

富豪酒家  
FU HO RESTAURANT



MICHELIN

米芝蓮1星食府

阿翁名茶  
揚名四海

己卯年  
張興





阿翁鮑魚



# 阿翁鮑魚

Dried Abalone

## 13頭吉品鮑或禾麻鮑

Braised Yoshihama / Oma Dried Abalone (13 ppk)

每隻 \$ 6,800  
Each

## 16頭吉品鮑或禾麻鮑

Braised Yoshihama / Oma Dried Abalone (16 ppk)

每隻 \$ 4,380  
Each

## 18頭吉品鮑或禾麻鮑

Braised Yoshihama / Oma Dried Abalone (18 ppk)

每隻 \$ 3,600  
Each

## 20頭吉品鮑或禾麻鮑

Braised Yoshihama / Oma Dried Abalone (20 ppk)

每隻 \$ 3,380  
Each

## 23頭吉品鮑或禾麻鮑

Braised Yoshihama / Oma Dried Abalone (23 ppk)

每隻 \$ 1,980  
Each

## 25頭吉品鮑或禾麻鮑

Braised Yoshihama / Oma Dried Abalone (25 ppk)

每隻 \$ 1,680  
Each

## 28頭吉品鮑或禾麻鮑

Braised Yoshihama / Oma Dried Abalone (28 ppk)

每隻 \$ 1,180  
Each

## 30頭吉品鮑或禾麻鮑

Braised Yoshihama / Oma Dried Abalone (30 ppk)

每隻 \$ 880  
Each

## 5頭特選大網鮑

Braised Amidori Dried Abalone (5 ppk)

每隻 \$ 16,800  
Each

## 8頭特選大網鮑

Braised Amidori Dried Abalone (8 ppk)

每隻 \$ 7,600  
Each

## 10頭特選大網鮑

Braised Amidori Dried Abalone (10 ppk)

每隻 \$ 5,500  
Each

## 12頭特選大網鮑

Braised Amidori Dried Abalone (12 ppk)

每隻 \$ 3,800  
Each

加收10%服務費  
Subject to 10% Service Charge



# 阿翁四寶

Ah Yung's Big Four

35頭特選吉品、花膠、北海道關東遼參及鮑汁鵝掌

Braised Yoshihama Dried Abalone (35ppk) with Fish Maw, Sea Cucumber and Goose Web

每位  
Per Person \$1,080



加收10%服務費  
Subject to 10% Service Charge



## 黑松露鮮菌鮑魚酥

Baked Black Truffle with Abalone Puff

每隻 \$ 108

## 鮮蟹肉小籠包 (2隻)

Steamed Crab Meat with Soup Dumpling (2 Pieces)

\$ 130

## 魚翅或燕窩頂湯餃

Steamed Dumpling with Shark's Fin / Bird's Nest

每隻 \$ 198

## 鮑魚鰻肚滑雞扎

Steamed Chicken with Abalone and Fish Maw

\$ 165

## 北菇蒸鵝掌

Steamed Goose Web with Dried Mushroom

\$ 108

## 鮮蝦煎筍糰

Pan-fried Shrimp Dumpling

\$ 108

## 瑤柱珍珠雞

Steamed Glutinous Rice with Conpoy wrapped in Lotus Leaf

\$ 75

## 牛肉滑腸粉

Steamed Beef Rice Roll

\$ 75

## 鮮蝦滑腸粉

Steamed Shrimp Rice Roll

\$ 98

## 脆皮錦繡腸粉

Fried Shrimp Rice-roll

\$ 108

## XO醬煎腸粉

Pan-fried Rice Roll with XO Sauce

\$ 75

## 叉燒滑腸粉

Steamed BBQ Pork Rice Roll

\$ 75

## 金粟煎墨魚餅

Pan-fried Squid Cake with Corn

\$ 75

# 特式精美點心

Dim Sum Specialties



加收10%服務費  
Subject to 10% Service Charge



# 精美點心

Dim Sum

## 小點(S) 每款 Each \$ 55

蒸或炸饅頭  
Steamed / Fried Steamed Bread

芋絲春卷仔  
Deep-fried Shredded Taro Roll

芋泥水晶包  
Steamed Taro Bun

蛋黃蓮蓉包  
Steamed Bun with Egg Yolk and Lotus Seed Paste

酥炸馬蹄條  
Deep-fried Water Chestnut Roll

酥炸奶皇包  
Deep-fried Egg Custard Bun

欖仁馬拉糕  
Steamed Chinese Sponge Cake

椰汁馬荳糕  
Coconut Cream Cake (Cold)

