

富豪酒家  
FU HO RESTAURANT



MICHELIN  
2025

阿翁鮑魚  
更勝一籌

己卯年  
吳昌碩





アブリ



# 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



# 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

## 蟹柑金山勾翅

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18兩  
Half Portion 18 Tael \$ 4,880



## 原燉杏汁官燕

Stewed Superior Bird's Nest with Almond Cream

每位 \$ 600  
Per Person

## 原燉椰汁官燕

Stewed Superior Bird's Nest with Coconut Cream

每位 \$ 600  
Per Person

## 原燉冰花官燕

Stewed Superior Bird's Nest with Rock Sugar

每位 \$ 600  
Per Person

## 原燉紅棗官燕

Stewed Superior Bird's Nest with Red Dates

每位 \$ 600  
Per Person

## 木瓜盅燉官燕

Stewed Superior Bird's Nest in Papaya

每位 \$ 680  
Per Person

## 高湯紅燒官燕

Braised Superior Bird's Nest with Superior Soup

每位 \$ 680  
Per Person

## 阿翁砂鍋炒官燕

Stir-fried Superior Bird's Nest with Crab Meat and Crab Roe

每位 \$ 780  
Per Person

## 水晶炒官燕

Stir-fried Superior Bird's Nest with Egg White

例牌 \$ 1,880  
Regular

## 官燕焗蟹蓋

Baked Superior Bird's Nest in Crab Shell

每隻 \$ 600  
Each

## 竹笙官燕卷

Braised Superior Bird's Nest in Bamboo Fungus

每條 \$ 200  
Each

## 珊瑚官燕卷

Braised Superior Bird's Nest in Bamboo Fungus with Crab Roe

每條 \$ 250  
Each

## 雞茸燴官燕

Braised Superior Bird's Nest with Minced Chicken Soup

每位 \$ 660  
Per Person





# 名菜精選

Specialties



## 阿翁砂鍋炒花膠

Stir-fried Dried Fish Maw

每位 \$ 880  
Per Person

## 特厚花膠〈預訂〉

Braised Dried Fish Maw (Reserve)

每件 \$ 時價  
Each Current Price

## 花膠扣鵝掌

Braised Dried Fish Maw with Goose Web

每位 \$ 2,280  
Per Person

## 原條遼參鵝掌

Braised Dried Sea Cucumber and Goose Web

每位 \$ 398  
Per Person

## 天白菰扣鵝掌

Braised Mushroom and Goose Web

例牌 \$ 398  
Regular

## 35頭吉品扣鵝掌

Braised Yoshihama Dried Abalone (35 ppk) with Goose Web

每4隻 \$ 2,880  
4 Pieces

## 百花椒鹽吊片

Stir-fried Spicy Squid Stuffed with Shrimp Paste

例牌 \$ 450  
Regular

## 椒鹽焗吊片

Baked Spicy Squid

例牌 \$ 350  
Regular

## 潮汕炸蝦棗

Deep-fried Minced Shrimp Ball

例牌 \$ 480  
Regular

## 椒鹽焗中蝦

Pan-fried Prawns with Spicy Salt

例牌 \$ 480  
Regular

## 生抽煎中蝦

Pan-fried Prawns with Soya Sauce

例牌 \$ 480  
Regular

## 蒜豉油泡田雞腿〈預訂〉

Stewed Frog Leg with Garlic and Black Bean Sauce (Reserve)

