富豪酒家
FU HO RESTAURANT

阿翁鮑魚

MICHELIN
米芝蓮1星食府

阿翁鮸魚
更勝一籌


阿爺魚魚

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	$ 6,800
16頭吉品鮑或禾麻鮑 Braised Yoshihama / Oma Dried Abalone (16 ppk)	每隻 Each	$ 4,380
18頭吉品鮑或禾麻鮑 Braised Yoshihama / Oma Dried Abalone (18 ppk)	每隻 Each	$ 3,600
20頭吉品鮑或禾麻鮑 Braised Yoshihama / Oma Dried Abalone (20 ppk)	每隻 Each	$ 3,380
23頭吉品鮑或禾麻鮑 Braised Yoshihama / Oma Dried Abalone (23 ppk)	每隻 Each	$ 1,980
25頭吉品鮑或禾麻鮑 Braised Yoshihama / Oma Dried Abalone (25 ppk)	每隻 Each	$ 1,680
28頭吉品鮑或禾麻鮑 Braised Yoshihama / Oma Dried Abalone (28 ppk)	每隻 Each	$ 1,180
30頭吉品鮑或禾麻鮑 Braised Yoshihama / Oma Dried Abalone (30 ppk)	每隻 Each	$ 880
5頭特選大網鮑 Braised Amidori Dried Abalone (5 ppk)	每隻 Each	$ 16,800
8頭特選大網鮑 Braised Amidori Dried Abalone (8 ppk)	每隻 Each	$ 7,600
10頭特選大網鮑 Braised Amidori Dried Abalone (10 ppk)	每隻 Each	$ 5,500
12頭特選大網鮑 Braised Amidori Dried Abalone (12 ppk)	每隻 Each	$ 3,800

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	$ 1,080
高湯或紅燒金山勾翅 Braised Superior Shark's Fin in Superior Soup / Brown Sauce	每位 Per Person	$ 880
珊瑚金山勾翅 Superior Shark's Fin with Crab Roe	每位 Per Person	$ 1,080
砂鍋紅燒包翅 Braised Whole Shark's Fin in Casserole	每位 Per Person	$ 500
肘子雞燉金山勾翅 Stewed Superior Whole Shark's Fin with Ham and Chicken	每位 Per Person	$ 1,080
響螺頭雞燉金山勾翅 Stewed Superior Shark's Fin with Whelk and Chicken	每位 Per Person	$ 1,080
紅燒雞絲金山勾翅 Braised Superior Shark's Fin with Shredded Chicken	每位 Per Person	$ 600
菜膽燉包翅 Double-boiled Whole Shark's Fin with Vegetable	每位 Per Person	$ 500
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	$ 1,080
蟹肉金山勾翅 Superior Shark's Fin with Crab Meat	每位 Per Person	$ 600
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	$ 4,380



加收10%服務費
Subject to 10% Service Charge

燕窩 Bird's Nest

原燉杏汁官燕 Stewed Superior Bird's Nest with Almond Cream	每位 Per Person	$ 550
原燉椰汁官燕 Stewed Superior Bird's Nest with Coconut Cream	每位 Per Person	$ 550
原燉冰花官燕 Stewed Superior Bird's Nest with Rock Sugar	每位 Per Person	$ 550
原燉紅棗官燕 Stewed Superior Bird's Nest with Red Dates	每位 Per Person	$ 550
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	$ 600
阿翁砂鍋炒官燕 Stir-fried Superior Bird's Nest with Crab Meat and Crab Roe	每位 Per Person	$ 750
水晶炒官燕 Stir-fried Superior Bird's Nest with Egg White	例牌 Regular	$ 1,650
官燕焗蟹蓋 Baked Superior Bird's Nest in Crab Shell	每隻 Each	$ 550
竹笙官燕卷 Braised Superior Bird's Nest in Bamboo Fungus	每條 Each	$ 165
珊瑚官燕卷 Braised Superior Bird's Nest in Bamboo Fungus with Crab Roe	每條 Each	$ 200
雞茸燴官燕 Braised Superior Bird's Nest with Minced Chicken Soup	每位 Per Person	$ 600



