

廚師推介

Chef's recommendation 上午11:00後供應 Available after 11am

椒香銀絲鵝掌煲
Braised goose web with vermicelli in pepper sauce

海蝦大良炒鮮奶
Scrambled egg white with milk, shrimp & olive kernel

豉椒脆皮廣島蜆
Deep-fried Hiroshima oysters in black bean sauce

翠園豆豉雞煲
Braised chicken in black bean sauce

砂鍋海皇豆腐
Braised seafood and tofu in casserole

菠蘿咕嚕肉
Sautéed pork with pineapple in sweet & sour sauce

珍菌手掙豆腐
Poached tofu with dried shrimps, assorted mushrooms & vegetables

生拆海蝦炒滑蛋
Scrambled egg with shrimp

蔬菜 Vegetable 上午11:00後供應 Available after 11am

南乳炆粗齋
Braised assorted vegetables with fermented red tofu

鮮腐竹豆漿翡翠苗
Poached pea sprouts with tofu sheet in soy bean soup

油鹽水浸菜遠
Poached vegetables with salt and oil

金銀蛋泡時蔬
Poached vegetables with salted egg and preserved egg

鮮菌銀芽翡翠苗
Stir-fried mushrooms, bean sprouts & pea sprouts

椒絲腐乳唐生菜
Stir-fried Chinese lettuce in fermented bean curd

薑汁芥蘭遠
Poached Chinese kale with ginger

白灼時蔬
Poached vegetable
菜心 Choi sum 芥蘭 Chinese kale 西生菜 Lettuce 翡翠苗 Pea sprout

主食 Rice & Noodle 上午11:00後供應 Available after 11am

海鮮揚州窩麵
Braised noodles with assorted seafood in soup

銀芽肉絲炒麵
Fried noodles with shredded pork & bean sprout

蟹子蟹肉煨伊麵
Braised e-fu noodles with crabmeat and crab roe

滑蛋蝦仁炒河
Fried flat rice noodles with scrambled egg and shrimps

古法牛肉炒河
Fried flat rice noodles with sliced beef & vegetables

星州炒米粉
Stir-fried rice vermicelli in Singaporean style

鹹魚雞粒炒飯
Fried rice with diced chicken and salted fish

揚州炒飯
Fried rice with barbecued pork & shrimps

燒味湯瀨粉或飯
Siu mei with rice or noodles 上午11:00後供應 Available after 11am

單拼 One item 雙拼* Two items

選一款 1 selection
河粉 flat rice noodles
米粉 rice vermicelli
瀨粉 rice noodles
飯 rice
生麵 noodles

選一款或兩款 1 selection / 2 selections
叉燒 barbecued pork
油雞 soy sauce chicken
燒鵝 roasted goose
貴妃雞 poached chicken
燒腩仔(須另加\$5)
roasted pork belly (add extra \$5)

*燒味雙拼轉
Two assortments

燒腩仔或 乳豬件
two assortments of roasted pork belly or sliced barbecued pork (add extra \$10)

雞脾 roasted chicken thigh (add extra \$20)

鵝脾 roasted chicken thigh (add extra \$30)



燒味 Siu Mei 上午11:00後供應 Available after 11am

炭烤安格斯叉燒
Honey-glazed barbecue Angus beef

陳年花雕醉乳鴿
Drunken pigeon

燒味雙拼*
Two assortments of siu mei specialties

09 翠園燒鵝皇
Roasted goose

無骨燒鵝皇
Boneless roasted goose

10 蜜汁叉燒皇
Honey-glazed barbecue pork

11 瑤柱貴妃雞
Poached chicken in conpoy sauce

頭抽頻倫雞
Marinated chicken in soy sauce

脆皮豉油雞
Crispy marinated soy chicken

甜品 Dessert 上午十一時後供應 Available after 11am

楊枝甘露
Chilled sago cream with mango purée and pomelo

香芒凍布甸
Chilled mango pudding

蓮子陳皮紅豆沙
Red bean sweet soup with lotus seed

香滑芝麻卷
Sweetened black sesame rolls

千層咖啡糕
Chilled layered coffee puddings

相片只供參考
photo for reference only

另加茶位費、營業費及加一服務費
plus tea charge, pre-meal snacks charge and 10% service charge



枱號 Table No. : _____ 位數 No. of person : _____
經手人 Handling person : _____



翠園名點 Classic Cantonese Dim Sum

- 01 牛油果沙律蝦角
Deep-fried shrimp and avocado dumplings with salad dressing
- 02 雪茄長春卷
Deep-fried shrimp and scallop spring roll with cocoa powder
- 04 翠園上湯煎粉果
Crispy minced shrimp and vegetable dumplings (served with soup)
- 甜醋豬腳薑雞蛋
Braised pig's knuckle and egg with ginger & vinegar
- 冶味椒鹽魷魚翼
Deep-fried squid with pepper & salt
- 砂煲鮑魚汁炆鳳爪
Braised chicken feet in abalone sauce
- 08 羊城鳳凰煎米雞
Pan-fried glutinous rice stuffed with chicken, barbecued pork & mushroom

