

張公館招牌菜

Recommended Dishes

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|-----|---|------------------|
| 1. | 鯊魚骨花膠湯
Thick fish maw in shark bone soup | \$398/位 Person |
| 2. | 張公館·金鈎翅 (4兩)
Cheung Kung Koon shark fin Soup (4 taels) | \$1,188/位 Person |
| 3. | 滿足·菜膽肘子燉翅
Double boiled shark fin soup with preserved ham and Chinese cabbage | \$498/位 Person |
| 4. | 紅燒潮州翅 (3兩)
Shark fin soup in Chiuchow style (3 taels) | \$450/位 Person |
| 5. | 魚翅釀脆皮雞翼
Crispy chicken wing stuffed with shark fin | \$398/位 Person |
| 6. | 30頭吉品鮑伴鵝掌三色蔬
Braised abalone with goose web and seasonal vegetables (30 heads) | \$698/位 Person |
| 7. | 鮑汁脆皮燒遼參伴鵝掌三色蔬
Braised sea cucumber with seasonal vegetables in abalone sauce | \$188/位 Person |
| 8. | 脆焗蝦多士 (4件)
Crispy shrimp toast (4 pcs) | \$118 |
| 9. | 鐵板西班牙黑毛豬叉燒
Honey-glazed BBQ Pork in sizzling platter | \$338 |
| 10. | 荷葉和牛面頰肉
Stewed Beef cheek cubes with carrot in lotus leaf | \$338 |
| 11. | 蜜汁銀雪魚 (4件)
Pan-fried fillet of Cod fish in honey sauce (4 pcs) | \$268 |
| 12. | 脆皮鹽香雞 (全隻)
Deep-fried crispy salt crusted chicken (whole) | \$568 |
| 13. | 新加坡黑胡椒蟹粉絲煲
Braised whole crab with vermicelli and black pepper in clay pot | \$788 |
| 14. | 百合鳳梨咕嚕肉
Sweet and sour pork with fresh pineapple and lilies | \$248 |
| 15. | 龍蝦湯泡飯 / 烏冬
Steamed and crispy rice or Udon in lobster broth | \$338 |



花園
Garden

頭盆

Appetizers & Cold Dishes


 百花煎釀秋葵 \$ 108
Pan-fried Okra stuffed with minced shrimp 8件 / 8 pieces

 脆焗蝦多士 \$ 118
Crispy shrimp toast 4件 / 4 pieces

 香煎墨魚餅 \$ 118
Pan-fried minced octopus cake

胡麻醬無花果 \$ 108
Fresh fig in sesame sauce 8件 / 8 pieces

川式口水雲吞配糖心皮蛋 (8粒/pcs) \$ 188
Wonton in spicy Sichuan style with (4粒/pcs) \$ 98
preserved egg on side

