STARTERS 冷菜



STARTERS 冷菜

Jellyfish with Vinegar 老醋海蜇头	32
Shredded Bean Curd "Yangzhou" Style 扬州干丝	20
Fresh Mushroom with Oyster Sauce 蚝油鲜蘑菇	20
Lotus Roots Stuffed with Glutinous Rice 桂花糯米藕	20
鲍汁素鹅 Bean Curd Rolls in Abalone Sauce	22
香菜素鸡 Dry Bean Curd with Parsley	20
Black Fungus with Enoki Mushroom 金菇拌黑木耳	22
Hot and Sour Cucumber Skin 酸辣黄瓜皮	20
Minced Vegetable with Bean Curd 香干马兰头	20
Radish and Carrot in Sour Sauce 双色萝卜	20

Shrimp with Mustard Sauce 牡丹虾仁	38
Lamb in Sweet Sauce 白切羊羔	38
Beef Muscle with Peanut 花生牛筋冻	38
Salted Chicken 家乡咸鸡	38
Marinated Sliced Beef with Chilli Sauce 冰川牛展	36
Salted Goose 扬州咸水鹅	38
Chicken with Chinese Sausage 金钱鸡腿	36
Sliced Pork with Garlic 蒜香白肉	22
Pig Ear with Goose Liver 顺风鹅肝	36
Duck Tongues in Rice Wine 糟卤鸭舌	38

BARBECUE 烧味



BARBECUE

烧味

Roasted Whole Suckling Pig (24 hours advance notice required) 乳猪全体 (请于24小时前预订)	49
Two Types of Chinese Barbecue 绕味双拼	7
Barbecued Suckling Pig 化皮乳猪件	7
Honey Glazed Barbecued Pork 蜜汁叉烧	4
Roasted Crispy Goose 生炉脆皮烧鹅	6
Fraditional Soya Chicken (Half) 捅子玫瑰豉油鸡 (半只)	6
Barbecued Crispy Pork 能皮烧腩肉	4
Chicken with Spring Onion Oil (Half) 葱油白切鸡(半只)	6
Roasted Peking Duck (Half) 片皮鸭(半只)	10
Crispy Pigeon 闰烧沙田乳鸽	3
Deep Fried Crispy Chicken (half) 当红脆皮炸子鸡(半只)	8





YUE 1525 SIGNATURE SOUP 招牌靓汤

Double Boiled Whelk Soup with Chinese Herbs 虫草花淮杞炖螺头	128
Double Boiled Pork's Lung Soup with Almond 金银菜南北杏炖白肺	78
Double Boiled Fish Head Soup with Chinese Herbs and Dates 天麻南枣炖天目湖鱼头	118
Double Boiled Turtle Soup with Black Chicken and Herbs 芪党乌鸡炖水鱼	98
Double Boiled Crocodile Soup with Chinese Herbs 川贝杨桃炖鳄鱼肉	98
Double Boiled Partridge Soup with Chinese Herbs 五子毛桃炖鹧鸪	78
Double Boiled Fish Soup with Watercress 西洋菜炖生鱼	78
Double Boiled Fish Maw Soup with Seafood 海中宝炖花胶筒	148





CLAY POT RICE 四季煲仔饭

Preserved Sausage and Rice 港式腊味煲饭	52
Minced Pork with Preserved Vegetables and Rice 惠州梅菜肉饼饭	48
Chicken with Black Mushroom and Rice 北菇腊肠滑鸡饭	52
Eel with Rice 台山黄鳝煲饭	52
Crab with Rice 艇家肉蟹煲饭	98
Pork with Salted Fish and Rice 马友咸鱼腩片煲饭	52
Dried Shrimp with Chicken and Rice 乡下仔煲饭	52
Minced Beef with Egg and Rice 窝蛋免治牛肉煲饭	48
Diced Chicken with Salted Fish and Rice 马友咸鱼鸡粒煲饭	52
Preserved Duck with Frog and Rice 油鸭牛蛙煲饭	52

CLAYPOT

煲仔菜

Braised Fish Head with Ginger 顺德生啫鱼头煲	68
Braised Shrimp with Taro in Coconut Sauce (Spicy) 椰汁香芋辣虾煲(微辣)	68
Braised Spare Ribs with Shallots and Ginger 姜芽干葱排骨煲	52
Steamed Pork with Preserved Vegetables 梅菜扣肉煲	52
Braised Crab with Vermicelli and Black Pepper 黑白胡椒粉丝肉蟹煲	98
Braised Frog with Eggplant 风味茄子牛蛙煲	58
Assorted Vegetables with Bean Curd Sauce 南乳粗斋煲	38
Preserved Duck with Taro 荔浦香芋油鸭煲	58

