

香港大排檔

歡迎
 WELCOME
光臨



香味私房 道地體驗 正宗粵菜主廚指導



煲仔砂鍋

CANTONESE CLAY POT

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| 潮州鮮蝦粉絲煲 | \$720 |
| SHRIMP CLAY POT WITH VERMICELLI | |
| 柱侯牛腩牛筋煲 | \$580 |
| BEEF TENDON AND BRISKET CLAY POT WITH RADISH | |
| 薑蔥牛肉煲 | \$380 |
| BEEF CLAY POT WITH GINGER AND SPRING ONION | |
| 沙嗲牛肉粉絲煲 | \$380 |
| STATY BEEF VERMICELLI POT | |
| 啫啫雞球煲 | \$380 |
| SIZZLING CHICKEN POT | |
| 蟹粉豆腐煲 | \$350 |
| CRAB ROE & MEAT CLAY POT WITH TOFU | |
| 鹹魚雞粒豆腐煲 | \$350 |
| SALTED FISH AND DICED CHICKEN CLAY POT WITH TOFU | |

撚手小菜

SIGNATURE

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| 避風塘香辣蝦 | \$720 |
| SPICY DEEP-FRIED TIGER PRAWN | |
| 蒜香脆皮雞 | \$600 |
| DEEP-FRIED CRISPY CHICKEN | |
| 芥蘭炒牛肉 | \$480 |
| BEEF STIR-FRIED WITH CHINESE BROCCOLI | |
| XO醬百花油條 | \$450 |
| FRIED DOUGH STICK WITH XO SAUCE | |
| 椒鹽酥炸鮮魷 | \$380 |
| CRISPY FRIED SQUID WITH SALT AND PEPPER | |
| 乾扁四季豆 | \$320 |
| STIR-FRIED GREEN BEANS | |
| 麻油腐乳通菜 | \$300 |
| STIR-FRIED WATER SPINACH WITH SESAMO OIL AND
FERMENTED TOFU | |
| 金銀蛋浸時蔬 | \$300 |
| STIR-FRIED WITH SALTED EGG AND CENTURY EGG
SEASONAL VEGETABLES | |



餐前小菜 STARTER

麻辣牛百葉 	\$350
SPICY BEEF OMASUM	
紅油口水雞 	\$350
SPICY POACHED CHICKEN	
紅露醉雞腿	\$280
SICHUAN-STYLE SPICY POACHED CHICKEN	
X.O.海蜆頭 	\$280
JELLYFISH HEAD WITH XO SAUCE	
彩豔鮮番茄	\$220
COLORLED TOMATOES PICKLED WITH PLUM SAUCE	
七味炸豆腐	\$220
DEEP-FRIED TOFU WITH SHICHIMI	
醋薑椒皮蛋 	\$220
CENTURY EGG WITH GINGER AND CHILI	

粥粉麵飯 CONGEE , NOODLES & RICE

乾炒牛肉河粉	\$380
FRIED FLAT BEEF RICE NOODLES	
豉油皇叉燒炒麵	\$380
BBQ PORK FRIED NOODLES WITH SOY SAUCE	
揚州炒飯	\$380
YANGZHOU FRIED RICE	
生炒牛肉飯	\$360
BEEF FRIED RICE	
鹹魚雞粒炒飯	\$320
SALTED FISH AND DICED CHICKEN FRIED RICE	
鮮蝦雲吞撈麵	\$320
SHRIMP WONTON NOODEL SOUP	
皮蛋瘦肉粥	\$260
CENTURY EGG AND LEAN MEAT CONGEE	
薑絲魚片粥	\$260
CANTONESE-STYLE FISH FILLET WITH GINGER SHREDS CONGEE	
鮑魚雞絲粥	\$260
CANTONESE-STYLE ABALONE WITH CHICKEN SHREDS CONGEE	



