

會員編號:

香港華商銀行公會

The Chinese Banks' Association Limited

點心 - 蒸品/煎炸/腸粉

晶瑩鮮蝦餃 <i>Steamed Shrimp Dumplings</i>	4件	\$58	<input type="checkbox"/>
鮮蝦燒賣皇 <i>Steamed Pork Dumpling with Shrimp</i>	4件	\$58	<input type="checkbox"/>
發財鯪魚球 <i>Steamed Dace Fish Ball with Sea Moss</i>	3件	\$48	<input type="checkbox"/>
老干媽蒸鳳爪 <i>Steamed Chicken Feet in Homemade Sauce</i>	碟	\$50	<input type="checkbox"/>
橫財就手 <i>Steamed Pork Shank with Sea Moss</i>	碟	\$50	<input type="checkbox"/>
山竹牛肉球 <i>Steamed Beef Ball with Beancurd Skin</i>	3件	\$45	<input type="checkbox"/>
水晶鼎湖上素餃 <i>Steamed Vegetable Dumplings</i>	3件	\$45	<input type="checkbox"/>
蜜汁叉燒包 <i>Steamed Barbecued Pork Bun</i>	3件	\$45	<input type="checkbox"/>
香煎鳳凰糯米餅 <i>Pan Fried Glutinous Cake with Minced Pork & Egg</i>	3件	\$45	<input type="checkbox"/>
香麻叉燒酥 <i>Baked BBQ Pork Puff Pastry</i>	3件	\$48	<input type="checkbox"/>
蒜香蝦春卷 <i>Deep Fried Garlic Shrimp Spring Roll</i>	3件	\$50	<input type="checkbox"/>
安蝦咸水角 <i>Deep Fried Glutinous Dumplings with Assorted Meat</i>	3件	\$48	<input type="checkbox"/>
香煎蘿蔔糕 <i>Pan Fried Turnip Cake with Preserved Pork</i>	3件	\$50	<input type="checkbox"/>
鮮蝦炸雲吞 <i>Deep Fried Dumpling with Shrimp in Sweet and Sour Sauce</i>	3件	\$46	<input type="checkbox"/>
鮮蝦腸粉 <i>Steamed Rice Flour Rolls with Fresh Shrimp</i>	碟	\$56	<input type="checkbox"/>
蜜汁叉燒腸粉 <i>Steamed Rice Flour Rolls with Barbecue Pork</i>	碟	\$50	<input type="checkbox"/>
香茜牛肉腸粉 <i>Steamed Rice Flour Rolls with Beef</i>	碟	\$50	<input type="checkbox"/>
蔥花炸兩腸粉 <i>Steamed Chinese Breadsticks wrapped in Rice Flour Rolls with Spring Onions</i>	碟	\$56	<input type="checkbox"/>

甜品

生磨杏汁焗雪山包 <i>Baked Bun with Almond Cream</i>	3件	\$42	<input type="checkbox"/>
蛋黃千層糕 <i>Egg Yolk Sweet Cake</i>	3件	\$42	<input type="checkbox"/>
古法馬拉糕 <i>Steamed Sponge Cake</i>	1件	\$30	<input type="checkbox"/>
桂花馬蹄糕 <i>Sweet Osmanthus Cake</i>	3件	\$36	<input type="checkbox"/>
懷舊薑汁糕 <i>Traditional Ginger Cake</i>	3件	\$36	<input type="checkbox"/>
黃金煎堆仔 <i>Deep Fried Glutinous Ball</i>	3件	\$42	<input type="checkbox"/>
脆皮奶皇包 <i>Deep Fried Custard Bun</i>	3件	\$42	<input type="checkbox"/>
紅豆沙湯圓 <i>Sweet Red Bean Soup With Glutinous Ball</i>	位	\$42	<input type="checkbox"/>
芋茸西米焗布甸 <i>Baked Sago and Minced Taro Custard</i>	位	\$40	<input type="checkbox"/>

滋潤湯水推介

鮮杏汁燉花膠白肺湯 <i>Double Boiled Fish Maw Soup with Pig's Lung</i>	每位	\$108
	例	\$438
家常老火湯 <i>Soup of the Day</i>	每位	\$58
	例	\$188
如意竹笙上素羹 <i>Bamboo Fungus with Mushroom Soup</i>	每位	\$68
	例	\$198
雞茸粟米羹 <i>Minced Chicken & Sweet Corn Soup</i>	每位	\$78
	例	\$208
瑤柱海皇豆腐羹 <i>Double Boiled Seafood Soup with Beancurd and Dried Scallop</i>	每位	\$78
	例	\$218

午市商務套餐

Set Lunch

發財鯪魚球 蜜汁叉燒酥 <i>Steamed Dace Fish Ball with Sea Moss Baked BBQ Pork Puff Pastry</i>
川辣口水雞 <i>Chicken with Chili Oil Sauce</i>
四季豆炒鮮蝦仁 <i>Braised String Bean with Shrimp</i>
杞子圓肉浸時蔬 <i>Poached Vegetable with Dried Longan and Wolfberry</i>
生炒安格斯牛崧紅米飯 <i>Fried Black Sticky Rice with Minced Beef and Lettuce</i>

