



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.

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		
	莧菜帶子餃	三件 3 pcs	\$68
	Steamed Dumplings with Scallop & Vegetables		
	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		
	金蝦臘味糯米包	三件 3 pcs	\$58
	Steamed Sticky Rice Bun Stuffed with Shrimps & Preserved Meat		
	懷舊馬拉糕	三件 3 pcs	\$58
	Steamed Canton Sponge Cake		

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		
	竹笙野菌腐皮卷	三件 3 pcs	\$68
	Pan-fried Bean Curd Rolls with Assorted Mushroom and Bamboo Piths		
	茼蒿明蝦角	三件 3 pcs	\$68
	Deep-fried Dumplings with Coriander & Prawn		
	傳統鹹水角	三件 3 pcs	\$58
	Traditional Glutinous Rice Dumplings		

腸粉

RICE ROLL

	豉油皇XO醬炒腸粉		\$88
	Pan-Fried Rice Roll in X.O Sauce		
	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		

茶芥 Hot Tea 每位 Per Person \$25 | 白飯 Steamed Rice 每碗 \$25

另加一服務費 10% service charge

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前菜

APPETIZER

	燒椒醬斑馬瀨尿蝦	\$588
	Chilled Giant Mantis Shrimp in Grilled Green Chili Paste	
	麻辣涼拌花膠	\$168
	Mala Cold Tossed Fish Maw	
	酒香脆皮鰻魚球	\$168
	Crispy Eel Balls with Wine Aroma	
	柚子醋海蜆頭	\$188
	Jellyfish Head in Yuzu Vinegar	
	椒鹽魷魚鬚	\$138
	Salt & Pepper Squid Tentacles	
	豉油皇香煎日本淮山	\$138
	Pan-fried Japanese Yam in Soya Sauce	
	金沙鴨紅	\$128
	Deep-fried Crispy Duck Blood with Salted Egg Yolk	
	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	
	金沙脆魚皮	\$118
	Deep-fried Salted Egg with Fish Skin	

明爐燒味

SIU MEI

(供應時間:11:30-14:30)

半隻 half	例牌 regular	大紅片皮乳豬	\$738 / \$388
		Suckling Pig	半隻 half 例牌 regular
半隻 half	例牌 regular	明爐燒鵝	\$488 / \$268
		Roasted Goose	半隻 half 例牌 regular
		蜜汁叉燒	\$288
		Barbecued Pork	
		沙薑雞腳	\$118
		Chicken Feet with Sand Ginger	
		脆皮乳鴿	每隻 each \$108
		Roasted Pigeon	

湯羹

SOUP

	黑蒜海玉竹燉豬脰	每窩 pot \$498
	Double-boiled Pork Shank Soup	四至六位用
	Polygonatum Root & Black Garlic	for 4-6 persons
	茼蒿皮蛋斑片湯	每窩 pot \$498
	Garoupa Fish Soup with Coriander & Preserved Eggs	四至六位用 for 4-6 persons
	鹹柑桔川貝花膠燉鷓鴣	每位 pax \$238
	Double-boiled Francolin Soup with Salted Kumquat Fritillary Bulb & Fish Maw	
	菜膽杏汁燉豬肺	每位 pax \$128
	Double-boiled Pig Lung Soup Almond Juice & Vegetables	
	瑤柱海皇豆腐羹	每位 pax \$128
	Seafood Soup with Tofu & Conpoy	

甜品

DESSERT

	香芋西米焗布甸	四至六位用 \$128
	Baked Sago Custard Pudding with Taro (for 4-6 pax)	
	山水木桶豆腐花	四位用 for 4 pax \$115
	Traditional Beancurd Pudding	
	蛋黃蓮蓉萬壽桃	半打 6 pcs \$105
	Steamed Buns with Lotus Paste & Egg Yolk	
	懷舊焗椰撻	三件 3 pcs \$68
	Baked Coconut Tart	
	香煎日本紅豆綠茶軟餅	四件 4 pcs \$65
	Pan-fried Glutinous Dumplings with Japanese Red Bean Paste	
	蛋白杏仁茶	每位 pax \$65
	Sweet Almond Soup with Egg White	
	椰汁山楂糕	四件 4 pcs \$65
	Hawthorn Cake with Coconut Sauce	
	金銀流沙煎堆仔	三件 3 pcs \$55
	Deep-fried Sesame Lava Puff with Custard	
	椰糖脆脆卷	十二件 12 pcs \$55
	Crispy Rolls with Coconut Sugar	
	芝麻糊凍豆腐花	每位 pax \$55
	Traditional Beancurd Pudding with Black Sesame Soup	
	懷舊黑糖糕	四件 4 pcs \$55
	Steamed Brown Sugar Pudding	
	椰汁馬蹄卷	六件 6 pcs \$55
	Water Chestnut Cake with Coconut Sauce	