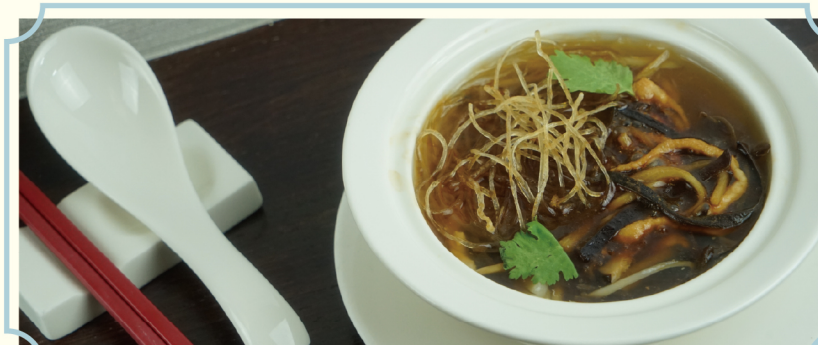
港式點心 DIM SUM

魚子蒸燒賣	\$210
SHUMAI STEAMED WITH CAVIAR	
晶瑩鮮蝦餃	\$210
STEAMED FRESH SHRIMP DUMPLING	
海鮮炸春捲	\$210
DEEP-FRIED SEAFOOD STUFFED SPRING ROLL	
鮮蝦腐皮捲	\$210
DEEP-FRIED SHRIMP-STUFFED BEAN CURD ROLL	
松露蟹肉蛋白餃	\$210
STEAMED CRAB MEAT DUMPLING WITH TRUFFLE AND EGG WHITE	
韭菜海鮮餅	\$210
PAN-FRIED SEAFOOD PANCAKE WITH CHIVE	
黑金流沙包	\$210
STEAMED BLACK BUNS WITH SALTED EGG YORK CUSTARD	
蛋白杏仁茶	\$210
ALMOND TEA WITH EGG WHITE	
菩提上素餃	\$180
STEAMED VEGAN DUMPLING	
臘味糯米雞	\$180
GLUTINOUS RICE WITH CHICKEN AND CURED MEAT WRAPPED IN LOTUS LEAF	
蜜汁叉燒酥	\$180
BBQ PORK PUFF PASTRY WITH HONEY	
豉汁蒸鳳爪	\$180
CHICKEN FEET BRAISED WITH BLACK BEAN SAUCE	
陳皮紅豆沙	\$180
RED BEAN SOUP WITH TANGERINE PEEL	
花旗蔘雪耳紅杞	\$180
SWEET SOUP WITH GINSENG, SNOW FUNGUS AND CHINESE WOLFBERRY	



汁補燉湯羹 Soup

碗仔翅	\$220
IMITATION SHARK FIN SOUP	
瑤柱蟹肉粟米羹	\$220
SWEET CORN SOUP WITH CRAB MEAT	
季節煲例湯	\$220
STEWED DAILY SOUP	
鮮蝦雲吞湯	\$220
SHRIMP WONTON SOUP	
現流活魚 (清蒸/ 乾煎/ 紅燒)	\$時價/兩
SEASONAL FRESH FISH (STEAMED/PAN-FRIED/BRAISED)	



港式飲品 BEVERAGE

港式鴛鴦	\$180
COFFEE WITH TEA AND CONDENSED MILK	
鹹檸七喜	\$180
SALTY LEMON SODA	
鹹檸可樂	\$180
SALTY LEMON COKE	
港式凍檸茶	\$180
ICED LEMON TEA	



本菜單使用國產豬肉、澳洲牛肉。
Source of Meat: Taiwan pork, Australia beef.
以上價格需另加收10%之服務費。

An additional 10% service fee will be charged to all of the aforementioned prices.
維多麗亞酒店關心您：如果您有特殊的飲食需求、食物過敏或食物不耐症，請告知我們的服務人員。
If you have a food allergy or a special dietary requirement, please inform a member of our staff before you place your order. Thank you.