

富豪酒家  
FU HO RESTAURANT



MICHELIN  
GUIDE  
2026

阿翁名茶  
揚名四海

己卯年  
張真

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 \$ 9,800 Each \$
16頭吉品鮑或禾麻鮑 Braised Yoshihama / Oma Dried Abalone (16 ppk)	每隻 \$ 6,800 Each \$
18頭吉品鮑或禾麻鮑 Braised Yoshihama / Oma Dried Abalone (18 ppk)	每隻 \$ 6,000 Each \$
20頭吉品鮑或禾麻鮑 Braised Yoshihama / Oma Dried Abalone (20 ppk)	每隻 \$ 5,500 Each \$
23頭吉品鮑或禾麻鮑 Braised Yoshihama / Oma Dried Abalone (23 ppk)	每隻 \$ 2,680 Each \$
25頭吉品鮑或禾麻鮑 Braised Yoshihama / Oma Dried Abalone (25 ppk)	每隻 \$ 2,380 Each \$
28頭吉品鮑或禾麻鮑 Braised Yoshihama / Oma Dried Abalone (28 ppk)	每隻 \$ 1,380 Each \$
30頭吉品鮑或禾麻鮑 Braised Yoshihama / Oma Dried Abalone (30 ppk)	每隻 \$ 1,180 Each \$
5頭特選大網鮑 Braised Amidori Dried Abalone (5 ppk)	每隻 \$ 19,800 Each \$
8頭特選大網鮑 Braised Amidori Dried Abalone (8 ppk)	每隻 \$ 8,800 Each \$
10頭特選大網鮑 Braised Amidori Dried Abalone (10 ppk)	每隻 \$ 6,800 Each \$
12頭特選大網鮑 Braised Amidori Dried Abalone (12 ppk)	每隻 \$ 4,800 Each \$

# 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 \$1,280



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 \$ 128  
Each

鮮蟹肉小籠包〈2隻〉

Steamed Crab Meat with Soup Dumpling (2 Pieces)

\$ 150

魚翅或燕窩頂湯餃

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

每隻 \$ 218  
Each

鮑魚蟹肚滑雞扎

Steamed Chicken with Abalone and Fish Maw

\$ 180

北菇蒸鵝掌

Steamed Goose Web with Dried Mushroom

\$ 128

鮮蝦煎筍糰

Pan-fried Shrimp Dumpling

\$ 128

瑤柱珍珠雞

Steamed Glutinous Rice with Conpoy wrapped in Lotus Leaf

\$ 98

牛肉滑腸粉

Steamed Beef Rice Roll

\$ 98

鮮蝦滑腸粉

Steamed Shrimp Rice Roll

\$ 128

脆皮錦繡腸粉

Fried Shrimp Rice-roll

\$ 128

XO醬煎腸粉

Pan-fried Rice Roll with XO Sauce

\$ 98

叉燒滑腸粉

Steamed BBQ Pork Rice Roll

\$ 98

金粟煎墨魚餅

Pan-fried Squid Cake with Corn

\$ 98

# 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 \$ 68  
Each

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 \$ 88  
Each

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 \$ 78  
Each

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

Streamed 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 Troiipe 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 \$ 550  
Per Person