例牌 \$ 480  
Regular



# 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

## 蒜香生剖斑頭腩

Fried Hump-head Garoupa with Garlic

例牌  
Regular \$ 660

## 阿翁炆海斑

Braised Garoupa "Ah Yung" Style

每兩  
Per Tael \$ 時價  
Current Price

## 燒汁脆炸鱈球

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

每兩  
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



加收10%服務費  
Subject to 10% Service Charge



# 傳統粵菜

Chinese Cuisine



## 油泡生剖斑球

Quick-fried Garoupa Ball

每兩 \$ 138  
Per Tael \$

## 火腩炆生剖斑頭腩

Braised Hump-head Garoupa with Fried Pork

例牌 \$ 660  
Regular \$

## 西檸琵琶蝦

Deep-fried Prawns with Lemon Sauce

例牌 \$ 480  
Regular \$

## 油泡鳳尾蝦帶子

Quick-fried Shelled Prawns and Scallop

例牌 \$ 600  
Regular \$

## 蒜茸蒸生中蝦

Steamed Prawns with Garlic

例牌 \$ 480  
Regular \$

## 百花炸釀蟹鉗

Deep-fried Crab Claw coated with Shrimp Paste

每隻 \$ 250  
Each \$

## 粉絲焗蟹煲

Baked Gross Crab with Vermicelli in Hot Pot

例牌 \$ 480  
Regular \$

## 原煲海上鮮

Braised Mixed Seafood in Hot Pot

例牌 \$ 480  
Regular \$

## 荔茸香酥蝦

Deep-fried Prawns Stuffed with Taro Paste

例牌 \$ 480  
Regular \$

## 荔茸炸釀帶子

Deep-fried Scallop Stuffed with Mush Taro

例牌 \$ 480  
Regular \$

## 蜆芥鯪魚球

Deep-fried Mud Carp Ball

例牌 \$ 280  
Regular \$

## 豉汁香煎大魚咀

Pan-fried Fish Head with Black Bean Sauce

例牌 \$ 398  
Regular \$



# 傳統粵菜

Chinese Cuisine

## 蛋白蒸鮮蟹鉗

Stewed Crab Claw with Egg White

每位 \$ 380  
Per Person

## 古法炸釀蟹蓋

Deep-fried Stuffed Crab Meat in Shell

每隻 \$ 330  
Each

## 錦繡海鮮盤

Fried Seafood Platter

例牌 \$ 800  
Regular

## 威化海鮮卷

Deep-fried Seafood Roll

例牌 \$ 280  
Regular

## 翡翠麒麟帶子

Pan-fried Stuffed Scallops

例牌 \$ 480  
Regular

## 梅子排骨炆白鱈

Braised Eel with Spare Ribs in Plum Sauce

例牌 \$ 680  
Regular

## 金銀海斑卷

Pan-fried Garoupa Roll

每位 \$ 330  
Per Person

## 豉汁蒸魚雲

Steamed Fish Head in Black Bean Sauce

例牌 \$ 280  
Regular

## 枝竹茄子炆魚頭

Braised Fish Head and Egg Plant in Hot Pot

例牌 \$ 280  
Regular

## 薑蔥焗魚雲煲

Braised Fish Head with Ginger and Scallion in Hot Pot

例牌 \$ 280  
Regular

## 鮮蝦青瓜煮魚鰾

Braised Fish Maw with Shrimps and Green Cucumber

例牌 \$ 550  
Regular

## 川椒醬爆鱔球

Sauteed Eel in Spicy Sauce

例牌 \$ 480  
Regular



加收10%服務費  
Subject to 10% Service Charge



# 傳統粵菜

Chinese Cuisine



## 富豪脆皮雞

Deep-fried Crispy Chicken

每隻 \$ 750  
Each

## 正式古法鹽焗雞

Baked Chicken in Rock Salt

每隻 \$ 750  
Each

## 金針雲耳蒸雞

Steamed Chicken with Day Lily and Fungus

每隻 \$ 750  
Each

## 菜膽上湯雞

Poached Chicken with Vegetable

每隻 \$ 750  
Each

## 羅定豆豉爆雞

Sauteed Chopped Chicken with Black Beans

例牌 \$ 280  
Regular

## 古法生炆斑翅

Braised Garoupa Fin with Fried Pork and Bean Curd

每兩 \$ 時價  
Per Tael Current Price

## 梅菜蒸肉餅

Steamed Sliced Pork with Salted Sze-Chuan Vegetable

例牌 \$ 280  
Regular

## 陳皮蒸牛肉餅

Steamed Beef Burger with Dried Orange Peel

例牌 \$ 280  
Regular

## 土魷馬蹄蒸肉餅

Steamed Pork Burger with Dried Squid and Water Chestnut

例牌 \$ 280  
Regular

## 榨菜肉松豆腐

Braised Minced Pork with Bean Curd and Salted Sze-Chuan Vegetable

例牌 \$ 280  
Regular

## 竹笙紅燒豆腐

Braised Bamboo Fungus with Bean Curd

例牌 \$ 280  
Regular

## 咖喱脆皮牛腩

Deep-fried Beef Brisket with Curry

例牌 \$ 398  
Regular

加收10%服務費  
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 Hokkaido 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



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 \$1,280



加收10%服務費  
Subject to 10% Service Charge



# 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 \$ 180<br>Each |
| 京式拍黃瓜                                                |                   |
| Preserved Shredded Cucumber                          | \$ 180            |



加收10%服務費  
Subject to 10% Service Charge



# 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 \$ 180  
Per Person

油鴨臘味飯〈兩位起〉

Preserved Duck and Preserved Sausage Rice ( Minimum 2 Persons )

每位 \$ 180  
Per Person

鴛鴦腸煲飯〈兩位起〉

Assorted Preserved Sausage Rice ( Minimum 2 Persons )

每位 \$ 180  
Per Person

臘腸或潤腸滑雞飯〈兩位起〉

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

每位 \$ 180  
Per Person

咸魚雞粒飯〈兩位起〉

Diced Chicken with Salty Fish Rice ( Minimum 2 Persons )

每位 \$ 220  
Per Person

咸魚肉片飯〈兩位起〉

Salty Fish with Sliced Pork Rice ( Minimum 2 Persons )

每位 \$ 220  
Per Person

北菇滑雞飯〈兩位起〉

Chicken with Dried Mushroom Rice ( Minimum 2 Persons )

每位 \$ 180  
Per Person

豉汁排骨飯〈兩位起〉

Pork Ribs with Black Bean Sauce ( Minimum 2 Persons )

每位 \$ 220  
Per Person

花旗參燕窩粥

Ginseng with Bird's Nest Congee

每碗 \$ 280  
Per Bowl

生滾鮑魚雞粥

Abalone with Chicken Congee

每碗 \$ 280  
Per Bowl

順德鯪魚球粥

Minced Fish Ball Congee

每碗 \$ 180  
Per Bowl

皮蛋咸瘦肉粥

Preserved Duck Egg with Pork Meat Congee

每碗 \$ 180  
Per Bowl

# 砂窩煲飯・粥品

Claypot Rice & Congee



加收10%服務費  
Subject to 10% Service Charge



## 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



# 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)