



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 (需預訂)

\$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



川式口水雲吞配滷心皮蛋

8粒/pcs \$188

Wonton in Spicy Sichuan Style with Preserved Egg On Side

4粒/Pcs \$98



川式口水雲吞配滷心皮蛋

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。



鯊魚骨花膠湯 (3頭)

位/Person \$638

鯊魚骨花膠湯 (6頭)

位/Person \$498

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

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。



張公館·金鈎翅

位/person \$1,288

Cheung Kung Koon Shark Fin Soup



滿足·菜膽肘子燉翅

\$598

Double Boiled Shark Fin Soup with Preserved Ham And Chinese Cabbage



乾炒桂花蟹肉翅 (8兩)

4位/person \$2,688

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 鮑汁日本刺參伴鵝掌蝦籽柚皮時蔬 \$188
Braised Sea Cucumber with Goose Web, Shrimp Roe, Pomelo Peel, and Seasonal Vegetables in Abalone Sauce

張 腿蓉高湯燴官燕 (3兩) \$528/位
Braised Bird's Nest Soup with Jinhua Ham Broth

張 竹笙官燕伴白鴿蛋 (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。





脆皮鹽香雞

Deep-Fried Crispy Salt Crusted Chicken

全隻 / Whole \$568

半隻 / Half \$298



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)

Poached Chicken in Brine

全隻 / Whole \$698

(指定使用新鮮雞 需預訂 (烹調方法如上) 全隻 \$698)



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) (一食)

\$788

Peking Duck (2 servings)

(二 食) 需加

\$128

***** 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



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

張 新加坡黑胡椒蟹爪粉絲煲 例/Regular \$288
Braised Crab Legs with Black Pepper in Clay Pot

張 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





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 (Sautéed 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 Curb 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



鮮蝦荷葉飯

例/regular \$218

Fried Rice with Shrimp 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 Pork

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 Noddle 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 Cedar Pork, Egg and Assorted Green Peppers

韮皇銀芽豉油王炒麵

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

\$48

Red Dates Cake



生磨蛋白杏仁茶

\$48

Almond Cream with Egg White



桂花五色糕

\$58

Mixed Fresh Fruit Cake with Osmanthus

10年陳皮紅豆沙 \$ 38
Red Bean Soup with Dried Tangerine Peels

香滑芝麻糊 (熱) \$ 48
Smooth Black Sesame Paste Dessert(Hot)

薑汁香芋番薯糖水 (熱) \$ 48
Hot Taro and Sweet Potato Sweet Soup in Qiner Syrup (Hot)

每位另加芝麻湯圓(2粒) \$10
Add Sesame Glutinous Rice Balls (2pcs)

懷舊黑芝麻卷 \$ 48
Nostalgic Cantonese Black Sesame Rolls

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

子母大壽桃 (需2日前預訂) \$ 488
Longevity Peaches Bun with Small Buns (Reservation Required)

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

流沙壽桃 2隻/pcs \$ 38
Steamed Milk Custard Longevity Bun with Egg Yolk

張 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
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Coke

七喜 / 雪碧	33cl	\$28
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Seven Up / Sprite

健怡可樂	33cl	\$28
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Diet Coke

零糖可樂	33cl	\$28
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Coke Zero

芬達橙汁	33cl	\$28
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Fanta Orange

忌廉	33cl	\$28
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Cream Soda

蘇打水	33cl	\$28
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Soda Water

湯力水	33cl	\$28
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Tonic Water

屈臣氏水	33cl	\$20
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Watson's Distilled Water

巴黎天然有氣礦泉水	33cl	\$38
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Perrier Water

果汁	杯/glass	\$48
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Juice

咖啡	杯/glass	\$48
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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