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

\$ 980

自選以下雞或鴨〈1款〉

精美小菜〈5款〉

Selection of Chicken or Duck and 5 Special Dishes

\$1,280

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

加收10%服務費  
Subject to 10% Service Charge

# 精美小菜

Special Dish

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



# 時令精選

Seasonal Specialties



## 原燉鮮蓮冬瓜盅

Stewed Winter Melon with Fresh Lotus

例牌 Regular \$ 1,180

## 螺頭花膠燉雞

Stewed Chicken with Fish Maw and Whelk Soup

例牌 Regular \$ 1,180

## 原件花膠燉螺頭

Stewed Chicken with Whole Fish Maw and Whelk Soup

每位 Per Person \$ 780

## 原燉爵士湯〈預訂〉

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

每位 Per Person \$ 680

## 蝦乾節瓜炆排骨

Braised Spare Ribs with Dried Shrimps and Hairy Cucumber

例牌 Regular \$ 330

## 鄉村荔香碌鵝

Braised Goose with Taro

例牌 Regular \$ 330

## 活蟹炆斑頭腩

Braised Crab and Hump-head Garoupe

每隻 Each \$ 時價  
Current Price

## 香蔥花蟹炆冬瓜

Braised Crab and Winter Melon with Green Onion

例牌 Regular \$ 450

## 黃豆涼瓜排骨煲

Braised Bitter Melon and Spare Ribs with Soybean

例牌 Regular \$ 330

## 生圍蝦瑤柱涼瓜炒蛋

Scrambled Eggs with Shrimps, Bitter Melon and Conpoy

例牌 Regular \$ 398

## 肉碎茄子生蠔煲

Braised Oyster with Minced Pork and Eggplant in Casserole

例牌 Regular \$ 320

## 生中蝦魚鰾煮勝瓜

Braised Fish Maw with Shrimps and Loofah

例牌 Regular \$ 550

# 南北小食

Appetizer

油泡生曬吊片 Saute Squid	\$ 350
北方醬牛肉 Braised Beef in Spicy Sauce	\$ 180
鼎湖齋燒鵝 Mocked Vegetarian Goose	\$ 180
香麻豬耳仔 Sliced Pig's Ear in Sesame Oil	\$ 180
潮式椒醬肉 Spicy Meat	\$ 180
蒜香紫菜鮫魚卷 Deep-fried Minced Carp Fish Paste with Seaweed	\$ 180
椒鹽脆皮海參 Deep-fried Dried Sea Cucumber with Spicy Salt	\$ 350
椒鹽銀魚 Deep-fried White-bait Fish with Spicy Salt	\$ 220
海蜇涼辦手撕雞 Cooled Shredded Chicken with Jelly Fish	\$ 220
椒鹽金沙排骨 Deep-fried Spareribs with Spicy Salt	\$ 220
脆皮糯米雞翼 Deep-fried Chicken Wings Stuffed with Glutinous Rice	每隻 \$ 180
京式拍黃瓜 Preserved Shredded Cucumber	\$ 180



