



醉翁招牌菜 Signature Dishes

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| ★ 鮫魚球 | \$18.8 (6) |
| Dace fish balls | \$28.8 (12) |
| 醉翁小炒皇 | \$38.8 |
| Highland Court signature stir-fry | |
| 蝦乾、蝦、蒜心、魷魚、腰果、xo 醬 | |
| Dried shrimp, prawn, garlic shoot, squid, cashew, xo sauce | |
| 鐵板 Mb9 西冷 (黑椒/蒜香) | \$88.8 |
| Sizzling Mb9 Sirloin (sauce: pepper / garlic) | |
| ★ 水煮和牛封門柳 🌶️ | \$88.8 |
| Sichuan Style Wagyu Hanger | |
| 蔥爆野生日本關西海參煲 | \$128 |
| Japanese Kansai sea cucumber pot | |
| ★ 花膠燴炒飯 | \$28.8 |
| Fish maw w/ fried rice on lotus leaf | |
| U8 大蝦粉絲煲 (5) | \$68.8 |
| U8 Prawns vermicelli pot | |
| 黃金 U8 大蝦 (5) | \$68.8 |
| U8 Prawns w/ salted egg yolk | |
| 避風塘羊架 🌶️ | \$58.8 |
| Typhoon shelter lamb racks | |
| Stir-fry over heat with garlic, onions and chillies | |
| 牛筋牛腩煲 | \$38.8 |
| Braised beef brisket and tendon pot | |
| 豉汁炒蜆 | \$38.8 (1kg) |
| Stir-fry clams in black bean sauce | \$68.8 (2kg) |



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👑 醉翁粵式蒸海鮮 Signature steamed seafood

(清蒸 / xo 醬蒸 / 蒜蓉蒸) 粉絲 + \$5

(steamed / steamed with xo sauce / steamed with garlic) vermicelli + \$5

U8 大蝦 (開邊) \$26.8 (2)

U8 Prawns \$48.8 (4)

南極鱈魚 250g \$88

Antarctic Toothfish

原隻帶子 \$26.8 (3)

Scallop (roe on w/ shell) \$38.8 (6)

★ 椒鹽鱷魚腩 \$38.8

Salt and pepper crocodile belly

★ 醉翁招牌乳鴿 \$48.8 (1)

Signature deep fried pigeon \$88.8 (2)

招牌走地雞 \$38.8/半/half

Marinated free range chicken \$68.8/整/whole

🍲 鱷魚川貝南北杏陳片(燉湯)盅 \$18.8

Crocodile stewed soup (per serve)

crocodile, fritillaria cirrhosa, north and south apricot kernels, tangerine peel

🍲 羊肚菌花膠蟲草花(燉湯)盅 \$38.8 花膠筒

Morel mushroom stewed soup (per serve) \$68.8 花膠片 (八頭)

Morel mushroom, fish maw, cordyceps flower

京鴨二食 (12 片 + 生菜包) \$88

Peking duck two courses (12 pieces + san choy bao)

三食 (+ 鴨湯) +\$28

Three courses (+ duck soup)