 清酒鮑魚 (預訂) \$ 98
Fresh Abalone marinated with Sake sauce 隻 / Piece



百花煎釀秋葵
Pan-fried Okra stuffed w minced shrimp



脆焗蝦多士
Crispy shrimp toast



川式口水雲吞配糖心皮蛋
Wonton in spicy Sichuan style
with preserved egg on side



鯊魚骨花膠湯

Thick fish maw in shark bone soup



海味冬瓜盅

Winter melon soup with seafood

湯類

Soup and Broth



鯊魚骨花膠湯

Thick fish maw in shark bone soup

位 / person

\$ 398



花膠菜膽燉湯

Double boiled fish maw soup with preserved ham and Chinese cabbage

位 / person

\$ 398

張公館 • 燉湯

Daily Special Soup

1位用 / 1 person

\$ 98

西洋菜陳腎燉湯

Watercrest soup with pork and dried duck kidney

例 / regular

\$ 398

需預訂菜式 / Advance reservation required



川弓百芷魚頭窩

Double boiled fish's head soup with Chinese herbs

例 / regular

\$ 338

杏汁花膠豬肺燉湯

Double boiled pig's lung soup with thick fish maw and almond juice

例 / regular

\$ 598

中 / large

\$ 1188

螺頭花膠雞腳燉湯

Double boiled sea whelk soup with thick fish maw

例 / regular

\$ 598

中 / large

\$ 1188

椰皇燉花膠鵪肉湯

Pigeon slices & fish maw soup in coconut shell

位 / person

\$ 398

海味冬瓜盅

Winter melon soup with seafood

時令 / seasonal

例 / regular

\$ 498

中 / large

\$ 988



川弓百芷魚頭窩

Double boiled fish's head soup with Chinese herbs



杏汁花膠豬肺燉湯

Double boiled pig's lung soup with thick fish maw and almond juice



椰皇燉花膠鵪肉湯

Pigeon slices & fish maw soup in coconut shell



桂花蟹肉炒金山勾翅

Pan-fried vermicelli with shark fin,
crab meat, egg and bean sprouts




火瞳肘子翅

Double-boiled superior
shark fin soup

鮑翅燕窩

Shark Fin, Abalone & Bird's Nest

 張公館 • 金鈎翅 (4兩) 位 / person \$ 1,188
Cheung Kung Koon shark fin Soup (4 tael)


 滿足 • 菜膽肘子燉翅 (4兩) 位 / person \$ 498
Double boiled shark fin soup
with preserved ham and Chinese cabbage (4 tael)

紅燒潮州翅 (3兩) 位 / person \$ 450
Shark Fin soup in Chiu Chow Style (3 tael)

 金絲鳳翼 (魚翅釀脆皮雞翼) 位 / person \$ 398
Crispy chicken wing stuffed with shark fin

桂花蟹肉炒金山勾翅 (4兩) 4位用 / 4 persons \$ 1,388
Pan-fried vermicelli with shark fin, crab meat, egg and bean sprouts

需預訂菜式 / Advance reservation required

 佛跳牆 位 / person \$ 988
Buddha jumps over the wall
(Double boiled superior soup with assorted dried seafood)

 火燻肘子翅 (36兩) 12位用 / 12 persons \$ 6,988
Double-boiled superior shark fin soup (36 tael)

 火燻肘子翅 (18兩) 6位用 / 6 persons \$ 3,888
Double-boiled superior shark fin soup (18 tael)



魚翅釀脆皮雞翼
Crispy chicken wing stuffed with shark fin



佛跳牆
Buddha jumps over the wall



張公館 • 金鈎翅 (4兩)
Cheung Kung Koon shark fin Soup



菜膽肘子翅 (4兩)
Double-boiled superior shark fin soup



吉品鲍魚
Braised abalone



鮑汁脆皮燒遼參伴鵝掌三色蔬
Braised sea cucumber
with seasonal vegetables in abalone sauce

鮑翅燕窩

Shark Fin, Abalone & Bird's Nest



30頭吉品鮑伴鵝掌三色蔬

\$ 698

Braised abalone with goose web and seasonal vegetables (30 heads)

位 / person

石窩扣42頭吉品鮑伴鵝掌生菜

\$ 338

Braised abalone with goose web and seasonal vegetables (42 heads) in stone pot

位 / person

鮑汁花膠扒伴鵝掌三色蔬

\$ 638

Braised fish maw steak with goose web and seasonal vegetables in abalone sauce

鮑汁北海道遼參伴鵝掌三色蔬

\$ 328

Braised sea cucumber & goose web with seasonal vegetables in abalone sauce

位 / person

鮑汁脆皮燒遼參伴鵝掌三色蔬

\$ 188

Braised sea cucumber with seasonal vegetables in abalone sauce

位 / person

蛋白炒官燕伴白鴿蛋 (兩位起)

\$ 268

Bird's nest with egg white and pigeon's egg (Min 2 orders)

位 / person

竹筍官燕伴白鴿蛋 (兩位起)

\$ 268

Bird's nest with bamboo pith and pigeon's egg (Min 2 orders)

