



---

## Main Menu

餐 牌

---

# 頭盤

Appetizers & Cold Dishes

## 脆焗鮮鳳尾蝦吐司

用料：游水蝦，手打蝦膠，每日新鮮方包

做法：先將手打蝦膠釀方包上，再配上游水鮮蝦煎焗，加上珍珠菜等作為點綴。





張公館·六宮格 (2位起)

\$168

Cheung Kung Koon assorted 6-grids appetizer



沙薑豬手

\$108

Flavoured ginger pork knuckle



麻醬海蜇

\$148

Jelly-fish marinated in sesame sauce



百花煎釀秋葵

張 百花煎釀秋葵

8件/pcs \$118

Pan-fried Okra stuffed with minced shrimp

張 脆焗鮮鳳尾蝦吐司 (2件起)

1件/pcs \$48

Crispy shrimp toast

黃金涼瓜

\$118

Golden Bitter Melon

潮式煎墨斗卵粿

\$188

Pan-fried Cuttlefish Roe cake

花雕醉乳鴿

\$98

Chilled pigeon marinated in Chinese wine

張

川式口水雲吞配溏心皮蛋

8粒/pcs \$188

Wonton in spicy Sichuan style with preserved egg on side 4粒/pcs \$98



川式口水雲吞配溏心皮蛋

# 湯類

Soup & Cold Broth



## 鯊魚骨花膠湯

用料：嚴選鯊魚骨，3頭厚花膠，新鮮豬肉及杞子。

做法：鮮豬肉加鯊魚骨熬製湯底4小時，隔料備湯花膠，經去腥處理後入湯，並加入杞子點綴。



張

鯊魚骨花膠湯 ( 3頭 )

位/person \$638

鯊魚骨花膠湯 ( 6頭 )

位/person \$528

Double-boiled shark's fin bone soup with fish maws in stone pot

杏汁豬肺湯

位/person \$98

Double boiled pig's lung soup with almond juice

鮮蟹肉粟米羹

位/person \$ 98

Sweet corn soup with fresh crab meat

時令燉湯

位/person \$ 98

Seasonal double-boiled soup

# 鮑翅燕窩

Shark Fin, Abalone & Bird's Nest



## 紅燒潮州翅

用料：選用上乘牙揀翅，再配以高湯金華火腿。





張

張公館·金鈎翅

位/person \$1,288

Cheung Kung Koon shark fin Soup



張

滿足·菜膽肘子燉翅

\$598

Double boiled shark fin soup with preserved ham and Chinese cabbage



桂花蟹肉炒翅 (3兩)

4位/person \$1,688

Fried shark's fin with crab meat and egg floss



金絲鳳翼

張 金絲鳳翼 (魚翅釀脆皮雞翼) (預訂) 位/person \$438  
Crispy chicken wing stuffed with shark fin

張 紅燒潮州翅 (2兩) 位/person \$528  
Shark Fin soup in Chiu Chow Style (2 taels)

紅燒鮑翅 位/person \$598  
Braised Shark Fin soup

張 火瞳肘子翅 ( 36兩 ) (預訂) 12位用/person \$8,388  
Double-boiled superior shark fin soup (36 taels)

張 火瞳肘子翅 ( 18兩 ) (預訂) 6位用/person \$4,288  
Double-boiled superior shark fin soup (18 taels)

張 佛跳牆 ( 預訂 ) 位/person \$1,198  
Buddha jumps over the wall  
(Double boiled superior soup with assorted dried seafood )





吉品鮑伴鵝掌時蔬

20頭日本吉品鮑伴鵝掌時蔬 \$4,288  
Braised abalone with goose web and seasonal vegetables (20 heads)

36頭日本吉品鮑魚伴鵝掌時蔬 \$788/位  
Braised abalone with goose web and seasonal vegetables (36 heads)

張 42頭日本吉品鮑伴鵝掌時蔬 \$488/位  
Braised abalone with goose web and seasonal vegetables (42 heads)

25頭南非吉品鮑魚伴鵝掌時蔬 \$398/位  
Braised abalone with goose web and seasonal vegetables (25 heads)

張 鮑汁關東刺參伴鵝掌時蔬 \$328  
Braised sea cucumber & goose web with seasonal vegetables in abalone sauce

張 腿蓉高湯燴官燕 (3兩) \$528/位  
Braised sea

張 竹筍官燕伴白鴿蛋 (兩位起) (預訂) 位/person \$268  
Bird's nest with bamboo pith and pigeon egg (Min 2 orders)

