

# 醉翁招牌走地雞

Marinated free range chicken

\$38.8 半隻 (half)

\$68.8 一隻 (whole)





# U8 牛油蒜子大蝦伊麵

Butter garlic U8 prawns  
with e-fu noodles

\$88 五隻 (for 5)



+ \$38 升級龍蝦 600-800 克 (g)

Upgrade lobster





Deep-fried crispy pigeon

# 脆皮乳鴿

\$48.8 一隻 (for 1)

\$78.8 兩隻 (for 2)





# 醉翁鮑魚

## MASTER CRAFTED ABALONE

精選活鮑，匠心慢燉，膠質豐盈，火候見真章。

Premium abalone, masterfully slow-braised—tender, flavorful, and perfected through craftsmanship.

### 醉翁鮑魚

### Master Crafted Abalone

八 - 十頭	60g	\$58 (1)	\$88 (2)
五 - 六頭	100g	\$98 (1)	\$158 (2)
三頭	80g	\$288 (1)	\$488 (2)

### 乾鮑（網鮑）

### Brownlip Abalone

五頭	100g	\$198 (1)
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### 醉品三珍宴

\$98

### Trio Delicacy Set

鮑魚 八頭 | 花膠 | 日本花菇

Abalone 60g | Fish Maw | Japanese Shiitake Mushroom

### 滋養海味薈

\$138

### Nourishing Sea Treasure Set

鮑魚 八頭 | 花膠 | 日本關西海參（半條） | 日本花菇

Abalone 60g | Fish Maw | Japanese Kansai Sea Cucumber (Half) | Japanese Shiitake Mushroom

### 福聚極品宴

\$198

### Fortune Premium Set

鮑魚 五頭 | 花膠 | 日本關東刺參 | 日本花菇

Abalone 100g | Fish Maw | Japanese Kanto Sea Cucumber | Japanese Shiitake Mushroom

### 醉翁御品堂

\$288

### Highland Court Imperial Set

乾鮑 五頭 | 花膠 | 日本關東刺參 | 日本花菇

Brownlip Abalone 100g | Fish Maw | Japanese Kanto Sea Cucumber |  
Japanese Shiitake Mushroom







# 醉翁招牌菜

## Signature Dishes

☆ 鮫魚球	\$18.8 (6)	☆ 花膠燴炒飯	\$28.8
Dace fish balls	\$28.8 (12)	Fish maw with fried rice on lotus leaf	
醉翁小炒皇 	\$38.8	花蟹粉絲煲	\$38.8
Highland Court signature stir-fried		Flower crab vermicelli pot	
蝦乾、蒜心、西芹、豆乾、XO醬		避風塘羊架 	\$36.8
Dried shrimp, garlic shoot, celery, dried tofu, XO sauce		Typhoon shelter lamb racks	
☆ 蔥爆九級和牛柳	\$88.8	Stir-fried over heat with garlic, onions and chillies	
Mb9 Wagyu eye fillet		招牌走地雞 \$38.8 (half) \$68.8 (whole)	
Stir-fried with spring onions		Marinated free range chicken	
京鴨二食 (12 片 + 生菜包)			\$88
Peking duck two courses (12 pieces + san choy bao)			
三食 (+ 鴨湯)			+\$20
Three courses (+ duck soup)			
☆ 椒鹽鱷魚腩			\$38.8
Stir-fried crocodile belly with salt and pepper			
鱷魚川貝南北杏陳片(燉湯) 盅 			\$18.8 (per serve)
Crocodile stewed soup (crocodile, fritillaria cirrhosa, north and south apricot kernels, tangerine peel)			
☆ 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)	原隻帶子	\$26.8 (3)
U8 Prawns (half)	\$38.8 (4)	Scallop (roe on w shell)	\$38.8 (6)
龍蝦 (半隻)	\$58.8	南極鱈魚 250g	\$88
Lobster (half)		Antarctic toothfish	



羊腩煲

\$68.8

生菜、枝竹、豆腐

Braised lamb belly pot

Lettuce, bean curd sheet, tofu

Add-ons:

游水鱸魚

\$38.8

Live perch

生菜

\$5

Lettuce

枝竹

\$5

Bean curd sheet

豆腐

\$5

Tofu

鯪魚球

\$18.8 (6)

Dace fish balls

\$28.8 (12)

