

# 老香江粵菜 Nostalgic Cantonese Specialities

|   | HKD            |
|---|----------------|
|   | 例              |
|   | <i>portion</i> |
| 鳳凰魚雲羹   | 388 (例)        |
| Fish head broth, chicken livers, barbecued pork, bamboo shoots, bean curd, black mushrooms, egg | 158 (位)        |
| 八珍扒大鴨 (半隻)  | 388            |
| Stewed duck, assorted seafood, barbecued pork (half bird)                                       |                |
| 蒜子火腩雙冬紅炆斑翅  | 688            |
| Braised garoupa fin, roast pork belly, bamboo shoots, black mushrooms                           |                |
| 金錢雞拼油泡蝦球  | 428            |
| Barbecued sliced pork, chicken livers, sautéed prawns   |                |
| 蝦籽陳草菇炆琵琶豆腐  | 328            |
| Braised bean curd, shrimps, dried straw mushrooms, shrimp roe                                   |                |
| 梅菜扣肉  | 288            |
| Stewed pork, preserved vegetables   |                |
| 鍋貼小棠菜   | 328            |
| Deep-fried minced shrimp, green cabbages  |                |
| 鴿蛋扒竹笙   | 358            |
| Braised pigeon eggs, bamboo pith  |                |
| 法海蒲團  | 298            |
| Braised bean curd skin dumpling, bamboo pith, fresh mushrooms, elm fungus, sea moss             |                |
| 豬油渣叉燒撈粗麵  | 288            |
| Braised thick noodles, barbecued pork, lard   |                |