家鄉豆沙角  
Deep-fried Red Bean Paste Cake

## 大點(L) 每款 Each \$ 75

晶瑩野生鮮海蝦餃  
Steamed Shrimp Dumpling

鮮蝦炸雲吞  
Deep-fried Shrimp Wonton

遼參鳳尾蝦餃  
Steamed Shrimp and Sea Cucumber Dumpling

鰵肚滑雞扎  
Steamed Bean Curd Roll with Chicken and Fish Maw

黑松露水晶餃  
Steamed Black Truffle Dumpling

千層糯米飯  
Steamed Glutinous Rice Cake

蝦醬或蒜茸蒸鮮魷  
Steamed Squid with Shrimp Sauce / Minced Garlic

香煎家鄉金薯糕  
Pan-fried Potato Cake

豉汁蒸排骨  
Steamed Spare Ribs in Black Bean Sauce



中點(M) 每款 Each \$ 65

蟹皇燒賣仔

Steamed Meat and Crab Roe Dumpling

時菜牛肉球

Steamed Vegetable and Minced Beef Ball

香煎蘿蔔糕

Pan-fried Radish Cake

豉汁蒸鳳爪

Steamed Chicken Feet in Black Bean Sauce

順德鯪魚球

Steamed Minced Fish Ball

鮮蝦蒸粉粿

Steamed Shrimp Dumpling

蜂巢荔芋角

Deep-fried Taro Fritters

安蝦咸水角

Deep-fried Glutinous Rice Dumpling

乾蒸牛肉賣

Steamed Beef Dumpling

黃金涼瓜餃

Steamed Bitter Melon Dumpling

酥皮蛋撻仔

Baked Egg Custard Tart

鮮蝦韭菜餃

Steamed Shrimp and Chinese Chives Dumpling

潮州蒸粉粿

Steamed Assorted Meat Dumpling

叉燒焗餐包

Baked BBQ Pork Bun

蠔皇叉燒包

Steamed BBQ Pork Bun

香脆叉燒酥

Baked BBQ Pork Puff

豉味金錢肚

Steamed Beef Tripe in Black Bean Sauce

鮮蝦莧菜餃

Steamed Shrimp and Amaranth Dumpling

精美點心  
Dim Sum



加收10%服務費  
Subject to 10% Service Charge



# 午市特享

Lunch Set

套餐只適用於大堂雅座  
for Lobby Seats Only

## 阿翁鮑魚美食套餐

Ah Yung Abalone Lunch Set



### 精美點心拼盤〈自選3件〉

Selection of Dim Sum (3 Pieces)

晶瑩海蝦餃

Steamed Shrimp Dumpling

黃金涼瓜餃

Steamed Bitter Melon Dumpling

潮州蒸粉粿

Steamed Assorted Meat Dumpling

蜂巢荔芋角

Deep-fried Taro Fritters

蟹黃燒賣仔

Steamed Meat and Crab Roe Dumpling

安蝦咸水角

Deep-fried Glutinous Rice Dumpling

富豪靚湯

Soup of the Day

### 35頭吉品鮑鵝掌時菜

Braised Yoshihama Dried Abalone (35ppk) and Goose Web

配 / with

迷你瑤柱鮮蝦荷葉飯

Steamed Fragrant Rice in Lotus Leaf (Mini Size)

生磨蛋白杏仁茶

Almond Cream with Egg White

精選甜美點兩款

Twin Dim Sum Dessert

每位  
Per Person \$ 488



不可與其他優惠同時使用  
Cannot be used in conjunction with other offers

## 自選精美小菜套餐

Special Dish Lunch Set



### 自選以下雞或鴨〈1款〉

精美小菜〈3款〉

Selection of Chicken or Duck and 3 Special Dishes

\$ 780

### 自選以下雞或鴨〈1款〉

精美小菜〈5款〉

Selection of Chicken or Duck and 5 Special Dishes

\$ 980

富豪炸子雞〈半隻〉

Deep-fried Chicken (Half)

荔芋香酥鴨〈半隻〉

Deep-fried Duck Stuffed with Taro Paste (half)

薑蔥煎鹽香雞〈半隻〉

Pan-fired Chicken with Ginger and Scallor (half)

北菇蒸滑雞〈半隻〉

Steamed Chicken with Dried Mushroom (half)

