

富豪酒家
FU HO RESTAURANT



MICHELIN

米芝蓮1星食府

阿翁鮑魚
更勝一籌

己卯年
張魚



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 \$ 5,500 Each \$ 5,500
16頭吉品鮑或禾麻鮑 Braised Yoshihama / Oma Dried Abalone (16 ppk)	每隻 \$ 3,300 Each \$ 3,300
18頭吉品鮑或禾麻鮑 Braised Yoshihama / Oma Dried Abalone (18 ppk)	每隻 \$ 2,500 Each \$ 2,500
20頭吉品鮑或禾麻鮑 Braised Yoshihama / Oma Dried Abalone (20 ppk)	每隻 \$ 2,080 Each \$ 2,080
23頭吉品鮑或禾麻鮑 Braised Yoshihama / Oma Dried Abalone (23 ppk)	每隻 \$ 1,380 Each \$ 1,380
25頭吉品鮑或禾麻鮑 Braised Yoshihama / Oma Dried Abalone (25 ppk)	每隻 \$ 1,180 Each \$ 1,180
28頭吉品鮑或禾麻鮑 Braised Yoshihama / Oma Dried Abalone (28 ppk)	每隻 \$ 880 Each \$ 880
30頭吉品鮑或禾麻鮑 Braised Yoshihama / Oma Dried Abalone (30 ppk)	每隻 \$ 680 Each \$ 680
5頭特選大網鮑 Braised Amidori Dried Abalone (5 ppk)	每隻 \$ 13,800 Each \$ 13,800
8頭特選大網鮑 Braised Amidori Dried Abalone (8 ppk)	每隻 \$ 6,800 Each \$ 6,800
10頭特選大網鮑 Braised Amidori Dried Abalone (10 ppk)	每隻 \$ 4,800 Each \$ 4,800
12頭特選大網鮑 Braised Amidori Dried Abalone (12 ppk)	每隻 \$ 3,300 Each \$ 3,300

魚翅 Shark's Fin



阿翁炒金山勾翅

Stir-fried Superior Shark's Fin with Crab Roe

每位 \$ 980
Per Person \$

高湯或紅燒金山勾翅

Braised Superior Shark's Fin in Superior Soup / Brown Sauce

每位 \$ 780
Per Person \$

珊瑚金山勾翅

Superior Shark's Fin with Crab Roe

每位 \$ 980
Per Person \$

砂鍋紅燒包翅

Braised Whole Shark's Fin in Casserole

每位 \$ 450
Per Person \$

肘子雞燉金山勾翅

Stewed Superior Whole Shark's Fin with Ham and Chicken

每位 \$ 980
Per Person \$

響螺頭雞燉金山勾翅

Stewed Superior Shark's Fin with Whelk and Chicken

每位 \$ 980
Per Person \$

紅燒雞絲金山勾翅

Braised Superior Shark's Fin with Shredded Chicken

每位 \$ 550
Per Person \$

菜膽燉包翅

Double-boiled Whole Shark's Fin with Vegetable

每位 \$ 450
Per Person \$

水晶炒金山勾翅

Stir-fried Superior Shark's Fin with Egg White

例牌 \$ 1,800
Regular \$

蟹柑金山勾翅

Superior Shark's Fin with Crab Claw

每位 \$ 980
Per Person \$

蟹肉金山勾翅

Superior Shark's Fin with Crab Meat

每位 \$ 550
Per Person \$

肘子雞燉牙揀翅〈預訂〉

Stewed Shark's Fin with Ham and Chicken (Reserve)

半份18兩 \$ 3,980
Half Portion 18 Tael \$

原燉杏汁官燕 Stewed Superior Bird's Nest with Almond Cream	每位 Per Person \$	500
原燉椰汁官燕 Stewed Superior Bird's Nest with Coconut Cream	每位 Per Person \$	500
原燉冰花官燕 Stewed Superior Bird's Nest with Rock Sugar	每位 Per Person \$	500
原燉紅棗官燕 Stewed Superior Bird's Nest with Red Dates	每位 Per Person \$	500
木瓜盅燉官燕 Stewed Superior Bird's Nest in Papaya	每位 Per Person \$	600
高湯紅燒官燕 Braised Superior Bird's Nest with Superior Soup	每位 Per Person \$	550
阿翁砂鍋炒官燕 Stir-fried Superior Bird's Nest with Crab Meat and Crab Roe	每位 Per Person \$	680
水晶炒官燕 Stir-fried Superior Bird's Nest with Egg White	例牌 Regular \$	1,480
官燕焗蟹蓋 Baked Superior Bird's Nest in Crab Shell	每隻 Each \$	500
竹筍官燕卷 Braised Superior Bird's Nest in Bamboo Fungus	每條 Each \$	150
珊瑚官燕卷 Braised Superior Bird's Nest in Bamboo Fungus with Crab Roe	每條 Each \$	180
雞茸燴官燕 Braised Superior Bird's Nest with Minced Chicken Soup	每位 Per Person \$	550