海鮮 · 河鮮

SEAFOOD

	清椒青香老虎斑 	\$1188起 up
Stewed Tiger Grouper with Sichuan Peppercorn		
	麻婆豆腐龍蝦 	\$928起 up
Steamed Lobster Meat with Bean Curd & Chili Oil		
	薑蔥肉蟹腸粉煲	\$888起 up
Stir-fried Mub Crab with Rice Roll in Claypot Ginger & Onion		
	3.6牛乳炒龍蝦球	\$688
Sauteed Local Fresh Lobster Meat with Hokkaido 3.6 Milk		
	枝竹紅斑斑翅腩	\$588
Stewed Garoupa Dorsal Fin · Bean Curd Sheet		
	油浸筍殼魚	\$538
Deep-fried Marble Goby Fish		
	三椒菜遠炒斑球	\$488
Sauteed Sabah Grouper with Assorted Chilies & Vegetables		
	豬油渣斑球伴菜花	\$488
Sauteed Grouper Meat with Deep-fried Lard and Cauliflower		
	生啫花膠生蠔煲	\$398
Sizzling Fish Maw & Oyster in Claypot		
	辣子田雞 	\$398
Fried Frog with Spicy Red Chili		
	薑蔥生蠔煲	\$398
Oyster in Clay Pot. Ginger & Spring Onion		
	大地田雞腿	\$388
Stir-fried Frog Leg with Ginger & Scallions		
	薑蔥軟殼蟹煲	\$338
Soft Shell Crab in Claypot with Ginger & Spring Onion		
	咖喱軟殼蟹 	\$338
Deep-fried Soft Shell Crab in Curry Sauce		
	粉絲中蝦煲	\$308
Prawns with Vermicelli in Casserole		
	野米金沙大蝦球	\$298
Prawn Balls · Salted Egg Yolk		
	毛豆仁炒帶子	\$298
Sauteed Scallops with Edamame		

海鮮 · 河鮮

SEAFOOD

	順德煎魚雲	\$338
Pan-fried Fish Head in Shunde Style		
	豉椒炒蠔子皇 	\$328
Stir-fried Razor Clam in Black Bean & Garlic Sauce		
	鮮椒醬水庫大魚頭 	\$318
Steamed Fish Head with Fresh Chili Paste		
	薑蔥粉絲蝦球煲	\$298
Braised Shrimp & Vermicelli with Spring Onion & Ginger in Clay Pot		
	攪仁帶子大良炒鮮奶	\$298
Sauteed Fresh Milk with Scallops & Almond		
	雞樅菌日本長芋帶子煲	\$288
Japanese yam with Scallops & Termite Mushrooms in Cassaerole		
	毛豆炒河蝦仁	\$268
Fried Shelled Shrimps with Edamame		
	高湯蛋白龍蝦球	每位 pax \$268
Steamed Lobster Meat with Egg White in Supreme Soup (兩位起 min. 2 persons)		
	鮮蝦涼瓜煎蛋白	\$238
Fried Egg White with Fresh Shrimps & Bitter Melon		
	炸釀鮮蟹蓋	每位 pax \$238
Deep-fried Crab Shell Stuffed with Fresh Crab Meat & Onion (兩位起 min. 2 persons)		

時蔬

VEGETABLES

	海鮮雜菜煲	\$238
Vegetables in Casserole with Seafood		
	上湯京都腐皮浸時菜	\$228
Vegetables in Supreme Broth with Kyoto Bean Curd Sheet		
	欖菜乾燒四季豆	\$218
Dry-Fried String Beans with Olive Vegetable		
	濃湯浸千絲日本大根	\$198
Julienne Japanese Radish in Supreme Broth		
	蟹肉紅燒豆腐	\$188
Braised Tofu with Fresh Crab Meat		
	清炒毛豆	\$188
Sauteed Edamame		
	啫啫芥蘭煲 	\$188
Sizzling Chinese Kale in Casserole		
	竹笙榆耳紅燒豆腐	\$168
Braised Tofu with Bamboo Piths & Wild Mushroom		
	原件鮑汁蝦籽柚皮	\$168
Pomelo Pith with Dried Shrimp Roe in Abalone Sauce		