奉送 明火例湯及甜品

Soup of the Day and Dessert



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## 圍蝦肉碎煮勝瓜

Stewed Loofah with Minced Shrimp

## 野生銀魚煎蛋

Pan-fried Egg with White-Bait Fish

## 話梅炆豬手

Braised Pork Knuckle with Plum Sauce

## 蓮藕炆豬肉

Braised Pork with Lotus Roots

## 冬瓜豆卜炆燒腩

Braised Roast Pork with Bean Curd Puff and Winter Melon

## 海蝦肉碎茄子煲

Minced Pork and Eggplant with Shrimps in Casserole

## 蔥花鹵肉豆腐煲

Stewed Pork with Scallion and Bean Curd in Casserole

## 燒汁鮮菌煎豬扒

Pan-fried pork chop with Mushrooms

## 梅菜扣肉煲

Braised Pork with Preserved Vegetable in Casserole

## 欖菜肉碎乾煸四季豆

Stir-fried Vegetables with Shallots in Casserole

## 香煎家鄉藕餅

Pan-fried Lotus Root Cake

## 瑤柱肉碎炒涼瓜

Fried Dried Scallops with Minced Pork and Balsam Pear

## 方魚炒芥蘭仔

Sauteed Chinese Kale with Preserved Fish

## 涼瓜排骨煲

Braised Spare Ribs with Bitter Melon in Casserole

## 香芹蘿蔔煮魚雲

Braised Fish Head with Shredded Radish and Celery

## 雙蝦節瓜粉絲煲

Braised Zucchini with Vermicelli and Dried Shrimp in Casserole

## 砂鍋潮煮黃花魚

Boiled Yellow Croaker in Casserole

## 蒜茸煎豬扒

Pan-fried Pork Chop with Minced Garlic

## 燒汁鮮菌炒牛肉

Sauteed Beef and Fresh Mushrooms with Roast Sauce

## 土魷馬蹄蒸肉餅

Steamed Minced Pork with Dried Squid and Water Chestnuts

## 瑤柱肉崧蒸水蛋

Steamed Egg with Minced Pork and Conpoy

## 黑椒爆炒韓牛粒

Stir-fried Korean Beef with Black Pepper

## 欖仁蜜豆炒魚球

Fried Fish Balls with Olive Kernel and Honey Bean

## 金針雲耳腩仔初生蛋

Braised Newborn Egg and Pork Belly with Day Lily and Fungus

## 勝瓜雲耳炒叉燒

Stir-fried BBQ Pork with Towel Gourd and Fungus

## 鄉村荔香碌鵝

Braised Goose with Taro

# 精美小菜

Special Dish



加收10%服務費  
Subject to 10% Service Charge



# 時令精選

## Seasonal Specialties

### 原燉鮮蓮冬瓜盅

Stewed Winter Melon with Fresh Lotus

例牌 \$ 980  
Regular

### 螺頭花膠燉雞

Stewed Chicken with Fish Maw and Whelk Soup

例牌 \$ 980  
Regular

### 原件花膠燉螺頭

Stewed Chicken with Whole Fish Maw and Whelk Soup

每位 \$ 680  
Per Person

### 原燉爵士湯〈預訂〉

Stewed Fish Maw with Whelk and Honeydew Melon Soup (Reserve)

每位 \$ 480  
Per Person

### 蝦乾節瓜炆排骨

Braised Spare Ribs with Dried Shrimps and Hairy Cucumber

例牌 \$ 250  
Regular

### 鄉村荔香碌鵝

Braised Goose with Taro

例牌 \$ 250  
Regular

### 活蟹炆斑頭腩

Braised Crab and Hump-head Garoupe

每隻 \$ 時價  
Each Current Price

### 香蔥花蟹炆冬瓜

Braised Crab and Winter Melon with Green Onion

例牌 \$ 380  
Regular

### 黃豆涼瓜排骨煲

Braised Bitter Melon and Spare Ribs with Soybean

例牌 \$ 250  
Regular

### 生圍蝦瑤柱涼瓜炒蛋

Scrambled Eggs with Shrimps, Bitter Melon and Conpoy

例牌 \$ 360  
Regular

### 肉碎茄子生蠔煲

Braised Oyster with Minced Pork and Eggplant in Casserole

例牌 \$ 300  
Regular

### 生中蝦魚鰾煮勝瓜

Braised Fish Maw with Shrimps and Loofah

例牌 \$ 450  
Regular

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# 南北小食

Appetizer

金沙沖繩涼瓜		\$ 180
Fried Okinawa Bitter Cucumber with Minced Salted Egg		
油泡生曬吊片		\$ 300
Saute Squid		
北方醬牛肉		\$ 150
Braised Beef in Spicy Sauce		
鼎湖齋燒鵝		\$ 150
Mocked Vegetarian Goose		
香麻豬耳仔		\$ 150
Sliced Pig's Ear in Sesame Oil		
潮式椒醬肉		\$ 150
Spicy Meat		
蒜香紫菜鯪魚卷		\$ 150
Deep-fried Minced Carp Fish Paste with Seaweed		
椒鹽脆皮海參		\$ 300
Deep-fried Dried Sea Cucumber with Spicy Salt		
椒鹽銀魚		\$ 200
Deep-fried White-bait Fish with Spicy Salt		
海蜇涼辦手撕雞		\$ 180
Cooled Shredded Chicken with Jelly Fish		
椒鹽金沙排骨		\$ 200
Deep-fried Spareribs with Spicy Salt		
脆皮糯米雞翼	每隻	\$ 150
Deep-fried Chicken Wings Stuffed with Glutinous Rice	Each	
京式拍黃瓜		\$ 150
Preserved Shredded Cucumber		



