

富豪酒家
FU HO RESTAURANT



✿
MICHELIN
2025

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 \$ 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



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 \$ 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 \$ 218

鮑魚鰻肚滑雞扎

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



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

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

臘腸或潤腸卷

Preserved Pork Sausage Roll or Preserved Liver Sausage Roll

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 \$ 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

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-fried 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



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

蒜子火腩炆大鱧

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

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 Each \$ 180
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

蘿蔔魚崙炆米

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



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 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