

富豪酒家
FU HO RESTAURANT



MICHELIN
2025

阿翁鮑魚
更勝一籌

己卯年
阿翁
鮑魚



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 \$ 9,800 Each \$ 9,800
16頭吉品鮑或禾麻鮑 Braised Yoshihama / Oma Dried Abalone (16 ppk)	每隻 \$ 6,800 Each \$ 6,800
18頭吉品鮑或禾麻鮑 Braised Yoshihama / Oma Dried Abalone (18 ppk)	每隻 \$ 6,000 Each \$ 6,000
20頭吉品鮑或禾麻鮑 Braised Yoshihama / Oma Dried Abalone (20 ppk)	每隻 \$ 5,500 Each \$ 5,500
23頭吉品鮑或禾麻鮑 Braised Yoshihama / Oma Dried Abalone (23 ppk)	每隻 \$ 2,680 Each \$ 2,680
25頭吉品鮑或禾麻鮑 Braised Yoshihama / Oma Dried Abalone (25 ppk)	每隻 \$ 2,380 Each \$ 2,380
28頭吉品鮑或禾麻鮑 Braised Yoshihama / Oma Dried Abalone (28 ppk)	每隻 \$ 1,380 Each \$ 1,380
30頭吉品鮑或禾麻鮑 Braised Yoshihama / Oma Dried Abalone (30 ppk)	每隻 \$ 1,180 Each \$ 1,180
5頭特選大網鮑 Braised Amidori Dried Abalone (5 ppk)	每隻 \$ 19,800 Each \$ 19,800
8頭特選大網鮑 Braised Amidori Dried Abalone (8 ppk)	每隻 \$ 8,800 Each \$ 8,800
10頭特選大網鮑 Braised Amidori Dried Abalone (10 ppk)	每隻 \$ 6,800 Each \$ 6,800
12頭特選大網鮑 Braised Amidori Dried Abalone (12 ppk)	每隻 \$ 4,800 Each \$ 4,800

魚翅 Shark's Fin



阿翁炒金山勾翅

Stir-fried Superior Shark's Fin with Crab Roe

每位 \$ 1,180
Per Person \$ 1,180

高湯或紅燒金山勾翅

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

每位 \$ 980
Per Person \$ 980

珊瑚金山勾翅

Superior Shark's Fin with Crab Roe

每位 \$ 1,180
Per Person \$ 1,180

砂鍋紅燒包翅

Braised Whole Shark's Fin in Casserole

每位 \$ 550
Per Person \$ 550

肘子雞燉金山勾翅

Stewed Superior Whole Shark's Fin with Ham and Chicken

每位 \$ 1,180
Per Person \$ 1,180

響螺頭雞燉金山勾翅

Stewed Superior Shark's Fin with Whelk and Chicken

每位 \$ 1,180
Per Person \$ 1,180

紅燒雞絲金山勾翅

Braised Superior Shark's Fin with Shredded Chicken

每位 \$ 660
Per Person \$ 660

菜膽燉包翅

Double-boiled Whole Shark's Fin with Vegetable

每位 \$ 550
Per Person \$ 550

水晶炒金山勾翅

Stir-fried Superior Shark's Fin with Egg White

例牌 \$ 1,980
Regular \$ 1,980

蟹拑金山勾翅

Superior Shark's Fin with Crab Claw

每位 \$ 1,180
Per Person \$ 1,180

蟹肉金山勾翅

Superior Shark's Fin with Crab Meat

每位 \$ 660
Per Person \$ 660

肘子雞燉牙揀翅〈預訂〉

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

半份18兩 \$ 4,880
Half Portion 18 Tael \$ 4,880

原燉杏汁官燕 Stewed Superior Bird's Nest with Almond Cream	每位 Per Person \$	600
原燉椰汁官燕 Stewed Superior Bird's Nest with Coconut Cream	每位 Per Person \$	600
原燉冰花官燕 Stewed Superior Bird's Nest with Rock Sugar	每位 Per Person \$	600
原燉紅棗官燕 Stewed Superior Bird's Nest with Red Dates	每位 Per Person \$	600
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 \$	680
阿翁砂鍋炒官燕 Stir-fried Superior Bird's Nest with Crab Meat and Crab Roe	每位 Per Person \$	780
水晶炒官燕 Stir-fried Superior Bird's Nest with Egg White	例牌 Regular \$	1,880
官燕焗蟹蓋 Baked Superior Bird's Nest in Crab Shell	每隻 Each \$	600
竹筍官燕卷 Braised Superior Bird's Nest in Bamboo Fungus	每條 Each \$	200
珊瑚官燕卷 Braised Superior Bird's Nest in Bamboo Fungus with Crab Roe	每條 Each \$	250
雞茸燴官燕 Braised Superior Bird's Nest with Minced Chicken Soup	每位 Per Person \$	660