張 鮑汁原隻3頭花膠扒伴鵝掌時蔬 (預訂) 6位用/person \$3,388  
Braised whole fish maw steak with seasonal vegetables in abalone sauce (3 heads)



# 燒味

BBQ & Marinated Dishes

## 紅燒乳鴿

用料：嚴選二十至三十天左右優質雛鴿

做法：用高溫炸至皮脆肉嫩，令人一吃難忘且吮指回味。





張

脆皮鹽香雞

Deep-fried crispy salt crusted chicken

全隻 / whole \$568

半隻 / half \$298



張

鴻運炸子雞 (預訂)

Deep Fried chicken

全隻 / whole \$568

半隻 / half \$298

紅燒乳鴿

Deep-fried crispy pigeon

\$98

鹽水浸新鮮雞(預訂)

全隻 / whole \$698

(指定使用新鮮雞 需預訂 (烹調方法如上) 全隻 \$698)



張

鐵板西班牙黑毛豬叉燒

\$288

BBQ Spanish Pork in sizzling Platter



紅燒乳鴿

\$98

Deep-fried crispy pigeon



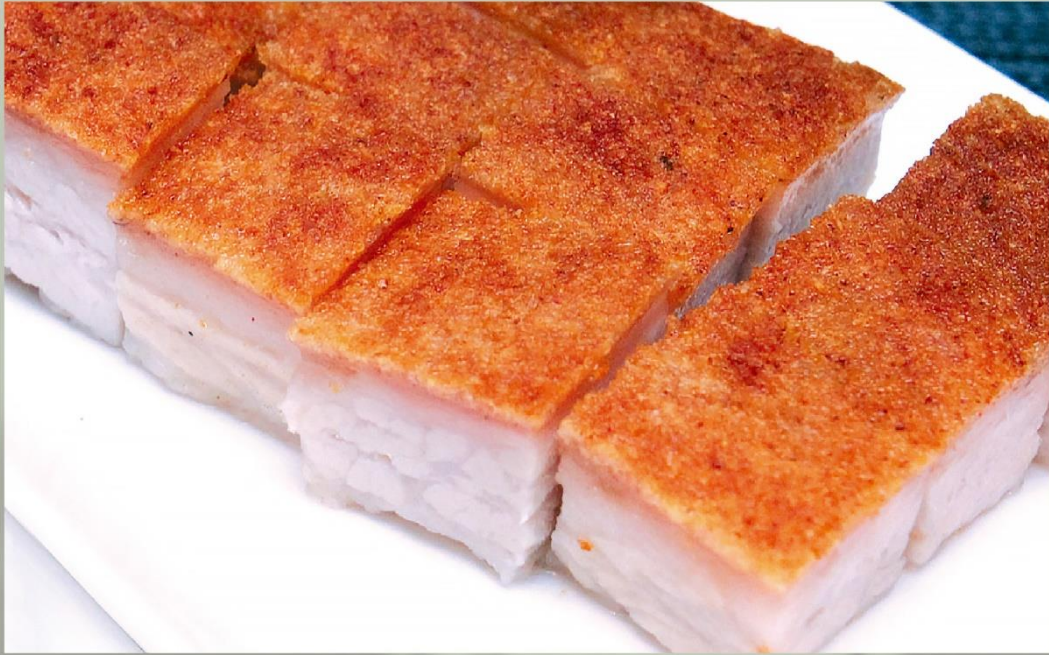
乳豬全體 (預訂)

全隻/whole \$ 1,388

Crispy roasted suckling pig

半隻/half \$ 728





脆皮燒腩仔

\$168

Crispy roasted pork belly



張公館片皮鴨 全隻 / whole (預訂)

(二食) \$788

\*\*\*\*\* 二食可選擇 \*\*\*\*\*

配: 洋蔥炒鴨絲配芝麻黃金包 (6個)

Or: Pan fried shredded duck meat & onion with sesame buns on the side

或: 炒鴨崧配生菜包 (預訂)

Or: Pan fried minced meat with lettuce pouch on the side

或: 脆米鴨絲炒飯

Or: Fried rice with shredded duck meat and crispy rice

### 燕麥黃金北海道大元貝

用料：日本北海道元貝，澳洲嚴選燕麥，精選鹹蛋黃。

做法：先將元貝浸七成熟，再伴配鹹蛋黃，燕麥，珍珠菜等作為點綴。





清蒸東星斑

Steamed spotted grouper fish

market prices 時價



蜜汁銀雪魚 ( 2件起 )