家禽 · 肉類

POULTRY & MEAT

	吊炸脆皮雞	\$668 / \$378
  Deep-fried Crispy Chicken whole 全隻 / half 半隻		
	脆皮蔥油雞	\$668 / \$368
  Deep-fried Crispy Chicken with Scallions whole 全隻 / half 半隻		
	客家清香湯牛筋腩	\$488
Braised Beef Brisket & Tendon in Hakka Style		
	鮮沙薑砂窩雞煲	\$368
Stauteed Chicken in Claypot with Fresh Sand Ginger		
	生菜包腸鵪鶉鬆	\$288
Sauteed Minced Pigeon & Pork Liver Sausage with Lettuce		
	清湯煮牛筋日本大根	\$288
Braised Beef Tendon & Japanese Radish in Supreme Soup		
	日本鮮百合炒牛小排	\$268
Stir-fried Beef Ribs with Japanese Lily Bulbs		
	金梅醬烤宮廷肉	\$258
Roasted Pork Belly with Golden Plum Sauce		
	咖喱牛筋煲	\$248
Beef Tendon in Curry Sauce		
	豉汁涼瓜炒安格斯牛肉	\$238
Stired-fried Angus Beef with Bitter Melon in Black Bean & Garlic Sauce		
	金梅陳醋咕咾肉	\$238
Sweet & Sour Pork in Aged Vinegar		
	爆椒欖角骨	\$238
Sauteed Pork Chop with Black Olive & Chili		
	馬友鹹魚雞粒茄子煲	\$238
Braised Salted Threadfin Fish, Diced Chicken and Eggplant		
	蒸第一刀肉餅 (鹹蛋黃/馬友)	\$238
Steamed Minced Pork (Salted Egg Yolk / Salted Fish)		
	菜遠牛肉	\$238
Fried Beef. Choy Sum		
	遠年陳皮牛肉餅	\$218
Steamed Minced Beef with Aged Dried Tangerine Peel		
	香煎蓮藕餅	\$198
Pan-fried Lotus Root Patties		
	白涼瓜炒蛋	\$188
Scrambled Eggs with White Bitter Melon		
	蝦籽柚皮鵝掌	每位 pax \$168
Goose Web with Pomelo Pith & Dried Shrimp Roe in Abalone Sauce		

粉麵飯

STAPLE FOOD

	上湯龍蝦米粉餅	時價
Fried Crispy Rice Vermicelli with Lobster in Supreme Broth market price		
	砂窩生拆蟹粉炒飯	\$468
Crab Roe with Fried Rice in Casserole		
	燴邊蛋番茄焗黑毛豬扒飯	\$368
Baked Iberico Pork Chop Rice with Tomato & Over Easy Eggs		
	甫魚野米海皇泡飯 (四位用)	\$338
Flounder, Assorted Seafood & Rice in Supreme Soup (For 4 persons)		
	上湯中蝦燴伊麵	\$298
E-Fu Noodles with Supreme Broth and Medium Shrimp		
	懷舊太極鴛鴦飯	\$288
Tai Chi Double-Flavor Fried Rice		
	鮑魚汁章魚雞粒炆飯	\$268
Diced Chicken & Octopus Fried Rice in Claypot with Abalone Jus		
	禮雲籽野米鮮蝦炒飯	\$238
Fried Wild Rice with Soft Shell Crab & Shrimps		
	魚湯京都腐竹浸葛絲	\$238
Kuzukiri in Fish Soup with Kyoto Bean Curd Sheet		
	馬友鹹魚雞粒炒飯	\$218
Salted Threadfin & Diced Chicken Fried Rice		
	生炒安格斯牛肉飯	\$218
Fried Rice with Angus Beef		
	頭抽龍鬚蟹籽炒麵	\$218
Stir-fried Noodles · Squid & Crab Roe, First-bewed Soy Sauce		
	滑蛋蝦仁炒河	\$218
Stir-fried Rice Noodles with Shrimps & Scrambled Eggs		
	鮑汁野菌炆伊麵	\$208
Braised E-fu Noodles, Assorted Mushroom in Abalone Sauce		
	銀芽肉絲煎兩面黃	\$208
Stir-Fried Rice Noodles · Pork & Sprouts		
	乾炒牛河	\$208
Stir-fried Rice Noodles with Sliced Beef		
	鮑汁米粉餅	\$198
Fried Crispy Rice Vermicelli in Abalone Jus		
	香辣肉絲炒銀針粉 	\$188
Fried Silver Pin Noodles with Spicy Pork Julienne		
	瑤柱蛋白炒飯	\$168
Conpoy Fried Rice with Egg White		
	鮑魚汁薑蔥叉燒撈生麵	\$168
Braised Egg Noodle, Barbecue Pork, Ginger, Spring Onion in Abalone Sauce		

另加一服務費 10% service charge