



Lunch Menu

午市餐牌

蒸類

Steamed Dishes



張公館·蝦餃皇 4隻/pcs \$ 68
Cheung Kung Koon Shrimp Dumpling

蟹籽燒賣 4粒/pcs \$ 68
Steamed Pork Dumpling with Crab Roe

張 川式麻辣燒賣 4粒/pcs \$ 78
Steamed Spicy Pork Dumpling with Crab Roe

蜜汁西班牙豚肉叉燒包 3個/pcs \$ 48
Steamed BBQ Spanish Iberico Pork Bun

張 瑤柱蟹肉鮮蝦菜苗餃 3粒/pcs \$ 78
Steamed Shrimp Dumpling with Vegetable Dried Scallops and Crab Meat

黑松露菌皇田園餃 3粒/pcs \$ 58
Steamed Vegetable Dumplings with Black Truffle and Morels

醬皇鳳爪 \$ 48
Steamed Chicken Feet with Special Sauce





古法馬拉糕



魚翅灌湯餃



10年陳皮牛肉球



鮑汁鮮竹卷

古法馬拉糕  4件/pcs \$ 48
Steamed Sponge Cake

鮑汁鮮竹卷 3件/pcs \$ 58
Steamed Pork and Shrimp Bean Curd Rolls with Carrot & Chinese Celery in Abalone Sauce