名菜精選

Specialties



阿翁砂鍋炒花膠

Stir-fried Dried Fish Maw

每位 \$ 680
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 \$ 1,800
Per Person \$

原條遼參鵝掌

Braised Dried Sea Cucumber and Goose Web

每位 \$ 380
Per Person \$

天白菰扣鵝掌

Braised Mushroom and Goose Web

例牌 \$ 380
Regular \$

35頭吉品扣鵝掌

Braised Yoshihama Dried Abalone (35 ppk) with Goose Web

每4隻 \$ 2,280
4 Pieces \$

百花椒鹽吊片

Stir-fried Spicy Squid Stuffed with Shrimp Paste

例牌 \$ 320
Regular \$

椒鹽焗吊片

Baked Spicy Squid

例牌 \$ 260
Regular \$

潮汕炸蝦棗

Deep-fried Minced Shrimp Ball

例牌 \$ 320
Regular \$

椒鹽焗中蝦

Pan-fried Prawns with Spicy Salt

例牌 \$ 360
Regular \$

生抽煎中蝦

Pan-fried Prawns with Soya Sauce

例牌 \$ 360
Regular \$

蒜豉油泡田雞腿〈預訂〉

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

例牌 \$ 250
Regular \$

名菜精選

Specialties

堂灼生響螺片

Poached Sliced Whelk

每片 \$ 800
Per Slice \$

蒜茸神戶牛柳

Kobe Beef with Minced Garlic

例牌 \$ 1,800
Regular \$

蒜香生剖斑頭腩

Fried Hump-head Garoupa with Garlic

例牌 \$ 550
Regular \$

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 \$ 360
Regular \$

碧玉翠珊瑚

Vegetable with Crab Meat and Crab Roe Sauce

例牌 \$ 550
Regular \$

粉絲鳳尾蝦煲

Braised Prawn and Vermicelli in Casserole

例牌 \$ 360
Regular \$

桂花乾炒魚鱈

Stir-fried Fish Maw with Egg

例牌 \$ 450
Regular \$

生炒涼瓜牛肉

Stir-fried Sliced Beef with Bitter Melon

例牌 \$ 220
Regular \$

鹽燒基圍蝦

Roasted Shrimps with Salt

例牌 \$ 360
Regular \$

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 \$ 300
Regular \$



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 \$ 90
Per Tael \$ 90

火腩炆生剖斑頭腩

Braised Hump-head Garoupa with Fried Pork

例牌 \$ 550
Regular \$ 550

西檸琵琶蝦

Deep-fried Prawns with Lemon Sauce

例牌 \$ 360
Regular \$ 360

油泡鳳尾蝦帶子

Quick-fried Shelled Prawns and Scallop

例牌 \$ 450
Regular \$ 450

蒜茸蒸生中蝦

Steamed Prawns with Garlic

例牌 \$ 360
Regular \$ 360

百花炸釀蟹钳

Deep-fried Crab Claw coated with Shrimp Paste

每隻 \$ 200
Each \$ 200

粉絲焗蟹煲

Baked Gross Crab with Vermicelli in Hot Pot

例牌 \$ 330
Regular \$ 330

原煲海上鮮

Braised Mixed Seafood in Hot Pot

例牌 \$ 360
Regular \$ 360

荔茸香酥蝦

Deep-fried Prawns Stuffed with Taro Paste

例牌 \$ 360
Regular \$ 360

荔茸炸釀帶子

Deep-fried Scallop Stuffed with Mush Taro

例牌 \$ 360
Regular \$ 360

蜆芥鯪魚球

Deep-fried Mud Carp Ball

例牌 \$ 220
Regular \$ 220

豉汁香煎大魚咀

Pan-fried Fish Head with Black Bean Sauce

例牌 \$ 300
Regular \$ 300

傳統粵菜

Chinese Cuisine

蛋白蒸鮮蟹钳 Stewed Crab Claw with Egg White	每位 Per Person \$	280
古法炸釀蟹蓋 Deep-fried Stuffed Crab Meat in Shell	每隻 Each \$	250
錦繡海鮮盤 Fried Seafood Platter	例牌 Regular \$	650
威化海鮮卷 Deep-fried Seafood Roll	例牌 Regular \$	220
翡翠麒麟帶子 Pan-fried Stuffed Scallops	例牌 Regular \$	360
梅子排骨炆白鱈 Braised Eel with Spare Ribs in Plum Sauce	例牌 Regular \$	480