CLAYPOT

煲仔菜

Braised Chicken with Mushroom 港式啫啫滑鸡煲	58
Spicy Poached Chinese Lettuce with Dried Shrimp 大澳虾干生啫唐生菜	42
Braised Spare Ribs with Bitter Squash 蒜豉凉瓜排骨煲	52
Braised Chicken with Black Bean and Onion 罗定豆豉鸡煲	58
Braised Beef with Vermicelli and Enoki Mushrooms 金针菇粉丝牛肉煲	52
Braised Shrimp with Vermicelli in Supreme Soup 上汤海虾粉丝煲	68
Poached Vegetables with Dried Shrimp 浓汤虾干什菜煲	42





LIVE SEAFOOD 生猛海鲜

Choice of Seafood Cooked To Your Liking: 选择以下海鲜及做法:

Australian Lobster, Baby Lobster, Red Lobster

澳洲龙虾,小青龙,花龙虾

(Baked with Cheese, Braised in Supreme Soup, Steamed with Garlic, Steamed with egg white) (芝士焗,上汤焗,蒜蓉蒸,炒球,蛋白蒸)

Canadian Geoduck

加拿大象拔蚌

(Poached in Rice Broth, Supreme Soup, Sautéed) (米汤灼, 过桥, 炒)

Spotted Crab, Green Crab, Gross Crab

花蟹,膏蟹,肉蟹

(Steamed with yellow wine, Egg White, Sautéed with Vermicelli) (花雕蒸,蛋白蒸,粉丝炒)

Fresh Abalone

新鲜鲍鱼仔

(Steamed with Garlic, Mandarin Peel, Baked with Goose Liver) (蒜蓉蒸,果皮蒸,香草鹅肝焗)

Leopard Garoupa, Tiger Garoupa, Macao Sole, Turbot, Marble Goby 东星斑,老虎斑,方脷,多宝鱼,笋壳鱼

(Steamed, Poached in Rice Soup, Poached in Hot Pot, Sautéed and Deep Fried) (清蒸, 米汤浸, 堂灼, 炒球, 油浸)





DRIED SEAFOOD 海味类

Dried Seafood Combination 迷你海味盘	598
Shark's Fin Soup with Crab Meat 红烧蟹肉翅	168
Braised Superior Shark's Fin in Broth 浓汤鲍翅	198
Braised Superior Shark's Fin in Broth (50g) 红烧高汤海虎翅(50克)	488
Fried Shark's fin with Crab Meat 蟹肉干捞翅	398
Abalone with Vanilla Sauce (Per Person) 香草鹅肝汁鲜鲍(每位)	68
Braised Fresh Abalone with Oyster Sauce (2 Heads) 蚝皇原只鲜鲍鱼 (2头)	338
Braised Fresh Abalone with Oyster Sauce (4 Heads) 蚝皇原只鲜鲍鱼(4头)	228

DRIED SEAFOOD

海味类

Braised Middle East Abalone with Oyster Sauce (12 Heads) 中东极品干鲍(12头)	880
Braised Crown Abalone with Oyster Sauce (18 Heads) 日本皇冠极品鲍(18头)	1280
Braised Spiked Sea Cucumber with Oyster Sauce 蚝皇日本刺参	168
Braised Sea Cucumber with Oyster Sauce 日本关东刺参	218
Braised Bird's Nest in Brown Sauce (50g) 极品官燕(50克)	328
Braised Fish Maw with Oyster Sauce 蚝皇花膠筒	168
Braised Supreme Mushroom with Oyster Sauce 鲍汁扣花菇皇	68
Stir Fried Sea Cucumber with Crab Roe 虾子炒海参	188
Braised Whole Fish Maw in Brown Sauce (For 4 Persons) 原只胶肚公(4位用)	1288

SEAFOOD 海鲜

Thilled Crab with Soya Bean Sauce 潮式冻花蟹	168
Sautéed Scallops with Broccoli 西兰花炒澳洲带子	128
Pan Fried Eggs with Shrimps 香煎滑蛋虾仁	88
Pan Fried Cod Fish 干煎银鳕鱼	138
Steamed Fish Head with Fresh Chilli 剁椒蒸天目湖鱼头	68
Deep Fried Shrimps with Crispy Tea Leaves 秘制茶皇海虾	68
Deep Fried Frog with Chilli and Spiced Salt 椒盐牛蛙	68
Fried Frog with Dry Chilli 干烧牛蛙	68