加收10%服務費
Subject to 10% Service Charge

名菜精選 Specialties



阿翁砂鍋炒花膠 Stir-fried Dried Fish Maw	每位 Per Person	$ 780
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	$ 2,000
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	$ 2,500
百花椒鹽吊片 Stir-fried Spicy Squid Stuffed with Shrimp Paste	例牌 Regular	$ 380
椒鹽焗吊片 Baked Spicy Squid	例牌 Regular	$ 300
潮汕炸蝦棗 Deep-fried Minced Shrimp Ball	例牌 Regular	$ 350
椒鹽焗中蝦 Pan-fried Prawns with Spicy Salt	例牌 Regular	$ 398
生抽煎中蝦 Pan-fried Prawns with Soya Sauce	例牌 Regular	$ 398
蒜豉油泡田雞腿〈預訂〉 Stewed Frog Leg with Garlic and Black Bean Sauce (Reserve)	例牌 Regular	$ 300

加收10%服務費
Subject to 10% Service Charge

名菜精選 Specialties

堂灼生響螺片 Poached Sliced Whelk	每片 Per Slice	$ 900
蒜茸神戶牛柳 Kobe Beef with Minced Garlic	例牌 Regular	$ 2,000
蒜香生劏斑頭腩 Fried Hump-head Garoupa with Garlic	例牌 Regular	$ 600
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	$ 398
碧玉翠珊瑚 Vegetable with Crab Meat and Crab Roe Sauce	例牌 Regular	$ 600
粉絲鳳尾蝦煲 Braised Prawn and Vermicelli in Casserole	例牌 Regular	$ 398
桂花乾炒魚鰾 Stir-fried Fish Maw with Egg	例牌 Regular	$ 500
生炒涼瓜牛肉 Stir-fried Sliced Beef with Bitter Melon	例牌 Regular	$ 250
鹽燒基圍蝦 Roasted Shrimps with Salt	例牌 Regular	$ 398
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	$ 330



加收10%服務費
Subject to 10% Service Charge

傳統粵菜 Chinese Cuisine



油泡生剷斑球 Quick-fried Garoupa Ball	每両 Per Tael	$ 120
火腩炆生剷斑頭腩 Braised Hump-head Garoupa with Fried Pork	例牌 Regular	$ 600
西檸琵琶蝦 Deep-fried Prawns with Lemon Sauce	例牌 Regular	$ 398
油泡鳳尾蝦帶子 Quick-fried Shelled Prawns and Scallop	例牌 Regular	$ 500
蒜茸蒸生中蝦 Steamed Prawns with Garlic	例牌 Regular	$ 398
百花炸釀蟹拑 Deep-fried Crab Claw coated with Shrimp Paste	每隻 Each	$ 220
粉絲焗蟹煲 Baked Gross Crab with Vermicelli in Hot Pot	例牌 Regular	$ 398
原煲海上鮮 Braised Mixed Seafood in Hot Pot	例牌 Regular	$ 398
荔茸香酥蝦 Deep-fried Prawns Stuffed with Taro Paste	例牌 Regular	$ 398
荔茸炸釀帶子 Deep-fried Scallop Stuffed with Mush Taro	例牌 Regular	$ 398
蜆芥鮫魚球 Deep-fried Mud Carp Ball	例牌 Regular	$ 250
豉汁香煎大魚咀 Pan-fried Fish Head with Black Bean Sauce	例牌 Regular	$ 360

