



Y U E

Tel: 2838 3968

時代廣場食通天1301舖

Shop 1301, Food Forum, Times Square

枱號


Table No.

經手人



By.

煎炸焗

FRIED & BAKED


 原隻鮑魚蛋煎糯米雞 每隻 each \$128
Pan-fried Abalone Glutinous Rice with Egg

 脆皮韭菜蟹肉盒 四件 4 pcs \$88
Crispy Fried Chinese Chives and Crab Pastry Cake

 XO醬金蝦芋頭糕  三件 3 pcs \$68
Pan-fried Taro Cake with Dried Shrimps in XO Sauce

 甘粟韭菜蝦春卷 四件 4 pcs \$68
Spring Roll with Sweet Corn, Chinese Chives & Shrimps

 天津狗不理煎包 三件 3 pcs \$68
Tianjin Goubuli Pan-fried Bun

 海皇芙蓉酥皮芋盒 三件 3 pcs \$68
Deep-fried Taro Puff with Assorted Seafood

 竹筍野菌腐皮卷 三件 3 pcs \$68
Pan-fried Bean Curd Rolls with Assorted Mushroom and Bamboo Piths

 富士蘋果叉燒酥 三件 3 pcs \$68
Baked Barbecue Pork Puffs with Fuji Apple

蒸點

STEAMED

 海中龍皇伴金魚餃 兩件 2 pcs \$108
Steamed Shrimp Dumpling in Supreme Broth

 高湯蟹肉灌湯餃 每隻 each \$98
Crab Meat Dumpling in Supreme Broth

 招牌蝦餃皇 四件 4 pcs \$78
Steamed Shrimp Dumplings

 黑魚子豚肉北菇燒賣 四件 4 pcs \$68
Steamed Pork Dumplings with Black Fish Roe

 黑毛豬濃湯小籠包 三件 3 pcs \$68
Steamed Shanghainese Dumplings

 胡椒濃湯小籠包  三件 3 pcs \$68
Steamed Shanghainese Dumplings in Pepper Broth

 醬皇豉汁蒸鳳爪 \$68
Steamed Chicken Feet in Black Bean & Garlic Sauce


 蜜汁豚肉叉燒包 三件 3 pcs \$58
Steamed Honey Barbecued Iberico Pork Bun

 高湯杞子鮮竹卷 三件 3 pcs \$58
Bean Curd Sheet Rolls Stuffed with Shrimps in Supreme Broth

 山竹陳皮牛肉球 三件 3 pcs \$58
Steamed Beef Meatball & Tangerine Peel

腸粉

RICE ROLL

 春風得意腸粉 \$78
Steamed Rice Roll with Spring Roll

 韭黃鮮蝦腸粉 \$78
Steamed Rice Roll with Shrimp & Chives

 蜜汁黑毛豬叉燒腸粉 \$78
Steamed Rice Roll with Barbecued Iberico Pork

 陳皮桂林牛肉腸粉 \$68
Steamed Rice Roll with Minced Beef & Tangerine Peel

 櫻花蝦炸兩腸粉 \$58
Steamed Rice Roll, Fried Dough Sticks & Sakura Shrimps


前菜

APPETIZER

 燒椒醬斑馬瀨尿蝦 \$598
Chilled Giant Mantis Shrimp in Grilled Green Chili Paste

 風沙潮物白玉件  \$168
Deep-fried Spicy Fish Fillet Slices

 咖哩潮物三寶  \$168
Triple Sea Treasures in Curry Sauce (Squid balls, Fish Slice & Fish Ball)

 野米金沙桂林蝦丸 \$168
Deep-fried Shrimp Ball with Salted Egg

 金沙鴨紅 \$148
Deep-fried Crispy Duck Blood with Salted Egg Yolk

 豉油皇香煎日本淮山 \$148
Pan-fried Japanese Yam in Soya Sauce

 椒鹽九肚魚  \$128
Deep-fried Bombay Duck Fish with Spicy Salt

 梁溪素脆鱔 \$118
Deep-fried Dried Mushroom in Vinegar


 虎皮尖椒  \$118
Pan-fried Green Pepper

 開胃醬皮蛋 \$118
Preserved Eggs in YUE Signature Sauce

湯羹

SOUP

 黑蒜海玉竹燉豬脰 每窩 pot \$498
Double-boiled Pork Shank Soup Polygonatum Root & Black Garlic 四至六位用 for 4-6 persons

 芫茜皮蛋斑片湯 每窩 pot \$498
Garoupa Fish Soup with Coriander & Preserved Eggs 四至六位用 for 4-6 persons

 清香魚片豆腐羹 每窩 pot \$398
Sliced Fish fillet with Beancurd Soup 四位用 for 4 persons

 鹹柑桔川貝花膠燉鷓鴣 每位 pax \$268
Double-boiled Francolin Soup with Salted Kumquat Fritillary Bulb & Fish Maw




 菜膽杏汁燉豬肺 每位 pax \$138
Double-boiled Pig Lung Soup Almond Juice & Vegetables

 瑤柱海皇豆腐羹 每位 pax \$138
Seafood Soup with Tofu & Conpoy

明爐燒味

(供應時間:11:30-14:30)