Stir Fried Soft Shell Crabs with Black Beans, Onion and Chives 双葱软壳蟹	88
Fried Conpoy with Egg White "Shun De" Style 顺德桂花炒瑶柱	58
Poached Fish Bean Curd with Luffa in Supreme Soup 浓汤胜瓜泡鱼腐	52
Sautéed Seafood and Assorted Vegetables 家乡小炒皇	58
Sweet and Sour Prawn 咕噜虾球	88
Curry Crab in Whole Pumpkin 原只南瓜咖喱蟹	128
Deep Fried Shrimp with Sweet Sauce 蟹籽酱海虾	128
Steamed Crab in Soya sauce 酱油汁浸海羔蟹	128



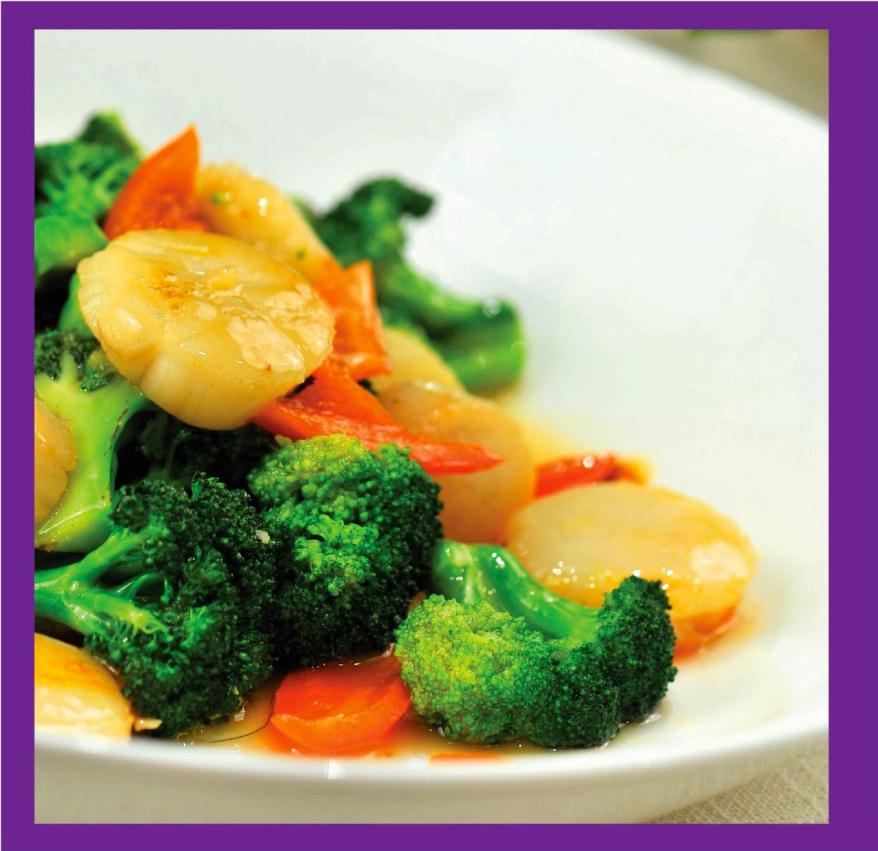


POULTY 家禽

Steamed Chicken with Black Olive Chunks "Shun De" Style 顺德榄角蒸滑鸡	58
Sautéed Chicken in Curry Sauce 油咖喱炒鸡球	58
Steamed Chicken with Mushroom in Lotus Leaf 荷香古法蒸鸡	68
MEAT 肉类	
Wagyu Beef with Mushroom in Oyster Sauce (75g) 雪花和牛肉伴百灵菇 (75克)	268
Pan Fried Wagyu Beef with Tabayaki Sauce 烧汁煎雪花和牛粒	588
Steamed Pork Neck with Shrimp Paste 大澳虾膏蒸猪爽肉	52
Sautéed Pork in Mandarin Essence 桔油椒酱肉	48
Sautéed Pork Neck with Lotus 乳香藕片炒猪爽肉	48