二位用 \$318 For Two Persons \$318

午市商務套餐

Set Lunch

橫財就手 鼎湖上素餃 鮮蝦炸雲吞 <i>Steamed Pork Shank with Sea Moss, Steamed Vegetable Dumpling, Deep Fried Dumpling with Shrimp in Sweet and Sour Sauce</i>
家常老火湯(或)瑤柱海皇豆腐羹 <i>Soup of the Day (or) Double Boiled Seafood Soup with Beancurd Dried Scallop</i>
蜜餞攪角骨 <i>Deep Fried Spare Ribs with Sweetened Black Olive Sauce</i>
蒜子冬菇蘿蔔春菜煲 <i>Braised Vegetable with Mushroom and Turnip in Casserole</i>
豉椒斑腩炒河粉 <i>Fried Flat Rice Noodle with Fish Brisket in Black Bean Sauce</i>

四位用 \$588 For Four Persons \$588

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精美小食

南乳脆鱔球 <i>Deep Fried Eel Ball with Fermented Beancurd</i>	小食	\$138
乾煸四季豆 <i>Stir Fried Green Bean</i>	小食	\$68
酥炸墨魚丸 <i>Deep Fried Squid Ball</i>	小食	\$98
蝦籽柚皮 <i>Steamed Sliced Pomelo Peel in Abalone Sauce</i>	小食	\$88
川辣口水雞 <i>Chicken with Chili Oil Sauce</i>	小食	\$98
香煎腐皮素鵝 <i>Pan Fried Beancurd Skin Roll</i>	小食	\$86
金磚豆腐 <i>Deep Fried Crispy Beancurd</i>	小食	\$76
椒鹽魷魚鬚 <i>Deep Fried Sliced Octopus with Spicy Salt</i>	小食	\$88
乾煸虎皮椒 <i>Pan Fried Green Chili in Soy Sauce</i>	小食	\$68
涼伴雞絲粉皮 <i>Shredded Chicken with Rice Flour Sheet</i>	小食	\$86
舟山海蜆 <i>Jelly Fish in Vinegar and Sesame Sauce</i>	小食	\$108
子薑皮蛋 <i>Pickled Ginger with Preserved Egg</i>	小食	\$52
陳醋青瓜 <i>Simmered Cucumber in Vinegar and Garlic Sauce</i>	小食	\$52

廚師精選推介

時果子薑咕嚕肉 <i>Sweet and Sour Pork with Fruit and Ginger</i>	例	\$160
啫啫蝦醬唐生菜 <i>Braised Chinese Lettuce with Preserved Shrimp Paste in Casserole</i>	例	\$140
燒汁安格斯牛柳粒 <i>Stir Fried Diced Beef Tenderloin with Gravy</i>	例	\$198
百花蝦條炒蘭遠 <i>Stir Fry Kale with Minced Shrimp</i>	例	\$188
星洲焗胡椒粉絲大蝦煲 <i>Baked Prawn with Black Pepper and Rice Vermicelli in Singaporean Style</i>	例	\$268
蔥燒粉絲鱔球煲 <i>Braised Eel balls with Green Onions and Rice Vermicelli in Casserole</i>	例	\$218
杞子豬潤上湯浸菜苗 <i>Poached Vegetable with Pig's Liver and Wolfberry</i>	例	\$188
南乳炆齋煲 <i>Braised Assorted Vegetables in Casserole</i>	例	\$148
珍珠金沙明蝦球 <i>Wok-fried Prawn in Salted Egg Yolk</i>	例	\$208
薑蔥焗美國桶蠔煲 <i>Baked American Oyster with Ginger and Spring Onion</i>	例	\$248
蒜子冬菇蘿蔔春菜煲 <i>Braised Vegetable with Mushroom and Turnip in Casserole</i>	例	\$168
蔥燒龍躉斑球 <i>Stir Fried Garoupa Ball with Scallion</i>	例	\$428
當紅金皮雞（半隻） <i>Golden Crispy Chicken (Half Bird)</i>	半隻	\$218

粉/麵/飯/粥

黑松露帶子蛋白炒飯 <i>Egg White Fried Rice With Scallop and Black Truffle</i>	例	\$188
生炒安格斯牛崧紅米飯 <i>Fried Black Sticky Rice with Minced Beef and Lettuce</i>	例	\$178
五代同堂炒飯 <i>Fried Rice with Five Kinds of Shrimp</i>	例	\$168
家鄉龍門炒米粉 <i>Stir Fry Home Style Rice Vermicelli</i>	例	\$168
雪菜火鴨絲炆米粉 <i>Braised Rice Vermicelli with Shredded Barbecued Duck and Salted Vegetables</i>	例	\$178
鮮什菌乾燒伊麵 <i>Braised E-Fu Noodles with Eggplants and Mixed Fungus</i>	例	\$138
肉絲炒麵（兩面黃） <i>Crispy Noodle Topped with Shredded Pork</i>	例	\$168
薑蔥叉燒絲撈麵 <i>Braised Noodle with Shredded BBQ Pork & Ginger Onion</i>	例	\$168
豉椒斑腩炒河粉 <i>Fry Flat Rice Noodle with Fish Brisket in Black Bean Sauce</i>	例	\$188
乾炒安格斯牛河 <i>Stir Fried Flat Rice Noodle with Beef</i>	例	\$178
香茜炸菜絲牛崧窩米粉 <i>Minced Beef Flat Rice Noodles in Soup with Parsley and Preserved Vegetable</i>	例	\$168
魚湯海斑球湯米線 <i>Braised Rice Vermicelli with Diced Garoupa in Fish Soup</i>	例	\$198
黃沙豬潤粥 <i>Pig's Liver Congee</i>	碗	\$68