位 / person



吉品鮑伴鵝掌三色蔬
Braised abalone with goose web and seasonal vegetables



蛋白炒官燕伴白鴿蛋
Bird's nest with egg white and pigeon's egg



鮑汁花膠扒伴鵝掌三色蔬
Braised fish maw steak with goose web and seasonal vegetables in abalone sauce



竹筍官燕伴白鴿蛋
Bird's nest with bamboo pith and pigeon's egg



鐵板西班牙黑毛猪叉燒
Honey-glazed BBQ Pork sizzling platten



北京片皮鴨二食
Peking Duck (2 servings)

燒味

BBQ & Marinated Dishes



鐵板西班牙黑毛豬叉燒

\$ 338

Honey-glazed BBQ Pork sizzling platten

北京片皮鴨 (二食)

全隻 / whole \$ 798

Peking Duck (2 servings)

配 洋葱炒鴨絲 配 芝麻黃金包 (6個)

Pan fried shredded duck meat and onion with sesame buns on the side

或 炒鴨糞 配 生菜包

Pan fried minced meat with lettuce pouch on the side

或 脆米鴨絲炒飯

Fried rice with shredded duck meat and crispy rice



脆皮鹽香雞

全隻 / whole \$ 568

Deep-fried crispy salt crusted chicken 半隻 / half \$ 298



鹽水浸雞

全隻 / whole \$ 568

Boiled Salty Chicken 半隻 / half \$ 298

紅燒乳鴿

\$ 98

Deep-fried crispy pigeon



脆皮鹽香雞

Deep-fried crispy salt crusted chicken



紅燒乳鴿

Deep-fried crispy pigeon



清蒸東星斑

Steamed spotted garoupa fish



蜜汁銀雪魚

Fried Cod fish fillet in honey
sauce

海鮮 Seafood



清蒸東星斑

Steamed spotted garoupa fish

market prices 時價



一夜情 (鹽鮮原條東星斑)

Pan fried salted garoupa fish

\$ 598 起

川式水煮魚



1份 / 1 share

\$ 298

Poached fresh water fish in spicy Sichuan style

酸菜魚

1份 / 1 share

\$ 298

Poached fresh water fish with preserved sour vegetables in soup



蜜汁銀雪魚

4件 / 4 pieces

\$ 268

Fried Cod fish fillet in honey sauce

燕麥黃金蝦球

4件 / 4 pieces

\$ 188

Prawns coated with salty duck egg yolk with oat on top

川椒辣子蝦球



例 / regular

\$ 258

Sautéed spicy prawns in Sichuan style

花雕蛋白蒸蝦球

位 / person

\$ 138

Steamed prawns with egg white and Chinese wine



花雕蛋白蒸瀨尿蝦 (需一天前預訂) 位 / person \$ 268

Sautéed prawns in two special sauces

滑蛋炒蝦球 (日本雞蛋)

例 / regular

\$ 258

Shrimp with scramble eggs (Japanese Eggs)

川式水煮魚

Poached fresh water fish in spicy Sichuan style



花雕蛋白蒸蝦球

Steamed prawns with egg white and Chinese wine



川椒辣子蝦球

Sautéed spicy prawns in Sichuan style



新加坡黑胡椒蟹
Braised whole crab
with black pepper



潮式龍蝦沙律
Lobster salad in Chiuchow style

海鮮 Seafood

百花釀炸蟹鉗

位 / person \$ 98

Deep-fried crab claw stuffed with minced shrimp

石榴香脆咕嚕鱈片

例 / regular \$ 288

Pan-fried crispy sweet & sour eel slices with guava on the side

新加坡黑胡椒蟹粉絲煲



全隻 / whole \$ 788

Braised whole crab with black pepper in clay pot

龍蝦 (薑蔥上湯芝士伊麵底)

market prices 時價

Lobster with (ginger & green onion, cheese on noodle)