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# 精選粉麵飯

Noodles & Rice

## 阿翁炒飯

Fried Rice in "Ah Yung" Style

例碟 \$ 450  
Regular \$

## 富豪炒飯或麵

Fried Rice or Noodles in "Fu Ho" Style

例碟 \$ 320  
Regular \$

## 砂鍋三鮮炆烏冬

Braised Udon with Seafood in Clay Pot

例碟 \$ 320  
Regular \$

## 生中蝦日本稻庭麵

Japanese Inaniwa Udon with Shrimp in Soup

每碗 \$ 200  
Per Bowl \$

## 豉油皇海鮮炒麵

Fried Noodles with Assorted Seafood and Soya Sauce

例碟 \$ 320  
Regular \$

## 鮮蝦荷葉飯

Steamed Fragrant Rice in Lotus Leaf

半賣 \$ 300  
Per Pack \$

## 砂鍋生中蝦叉燒炒飯

Fried Rice with Shrimp and BBQ Pork in Clay Pot

例碟 \$ 450  
Regular \$

## 瑤柱水晶炒飯

Fried Rice with Conpoy and Egg White

例碟 \$ 320  
Regular \$

## 乾炒牛肉河粉

Stir-fried Thick Rice Noodles with Sliced Beef in Dark Soya Sauce

例碟 \$ 250  
Regular \$

## 雪菜鴨絲炆米粉

Braised Rice Vermicelli with Shredded BBQ Duck and Pickles

例碟 \$ 250  
Regular \$

## 福州炒飯

Fried Rice in "Fu-Zhou" Style

例碟 \$ 300  
Regular \$

## 星州炒米

Fried Rice Vermicelli in "Singapore" Style

例碟 \$ 320  
Regular \$

## 蘿蔔魚崙炆米

Braised Rice Vermicelli with Fish and Shredded Radish

例碟 \$ 250  
Regular \$

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南安油鴨飯〈兩位起〉

Preserved Duck Rice ( Minimum 2 Persons )

每位  
Per Person \$ 150

油鴨臘味飯〈兩位起〉

Preserved Duck and Preserved Sausage Rice ( Minimum 2 Persons )

每位  
Per Person \$ 150

鴛鴦腸煲飯〈兩位起〉

Assorted Preserved Sausage Rice ( Minimum 2 Persons )

每位  
Per Person \$ 150

臘腸或潤腸滑雞飯〈兩位起〉

Preserved Pork Sausage / Liver Sausage and Chicken Rice ( Minimum 2 Persons )

每位  
Per Person \$ 150

咸魚雞粒飯〈兩位起〉

Diced Chicken with Salty Fish Rice ( Minimum 2 Persons )

每位  
Per Person \$ 180

咸魚肉片飯〈兩位起〉

Salty Fish with Sliced Pork Rice ( Minimum 2 Persons )

每位  
Per Person \$ 180

北菇滑雞飯〈兩位起〉

Chicken with Dried Mushroom Rice ( Minimum 2 Persons )

每位  
Per Person \$ 150

豉汁排骨飯〈兩位起〉

Pork Ribs with Black Bean Sauce ( Minimum 2 Persons )

每位  
Per Person \$ 150

花旗參燕窩粥

Ginseng with Bird's Nest Congee

每碗  
Per Bowl \$ 220

生滾鮑魚雞粥

Abalone with Chicken Congee

每碗  
Per Bowl \$ 250

順德鯪魚球粥

Minced Fish Ball Congee

每碗  
Per Bowl \$ 150

皮蛋咸瘦肉粥

Preserved Duck Egg with Pork Meat Congee

每碗  
Per Bowl \$ 150

# 砂窩煲飯・粥品

Claypot Rice & Congee



加收10%服務費  
Subject to 10% Service Charge





“阿翁鮑魚”是由連續12年獲得米芝蓮1星餐廳 - 富豪酒家創始人“阿翁”，精挑細選日本網鮑，吉品鮑及禾蔴鮑，經過多年潛心苦練，終於研成烹飪日本乾鮑之精湛廚技，在“阿翁”獨特製作方法和嚴格品控之下，將堅如石頭的日本乾鮑烹製成香濃、軟滑、溏心，美味可口，齒頰留香，被中外食家視為宴席極品。

富豪酒家  
FU HO RESTAURANT









[fuho.com.hk](http://fuho.com.hk)