名菜精選

Specialties



阿翁砂鍋炒花膠

Stir-fried Dried Fish Maw

每位 \$ 880
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 \$ 2,280
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 \$ 2,880
4 Pieces \$

百花椒鹽吊片

Stir-fried Spicy Squid Stuffed with Shrimp Paste

例牌 \$ 450
Regular \$

椒鹽焗吊片

Baked Spicy Squid

例牌 \$ 350
Regular \$

潮汕炸蝦棗

Deep-fried Minced Shrimp Ball

例牌 \$ 480
Regular \$

椒鹽焗中蝦

Pan-fried Prawns with Spicy Salt

例牌 \$ 480
Regular \$

生抽煎中蝦

Pan-fried Prawns with Soya Sauce

例牌 \$ 480
Regular \$

蒜豉油泡田雞腿〈預訂〉

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

例牌 \$ 480
Regular \$

名菜精選

Specialties

堂灼生響螺片

Poached Sliced Whelk

每片
Per Slice \$ 1,280

蒜茸神戶牛柳

Kobe Beef with Minced Garlic

例牌
Regular \$ 2,280

蒜香生剖斑頭腩

Fried Hump-head Garoupa with Garlic

例牌
Regular \$ 660

阿翁炆海斑

Braised Garoupa "Ah Yung" Style

每兩 \$ 時價
Per Tael \$ Current Price

燒汁脆炸鱧球

Deep-fried Eel with Roast Sauce

例牌
Regular \$ 480

碧玉翠珊瑚

Vegetable with Crab Meat and Crab Roe Sauce

例牌
Regular \$ 680

粉絲鳳尾蝦煲

Braised Prawn and Vermicelli in Casserole

例牌
Regular \$ 480

桂花乾炒魚鱈

Stir-fried Fish Maw with Egg

例牌
Regular \$ 550

生炒涼瓜牛肉

Stir-fried Sliced Beef with Bitter Melon

例牌
Regular \$ 280

鹽燒基圍蝦

Roasted Shrimps with Salt

例牌
Regular \$ 480

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
Regular \$ 380



傳統粵菜

Chinese Cuisine



油泡生剖斑球

Quick-fried Garoupa Ball

每兩 \$ 138
Per Tael \$

火腩炆生剖斑頭腩

Braised Hump-head Garoupa with Fried Pork

例牌 \$ 660
Regular \$

西檸琵琶蝦

Deep-fried Prawns with Lemon Sauce

例牌 \$ 480
Regular \$

油泡鳳尾蝦帶子

Quick-fried Shelled Prawns and Scallop

例牌 \$ 600
Regular \$

蒜茸蒸生中蝦

Steamed Prawns with Garlic

例牌 \$ 480
Regular \$

百花炸釀蟹钳

Deep-fried Crab Claw coated with Shrimp Paste

每隻 \$ 250
Each \$

粉絲焗蟹煲

Baked Gross Crab with Vermicelli in Hot Pot

例牌 \$ 480
Regular \$

原煲海上鮮

Braised Mixed Seafood in Hot Pot

例牌 \$ 480
Regular \$

荔茸香酥蝦

Deep-fried Prawns Stuffed with Taro Paste

例牌 \$ 480
Regular \$

荔茸炸釀帶子

Deep-fried Scallop Stuffed with Mush Taro

例牌 \$ 480
Regular \$

蜆芥鯪魚球

Deep-fried Mud Carp Ball

例牌 \$ 280
Regular \$

豉汁香煎大魚咀

Pan-fried Fish Head with Black Bean Sauce

例牌 \$ 398
Regular \$

傳統粵菜

Chinese Cuisine

蛋白蒸鮮蟹鉗 Stewed Crab Claw with Egg White	每位 Per Person \$	380
古法炸釀蟹蓋 Deep-fried Stuffed Crab Meat in Shell	每隻 Each \$	330
錦繡海鮮盤 Fried Seafood Platter	例牌 Regular \$	800
威化海鮮卷 Deep-fried Seafood Roll	例牌 Regular \$	280
翡翠麒麟帶子 Pan-fried Stuffed Scallops	例牌 Regular \$	480
梅子排骨炆白鱈 Braised Eel with Spare Ribs in Plum Sauce	例牌 Regular \$	680
金銀海斑卷 Pan-fried Garoupa Roll	每位 Per Person \$	330
豉汁蒸魚雲 Steamed Fish Head in Black Bean Sauce	例牌 Regular \$	280
枝竹茄子炆魚頭 Braised Fish Head and Egg Plant in Hot Pot	例牌 Regular \$	280
薑蔥焗魚雲煲 Braised Fish Head with Ginger and Scallion in Hot Pot	例牌 Regular \$	280
鮮蝦青瓜煮魚鰾 Braised Fish Maw with Shrimps and Green Cucumber	例牌 Regular \$	550
川椒醬爆鱈球 Sauteed Eel in Spicy Sauce	例牌 Regular \$	480