金銀海斑卷 Pan-fried Garoupa Roll	每位 Per Person \$	238
豉汁蒸魚雲 Steamed Fish Head in Black Bean Sauce	例牌 Regular \$	220
枝竹茄子炆魚頭 Braised Fish Head and Egg Plant in Hot Pot	例牌 Regular \$	220
薑蔥焗魚雲煲 Braised Fish Head with Ginger and Scallion in Hot Pot	例牌 Regular \$	220
鮮蝦青瓜煮魚鰾 Braised Fish Maw with Shrimps and Green Cucumber	例牌 Regular \$	380
川椒醬爆鱈球 Sautéed Eel in Spicy Sauce	例牌 Regular \$	360



傳統粵菜

Chinese Cuisine



富豪脆皮雞

Deep-fried Crispy Chicken

每隻 \$ 600
Each \$ 600

正式古法鹽焗雞

Baked Chicken in Rock Salt

每隻 \$ 600
Each \$ 600

金針雲耳蒸雞

Steamed Chicken with Day Lily and Fungus

每隻 \$ 600
Each \$ 600

菜膽上湯雞

Poached Chicken with Vegetable

每隻 \$ 600
Each \$ 600

羅定豆豉爆雞

Sauteed Chopped Chicken with Black Beans

例牌 \$ 220
Regular \$ 220

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 \$ 220
Regular \$ 220

陳皮蒸牛肉餅

Steamed Beef Burger with Dried Orange Peel

例牌 \$ 220
Regular \$ 220

土魷馬蹄蒸肉餅

Steamed Pork Burger with Dried Squid and Water Chestnut

例牌 \$ 220
Regular \$ 220

榨菜肉崧豆腐

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

例牌 \$ 220
Regular \$ 220

竹笙紅燒豆腐

Braised Bamboo Fungus with Bean Curd

例牌 \$ 220
Regular \$ 220

咖喱脆皮牛腩

Deep-fried Beef Brisket with Curry

例牌 \$ 300
Regular \$ 300

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 \$ 850
原件花膠燉螺頭 Stewed Chicken with Whole Fish Maw and Whelk Soup	每位 Per Person \$ 480
原燉爵士湯〈預訂〉 Stewed Fish Maw with Whelk and Honeydew Melon Soup (Reserve)	每位 Per Person \$ 380
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 \$ 780
蒜子火腩炆大鱈 Braised Pork and Eel with Garlic	每份 Whole Portion \$ 480
荔芋油鴨煲 Braised Preserved Duck with Yam in Casserole	例牌 Regular \$ 220
蓮藕炆腩仔 Braised Pork with Lotus Roots	例牌 Regular \$ 220
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 Hokkaido Dried Oyster	例牌 Regular \$ 250
肉碎茄子生蠔煲 Braised Oyster with Minced Pork and Eggplant in Casserole	例牌 Regular \$ 250
大芥菜豬骨煲 Braised Spareribs and Leaf Mustard in Casserole	例牌 Regular \$ 220



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 \$ 880



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南北小食

Appetizer

金沙沖繩涼瓜 Fried Okinawa Bitter Cucumber with Minced Salted Egg	\$ 160
油泡生曬吊片 Saute Squid	\$ 260
北方醬牛肉 Braised Beef in Spicy Sauce	\$ 120
鼎湖齋燒鵝 Mocked Vegetarian Goose	\$ 120
香麻豬耳仔 Sliced Pig's Ear in Sesame Oil	\$ 120
潮式椒醬肉 Spicy Meat	\$ 120
蒜香紫菜鯪魚卷 Deep-fried Minced Carp Fish Paste with Seaweed	\$ 120
椒鹽脆皮海參 Deep-fried Dried Sea Cucumber with Spicy Salt	\$ 280
椒鹽銀魚 Deep-fried White-bait Fish with Spicy Salt	\$ 180
海蜇涼辦手撕雞 Cooled Shredded Chicken with Jelly Fish	\$ 150
椒鹽金沙排骨 Deep-fried Spareribs with Spicy Salt	\$ 180
脆皮糯米雞翼 Deep-fried Chicken Wings Stuffed with Glutinous Rice	每隻 \$ 120 Each \$
京式拍黃瓜 Preserved Shredded Cucumber	\$ 120



