

富豪酒家  
FU HO RESTAURANT



阿翁鮑魚  
更勝一籌

己卯年  
張魚  
印

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

# 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18兩  
Half Portion 18 Tael \$ 4,380

原燉杏汁官燕	Stewed Superior Bird's Nest with Almond Cream	每位 \$ 550
原燉椰汁官燕	Stewed Superior Bird's Nest with Coconut Cream	每位 \$ 550
原燉冰花官燕	Stewed Superior Bird's Nest with Rock Sugar	每位 \$ 550
原燉紅棗官燕	Stewed Superior Bird's Nest with Red Dates	每位 \$ 550
木瓜盅燉官燕	Stewed Superior Bird's Nest in Papaya	每位 \$ 680
高湯紅燒官燕	Braised Superior Bird's Nest with Superior Soup	每位 \$ 600
阿翁砂鍋炒官燕	Stir-fried Superior Bird's Nest with Crab Meat and Crab Roe	每位 \$ 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 \$ 550
竹笙官燕卷	Braised Superior Bird's Nest in Bamboo Fungus	每條 \$ 165
珊瑚官燕卷	Braised Superior Bird's Nest in Bamboo Fungus with Crab Roe	每條 \$ 200
雞茸燴官燕	Braised Superior Bird's Nest with Minced Chicken Soup	每位 \$ 600



# 名菜精選

Specialties



## 阿翁砂鍋炒花膠

Stir-fried Dried Fish Maw

每位 \$ 780  
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 \$ 2,000  
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 \$ 2,500  
4 Pieces \$