需預訂菜式 / Advance reservation required

龍蝦刺身

Seasonal 時價

Lobster sashimi

白雪藏龍 (龍蝦, 蒸蛋白底)

Seasonal 時價

Sauteed lobster meat on top of egg white

潮式龍蝦沙律

Seasonal 時價

Lobster salad in Chiuchow style



石榴香脆咕嚕鱈片
Pan-fried crispy sweet & sour eel slices
with guava on the side



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



百合鳳梨咕嚕肉
Sweet and sour pork



荷葉和牛面頰肉
Stewed Beef cheek cubes
in lotus leaf

小菜

Sautéed & Casserole Dishes

百合鳳梨咕嚕肉

例 / regular \$ 248

Sweet and sour pork with fresh pineapple and lilies

冰梅欖角一字排

6件 / 6 pieces \$ 218

Deep-fried spare rib with preserved olive sauce & plum sauce

荷葉和牛面頰肉

\$ 338

Stewed Beef cheek cubes in lotus leaf

川式水煮安格斯牛肉



例 / regular

\$ 328

Poached Angus beef in Spicy Sichuan style

桂花蟹肉炒長遠

例 / regular

\$ 328

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

欖菜肉崧四季豆

例 / regular

\$ 188

Sautéed stringbean with minced pork and black olive

冰梅欖角一字排

Deep-fried spare rib with preserved olive sauce & plum sauce



桂花蟹肉炒長遠

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



欖菜肉崧四季豆

Sautéed stringbean with minced pork and black olive



川式水煮安格斯牛肉

Poached Angus beef in Spicy Sichuan style

小菜

Sautéed & Casserole Dishes



椒鹽九肚魚

Deep fried bombay duck fish with chilli garlic and salt



竹筴扒露筍

Sautéed asparagus with bamboo pith

川椒辣子雞球 🌶️

例 / regular \$ 188

Sautéed spicy chicken in Sichuan style

馬拉盞炒秋葵

例 / regular \$178

Pan-fried Okra in Malay style

椒鹽九肚魚

例 / regular \$158

Deep fried bombay duck fish with chilli garlic and salt

啫啫生菜煲

例 / regular \$ 158

Lettuce in sizzling casserole

洋蔥安格斯牛肉

例 / regular \$ 338

pan fried Angus beef and onion

配 芝麻黃金包

sesame buns on the side



洋蔥安格斯牛肉配芝麻黃金包

Sesame buns with pan fried Angus beef and onion

素食

Vegetarian Dishes

竹笙扒露筍 \$ 348

Sautéed asparagus with bamboo pith

如意炒六錦 \$ 188

Sautéed vegetarian's delight

豆乳鮮腐竹浸時菜蔬 \$ 158

Vegetables and bean curd sheet in soybean soup

黃湯娃娃菜 \$ 158

Stewed baby Chinese cabbage soup

野菌紅燒豆腐 \$ 168

Braised bean curd with mushroom

時蔬 (蒜茸 / 白灼 / 清炒) \$ 128

Seasonal vegetables (sautéed with garlic, boiled, pan-fried)

冰菜、豆苗 加\$60

Addition \$60 for Ice lettuce & Pea sprout

時蔬 (上湯) \$ 168

Seasonal vegetables (in soup)

