



Tel: 2838 3968
時代廣場食通天1301舖
Shop 1301, Food Forum,
Times Square

枱號 經手人
Table No. By.

蒸點
STEAMED

	海中龍皇伴金魚餃	兩件 2 pcs \$105
	Steamed Shrimp Dumpling in Supreme Broth	
	高湯蟹肉灌湯餃	每隻 each \$95
	Crab Meat Dumpling in Supreme Broth	
	招牌蝦餃皇	四件 4 pcs \$75
	Steamed Shrimp Dumplings	
	潮式韭菜水晶糰	三件 3 pcs \$65
	Steamed Dumplings with Chives & Shrimp in Chiu Chao Style	
	黑魚子豚肉北菇燒賣	四件 4 pcs \$65
	Steamed Pork Dumplings with Black Fish Roe	
	莧菜帶子餃	三件 3 pcs \$65
	Steamed Dumplings with Scallop & Vegetables	
	黑毛豬濃湯小籠包	三件 3 pcs \$65
	Steamed Shanghainese Dumplings	
	胡椒濃湯小籠包	三件 3 pcs \$65
	Steamed Shanghainese Dumplings in Pepper Broth	
	醬皇豉汁蒸鳳爪	\$65
	Steamed Chicken Feet in Black Bea & Garlic Sauce	
	懷舊馬拉糕	\$58
	Steamed Canton Sponge Cake	
	金蝦臘味糯米包	三件 3 pcs \$55
	Steamed Sticky Rice Bun Stuffed with Shrimps & Preserved Meat	
	蜜汁豚肉叉燒包	三件 3 pcs \$55
	Steamed Honey Barbecued Iberico Pork Bun	
	高湯杞子鮮竹卷	三件 3 pcs \$55
	Bean Curd Sheet Rolls Stuffed with Shrimps in Supreme Broth	
	山竹陳皮牛肉球	三件 3 pcs \$55
	Steamed Beef Meatball & Tangerine Peel	

煎炸焗

FRIED & BAKED

	原隻鮑魚蛋煎糯米雞	每隻 each \$125
	Pan-fried Abalone Glutinous Rice with Egg	
	XO醬日本大根蘿蔔糕	三件 3 pcs \$75
	Pan-fried Japanese Radish Cake in XO Sauce	
	香茅腐皮鮮蝦餅	\$75
	Bean Curd Sheet Shrimp Cake with Lemongrass	
	金華火腿蘿蔔絲酥	三件 3 pcs \$65
	Baked Radish Puffs with Chinese Ham	
	海皇芙蓉酥皮芋盒	三件 3 pcs \$65
	Deep-fried Taro Puff with Assorted Seafood	
	竹笙野菌腐皮卷	三件 3 pcs \$65
	Pan-fried Bean Curd Rolls with Assorted Mushroom and Bamboo Piths	
	芫荽明蝦角	三件 3 pcs \$65
	Deep-fried Dumplings with Coriander & Prawn	
	傳統鹹水角	三件 3 pcs \$55
	Traditional Glutinous Rice Dumplings	

腸粉

RICE ROLL

	豉油皇XO醬炒腸粉	\$85
	Pan-Fried Rice Roll in XO Sauce	
	春風得意腸粉	\$75
	Steamed Rice Roll with Spring Roll	
	韭黃鮮蝦腸粉	\$75
	Steamed Rice Roll with Shrimp & Chives	
	蜜汁黑毛豬叉燒腸粉	\$75
	Steamed Rice Roll with Barbecued Iberico Pork	
	陳皮桂林牛肉腸粉	\$65
	Steamed Rice Roll with Minced Beef & Tangerine Peel	
	櫻花蝦炸兩腸粉	\$55
	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 20260706YUECWBLCW16228F

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 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
	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

	香芋西米燴布甸	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	
	椰糖脆脆卷	十二件 12 pcs \$55
	Crispy Rolls with Coconut Sugar	
	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  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-fried Mub Crab with Rice Roll in Claypot Ginger & Onion	\$888起 up
	3.6牛乳炒龍蝦球 Sauteed Local Fresh Lobster Meat with Hokkaido 3.6 Milk	\$688
	枝竹紅斑炆翅腩 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 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
	生啫花膠生蠔煲 Sizzling Fish Maw & Oyster in Claypot	\$398
	辣子田雞  Fried Frog with Spicy Red Chili	\$398
	薑蔥生蠔煲 Oyster in Clay Pot. Ginger & Spring Onion	\$398
	大地田雞腿 Stir-fried Frog Leg with Ginger & Scallions	\$388
	薑蔥軟殼蟹煲 Soft Shell Crab in Claypot with Ginger & Spring Onion	\$338
	咖喱軟殼蟹  Deep-fried Soft Shell Crab in Curry Sauce	\$338
	粉絲中蝦煲 Prawns with Vermicelli in Casserole	\$308
	野米金沙大蝦球 Prawn Balls • Salted Egg Yolk	\$298
	毛豆仁炒帶子 Sauteed Scallops with Edamame	\$298

另加一服務費 10% service charge

海鮮 · 河鮮

SEAFOOD

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

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

家禽 · 肉類

POULTRY & MEAT

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

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

另加一服務費 10% service charge