Fried Cod fish fillet in honey sauce

件/pieces \$128



花雕蛋白蒸蟹鉗

Steamed crab claw with egg white and Chinese wine

位/person \$438

燕麥黃金蝦球



**張** 燕麥黃金蝦球 4件/pieces \$198  
Prawns coated with salty duck egg yolk with oat on top


燕麥黃金北海道大元貝 2件/pieces \$148  
Hokkaido dried scallop coated with salty duck egg yolk with oat on top


花雕蛋白蒸蝦球 位/person \$88  
Steamed prawns with egg white and Chinese wine

豉油皇老虎蝦 位/person \$98  
Pan-fried tiger prawn with soy sauce

XO醬蝦球帶子炒西蘭花 例/regular \$348  
Sauteed Broccoli with shrimp and scallop in XO sauce

新加坡黑胡椒老虎蝦粉絲煲 例/regular \$588  
Braised tiger prawn with vermicelli and black pepper in clay pot

 新加坡黑胡椒蟹爪粉絲煲 例/regular \$288  
Braised crab legs with black pepper in clay pot

 新加坡黑胡椒蟹粉絲煲 全隻/whole \$988  
Braised whole crab with black pepper in clay pot



新加坡黑胡椒蟹粉絲煲



芝士龍蝦

龍蝦 (薑蔥/上湯/芝士·伊麵底) (預訂) market prices 時價  
Lobster with (ginger & green onion, cheese on noodle)

花雕蛋白蒸瀨尿蝦 (預訂) market prices 時價  
Steamed mantis prawn with egg white and Chinese wine

白雪藏龍 (龍蝦, 蒸蛋白底) (預訂) market prices 時價  
Sauteed lobster meat on top of egg white

潮式龍蝦沙律 (預訂) market prices 時價  
Lobster salad in Chiuchow style

# 小菜

Sauteed & Casserole Dishes

## 百合鳳梨咕嚕肉

用料：鮮百合，青圓椒，紅圓椒，鮮鳳梨及新鮮豬肩肉制作而成。





張公館·蝦醬骨

\$228

Deep fried pork chop marinated in shrimp sauce



桂花蟹肉炒長遠

\$248

Pan-fried vermicelle with fresh crab meat, egg and bean sprouts



欖菜肉崧四季豆

\$ 168

Sautéed stringbean with minced pork and black olive





荷葉炆和牛面頰肉

荷葉炆和牛面頰肉 \$388  
Stewed Beef cheek cubes in lotus leaf

百合鳳梨新鮮咕嚕肉 \$268  
Sweet and sour pork with fresh pineapple and lilies

沙茶醬安格斯牛肉炒時蔬 \$278  
Fried angus beef and vegetables in satay sauce

北菇鵝掌煲 \$348  
Goose webs stewed with Chinese mushroom in casserole

# 四川風味

Sichuan Dishes

## 川式水煮魚

用料：新鮮龍躉魚片，秋葵，農場直送黃豆芽，蒜茸，薑茸，指天椒乾以及大廚秘製醬料





川椒辣子蝦球

張 川椒辣子蝦球 例/regular \$288  
Sauteed spicy shrimps in Sichuan style

張 川式水煮魚 1份/share \$388  
Poached fish in spicy Sichuan le

張 酸菜魚 1份/share \$388  
Poached fish with pickled vegetables in soup

張 水煮安格斯牛肉 例/regular \$338  
Poached Angus beef in Spicy Sichuan style

# 蔬菜

Vegetarian Dishes

## 涼拌番茄冰菜

用料：精選農場新鮮冰菜，蕃茄仔，胡麻醬，芝麻





張

竹筴扒美國蘆筍

\$348

Sauteed asparagus with bamboo pith



黃湯娃娃菜

\$168

Stewed baby Chinese cabbage in soup



時蔬 ( 蒜茸 / 白灼 / 清炒 ) 冰菜、豆苗加\$60 \$138

Seasonal vegetables (sauteéd with garlic, boiled, pan-fried) Addition \$60 for Ice lettuce & Pea sprout



鮮鮑魚片蝦醬啫啫唐生菜煲 \$188  
Abalone and lettuce with shrimp sauce in sizzling casserole



野菌紅燒豆腐 \$168  
Braised bean curb with mushroom



上湯千層浸時蔬

上湯千層浸時蔬 例/regular \$188  
Fried bean curd cubes stewed with seasonal vegetables in soup

