富豪酒家
FU HO RESTAURANT

阿翁鮑魚

MICHELIN GUIDE 2026

阿翁魷魚更勝一籌


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

魚翅 Shark's Fin

阿翁炒金山勾翅 Stir-fried Superior Shark's Fin with Crab Roe	每位 Per Person	$ 1,180
高湯或紅燒金山勾翅 Braised Superior Shark's Fin in Superior Soup / Brown Sauce	每位 Per Person	$ 980
珊瑚金山勾翅 Superior Shark's Fin with Crab Roe	每位 Per Person	$ 1,180
砂鍋紅燒包翅 Braised Whole Shark's Fin in Casserole	每位 Per Person	$ 550
肘子雞燉金山勾翅 Stewed Superior Whole Shark's Fin with Ham and Chicken	每位 Per Person	$ 1,180
響螺頭雞燉金山勾翅 Stewed Superior Shark's Fin with Whelk and Chicken	每位 Per Person	$ 1,180
紅燒雞絲金山勾翅 Braised Superior Shark's Fin with Shredded Chicken	每位 Per Person	$ 660
菜膽燉包翅 Double-boiled Whole Shark's Fin with Vegetable	每位 Per Person	$ 550
水晶炒金山勾翅 Stir-fried Superior Shark's Fin with Egg White	例牌 Regular	$ 1,980
蟹拑金山勾翅 Superior Shark's Fin with Crab Claw	每位 Per Person	$ 1,180
蟹肉金山勾翅 Superior Shark's Fin with Crab Meat	每位 Per Person	$ 660
肘子雞燉牙揀翅〈預訂〉 Stewed Shark's Fin with Ham and Chicken (Reserve)	半份18両 Half Portion 18 Tael	$ 4,880



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燕窩 Bird's Nest

原燉杏汁官燕 Stewed Superior Bird's Nest with Almond Cream	每位 Per Person	$ 600
原燉椰汁官燕 Stewed Superior Bird's Nest with Coconut Cream	每位 Per Person	$ 600
原燉冰花官燕 Stewed Superior Bird's Nest with Rock Sugar	每位 Per Person	$ 600
原燉紅棗官燕 Stewed Superior Bird's Nest with Red Dates	每位 Per Person	$ 600
木瓜盅燉官燕 Stewed Superior Bird's Nest in Papaya	每位 Per Person	$ 680
高湯紅燒官燕 Braised Superior Bird's Nest with Superior Soup	每位 Per Person	$ 680
阿翁砂鍋炒官燕 Stir-fried Superior Bird's Nest with Crab Meat and Crab Roe	每位 Per Person	$ 780
水晶炒官燕 Stir-fried Superior Bird's Nest with Egg White	例牌 Regular	$ 1,880
官燕焗蟹蓋 Baked Superior Bird's Nest in Crab Shell	每隻 Each	$ 600
竹笙官燕卷 Braised Superior Bird's Nest in Bamboo Fungus	每條 Each	$ 200
珊瑚官燕卷 Braised Superior Bird's Nest in Bamboo Fungus with Crab Roe	每條 Each	$ 250
雞茸燴官燕 Braised Superior Bird's Nest with Minced Chicken Soup	每位 Per Person	$ 660



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名菜精選 Specialties



阿翁砂鍋炒花膠 Stir-fried Dried Fish Maw	每位 Per Person	$ 880
特厚花膠〈預訂〉 Braised Dried Fish Maw (Reserve)	每件 Each	$ 時價 Current Price
花膠扣鵝掌 Braised Dried Fish Maw with Goose Web	每位 Per Person	$ 2,280
原條遼參鵝掌 Braised Dried Sea Cucumber and Goose Web	每位 Per Person	$ 398
天白菰扣鵝掌 Braised Mushroom and Goose Web	例牌 Regular	$ 398
35頭吉品扣鵝掌 Braised Yoshihama Dried Abalone (35 ppk) with Goose Web	每4隻 4 Pieces	$ 2,880
百花椒鹽吊片 Stir-fried Spicy Squid Stuffed with Shrimp Paste	例牌 Regular	$ 450
椒鹽焗吊片 Baked Spicy Squid	例牌 Regular	$ 350
潮汕炸蝦棗 Deep-fried Minced Shrimp Ball	例牌 Regular	$ 480
椒鹽焗中蝦 Pan-fried Prawns with Spicy Salt	例牌 Regular	$ 480
生抽煎中蝦 Pan-fried Prawns with Soya Sauce	例牌 Regular	$ 480
蒜豉油泡田雞腿〈預訂〉 Stewed Frog Leg with Garlic and Black Bean Sauce (Reserve)	例牌 Regular	$ 480

