

富豪酒家  
FU HO RESTAURANT



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



# 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



加收10%服務費  
Subject to 10% Service Charge



# 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 \$ 98

大閘蟹粉小籠包〈2隻〉

Steamed Chinese Mitten Crab Meat with Soup Dumpling (2 Pieces)

\$ 120

魚翅或燕窩頂湯餃

Steamed Dumpling with Shark's Fin / Bird's Nest

每隻 \$ 188

鮑魚鰲肚滑雞扎

Steamed Chicken with Abalone and Fish Maw

\$ 150

北菇蒸鵝掌

Steamed Goose Web with Dried Mushroom

\$ 98

鮮蝦煎筍糰

Pan-fried Shrimp Dumpling

\$ 98

瑤柱珍珠雞

Steamed Glutinous Rice with Conpoy wrapped in Lotus Leaf

\$ 68

牛肉滑腸粉

Steamed Beef Rice Roll

\$ 68

鮮蝦滑腸粉

Steamed Shrimp Rice Roll

\$ 88

脆皮錦繡腸粉

Fried Shrimp Rice-roll

\$ 98

XO醬煎腸粉

Pan-fried Rice Roll with XO Sauce

\$ 68

叉燒滑腸粉

Steamed BBQ Pork Rice Roll

\$ 68

金粟煎墨魚餅

Pan-fried Squid Cake with Corn

\$ 68



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# 精美點心

Dim Sum



## 小點(S) 每款 \$ 48

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 \$ 68

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 Shrimp with 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 Sweet Potato Cake

豉汁蒸排骨  
Steamed Spare Ribs in Black Bean Sauce



中點(M) 每款 \$ 58  
Each \$ 58

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 \$ 398



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## 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

\$ 680

自選以下雞或鴨〈1款〉

精美小菜〈5款〉

Selection of Chicken or Duck and 5 Special Dishes

\$ 880

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





## 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

每例  
Regular \$ 198

# 精美小菜

Special Dish



加收10%服務費  
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# 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 Hakkaido 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



# 南北小食

Appetizer

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



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# 精選粉麵飯

Noodles & Rice



## 阿翁炒飯

Fried Rice in "Ah Yung" Style

例 碟  
Regular \$ 380

## 富豪炒飯或麵

Fried Rice or Noodles in "Fu Ho" Style

例 碟  
Regular \$ 280

## 砂鍋三鮮炆烏冬

Braised Udon with Seafood in Clay Pot

例 碟  
Regular \$ 280

## 生中蝦日本稻庭麵

Japanese Inaniwa Udon with Shrimp in Soup

每碗  
Per Bowl \$ 180

## 豉油皇海鮮炒麵

Fried Noodles with Assorted Seafood and Soya Sauce

例 碟  
Regular \$ 280

## 鮮蝦荷葉飯

Steamed Fragrant Rice in Lotus Leaf

半賣  
Per Pack \$ 250

## 砂鍋生中蝦叉燒炒飯

Fried Rice with Shrimp and BBQ Pork in Clay Pot

例 碟  
Regular \$ 380

## 瑤柱水晶炒飯

Fried Rice with Conpoy and Egg White

例 碟  
Regular \$ 250

## 乾炒牛肉河粉

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

例 碟  
Regular \$ 220

## 雪菜鴨絲炆米粉

Braised Rice Vermicelli with Shredded BBQ Duck and Pickles

例 碟  
Regular \$ 220

## 福州炒飯

Fried Rice in "Fu-Zhou" Style

例 碟  
Regular \$ 250

## 星州炒米

Fried Rice Vermicelli in "Singapore" Style

例 碟  
Regular \$ 280

## 蘿蔔魚崙炆米

Braised Rice Vermicelli with Fish and Shredded Radish

例 碟  
Regular \$ 220



南安油鴨飯〈兩位起〉

Preserved Duck Rice ( Minimum 2 Persons )

每位  
Per Person \$ 120

油鴨臘味飯〈兩位起〉

Preserved Duck and Preserved Sausage Rice ( Minimum 2 Persons )

每位  
Per Person \$ 120

鴛鴦腸煲飯〈兩位起〉

Assorted Preserved Sausage Rice ( Minimum 2 Persons )

每位  
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  
Per Person \$ 120

咸魚雞粒飯〈兩位起〉

Diced Chicken with Salty Fish Rice ( Minimum 2 Persons )

每位  
Per Person \$ 150

咸魚肉片飯〈兩位起〉

Salty Fish with Sliced Pork Rice ( Minimum 2 Persons )

每位  
Per Person \$ 150

北菇滑雞飯〈兩位起〉

Chicken with Dried Mushroom Rice ( Minimum 2 Persons )

每位  
Per Person \$ 120

豉汁排骨飯〈兩位起〉

Pork Ribs with Black Bean Sauce ( Minimum 2 Persons )

每位  
Per Person \$ 120

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 \$ 120

皮蛋咸瘦肉粥

Preserved Duck Egg with Pork Meat Congee

每碗  
Per Bowl \$ 120

# 砂窩煲飯・粥品

Claypot Rice & Congee



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## 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

## 翡翠油泡生割斑球

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

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“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](http://fuho.com.hk)