傳統粵菜

Chinese Cuisine



富豪脆皮雞

Deep-fried Crispy Chicken

每隻 \$ 750
Each \$ 750

正式古法鹽焗雞

Baked Chicken in Rock Salt

每隻 \$ 750
Each \$ 750

金針雲耳蒸雞

Steamed Chicken with Day Lily and Fungus

每隻 \$ 750
Each \$ 750

菜膽上湯雞

Poached Chicken with Vegetable

每隻 \$ 750
Each \$ 750

羅定豆豉爆雞

Sauteed Chopped Chicken with Black Beans

例牌 \$ 280
Regular \$ 280

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 \$ 280
Regular \$ 280

陳皮蒸牛肉餅

Steamed Beef Burger with Dried Orange Peel

例牌 \$ 280
Regular \$ 280

土魷馬蹄蒸肉餅

Steamed Pork Burger with Dried Squid and Water Chestnut

例牌 \$ 280
Regular \$ 280

榨菜肉崧豆腐

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

例牌 \$ 280
Regular \$ 280

竹笙紅燒豆腐

Braised Bamboo Fungus with Bean Curd

例牌 \$ 280
Regular \$ 280

咖喱脆皮牛腩

Deep-fried Beef Brisket with Curry

例牌 \$ 398
Regular \$ 398

時令精選

Seasonal Specialties

原燉鮮蓮冬瓜盅

Stewed Winter Melon with Fresh Lotus

例牌 Regular \$ 1,180

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

蝦乾節瓜炆排骨

Braised Spare Ribs with Dried Shrimps and Hairy Cucumber

例牌 Regular \$ 330

鄉村荔香碌鵝

Braised Goose with Taro

例牌 Regular \$ 330

活蟹炆斑頭腩

Braised Crab and Hump-head Garoupe

每隻 Each \$ 時價
Current Price

香蔥花蟹炆冬瓜

Braised Crab and Winter Melon with Green Onion

例牌 Regular \$ 450

黃豆涼瓜排骨煲

Braised Bitter Melon and Spare Ribs with Soybean

例牌 Regular \$ 330

生圍蝦瑤柱涼瓜炒蛋

Scrambled Eggs with Shrimps, Bitter Melon and Conpoy

例牌 Regular \$ 398

肉碎茄子生蠔煲

Braised Oyster with Minced Pork and Eggplant in Casserole

例牌 Regular \$ 320

生中蝦魚鰾煮勝瓜

Braised Fish Maw with Shrimps and Loofah

例牌 Regular \$ 550



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 \$1,280



加收10%服務費
Subject to 10% Service Charge

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
京式拍黃瓜 Preserved Shredded Cucumber	\$ 180



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 \$

蘿蔔魚崧炆米

Braised Rice Vermicelli with Fish and Shredded Radish

例碟 \$ 280
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 \$ 180 Per Person \$ 180
油鴨臘味飯〈兩位起〉 Preserved Duck and Preserved Sausage Rice (Minimum 2 Persons)	每位 \$ 180 Per Person \$ 180
鴛鴦腸煲飯〈兩位起〉 Assorted Preserved Sausage Rice (Minimum 2 Persons)	每位 \$ 180 Per Person \$ 180
臘腸或潤腸滑雞飯〈兩位起〉 Preserved Pork Sausage / Liver Sausage and Chicken Rice (Minimum 2 Persons)	每位 \$ 180 Per Person \$ 180
咸魚雞粒飯〈兩位起〉 Diced Chicken with Salty Fish Rice (Minimum 2 Persons)	每位 \$ 220 Per Person \$ 220
咸魚肉片飯〈兩位起〉 Salty Fish with Sliced Pork Rice (Minimum 2 Persons)	每位 \$ 220 Per Person \$ 220
北菇滑雞飯〈兩位起〉 Chicken with Dried Mushroom Rice (Minimum 2 Persons)	每位 \$ 180 Per Person \$ 180
豉汁排骨飯〈兩位起〉 Pork Ribs with Black Bean Sauce (Minimum 2 Persons)	每位 \$ 220 Per Person \$ 220
花旗參燕窩粥 Ginseng with Bird's Nest Congee	每碗 \$ 280 Per Bowl \$ 280
生滾鮑魚雞粥 Abalone with Chicken Congee	每碗 \$ 280 Per Bowl \$ 280
順德鯪魚球粥 Minced Fish Ball Congee	每碗 \$ 180 Per Bowl \$ 180
皮蛋咸瘦肉粥 Preserved Duck Egg with Pork Meat Congee	每碗 \$ 180 Per Bowl \$ 180



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