10年陳皮牛肉球 3粒/pcs \$ 58
Steamed Beef Balls with 10 Years Dried Tangerine Peel

鐵棍淮山棉花雞 1件/pcs \$ 58
Steamed Chicken with Fish Maw and Chinese Yam

魚翅灌湯餃 1隻/pcs \$ 168
Seafood Dumpling in Soup

欖角排骨陳村粉 \$ 58
Pork Ribs with Black Olive and Chencun Rice Noodles

煎炸

Deep Pan-fried Dishes





鮮蝦腐皮卷

張 陳皮焗餐包 3件/pcs \$ 58

Baked BBQ Pork Buns with Crispy Pineapple Cruspy, Aged Peel & Fresh Pineapple

張 櫻花蝦蘿蔔糕 4件/pcs \$ 78

Pan-Fried Turnip Cake with Fried Sakura Shrimp

蒜香鮮蝦春卷 3件/pcs \$ 48

Crispy Spring Rolls with Shrimp and Garlic

鮮蝦腐皮卷 3件/pcs \$ 48

Deep-Fried Bean Curb Sheet Roll with Shrimp

蘿蔔絲酥餅 3件/pcs \$ 58

Fluffy Pastry Stuffed with Shredded Turnip

鳳凰煎糯米雞 1件/pcs \$ 58

Pan-Fried Sticky Rice Rolls with Chicken, Salted Egg Yolk & Dried Shrimp

一口胡椒肉餅 3隻/pcs \$ 68

Pan-Fried Bite-Sized Black Pepper Beef Patties

百花芝士荔枝球 3粒/pcs \$ 58

Cheese and Shrimp Crispy Rice Ball

腸粉

Flour Rolls





港式混醬齋腸

張 脆脆笑哈哈 \$ 68
Steamed Flour Roll with Shrimp Wrapped in Crispy Rice Sheet

香茜西班牙豚肉叉燒腸 \$ 58
Steamed Rice Rolls with BBQ Spanish Iberica Pork

10年陳皮牛肉腸 \$ 58
Steamed Rice Rolls with Minced Beef

鮮蝦腸 \$ 68
Steamed Rice Rolls with Fresh Shrimp

港式混醬齋腸  \$ 48
Steamed Plain Rice Rolls in Assorted Sauces

頭盤

Appetizers & Cold Dishes



香煎墨斗卵粿 \$ 188

Pan-Fried Minced Cuttlefish with Roe

椒鹽九肚魚 \$ 98

Deep-Fried Bambay Duck Fish with Chilli Garlic and Salt

手拍青瓜 \$ 98

Marinated Cucumber

黃金涼瓜 \$ 98

Bitter Melon Coated with Salty Duck Yolks

沙薑豬手 \$ 108

Flavored Ginger Pork Knuckle

麻醬海蜇 \$ 148

Jelly-Fish Marinated in Sesame Sauce



麻醬海蜇



花雕醉乳鴿

高湯鮮蝦雲吞	\$ 98
Shrimp and Chive Dumplings in Soup	

花雕醉乳鴿	\$ 98
Chilled Pigeon Marinated and Chinese Wine	

百花煎釀秋葵	8件/pcs	\$ 118
Pan-Fried Okra Stuffed with Minced Shrimp		

脆焗鮮鳳尾蝦吐司 (2件起)	1件/pcs	\$ 48
Crispy Shrimp Toast		

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		

燒味

BBQ & Marinated Dishes





脆皮鹽香雞

鐵板西班牙黑毛豬叉燒	\$ 288
BBQ Spanish Pork in Sizzling Platter	

脆皮燒腩仔	\$ 168
Crispy Roasted Pork Belly	

西班牙豚肉叉燒 拼 燒腩仔	\$ 268
BBQ Combo Dish	

紅燒乳鴿	\$ 98
Deep-Fried Crispy Pigeon	

脆皮鹽香雞	(半隻) half	\$ 298
Deep-Fried Crispy Salt Crusted Chicken	(全隻) whole	\$ 568

小菜

Sauteed & Casserole Dishes





涼伴番茄冰菜 \$ 188
Tomatoes with Ficoide Glaciale in Salad Dressing

清炒或蒜茸炒時蔬 \$ 138
Seasonal Vegetables
(Pan-Fried or Sauteed with Minced Garlic)

潮式荷香梅菜肉碎蒸菜芯 \$ 188
Steamed Chinese Green with Minced Pork
and Preserved Vegetable

黃湯娃娃菜 \$ 168
Stewed Baby Chinese Cabbage Soup

上湯千層浸時蔬

\$ 188

Fried Bean Curb Cubes Stewed with Seasonal Vegetables in Soup

野菌紅燒豆腐

\$ 168

Braised Bean Curb with Mushroom

西蘭花炒什菌

\$ 168

Sauteed Broccoli with Assorted Mushrooms

竹筴扒美國露筍

\$ 348

Sauteed Asparagus with Bamboo Pith



上湯千層浸時蔬

飯麵類

Rice and Noodles





秘製醬乾炒九肚魚河 \$198
Fried Rice Noodle with Bombay Duck Fish and Bean Sprouts

XO醬黃金淮山麵 \$188
Pan Fried Yam Noodle with Shrimp & Shredded Egg in X.O Sauce

秘製醬乾炒牛河 \$228
Fried Rice Noodle with Beef and Bean Sprouts

瑤柱蝦仁蛋白紫米飯 \$188
Fried Purple Rice with Shrimp, Dry Scallop and Egg White

瑤柱荷葉飯

\$ 198

Fried Rice with Dried Scallops Wrapped in Lotus Leaf

楊州炒飯

\$ 188

Young Chow Fried Rice with Shrimp and Diced BBQ Pork

鮮蝦雲吞上湯麵

\$ 98

Shrimp Wontons in Noodle Soup

濃蝦湯脆米泡飯

\$ 348

Steamed and Crispy Rice in Thick Shrimp Broth

瑤柱荷葉飯



甜品

Desserts



香煎黃金糕



桂花五色糕 \$ 58

Mixed Fresh Fruit Cake with Osmanthus

養顏紅棗糕 \$ 48

Red Dates Cakes

香煎黃金糕 \$ 48

Pan-Fried Chinese Golden Cake

流沙壽桃 2隻/pcs \$ 38

Steamed Silk Custard Longevity Bun with Egg Yolk

蓮蓉壽桃 (2隻起) \$18/隻

Longevity Peaches Bun

子母大壽桃 (需2日前預訂) \$ 488

Longevity Peaches Bun with Small Buns (Reservation Required)

懷舊黑芝麻卷 \$ 48

Nostalgic Cantonese Black Sesame Rolls

10年陳皮紅豆沙 (熱) \$ 38

Red Bean Soup with Dried Tangerine Peels (Hot)

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)

生磨蛋白杏仁茶 \$ 48

Almond Cream with Egg White

椰汁(或杏汁) 燉官燕 (2兩) 位/Person \$388

Bird's Nest Sweet Soup with Coconut / Almond Flavor (2 Taels)

每位另加芝麻湯圓(2粒) \$10

Add Sesame Glutinous Rice Balls (2pcs)





茶位 Tea Charge \$ 20	小碟 Snack \$ 20	開瓶費 Corkage \$ 150(up)	切餅費 Cake Handling Charge \$ 150
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 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

JUN23