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精選粉麵飯

Noodles & Rice



阿翁炒飯

Fried Rice in "Ah Yung" Style

例碟 \$ 380
Regular \$

富豪炒飯或麵

Fried Rice or Noodles in "Fu Ho" Style

例碟 \$ 280
Regular \$

砂鍋三鮮炆烏冬

Braised Udon with Seafood in Clay Pot

例碟 \$ 280
Regular \$

生中蝦日本稻庭麵

Japanese Inaniwa Udon with Shrimp in Soup

每碗 \$ 180
Per Bowl \$

豉油皇海鮮炒麵

Fried Noodles with Assorted Seafood and Soya Sauce

例碟 \$ 280
Regular \$

鮮蝦荷葉飯

Steamed Fragrant Rice in Lotus Leaf

半賣 \$ 250
Per Pack \$

砂鍋生中蝦叉燒炒飯

Fried Rice with Shrimp and BBQ Pork in Clay Pot

例碟 \$ 380
Regular \$

瑤柱水晶炒飯

Fried Rice with Conpoy and Egg White

例碟 \$ 250
Regular \$

乾炒牛肉河粉

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

例碟 \$ 220
Regular \$

雪菜鴨絲炆米粉

Braised Rice Vermicelli with Shredded BBQ Duck and Pickles

例碟 \$ 220
Regular \$

福州炒飯

Fried Rice in "Fu-Zhou" Style

例碟 \$ 250
Regular \$

星州炒米

Fried Rice Vermicelli in "Singapore" Style

例碟 \$ 280
Regular \$

蘿蔔魚崧炆米

Braised Rice Vermicelli with Fish and Shredded Radish

例碟 \$ 220
Regular \$

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 \$ 120 Per Person \$ 120
油鴨臘味飯〈兩位起〉 Preserved Duck and Preserved Sausage Rice (Minimum 2 Persons)	每位 \$ 120 Per Person \$ 120
鴛鴦腸煲飯〈兩位起〉 Assorted Preserved Sausage Rice (Minimum 2 Persons)	每位 \$ 120 Per Person \$ 120
臘腸或潤腸滑雞飯〈兩位起〉 Preserved Pork Sausage / Liver Sausage and Chicken Rice (Minimum 2 Persons)	每位 \$ 120 Per Person \$ 120
咸魚雞粒飯〈兩位起〉 Diced Chicken with Salty Fish Rice (Minimum 2 Persons)	每位 \$ 150 Per Person \$ 150
咸魚肉片飯〈兩位起〉 Salty Fish with Sliced Pork Rice (Minimum 2 Persons)	每位 \$ 150 Per Person \$ 150
北菇滑雞飯〈兩位起〉 Chicken with Dried Mushroom Rice (Minimum 2 Persons)	每位 \$ 120 Per Person \$ 120
豉汁排骨飯〈兩位起〉 Pork Ribs with Black Bean Sauce (Minimum 2 Persons)	每位 \$ 120 Per Person \$ 120
花旗參燕窩粥 Ginseng with Bird's Nest Congee	每碗 \$ 220 Per Bowl \$ 220
生滾鮑魚雞粥 Abalone with Chicken Congee	每碗 \$ 250 Per Bowl \$ 250
順德鯪魚球粥 Minced Fish Ball Congee	每碗 \$ 120 Per Bowl \$ 120
皮蛋咸瘦肉粥 Preserved Duck Egg with Pork Meat Congee	每碗 \$ 120 Per Bowl \$ 120



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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 \$ 3,280

將18頭皇冠吉品 改為20頭

Change the Dried Abalone
from 18ppk to 20ppk

每位
Per Person \$ 2,980

將18頭皇冠吉品 改為16頭

Change the Dried Abalone
from 18ppk to 16ppk

每位
Per Person \$ 3,980

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 \$ 3,880

將12頭皇冠吉品 改為10頭

Change the Dried Abalone
from 12ppk to 10ppk

每位
Per Person \$ 4,980

將12頭皇冠吉品 改為8頭

Change the Dried Abalone
from 12ppk to 8ppk

每位
Per Person \$ 6,980

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 \$ 2,980

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 \$ 2,880



“阿翁鮑魚”是由連續11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