加收10%服務費
Subject to 10% Service Charge

傳統粵菜 Chinese Cuisine

蛋白蒸鮮蟹拑 Stewed Crab Claw with Egg White	每位 Per Person	$ 320
古法炸釀蟹蓋 Deep-fried Stuffed Crab Meat in Shell	每隻 Each	$ 280
錦繡海鮮盤 Fried Seafood Platter	例牌 Regular	$ 720
威化海鮮卷 Deep-fried Seafood Roll	例牌 Regular	$ 250
翡翠麒麟帶子 Pan-fried Stuffed Scallops	例牌 Regular	$ 398
梅子排骨炆白鱔 Braised Eel with Spare Ribs in Plum Sauce	例牌 Regular	$ 550
金銀海斑卷 Pan-fried Garoupa Roll	每位 Per Person	$ 280
豉汁蒸魚雲 Steamed Fish Head in Black Bean Sauce	例牌 Regular	$ 250
枝竹茄子炆魚頭 Braised Fish Head and Egg Plant in Hot Pot	例牌 Regular	$ 250
薑蔥焗魚雲煲 Braised Fish Head with Ginger and Scallion in Hot Pot	例牌 Regular	$ 250
鮮蝦青瓜煮魚鰾 Braised Fish Maw with Shrimps and Green Cucumber	例牌 Regular	$ 450
川椒醬爆鱔球 Sauteed Eel in Spicy Sauce	例牌 Regular	$ 398



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 Each	$ 660
正式古法鹽焗雞 Baked Chicken in Rock Salt	每隻 Each	$ 660
金針雲耳蒸雞 Steamed Chicken with Day Lily and Fungus	每隻 Each	$ 660
菜膽上湯雞 Poached Chicken with Vegetable	每隻 Each	$ 660
羅定豆豉爆雞 Sauteed Chopped Chicken with Black Beans	例牌 Regular	$ 250
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	$ 250
陳皮蒸牛肉餅 Steamed Beef Burger with Dried Orange Peel	例牌 Regular	$ 250
土魷馬蹄蒸肉餅 Steamed Pork Burger with Dried Squid and Water Chestnut	例牌 Regular	$ 250
榨菜肉崧豆腐 Braised Minced Pork with Bean Curd and Salted Sze-Chuan Vegetable	例牌 Regular	$ 250
竹笙紅燒豆腐 Braised Bamboo Fungus with Bean Curd	例牌 Regular	$ 250
咖喱脆皮牛腩 Deep-fried Beef Brisket with Curry	例牌 Regular	$ 360

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	$ 1,200
	每份 Whole Portion	$ 2,400
螺頭花膠燉雞 Stewed Chicken with Fish Maw and Whelk Soup	例牌 Regular	$ 980
原件花膠燉螺頭 Stewed Chicken with Whole Fish Maw and Whelk Soup	每位 Per Person	$ 680
原燉爵士湯〈預訂〉 Stewed Fish Maw with Whelk and Honeydew Melon Soup (Reserve)	每位 Per Person	$ 480
古法生炆老虎斑尾〈預訂〉 Braised Tiger Grouper's Tail (Reserve)	例牌 Regular	$ 1,200
枝竹羊腩煲 Braised Mutton with Bean Curd Stick in Casserole	每份 Whole Portion	$ 880
蒜子火腩炆大鱔 Braised Pork and Eel with Garlic	每份 Whole Portion	$ 550
荔芋油鴨煲 Braised Preserved Duck with Yam in Casserole	例牌 Regular	$ 250
蓮藕炆腩仔 Braised Pork with Lotus Roots	例牌 Regular	$ 250
燒汁鮮菌炒和牛 Stir-fried Kobe Beef and Fresh Mushroom in Spicy Sauce	例牌 Regular	$ 1,800
香煎北海道金蠔 Pan-fried Hakkaido Dried Oyster	例牌 Regular	$ 280
肉碎茄子生蠔煲 Braised Oyster with Minced Pork and Eggplant in Casserole	例牌 Regular	$ 280
大芥菜豬骨煲 Braised Spareribs and Leaf Mustard in Casserole	例牌 Regular	$ 250