如意炒六錦 例/regular \$188  
Sautéed vegetarian's delight

鮮帶子海味雜菜粉絲煲 例/regular \$228  
Fresh scallop with assorted vegetables & vermicelli in casserole

涼拌番茄冰菜 例/regular \$188  
Tomatoes with Ficoide Glaciale in salad Dressing

# 飯麵類

Rice and Noodles



## 濃蝦湯泡飯

用料：新鮮蝦，清湯北海道瑤柱及炸金鳳絲苗





瑤柱荷葉飯 例/regular \$198  
Fried rice with dried scallops wrapped in lotus leaf

濃蝦脆米湯泡飯 4-6位用/person \$348  
Steamed and crispy rice in shrimp broth




瑤柱蝦仁蛋白紫米飯 例/regular \$198  
Fried purple rice with shrimp, dry scallop and eggwhite

揚州炒飯 例/regular \$198  
Youngchow fried rice with shrimp and diced BBQ por

櫻花蝦脆米海鮮炒飯 例/regular \$298  
Fried rice with Sakura shrimp mixed with seafood and crispy rice

臘味煲仔飯 ( 限定 ) 4位用/person \$368  
Claypot rice with preserved sausages and duck meat (Seasonal)

肉絲煎麵 例/regular \$168  
Pan-fried crispy noodle with shredded pork and bean sprouts

 秘製醬乾炒牛河 例/regular \$228  
Fried rice noodle with beef and bean sprouts



秘製醬乾炒牛河



XO醬黃金淮山麵

XO醬黃金淮山麵

例/regular \$198

Stir-fried noodle with sliced BBQ pork, sliced pork, egg and assorted green peppers

菲皇銀芽豉油王炒麵

例/regular \$168

Stir-fried noodle with chives and bean sprouts in soya sauce

竹筴北菇上湯生麵/淮山麵

位/person \$98

Noodle (egg or yam noodle) in broth with bamboo pith and mushroom

鮮蝦雲吞上湯生麵/淮山麵

位/person \$98

Noodle (egg or yam noodle) in broth with shrimp wonton

鮑汁炆長壽伊面

例/regular \$188

Egg noodles stewed in abalone sauce

# 甜品及飲品

Desserts & Drink List



香煎黃金糕



養顏紅棗糕

Red dates cake

\$48



生磨蛋白杏仁茶

Almond cream with egg white

\$48



桂花五色糕

Mixed fresh fruit cake with Osmanthus

\$58

10年陳皮紅豆沙 \$ 38  
Red bean soup with dried tangerine peels

楊枝甘露 \$ 48  
Mango Pomelo Sago

蓮蓉壽桃 (2隻起) \$18/隻  
Longevity Peaches Bun


子母大壽桃 (需2日前預訂) \$ 388  
Longevity Peaches Bun With Small Buns (Reservation Required)

香煎黃金糕 \$ 48  
Pan-fried Chinese Golden Cake

箭豬流沙奶皇包 2 隻/portion \$38  
Pig-shaped steamed sweet bun

 熊貓慕士 2隻/portion \$38  
Piglet-shaped milk pudding

海帶綠豆沙 位/persons \$38  
Kelp and Mung Bean Soup

 椰汁(或杏汁) 燉官燕 (2兩) 位/person \$388  
Bird's nest sweet soup with coconut / almond flavor (2 taels)

可樂 33cl \$28

---

Coke

七喜 / 雪碧 33cl \$28

---

Seven Up / Sprite

健怡可樂 33cl \$28

---

Diet Coke

零糖可樂 33cl \$28

---

Coke Zero

芬達橙汁 33cl \$28

---

Fanta Orange

忌廉 33cl \$28

---

Cream Soda

蘇打水 33cl \$28

---

Soda Water

湯力水 33cl \$28

---

Tonic Water

屈臣氏水 33cl \$20

---

Watson's Distilled Water

巴黎天然有氣礦泉水 33cl \$38

---

Perrier Water

果汁 杯/glass \$48

---

Juice

咖啡 杯/glass \$48

---

Coffee

茶位 Tea Charge \$ 20 | 小碟 Snack \$ 20 | 開瓶費 Corkage \$ 150(up) | 切餅費 Cake Handling Charge \$ 150

 廚師推介 Chef's recommendation  辣味食品 Spicy  素食 Vegetarian

加一服務收費 10% service charge 圖片只供參考 Indicative photos only