
Ah Yat Fried Rice
阿一風チャーハン

44002 **阿一鵝肝炒飯** $580
Ah Yat Fried Rice with Foie Gras
阿一風ホアグラのチャーハン

41001 **阿一炒米** $480
Ah Yat Fried Rice Noodle
阿一風焼きビーフン

42201 **阿一炒麵** $480
Ah Yat Fried Noodle
阿一風焼きそば

45201 **富臨鮑汁花膠瑤柱燴飯** $650
Braised rice with Fish Maw and Conpoy in Abalone Sauce
富臨風のアワビミソ、魚浮袋と干し貝柱あんかけご飯

45202 **鮮蝦瑤柱荷葉飯** $380
Fried Rice with Conpoy in Lotus Leaf
エビと貝柱入りの蓮の葉包み蒸しチャーハン

44003 **生炒臘味糯米飯** $380
Fried Glutinous Rice with Dried Meat & Sausage
広東風ソーセージ入りもち米チャーハン

45203 **家鄉糯米飯** $380
Fried Glutinous Rice in Country Style
田舎風もち米

43801 **砂窩三鮮炆烏冬** $350
Braised Udon with Seafood
シーフードとうどんの土鍋煮

廚師推介 · Chef's Choice

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Plus 10% service charge. Tea $30 for Each Person. Nuts $30 for Each. Forum Special Sauce $30 for Each. Corkage Fee $500 for Each Bottle. Cakage Fee $150 Each. Photos for reference only.



45201

富臨鮑汁花膠瑤柱燴飯

飯麵

RICE & NOODLES
パスタ

44004 **瑤柱水晶炒飯** $330
Fried Rice with Conpoy & Egg White
貝柱と卵白チャーハン

42202 **豉油皇海鮮炒麵** $350
Fried Noodle with Seafood in Soya Sauce
海鮮類入り焼きそば

42001 **香燒伊府麵** $100/位
Braised E-fu Noodle
菜食広東風蒸し麺

42002 **鮮蟹肉燴伊麵** $160/位
Braised E-fu Noodle with Crab Meat
カニ入り広東風蒸し麺

42801 **高湯雲腿生麵** $120/位
Noodle with Yunnan Ham in Supreme Soup
雲南ハム入り汁そば

1001 **絲苗白飯** $40
Steamed Rice
ご飯

廚師推介 · Chef's Choice

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揖保乃系素麵系列(日本頂級素麵)

42401 **翡翠鮑魚炆素麵** $650
Braised Somen with Sliced Abalone & Vegetable
アワビ野菜焼き龍須麺(日本揖保の糸)

43201 **高湯龍蝦焗素麵** $600
Baked Lobster Somen with Supreme Soup
ロブスター焼き龍須麺(日本揖保の糸)

43202 **雪菜蝦仁湯素麵** $450
Shrimp & Pickled Cabbage Somen in Soup
小エビと高菜入り汁龍須麺(日本揖保の糸)

43203 **雲腿蟹肉湯素麵** $380
Yunnan Ham & Crab Meat Somen in Soup
雲南ハムと蟹肉入り汁龍須麺(日本揖保の糸)

42402 **金菰瑤柱炆素麵** $320
Braised Somen with Enoki Mushroom & Conpoy
きのこと貝柱焼き龍須麺(日本揖保の糸)

42601 **炸醬肉絲撈素麵** $280
Braised Somen with Shredded Pork in Fried Bean & Meat Sauce
細切り豚肉入り味噌ソース龍須麺(日本揖保の糸)

甜品

DESSERT
デザート

9018 **阿一官燕八寶飯** （預訂）$2500/四位
Ah Yat Steamed Glutinous Rice with Bird Nest & Eight Treasures
高級ツバメの巣と八宝もち米

24001 **生磨杏仁茶** $90
Hot Almond Cream
アーモンドスイートスープ

24002 **生磨合桃露** $90
Hot Walnut Cream
クルミのスイート汁粉

24003 **竹蔗茅根燉馬蹄** $90
Double-boiled Sugar Cane, Carrot & Water Chestnut
サトウキビとくわい入りのシロップ煮

24019 **陳皮紅豆沙** $90
Sweetened Red Bean Soup with Dried Mandarin Peel
柑橘の皮入りあずきのスープ

24004 **原燉蓮子紅棗** （預訂）$120
Double-boiled Red Dates & Lotus Seed
高級なつめと蓮実の氷砂糖スープ

9014 **紅棗燉官燕** （預訂）$680/位
Double-boiled Bird Nest with Red Dates
高級ツバメの巣とナツメスープ

廚師推介 · Chef's Choice

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9014

紅棗燉官燕