翠園精點 Signature Dim Sum

- 竹笙狀元大蝦餃
Steamed prawn dumpling
- 一口南非鮑魚撻
Baked South African abalone tarts
- 碧綠帶子燒賣
Steamed pork dumplings with vegetable & scallop
- 05 鵝頭鳳尾香芋酥
Deep-fried taro & shrimp dumplings
- 流沙包
Egg custard buns
- 菠蘿叉燒包
Pineapple barbecued pork buns
- 荷尖鮮蝦餃
Steamed shrimp dumplings
- 06 翠園四式燒賣皇
(鮑魚燒賣, 帶子燒賣, 鵝肝燒賣, 原隻鮮蝦燒賣) (每款各1件)
Steamed pork dumplings (Topped with abalone, scallop, goose liver and shrimp) (1 piece of each)
- 炸釀阿拉斯加蟹鉗
Deep-fried Alaska crab claws
- 香麻叉燒酥
Barbecued pork puff pastries

蒸點炸點 Dim Sum

- 甫魚滑燒賣
Steamed pork, flat fish & shrimp dumplings
- 檀坡蒸排骨
Steamed spare ribs with preserved olive & black bean sauce
- 北菇棉花雞
Steamed chicken with fish tripe & chinese mushroom
- 07 碧綠帶子菜苗餃
Steamed vegetable & scallop dumplings
- 百花釀魚肚
Steamed fish tripe stuffed with minced pork & shrimp
- 潮州蒸粉果
Steamed dumplings stuffed with peanut & dried shrimp
- 陳皮牛肉球
Steamed minced beef balls
- 柚皮蒸豉汁鳳爪
Steamed chicken feet with pomelo skin
- 蜜汁叉燒包
Steamed barbecued pork buns
- 荷香珍珠雞
Steamed glutinous rice wrapped in lotus leaf
- 鮮蝦腐皮卷
Deep-fried minced pork, shrimp and tofu sheet rolls
- 香煎蘿蔔糕
Pan-fried turnip cakes

點心拼盤 Dim Sum Combo

- 雙式美點
Dim Sum Duo
鮑魚燒賣 拼 炸釀阿拉斯加蟹鉗
Steamed pork dumplings with abalone, Deep-fried Alaska crab claw
- 三式美點
Dim Sum Trio
帶子燒賣・流沙包・鵝頭鳳尾香芋酥
Steamed pork dumplings with scallop, Egg custard buns, Deep-fried taro & shrimp dumpling

即拉布腸粉 Steamed Rice Rolls

供應至下午三時
Available until 3pm

- 03 招牌瑤柱海皇腸
Signature rice rolls filled with shrimp spring roll
- 韭黃鮮蝦腸粉
Steamed rice rolls with prawns and chives
- 蜜汁叉燒腸粉
Steamed rice rolls with barbecued pork
- 懷舊車仔腸粉
Steamed plain rice rolls
- 陳皮牛肉腸粉
Steamed rice rolls with minced beef & preserved tangerine peel

小食 Snacks

上午11:00後供應 Available after 11am

- 蒜香牛油脆銀魚
Deep-fried noodlefish with garlic butter
- 椒鹽豆腐粒
Crispy tofu
- 鹽燒九肚魚
Deep-fried bombay duck with spicy salt
- 香蝦脆皮鳳翼
Crispy chicken wings and shrimp
- 鮑魚汁燒珍菌
Seared mushroom in abalone sauce
- 檳菜肉碎四季豆
Sautéed spring beans with minced pork and olive pickle
- 炸錦南雲吞
Deep-fried pork wonton with sweet & sour sauce
- X.O. 醬煎腸粉
Pan-fried rice rolls in X.O. sauce

燒味冷盤 Appetizer

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- 如來素鴨方
Marinated tofu sheets
- 脆皮五層肉
Roasted pork belly
- 回味豬仔腳
Marinated pork knuckle
- 涼拌海蜆螺片
Shredded jellyfish and sliced whelk
- 爽脆海蜆頭
Jellyfish with sesame oil
- 麻醬涼拌羅馬生菜茄子
Romaine lettuce and eggplant with sesame dressing
- 青瓜雲耳拌蜆頭
Jellyfish with cucumber and fungus in sesame oil

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