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名菜精選 Specialties

堂灼生響螺片 Poached Sliced Whelk	每片 Per Slice	$ 1,280
蒜茸神戶牛柳 Kobe Beef with Minced Garlic	例牌 Regular	$ 2,280
蒜香生劏斑頭腩 Fried Hump-head Garoupa with Garlic	例牌 Regular	$ 660
阿翁炆海斑 Braised Garoupa "Ah Yung" Style	每両 Per Tael	$ 時價 Current Price
燒汁脆炸鱔球 Deep-fried Eel with Roast Sauce	例牌 Regular	$ 480
碧玉翠珊瑚 Vegetable with Crab Meat and Crab Roe Sauce	例牌 Regular	$ 680
粉絲鳳尾蝦煲 Braised Prawn and Vermicelli in Casserole	例牌 Regular	$ 480
桂花乾炒魚鰾 Stir-fried Fish Maw with Egg	例牌 Regular	$ 550
生炒涼瓜牛肉 Stir-fried Sliced Beef with Bitter Melon	例牌 Regular	$ 280
鹽燒基圍蝦 Roasted Shrimps with Salt	例牌 Regular	$ 480
蘿蔔絲煮海斑 Braised Garoupa with Shredded Radish	每両 Per Tael	$ 時價 Current Price
酥炸或薑蔥北海道生蠔 Fried / Pan-fried Hokkaido Oyster	例牌 Regular	$ 380



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傳統粵菜 Chinese Cuisine



油泡生䱽斑球 Quick-fried Garoupa Ball	每両 Per Tael	$ 138
火腩炆生䱽斑頭腩 Braised Hump-head Garoupa with Fried Pork	例牌 Regular	$ 660
西檸琵琶蝦 Deep-fried Prawns with Lemon Sauce	例牌 Regular	$ 480
油泡鳳尾蝦帶子 Quick-fried Shelled Prawns and Scallop	例牌 Regular	$ 600
蒜茸蒸生中蝦 Steamed Prawns with Garlic	例牌 Regular	$ 480
百花炸釀蟹拑 Deep-fried Crab Claw coated with Shrimp Paste	每隻 Each	$ 250
粉絲焗蟹煲 Baked Gross Crab with Vermicelli in Hot Pot	例牌 Regular	$ 480
原煲海上鮮 Braised Mixed Seafood in Hot Pot	例牌 Regular	$ 480
荔茸香酥蝦 Deep-fried Prawns Stuffed with Taro Paste	例牌 Regular	$ 480
荔茸炸釀帶子 Deep-fried Scallop Stuffed with Mush Taro	例牌 Regular	$ 480
蜆芥鮫魚球 Deep-fried Mud Carp Ball	例牌 Regular	$ 280
豉汁香煎大魚咀 Pan-fried Fish Head with Black Bean Sauce	例牌 Regular	$ 398

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傳統粵菜 Chinese Cuisine

蛋白蒸鮮蟹拑 Stewed Crab Claw with Egg White	每位 Per Person	$ 380
古法炸釀蟹蓋 Deep-fried Stuffed Crab Meat in Shell	每隻 Each	$ 330
錦繡海鮮盤 Fried Seafood Platter	例牌 Regular	$ 800
威化海鮮卷 Deep-fried Seafood Roll	例牌 Regular	$ 280
翡翠麒麟帶子 Pan-fried Stuffed Scallops	例牌 Regular	$ 480
梅子排骨炆白鱔 Braised Eel with Spare Ribs in Plum Sauce	例牌 Regular	$ 680
金銀海斑卷 Pan-fried Garoupa Roll	每位 Per Person	$ 330
豉汁蒸魚雲 Steamed Fish Head in Black Bean Sauce	例牌 Regular	$ 280
枝竹茄子炆魚頭 Braised Fish Head and Egg Plant in Hot Pot	例牌 Regular	$ 280
薑蔥焗魚雲煲 Braised Fish Head with Ginger and Scallion in Hot Pot	例牌 Regular	$ 280
鮮蝦青瓜煮魚鰾 Braised Fish Maw with Shrimps and Green Cucumber	例牌 Regular	$ 550
川椒醬爆鱔球 Sauteed Eel in Spicy Sauce	例牌 Regular	$ 480



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傳統粵菜 Chinese Cuisine



富豪脆皮雞 Deep-fried Crispy Chicken	每隻 Each	$ 750
正式古法鹽焗雞 Baked Chicken in Rock Salt	每隻 Each	$ 750
金針雲耳蒸雞 Steamed Chicken with Day Lily and Fungus	每隻 Each	$ 750
菜膽上湯雞 Poached Chicken with Vegetable	每隻 Each	$ 750
羅定豆豉爆雞 Sauteed Chopped Chicken with Black Beans	例牌 Regular	$ 280
古法生炆斑翅 Braised Garoupa Fin with Fried Pork and Bean Curd	每両 Per Tael	$ 時價 Current Price
梅菜蒸肉餅 Steamed Sliced Pork with Salted Sze-Chuan Vegetable	例牌 Regular	$ 280
陳皮蒸牛肉餅 Steamed Beef Burger with Dried Orange Peel	例牌 Regular	$ 280
土魷馬蹄蒸肉餅 Steamed Pork Burger with Dried Squid and Water Chestnut	例牌 Regular	$ 280
榨菜肉崧豆腐 Braised Minced Pork with Bean Curd and Salted Sze-Chuan Vegetable	例牌 Regular	$ 280
竹笙紅燒豆腐 Braised Bamboo Fungus with Bean Curd	例牌 Regular	$ 280
咖喱脆皮牛腩 Deep-fried Beef Brisket with Curry	例牌 Regular	$ 398

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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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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



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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 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

翡翠油泡生劏斑球
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
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fuho.com.hk