



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

XO醬日本大根蘿蔔糕 三件 3 pcs \$78
Pan-fried Japanese Radish Cake in XO Sauce

香茅腐皮鮮蝦餅 \$78
Bean Curd Sheet Shrimp Cake with Lemongrass

蒜香野菜蝦春卷 三件 3 pcs \$78
Deep-fried Garlic Spring Roll with Shrimp and Vegetables

金華火腿蘿蔔絲酥 三件 3 pcs \$68
Baked Radish Puffs with Chinese Ham

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

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

金蝦臘味糯米包 三件 3 pcs \$58
Steamed Sticky Rice Bun Stuffed with Shrimps & Preserved Meat

另加一服務費 10% service charge

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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

潮式韭菜水晶糰 三件 3 pcs \$68
Steamed Dumplings with Chives & Shrimp in Chiu Chao Style

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

燒椒醬鮮鮑甫 \$338
Sliced Abalone · Grilled Green Chili Paste

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

明爐燒味

(供應時間:11:30-14:30)

SIUMEI

大紅片皮乳豬 \$738 / \$388
Suckling Pig

明爐燒鵝 \$488 / \$268
Roasted Goose

蜜汁叉燒 \$288
Barbecued Pork

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

鮮百合海蜆花 \$168
Jelly Fish and Lily Bulb

麻辣無骨鳳爪 \$128
Hot and Spicy Boneless Chicken Claw

五香滷水牛腩 \$128
Spiced Braised Beef Shank

麻辣涼拌牛腩粒 \$128
Chilled Beef Shank in Hot and Spicy Sauce

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

湯羹

SOUP

黑蒜海玉竹燉豬脷 每窩 pot \$498
Double-boiled Pork Shank Soup with 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

紅燒花膠瑤柱海皇羹 每窩 pot \$488
Sliced Fish Maw with Seafood Soup 四至六位用 for 4-6 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 with Almond Juice & Vegetables

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

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

芒果雪梅娘 三件 3 pcs \$88
Mango Mochi

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

香煎日本紅豆綠茶軟餅 四件 4 pcs \$68
Pan-fried Glutinous Dumplings with Japanese Red Bean Paste

金銀流沙煎堆仔 三件 3 pcs \$58
Deep-fried Sesame Lava Puff with Custard

椰糖脆脆卷 十二件 12 pcs \$48
Crispy Rolls with Coconut Sugar

芝麻糊凍豆腐花 每位 pax \$48
Traditional Beancurd Pudding with Black Sesame Soup

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

海鮮 · 河鮮

SEAFOOD

| | | |
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| | 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 |
| | 3.6牛乳炒龍蝦球 Sautéed Local Fresh Lobster Meat with Hokkaido 3.6 Milk | \$688 |
| | 枝竹紅炆斑翅脯 Stewed Garoupa Dorsal Fin · Bean Curd Sheet | \$588 |
| | 油浸筍殼魚 Deep-fried Marble Goby Fish | \$538 |
| | 三椒菜遠炒斑球 Sautéed Sabah Grouper with Assorted Chillies & Vegetables | \$488 |
| | 豬油渣斑球伴菜花 Sautéed Grouper Meat with Deep-fried Lard and Cauliflower | \$488 |
| | 生啫花膠生蠔煲 Sizzling Fish Maw & Oyster in Claypot | \$438 |
| | 香麻醬爆鮮鮑甫 Stir-fried Sliced Abalone · Spicy Soy Sauce | \$428 |
| | 辣子田雞 Fried Frog with Spicy Red Chili | \$418 |
| | 毛豆仁炒帶子 Sautéed Scallops with Edamame | \$398 |
| | 大地田雞腿 Stir-fried Frog Leg with Ginger & Scallions | \$388 |
| | 野米金沙大蝦球 Prawn Balls · Salted Egg Yolk | \$368 |
| | 宮廷醬爆富貴蝦 Stir-fried Prawn · Soy Sauce | \$368 |
| | 薑蔥軟殼蟹煲 Soft Shell Crab in Claypot with Ginger & Spring Onion | \$368 |
| | 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 |

海鮮 · 河鮮

SEAFOOD

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| | 豉椒炒蠔子皇 Stir-Fried Razor Clam in Black Bean & Garlic Sauce | \$328 |
| | 鮮椒醬水庫大魚頭 Steamed Fish Head with Fresh Chili Paste | \$318 |
| | 雞樅菌日本長芋帶子煲 Japanese yam with Scallops & Termite Mushrooms in Casserole | \$298 |
| | 順德煎魚雲 Pan-fried Fish Head in Shunde Style | \$338 |
| | 欖仁帶子大良炒鮮奶 Sautéed Fresh Milk with Scallops & Almond | \$298 |
| | 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 Piths & 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 | \$218 |
| | 原件鮑汁蝦籽柚皮 Pomelo Pith with Dried Shrimp Roe in Abalone Sauce | \$168 |

家禽 · 肉類

POULTRY & MEAT

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| | 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 |
| | | 客家清香湯牛筋腩 Braised Beef Brisket & Tendon in Hakka Style | \$488 |
| | | 鮮沙薑砂窩雞煲 Stauteed Chicken in Claypot with Fresh Sand Ginger | \$398 |
| | | 醬爆安格斯一口牛 Stauteed Diced Angus Beef | \$368 |
| | | 海參啫啫豬手煲 Sizzling pork knuckle and Sea Cucumber in Pot | \$368 |
| | | 日本鮮百合炒牛小排 Stir-fried Beef Ribs with Japanese Lily Bulbs | \$298 |
| | | 生菜包腸膶鴿鬆 Sautéed Minced 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 |
| | | 爆椒欖角骨 Sautéed Pork Chop with Black Olive & Chili | \$258 |
| | | 順德煎排骨 Sautéed Pork Ribs in Shunde Style | \$258 |
| | | 遠年陳皮牛肉餅 Steamed Minced Beef with Aged Dried Tangerine Peel | \$218 |
| | | 白涼瓜炒蛋 Scrambled Eggs with White Bitter Melon | \$218 |
| | | 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 \$198 |

粉麵飯

STAPLE FOOD

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| | 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 |
| | 鮑魚汁章魚雞粒炆飯 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 |
| | 鮑汁野菌炆伊麵 Braised E-fu Noodles, Assorted Mushroom in Abalone Sauce | \$268 |
| | 銀芽肉絲煎兩面黃 Stir-Fry Rice Noodles · Pork & Sprouts | \$238 |
| | 乾炒牛河 Stir-fry Rice Noodles with Sliced Beef | \$238 |
| | 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 |