SIU MEI


  半隻  例牌 大紅片皮乳豬 \$738 / \$388
Suckling Pig 半隻 half 例牌 regular


  半隻  例牌 明爐燒鵝 \$488 / \$268
Roasted Goose 半隻 half 例牌 regular

 蜜汁叉燒 \$288
Barbecued Pork

 潮式滴水凍鵝肝 \$198
Marinated Goose's Liver in "Chiu Chow" Style

 脆皮腩仔肉 \$188
Roasted Pork Belly

 鮮百合海蜆花 \$168
Jelly Fish and Lily Bulb

 潮州新鮮大生腸 \$118
Marinated Pork Oviduct

 沙薑雞腳 \$118
Chicken Feet with Sand Ginger

 脆皮乳鴿 每隻 each \$108
Roasted Pigeon


甜品

DESSERT


 蛋黃蓮蓉萬壽桃 半打 6 pcs \$110
Steamed Buns with Lotus Paste & Egg Yolk

 山水木桶豆腐花 四位用 for 4 pax \$108
Traditional Beancurd Pudding

 蛋白杏仁茶 每位 pax \$68
Sweet Almond Soup with Egg White

 椰汁馬蹄卷 六件 6 pcs \$58
Water Chestnut Cake with Coconut Sauce

 香煎日本紅豆綠茶軟餅 四件 4 pcs \$58
Pan-fried Glutinous Cakes with Japanese Red Bean Paste

 香煎紅糖馬蹄糕 四件 4 pcs \$58
Pan-fried Brown Sugar Water Chestnut Cake

 懷舊黑糖糕 四件 4 pcs \$48
Steamed Brown Sugar Pudding

海鮮 · 河鮮

SEAFOOD

	清椒青香老虎斑 Stewed Tiger Grouper with Sichuan Peppercorn	\$1188起 up
	麻婆豆腐龍蝦 Steamed Lobster Meat with Bean Curd & Chili Oil	\$928起 up
	薑蔥肉蟹腸粉煲 Stir-fry Mub Crab with Rice Roll in Claypot Ginger & Onion	\$888起 up
	花膠炆山瑞 Braised Fish Maw and Softshelled Turtle	\$1198
	豉汁炒乳龍蝦球 Sauteed Local Fresh Lobster Meat in Black Bean & Chili Sauce	\$928
	素千層斑翅翅脯 Stewed Garoupa Dorsal Fin and Tofu	\$588
	油浸筍殼魚 Deep-fried Marble Goby Fish	\$538
	甜豆仁炒帶子 Sauteed Scallops with Sugar Snap Peas	\$498
	三椒菜遠炒斑球 Sauteed Sabah Grouper with Assorted Chilies & Vegetables	\$488
	豬油渣斑球伴菜花 Sauteed Grouper Meat with Deep-fried Lard and Cauliflower	\$488
	花雕雞油蒸馬友 Steamed Thread Fin in Yellow Wine & Chicken Oil	\$438
	辣子田雞 Fried Frog with Spicy Red Chili	\$418
	薑蔥粉絲鮑魚煲 Abalone with Vermicelli in Casserole with Scallions & Ginger	\$398
	XO醬炒海參蝦球 Sauteed Sea Cucumber & Shrimps in XO Sauce	\$398
	酥炸蜂巢生蠔 Deep-fried Honeycombed Oyster	\$398
	大地田雞腿 Stir-fried Frog Leg with Ginger & Scallions	\$388
	咖喱軟殼蟹 Deep-fried Soft Shell Crab in Curry Sauce	\$368
	粉絲中蝦煲 Prawns with Vermicelli in Casserole	\$338
	豉椒炒蠔子皇 Stir-Fried Razor Clam in Black Bean & Garlic Sauce	\$328

海鮮 · 河鮮

SEAFOOD

	鮮椒醬水庫大魚頭 Steamed Fish Head with Fresh Chili Paste	\$318
	雞縱菌日本長芋帶子煲 Japanese yam with Scallops & Termito Mushrooms in Casserole	\$298
	順德煎魚雲 Pan-fried Fish Head in Shunde Style	\$298
	欖仁帶子大良炒鮮奶 Sauteed Fresh Milk with Scallops & Almond	\$298
	生拆蟹粉炒粉絲 Fried Fresh Crab Roe with Vermicelli	\$288
	高湯蛋白龍蝦球 (兩位起) 每位 pax Steamed Lobster Meat with Egg White in Supreme Soup (min. 2 persons)	\$268
	鮮蝦涼瓜煎蛋白 Fried Egg White with Fresh Shrimps & Bitter Melon	\$248
	炸釀鮮蟹蓋 (兩位起) 每位 pax Deep-fried Crab Shell Stuffed with Fresh Crab Meat & Onion (min. 2 persons)	\$238
	毛豆炒河蝦仁 Fried Shelled Shrimps with Edamame	\$238