# 精選粉麵飯

Noodles & Rice



## 阿翁炒飯

Fried Rice in "Ah Yung" Style

例碟 \$ 550  
Regular \$

## 富豪炒飯或麵

Fried Rice or Noodles in "Fu Ho" Style

例碟 \$ 380  
Regular \$

## 砂鍋三鮮炆烏冬

Braised Udon with Seafood in Clay Pot

例碟 \$ 380  
Regular \$

## 生中蝦日本稻庭麵

Japanese Inaniwa Udon with Shrimp in Soup

每碗 \$ 220  
Per Bowl \$

## 豉油皇海鮮炒麵

Fried Noodles with Assorted Seafood and Soya Sauce

例碟 \$ 380  
Regular \$

## 鮮蝦荷葉飯

Steamed Fragrant Rice in Lotus Leaf

半賣 \$ 380  
Per Pack \$

## 砂鍋生中蝦叉燒炒飯

Fried Rice with Shrimp and BBQ Pork in Clay Pot

例碟 \$ 550  
Regular \$

## 瑤柱水晶炒飯

Fried Rice with Conpoy and Egg White

例碟 \$ 380  
Regular \$

## 乾炒牛肉河粉

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

例碟 \$ 280  
Regular \$

## 雪菜鴨絲炆米粉

Braised Rice Vermicelli with Shredded BBQ Duck and Pickles

例碟 \$ 280  
Regular \$

## 福州炒飯

Fried Rice in "Fu-Zhou" Style

例碟 \$ 380  
Regular \$

## 星州炒米

Fried Rice Vermicelli in "Singapore" Style

例碟 \$ 380  
Regular \$

## 蘿蔔魚崧炆米

Braised Rice Vermicelli with Fish and Shredded Radish

例碟 \$ 280  
Regular \$

南安油鴨飯〈兩位起〉 Preserved Duck Rice ( Minimum 2 Persons )	每位 Per Person \$	180
油鴨臘味飯〈兩位起〉 Preserved Duck and Preserved Sausage Rice ( Minimum 2 Persons )	每位 Per Person \$	180
鴛鴦腸煲飯〈兩位起〉 Assorted Preserved Sausage Rice ( Minimum 2 Persons )	每位 Per Person \$	180
臘腸或臘腸滑雞飯〈兩位起〉 Preserved Pork Sausage / Liver Sausage and Chicken Rice ( Minimum 2 Persons )	每位 Per Person \$	180
咸魚雞粒飯〈兩位起〉 Diced Chicken with Salty Fish Rice ( Minimum 2 Persons )	每位 Per Person \$	220
咸魚肉片飯〈兩位起〉 Salty Fish with Sliced Pork Rice ( Minimum 2 Persons )	每位 Per Person \$	220
北菇滑雞飯〈兩位起〉 Chicken with Dried Mushroom Rice ( Minimum 2 Persons )	每位 Per Person \$	180
豉汁排骨飯〈兩位起〉 Pork Ribs with Black Bean Sauce ( Minimum 2 Persons )	每位 Per Person \$	220
花旗參燕窩粥 Ginseng with Bird's Nest Congee	每碗 Per Bowl \$	280
生滾鮑魚雞粥 Abalone with Chicken Congee	每碗 Per Bowl \$	280
順德鯪魚球粥 Minced Fish Ball Congee	每碗 Per Bowl \$	180
皮蛋咸瘦肉粥 Preserved Duck Egg with Pork Meat Congee	每碗 Per Bowl \$	180

# 砂窩煲飯・粥品

Claypot Rice & Congee



蟹皇金山勾翅  
Superior Shark's Fin with Crab Roe

18頭皇冠吉品  
Braised Yoshihama Dried Abalone (18 ppk)

關東遼參鵝掌  
Braised Dried Sea Cucumber with Goose Web

清灼郊外菜遠  
Poached Chinese Flowering Cabbage

生蝦叉燒炒飯  
Fried Rice with Shrimp and BBQ Pork

原燉杏汁官燕  
Stewed Superior Bird's Nest with Almond Cream

精選美點雙輝  
Dessert

每位  
Per Person \$4,880

堂灼生響螺片  
Poached Sliced Whelk

紅燒金山勾翅  
Braised Superior Shark's Fin in Brown Sauce

12頭特選網鮑  
Braised Amidori Dried Abalone (12 ppk)

鮑汁扒玉蘭遠  
Chinese Kale with Abalone Sauce

生拆羔蟹炒飯  
Fried Rice with Crab Meat and Crab Roe

原燉杏汁官燕  
Stewed Superior Bird's Nest with Almond Cream

精選美點雙輝  
Dessert

每位  
Per Person \$4,980

將12頭特選網鮑  
改為10頭  
Change the Dried Abalone  
from 12ppk to 10ppk

每位  
Per Person \$6,280

將12頭特選網鮑  
改為8頭  
Change the Dried Abalone  
from 12ppk to 8ppk

每位  
Per Person \$8,480

# 阿翁名菜

Ah Yung's Choice

## 紅燒頂金山勾翅

Braised Superior Shark's Fin in Brown Sauce

## 28頭皇冠吉品

Braised Yoshihama Dried Abalone (28 ppk)

## 花膠關東遼參鵝掌

Braised Fish Maw with Dried Sea Cucumber and Goose Web

## 翡翠油泡生剖斑球

Quick-fried Garoupa with Vegetables

## 鮮荷葉豆醬焗雞

Baked Chicken with Bean Paste in Lotus Leaf

## 上湯清灼玉蘭遠

Poached Chinese Kale in Superior Soup

## 富豪砂鍋炒麵

Fried Noodles "Fu Ho" Style in Claypot

## 原燉杏汁官燕

Stewed Superior Bird's Nest with Almond Cream

## 精選美點雙輝

Dessert

每位  
Per Person \$ 3,680

## 堂灼生響螺片

Poached Sliced Whelk

## 蟹肉金山勾翅

Braised Superior Shark's Fin with Crab Meat

## 25頭皇冠吉品

Braised Yoshihama Dried Abalone (25 ppk)

## 關東遼參鵝掌

Braised Dried Sea Cucumber with Goose Web

## 清灼唐生菜膽

Poached Chinese Lettuce

## 富豪砂鍋炒飯

Fried Rice "Fu Ho" Style in Claypot

## 原燉杏汁官燕

Stewed Superior Bird's Nest with Almond Cream

## 精選美點雙輝

Dessert

每位  
Per Person \$ 3,980



“阿翁鮑魚”是由連續十多年獲得米芝蓮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)