## 百花椒鹽吊片

Stir-fried Spicy Squid Stuffed with Shrimp Paste

例牌 \$ 380  
Regular \$

## 椒鹽焗吊片

Baked Spicy Squid

例牌 \$ 300  
Regular \$

## 潮汕炸蝦棗

Deep-fried Minced Shrimp Ball

例牌 \$ 350  
Regular \$

## 椒鹽焗中蝦

Pan-fried Prawns with Spicy Salt

例牌 \$ 398  
Regular \$

## 生抽煎中蝦

Pan-fried Prawns with Soya Sauce

例牌 \$ 398  
Regular \$

## 蒜豉油泡田雞腿〈預訂〉

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

例牌 \$ 300  
Regular \$

# 名菜精選

Specialties

堂灼生響螺片

Poached Sliced Whelk

每片 \$ 900  
Per Slice \$ 900

蒜茸神戶牛柳

Kobe Beef with Minced Garlic

例牌 \$ 2,000  
Regular \$ 2,000

蒜香生剖斑頭腩

Fried Hump-head Garoupa with Garlic

例牌 \$ 600  
Regular \$ 600

阿翁炆海斑

Braised Garoupa "Ah Yung" Style

每兩 \$ 時價  
Per Tael \$ Current Price

燒汁脆炸鱈球

Deep-fried Eel with Roast Sauce

例牌 \$ 398  
Regular \$ 398

碧玉翠珊瑚

Vegetable with Crab Meat and Crab Roe Sauce

例牌 \$ 600  
Regular \$ 600

粉絲鳳尾蝦煲

Braised Prawn and Vermicelli in Casserole

例牌 \$ 398  
Regular \$ 398

桂花乾炒魚鱈

Stir-fried Fish Maw with Egg

例牌 \$ 500  
Regular \$ 500

生炒涼瓜牛肉

Stir-fried Sliced Beef with Bitter Melon

例牌 \$ 250  
Regular \$ 250

鹽燒基圍蝦

Roasted Shrimps with Salt

例牌 \$ 398  
Regular \$ 398

蘿蔔絲煮海斑

Braised Garoupa with Shredded Radish

每兩 \$ 時價  
Per Tael \$ Current Price

酥炸或薑蔥北海道生蠔

Fried / Pan-fried Hokkaido Oyster

例牌 \$ 330  
Regular \$ 330



加收10%服務費  
Subject to 10% Service Charge



# 傳統粵菜

Chinese Cuisine



油泡生割斑球

Quick-fried Garoupa Ball

每兩 \$ 120  
Per Tael \$ 120

火腩炆生割斑頭腩

Braised Hump-head Garoupa with Fried Pork

例牌 \$ 600  
Regular \$ 600

西檸琵琶蝦

Deep-fried Prawns with Lemon Sauce

例牌 \$ 398  
Regular \$ 398

油泡鳳尾蝦帶子

Quick-fried Shelled Prawns and Scallop

例牌 \$ 500  
Regular \$ 500

蒜茸蒸生中蝦

Steamed Prawns with Garlic

例牌 \$ 398  
Regular \$ 398

百花炸釀蟹鉗

Deep-fried Crab Claw coated with Shrimp Paste

每隻 \$ 220  
Each \$ 220

粉絲焗蟹煲

Baked Gross Crab with Vermicelli in Hot Pot

例牌 \$ 398  
Regular \$ 398

原煲海上鮮

Braised Mixed Seafood in Hot Pot

例牌 \$ 398  
Regular \$ 398

荔茸香酥蝦

Deep-fried Prawns Stuffed with Taro Paste

例牌 \$ 398  
Regular \$ 398

荔茸炸釀帶子

Deep-fried Scallop Stuffed with Mush Taro

例牌 \$ 398  
Regular \$ 398

蜆芥鯪魚球

Deep-fried Mud Carp Ball

例牌 \$ 250  
Regular \$ 250

豉汁香煎大魚咀

Pan-fried Fish Head with Black Bean Sauce

例牌 \$ 360  
Regular \$ 360

加收10%服務費  
Subject to 10% Service Charge

# 傳統粵菜

Chinese Cuisine

蛋白蒸鮮蟹钳 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
梅子排骨炆白鱈 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	每兩 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

原燉鮮蓮冬瓜盅

Stewed Winter Melon with Fresh Lotus

例牌 \$ 980  
Regular

螺頭花膠燉雞

Stewed Chicken with Fish Maw and Whelk Soup

例牌 \$ 980  
Regular

原件花膠燉螺頭

Stewed Chicken with Whole Fish Maw and Whelk Soup

每位 \$ 680  
Per Person

原燉爵士湯〈預訂〉

Stewed Fish Maw with Whelk and Honeydew Melon Soup (Reserve)

每位 \$ 480  
Per Person

蝦乾節瓜炆排骨

Braised Spare Ribs with Dried Shrimps and Hairy Cucumber

例牌 \$ 250  
Regular

鄉村荔香碌鵝

Braised Goose with Taro

例牌 \$ 250  
Regular

活蟹炆斑頭腩

Braised Crab and Hump-head Garoupe

每隻 \$ 時價  
Each Current Price

香蔥花蟹炆冬瓜

Braised Crab and Winter Melon with Green Onion

例牌 \$ 380  
Regular

黃豆涼瓜排骨煲

Braised Bitter Melon and Spare Ribs with Soybean

例牌 \$ 250  
Regular

生圍蝦瑤柱涼瓜炒蛋

Scrambled Eggs with Shrimps, Bitter Melon and Conpoy

例牌 \$ 360  
Regular

肉碎茄子生蠔煲

Braised Oyster with Minced Pork and Eggplant in Casserole

例牌 \$ 300  
Regular

生中蝦魚鰾煮勝瓜

Braised Fish Maw with Shrimps and Loofah

例牌 \$ 450  
Regular



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 \$ 150 Each
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



## 阿翁炒飯

Fried Rice in "Ah Yung" Style

例碟 \$ 450  
Regular \$

## 富豪炒飯或麵

Fried Rice or Noodles in "Fu Ho" Style

例碟 \$ 320  
Regular \$

## 砂鍋三鮮炆烏冬

Braised Udon with Seafood in Clay Pot

例碟 \$ 320  
Regular \$

## 生中蝦日本稻庭麵

Japanese Inaniwa Udon with Shrimp in Soup

每碗 \$ 200  
Per Bowl \$

## 豉油皇海鮮炒麵

Fried Noodles with Assorted Seafood and Soya Sauce

例碟 \$ 320  
Regular \$

## 鮮蝦荷葉飯

Steamed Fragrant Rice in Lotus Leaf

半賣 \$ 300  
Per Pack \$

## 砂鍋生中蝦叉燒炒飯

Fried Rice with Shrimp and BBQ Pork in Clay Pot

例碟 \$ 450  
Regular \$

## 瑤柱水晶炒飯

Fried Rice with Conpoy and Egg White

例碟 \$ 320  
Regular \$

## 乾炒牛肉河粉

Stir-fried Thick Rice Noodles with Sliced Beef in Dark Soya Sauce

例碟 \$ 250  
Regular \$

## 雪菜鴨絲炆米粉

Braised Rice Vermicelli with Shredded BBQ Duck and Pickles

例碟 \$ 250  
Regular \$

## 福州炒飯

Fried Rice in "Fu-Zhou" Style

例碟 \$ 300  
Regular \$

## 星州炒米

Fried Rice Vermicelli in "Singapore" Style

例碟 \$ 320  
Regular \$

## 蘿蔔魚崧炆米

Braised Rice Vermicelli with Fish and Shredded Radish

例碟 \$ 250  
Regular \$

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
臘腸或潤腸滑雞飯〈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

# 砂窩煲飯・粥品

Claypot Rice & Congee



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)