時蔬

VEGETABLES

	海鮮雜菜煲 Vegetables in Casserole with Seafood	\$248
	蟹肉紅燒豆腐 Braised Tofu with Fresh Crab Meat	\$248
	竹筍榆耳紅燒豆腐 Braised Tofu with Bamboo Fiths & Wild Mushroom	\$248
	上湯京都腐皮浸時菜 Vegetables in Supreme Broth with Kyoto Bean Curd Sheet	\$248
	濃湯浸千絲日本大根 Julienne Japanese Radish in Supreme Broth	\$218
	啫啫芥蘭煲 Sizzling Chinese Kale in Casserole	\$198
	原件鮑汁蝦籽柚皮 Pomelo Pith with Dried Shrimp Roe in Abalone Sauce	\$168

家禽 · 肉類

POULTRY & MEAT

	全隻 半隻 whole half	吊炸脆皮雞 Deep-fried Crispy Chicken	\$698 / \$398
	全隻 半隻 whole half	脆皮蔥油雞 Deep-fried Crispy Chicken with Scallions	\$698 / \$398
		咸菜客家清香湯牛筋腩 Braised Beef Brisket & Tendon Preserved Vegetables in Hakka Style	\$488
		鮮沙薑砂窩雞煲 Sauteed Chicken in Claypot with Fresh Sand Ginger	\$398
		啫啫鮑魚雞煲 Sizzling Abalone & Chicken in Claypot	\$398
		日本鮮百合炒牛小排 Stir-fried Beef Ribs with Japanese Lily Bulbs	\$298
		生菜包腸腸鴿鬆 Sauteed Mincd Pigeon & Pork Liver Sausage with Lettuce	\$288
		豉汁涼瓜炒安格斯牛肉 Stir-fried Angus Beef with Bitter Melon in Black Bean & Garlic Sauce	\$288
		清湯煮牛筋日本大根 Braised Beef Tendon & Japanese Radish in Supreme Soup	\$288
		金梅陳醋咕嚕肉 Sweet & Sour Pork in Aged Vinegar	\$268
		咖喱牛筋煲 Beef Tendon in Curry Sauce	\$268
		麻辣梅菜扣肉 Mala Pork Belly Braised with Preserved Vegetables	\$268
		爆椒欖角骨 Sauteed Pork Chop with Black Olive & Chili	\$258
		順德煎排骨 Sauteed Pork Ribs in Shunde Style	\$258
		遠年陳皮牛肉餅 Steamed Mincd Beef with Aged Dried Tangerine Peel	\$218
		白涼瓜炒蛋 Scrambled Eggs with White Bitter Melon	\$208
		香煎蓮藕餅 Pan-fried Lotus Root Patties	\$208
		蝦籽柚皮鵝掌 Goose Web with Pomelo Pith & Dried Shrimp Roe in Abalone Sauce	每位 pax \$188

粉麵飯

STAPLE FOOD

	上湯龍蝦米粉餅 Fried Crispy Rice Vermicelli with Lobster in Supreme Broth	時價 market price
	砂窩生拆蟹粉炒飯 Crab Roe with Fried Rice in Claypot	\$498
	原隻三頭南非鮑魚鮑汁撈飯 Whole South African Abalone (3ppk) with Rice in Abalone Jus	\$498
	燻邊蛋蕃茄焗黑毛豬扒飯 Baked Iberico Pork Chop Rice with Tomato & Over Easy Eggs	\$388
	甫魚野米海皇泡飯 (四位用) Flounder, Assorted Seafood & Rice in Supreme Soup (For 4 persons)	\$338
	鮑魚汁章魚雞粒炒飯 Diced Chicken & Octopus Fried Rice in Claypot with Abalone Jus	\$298
	禮雲籽野米鮮蝦炒飯 Fried Wild Rice with Soft Shell Crab & Shrimps	\$288
	鮑魚汁薑蔥叉燒撈生麵 Braised Egg Noodle, Barbecue Pork, Ginger, Spring Onion in Abalone Sauce	\$268
	魚湯京都腐竹浸葛絲 Kuzukiri in Fish Soup with Kyoto Bean Curd Sheet	\$268
	馬友鹹魚雞粒炒飯 Salted Threadfin & Diced Chicken Fried Rice	\$268
	生炒安格斯牛肉飯 Fried Rice with Angus Beef	\$268
	瑤柱蛋白炒飯 Conpoy Fried Rice with Egg White	\$268
	頭抽龍鬚蟹籽炒麵 Stir-Fry Noodles - Squid & Crab Roe, First-bewed Soy Sauce	\$268
	滑蛋蝦仁炒河 Stir-fry Rice Noodles with Shrimps & Scrambled Eggs	\$268
	乾炒牛河 Stir-fry Rice Noodles with Sliced Beef	\$218
	香辣肉絲炒銀針粉 Fried Silver Pin Noodles with Spicy Pork Julienne	\$208
	鮑汁米粉餅 Fried Crispy Rice Vermicelli in Abalone Jus	\$198
	糖醋麵 Crispy Noodles in Vinegar & Icing Sugar	\$198

另加一服務費 10% service charge

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