冰菜、豆苗 加\$60

Addition \$60 for Ice lettuce & Pea sprout

涼伴番茄冰菜 例 / regular \$ 158

Tomatoes with Ficoide Glaciale in salad dressing

上湯千層浸時蔬 例 / regular \$ 188

Fried bean curd cubes stewed with seasonal vegetables in soup



黃湯娃娃菜

Stewed baby Chinese cabbage soup



涼伴番茄冰菜

Tomatoes with Ficoide Glaciale in salad dressing



上湯千層浸時蔬

Fried bean curd cubes stewed with seasonal vegetables in soup



海皇芝士蟹蓋焗飯

Stuffed rice baked in crab shell
with crab meat, seafood and cheese



秘製醬乾炒牛河

Fried rice noodle with beef
and bean sprouts

飯麵

Rice & Noodles



龍蝦湯泡飯 / 烏冬 4-6位用 / 4-6 persons \$ 338

Steamed and crispy rice or Udon in lobster broth



海皇芝士蟹蓋焗飯 位 / person \$ 98

Stuffed rice baked in crab shell with crab meat, seafood and cheese

瑤柱荷葉飯 4-6位用 / 4-6 persons \$ 198

Fried rice with shrimp wrapped in lotus leaf

瑤柱蝦仁蛋白紫米飯 \$ 188

Fried purple rice with shrimp, dry scallop and eggwhite 4-6位用 / 4-6 persons

楊州炒飯 4-6位用 / 4-6 persons \$ 188

Youngchow fried rice with shrimp and diced BBQ pork

秘製醬乾炒牛河 4-6位用 / 4-6 persons \$ 188

Fried rice noodle with beef and bean sprouts

肉絲煎麵 4-6位用 / 4-6 persons \$ 168

Pan-fried crispy noodle with shredded pork and bean sprouts

韭皇銀芽豉油王炒麵 \$ 148

Stir-fried noodle with chives & bean sprouts in soya sauce 4-6位用 / 4-6 persons

花菇蝦球湯生麵/淮山麵 位 / person \$ 98

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

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

XO醬黃金淮山麵 \$ 188

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

臘味煲仔飯 (限定) 4位用 / 4 persons \$ 368

Claypot rice with preserved sausages and duck meat (Seasonal)

上湯泡飯焦 另加 \$ 88

Additional charge for premier broth in rice

白飯 碗 / bowl \$ 22

Steamed rice



龍蝦湯泡飯 / 烏冬

Steamed and crispy rice or Udon in lobster broth



瑤柱荷葉飯

Fried rice with shrimp wrapped in lotus leaf



XO醬黃金淮山麵

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

甜品

Desserts



紫薯豬仔飽
Pig-shaped steamed sweet bun



陳皮紅豆沙
Red bean soup with dried tangerine peel



桂花五色糕
Mixed fresh fruit cake with Osmanthus

桂花五色糕 \$ 58
Mixed fresh fruit cake with Osmanthus

養顏紅棗糕 \$ 48
Red dates cake

生磨蛋白杏仁茶 碗 / bowl \$ 48
Almond cream with egg white

香芒凍布甸 位 / person \$ 48
Mango pudding

陳皮紅豆沙 碗 / bowl \$ 48
Red bean soup with dried tangerine peel

紫薯豬仔飽 3隻 / 3 portion \$ 48
Pig-shaped steamed sweet bun

精選生果盤 位 / person \$ 48
Fruit Platter

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

飲品

Drink List

汽水 Soft Drinks

可樂	Cola	33cl	\$ 40
七喜 / 雪碧	Seven Up / Sprite	33cl	\$ 40
健怡可樂	Diet Coke	33cl	\$ 40
零糖可樂	Coke Zero	33cl	\$ 40
芬達橙汁	Fanta Orange	33cl	\$ 40
忌廉	Cream Soda	33cl	\$ 40
凍檸樂	Iced Lemon Coke	杯 / glass	\$ 40
蘇打水	Soda Water	33cl	\$ 40
湯力水	Tonic Water	33cl	\$ 40

屈臣氏水	33cl	\$ 30
Watson's Distilled Water		

巴黎天然有氣礦泉水	33cl	\$ 50
Perrier Water		

果汁	杯 / glass	\$ 50
Juice		

咖啡	杯 / glass	\$ 40
Coffee		



茶位 20 / 小碟 18 / 切餅費 150

開瓶費 150 / 300 Wine / Liquor (750ml)



花園
Garden

- 茶位 / Tea Charge \$20
- 開瓶費 / Corkage \$150 (Wine) / \$300 (Liquor)
- 小碟 / Snack \$18
- 切餅費 / Cake Handling Charge \$150

(另加一服務費 / 10% Service Charge)