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 $1,080



加收10%服務費

Subject to 10% Service Charge

南北小食 Appetizer

金沙沖繩涼瓜 Fried Okinawa Bitter Cucumber with Minced Salted Egg	$	180
油泡生曬吊片 Saute Squid	$	300
北方醬牛肉 Braised Beef in Spicy Sauce	$	150
鼎湖齋燒鵝 Mocked Vegetarian Goose	$	150
香麻豬耳仔 Sliced Pig's Ear in Sesame Oil	$	150
潮式椒醬肉 Spicy Meat	$	150
蒜香紫菜鯪魚卷 Deep-fried Minced Carp Fish Paste with Seaweed	$	150
椒鹽脆皮海參 Deep-fried Dried Sea Cucumber with Spicy Salt	$	300
椒鹽銀魚 Deep-fried White-bait Fish with Spicy Salt	$	200
海蜇涼辦手撕雞 Cooled Shredded Chicken with Jelly Fish	$	180
椒鹽金沙排骨 Deep-fried Spareribs with Spicy Salt	$	200
脆皮糯米雞翼 Deep-fried Chicken Wings Stuffed with Glutinous Rice	每隻 Each $	150
京式拍黃瓜 Preserved Shredded Cucumber	$	150



加收10%服務費
Subject to 10% Service Charge

精選粉麵飯 Noodles & Rice



加收10%服務費
Subject to 10% Service Charge

阿翁炒飯 Fried Rice in "Ah Yung" Style	例碟 Regular	$ 450
富豪炒飯或麵 Fried Rice or Noodles in "Fu Ho" Style	例碟 Regular	$ 320
砂鍋三鮮炆烏冬 Braised Udon with Seafood in Clay Pot	例碟 Regular	$ 320
生中蝦日本稻庭麵 Japanese Inaniwa Udon with Shrimp in Soup	每碗 Per Bowl	$ 200
豉油皇海鮮炒麵 Fried Noodles with Assorted Seafood and Soya Sauce	例碟 Regular	$ 320
鮮蝦荷葉飯 Steamed Fragrant Rice in Lotus Leaf	半賣 Per Pack	$ 300
砂鍋生中蝦叉燒炒飯 Fried Rice with Shrimp and BBQ Pork in Clay Pot	例碟 Regular	$ 450
瑤柱水晶炒飯 Fried Rice with Conpoy and Egg White	例碟 Regular	$ 320
乾炒牛肉河粉 Stir-fried Thick Rice Noodles with Sliced Beef in Dark Soya Sauce	例碟 Regular	$ 250
雪菜鴨絲炆米粉 Braised Rice Vermicelli with Shredded BBQ Duck and Pickles	例碟 Regular	$ 250
福州炒飯 Fried Rice in "Fu-Zhou" Style	例碟 Regular	$ 300
星州炒米 Fried Rice Vermicelli in "Singapore" Style	例碟 Regular	$ 320
蘿蔔魚崧炆米 Braised Rice Vermicelli with Fish and Shredded Radish	例碟 Regular	$ 250

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	$ 150
油鴨臘味飯〈兩位起〉 Preserved Duck and Preserved Sausage Rice (Minimum 2 Persons)	每位 Per Person	$ 150
鴛鴦腸煲飯〈兩位起〉 Assorted Preserved Sausage Rice (Minimum 2 Persons)	每位 Per Person	$ 150
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	$ 150
咸魚雞粒飯〈兩位起〉 Diced Chicken with Salty Fish Rice (Minimum 2 Persons)	每位 Per Person	$ 180
咸魚肉片飯〈兩位起〉 Salty Fish with Sliced Pork Rice (Minimum 2 Persons)	每位 Per Person	$ 180
北菇滑雞飯〈兩位起〉 Chicken with Dried Mushroom Rice (Minimum 2 Persons)	每位 Per Person	$ 150
豉汁排骨飯〈兩位起〉 Pork Ribs with Black Bean Sauce (Minimum 2 Persons)	每位 Per Person	$ 150
花旗參燕窩粥 Ginseng with Bird's Nest Congee	每碗 Per Bowl	$ 220
生滾鮑魚雞粥 Abalone with Chicken Congee	每碗 Per Bowl	$ 250
順德鯪魚球粥 Minced Fish Ball Congee	每碗 Per Bowl	$ 150
皮蛋咸瘦肉粥 Preserved Duck Egg with Pork Meat Congee	每碗 Per Bowl	$ 150



加收10%服務費
Subject to 10% Service Charge



"阿翁鮑魚"是由連續12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