富豪酒家
FU HO RESTAURANT



MICHELIN
GUIDE
2026

阿翁名茶
揚名四海


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

加收10%服務費
Subject to 10% Service Charge



特式精美點心
Dim Sum Specialties

黑松露鮮菌鮑魚酥 Baked Black Truffle with Abalone Puff	每隻 Each	$ 128
大閘蟹粉小籠包〈2隻〉 Steamed Chinese Mitten 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 Each	$ 218
鮑魚鱉肚滑雞扎 Steamed Chicken with Abalone and Fish Maw		$ 180
北菇蒸鵝掌 Steamed Goose Web with Dried Mushroom		$ 128
鮮蝦煎筍粿 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



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Subject to 10% Service Charge

精美點心 Dim Sum



小點(S) 每款 Each $ 68

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

椰汁馬荳榚
Coconut Cream Cake (Cold)

家鄉豆沙角
Deep-fried Red Bean Paste Cake

大點(L) 每款 Each $ 88

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

鱉肚滑雞扎
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

加收10%服務費
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精美點心 Dim Sum

中點(M) 每款 Each $ 78

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

香煎芋頭糕
Pan-fried Taro Cake

黃金涼瓜餃
Steamed Bitter Melon Dumpling

酥皮蛋撻仔
Baked Egg Custard Tart

鮮蝦韮菜餃
Steamed Shrimp and Chinese Chivies 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

臘腸或腯腸卷
Preserved Pork Sausage Roll or Presered Liver Sausage Roll



加收10%服務費
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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 $ 550

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)

薑葱煎鹽香雞〈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

荔芋臘味煲
Braised Assorted Dried Meat with Taro in Casserole

野生銀魚煎蛋
Pan-fried Egg with White-Bait Fish

蓮藕炆腩仔
Braised Pork with Lotus Roots

花生炆豬手
Braised Pork Trotters with Peanuts

沙爹牛肉粉絲煲
Satay Beef with Vermicelli in Casserole

薑蔥魚雲煲
Braised Fish Head with Green Onion and Ginger in Casserole

梅菜扣肉煲
Braised Pork with Preserved Vegetable in Casserole

啫啫時菜煲
Stir-fried Vegetables with Shallots in Casserole

香煎家鄉藕餅
Pan-fried Lotus Root Cake

砂鍋潮煮黃花魚
Boiled Yellow Croaker in Casserole

魚香鮮蝦豆腐煲
Braised Bean Curd with Shrimp and Salted Fish

方魚炒芥蘭仔
Sauteed Chinese Kale with Preserved Fish

鄉村荔香碌鵝
Braised Goose with Taro

大芥菜豬骨煲
Braised Spare Ribs and Leaf Mustard

香芹蘿蔔煮魚頭
Braised Fish Head with Shredded Radish and Celery

咖喱牛腩煲
Raised Beef Flank with Curry Sauce in Casserole

蝦米粉絲什菜煲
Braised Vegetables with Vermicelli and Dried Shrimp

雙欖蘭度炒魚球
Stir-fried Fish Ball with Olive Kernel and Vegetable

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 Spicy Sauce

土魷馬蹄蒸肉餅
Steamed Minced Pork with Dried Squid and Water Chestnuts

荷芹炒臘味
Stir-fired Assorted Preserved Meat

瑤柱肉崧蒸水蛋
Steamed Egg with Minced Pork and Conpoy

豉汁煎釀三寶
Fried Capsicums and Eggplants with Minced Fish

金針雲耳腩仔初生蛋
Braised Newborn Egg and Pork Belly with Day Lily and Fungus

順德酥炸鯪魚球
Fried Canton Carp Ball



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Subject to 10% Service Charge

時令精選 Seasonal Specialties



天麻燉老虎斑頭〈預訂〉 Stewed Tiger Grouper's Head with Chinese Herbs in Soup (Reserve)	半份 Half Portion	$ 1,380
	每份 Whole Portion	$ 2,680
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
古法生炆老虎斑尾〈預訂〉 Braised Tiger Grouper's Tail (Reserve)	例牌 Regular	$ 1,600
枝竹羊腩煲 Braised Mutton with Bean Curd Stick in Casserole	每份 Whole Portion	$ 1,280
蒜子火腩炆大鱔 Braised Pork and Eel with Garlic	每份 Whole Portion	$ 680
荔芋油鴨煲 Braised Preserved Duck with Yam in Casserole	例牌 Regular	$ 280
蓮藕炆腩仔 Braised Pork with Lotus Roots	例牌 Regular	$ 280
燒汁鮮菌炒和牛 Stir-fried Kobe Beef and Fresh Mushroom in Spicy Sauce	例牌 Regular	$ 1,980
香煎北海道金蠔 Pan-fried Hakkaido Dried Oyster	例牌 Regular	$ 320
肉碎茄子生蠔煲 Braised Oyster with Minced Pork and Eggplant in Casserole	例牌 Regular	$ 320
大芥菜豬骨煲 Braised Spareribs and Leaf Mustard in Casserole	例牌 Regular	$ 330

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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
蒜香紫菜鯪魚卷 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 Each	$ 180
京式拍黃瓜 Preserved Shredded Cucumber		$ 180



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精選粉麵飯 Noodles & Rice



阿翁炒飯 Fried Rice in "Ah Yung" Style	例碟 Regular	$ 550
富豪炒飯或麵 Fried Rice or Noodles in "Fu Ho" Style	例碟 Regular	$ 380
砂鍋三鮮炆烏冬 Braised Udon with Seafood in Clay Pot	例碟 Regular	$ 380
生中蝦日本稻庭麵 Japanese Inaniwa Udon with Shrimp in Soup	每碗 Per Bowl	$ 220
豉油皇海鮮炒麵 Fried Noodles with Assorted Seafood and Soya Sauce	例碟 Regular	$ 380
鮮蝦荷葉飯 Steamed Fragrant Rice in Lotus Leaf	半賣 Per Pack	$ 380
砂鍋生中蝦叉燒炒飯 Fried Rice with Shrimp and BBQ Pork in Clay Pot	例碟 Regular	$ 550
瑤柱水晶炒飯 Fried Rice with Conpoy and Egg White	例碟 Regular	$ 380
乾炒牛肉河粉 Stir-fried Thick Rice Noodles with Sliced Beef in Dark Soya Sauce	例碟 Regular	$ 280
雪菜鴨絲炆米粉 Braised Rice Vermicelli with Shredded BBQ Duck and Pickles	例碟 Regular	$ 280
福州炒飯 Fried Rice in "Fu-Zhou" Style	例碟 Regular	$ 380
星州炒米 Fried Rice Vermicelli in "Singapore" Style	例碟 Regular	$ 380
蘿蔔魚崧炆米 Braised Rice Vermicelli with Fish and Shredded Radish	例碟 Regular	$ 280

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砂窩煲飯・粥品 Claypot Rice & Congee

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
臘腸或膪腸滑雞飯〈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



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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

制作需時，敬請預訂
Please make a reservation

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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

翡翠油泡生斚斑球
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

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“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，吉品鮑及禾蒜鮑，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