Steamed Minced Pork with Salted Fish 马友咸鱼蒸肉饼	52
Steamed Egg with Minced Pork and Conpoy 瑶柱肉松蒸水蛋	42
Sweet and Sour Pork with Pineapple 菠萝咕咾肉	48
Sautéed Diced Beef with Goose Liver 九层塔鹅肝牛柳粒	128
Fillet of Beef with Wasabi Sauce 青芥末牛柳条	58
Stir Fried Beef with Bitter Squash in Black Bean Sauce 蒜豉凉瓜炒牛肉	48
Pan Fried Beef with BBQ Sauce 中式煎牛仔柳	58
Wok-fried Diced Beef with Fresh Garlic 蒜片牛柳粒	128
Steamed Minced Beef with Orange Peel 陈皮蒸牛肉饼	52

BEANCURD & VEGETABLES 豆腐及蔬菜



BEANCURD & VEGETABLES 豆腐及蔬菜

Sautéed Fresh Milk 大良炒鲜奶	52
Sautéed Assorted Mushroom in Oyster Sauce 烧汁炒什菌	42
Poached Luffa with Black Fungus and Dried Shrimp 虾干云耳泡胜瓜	42
Dry Fried Beans with Minced Pork and Preserved Vegetables 干煸四季豆	32
Wok Fried Cantonese "Choi Sam" with Pork Oil 生炒猪油渣菜心	32
Steamed Bean Curd with Preserved Vegetables 惠州梅菜蒸豆腐	32
Steamed Melon Rings with Assorted Vegetables 玉环素菩提	48
Braised Bean Curd with Black Mushroom 红烧北菇豆腐	32
Wok Fried Vegetables with Bamboo Pith 竹笙如意上素	48

Vegetable Dumplings in Rice Soup 米汤素鱼	32
Wok Fried Vegetable 素炒六锦	38
Braised Cabbage with Mushroom 双菇扒小棠菜	38
Steamed Kale with Preserved Vegetables 惠州梅菜蒸芥兰	32
Poached Chinese Lettuce with Wild Mushrooms in Supreme Soup 浓汤野菌泡唐生菜	32
Poached Vegetables with Seaweed in Supreme Soup 紫薯泡青蔬	32
Poached Vegetables with Egg 蒜子金银蛋时蔬	38
Sauteed Cabbage with Minced Salted Fish 咸鱼茸炒白菜	38

RICE, CONGEE AND NOODLES 粥、粉、饭、面类



RICE, CONGEE AND NOODLES 粥、粉、饭、面类

Fried Rice with Abalone and Shrimp in Clay Pot 窝烧鲍鱼饭	78
Rice with Assorted Seafood in Soup 招牌海鲜泡饭	78
Fried Rice with Conpoy and Egg White 瑶柱蛋白炒饭	52
Stir Fried Rice Noodles with Beef in XO Chilli Sauce XO酱干炒牛河	58
Stir Fried Rice Noodles with Spare Ribs in Black Bean Sauce 豉椒排骨炒河	58
Stir Fried Rice Noodles with Seafood and Scrambled Egg 滑蛋海鲜炒河	78
Sautéed Deep Fried Noodles with Shredded Pork 香港肉丝炒面	48
Fried Noodles in Soya Sauce 龙芽头抽炒面	38

Stewed E Fu Noodles with Chives 甫鱼干烧伊面	48
Braised Vermicelli with Eggplant in Spicy Sauce 鱼香茄子炆米	48
Poached Vermicelli with Diced Pork and Mushroom in Soup 浓汤粒粒泡米线	58
Fried noodle with Shrimp 油盐海虾煎面	68
Abalone and Chicken Congee 生滚鲍鱼鸡粥	48
Crab Congee 生滚活蟹粥	48
Garoupa and Ginger Congee 生滚斑球粥	48

DESSERT 精选甜品



DESSERT 精选甜品

Sweetened Cream of Pumpkin with Sago 南天西米露	22
Almond Cream with Egg White 蛋白杏仁茶	22
Red Bean Cream with Dumplings 红豆沙汤丸	18
Double Boiled Fresh Milk with Ginger 姜汁炖鲜奶	18
Mango, Sago and Pomelo 杨枝甘露	28
Mini Egg Tarts (3 Pcs) 迷你蛋达仔(三只)	18
Coconut Pudding with Osmanthus (3 Pcs) 桂花椰汁冻糕(三只)	18

Longevity Bun (3 Pieces) 寿桃 (三只)	18
Sweetened Trio of Bird's Nest 三式燕窝	138
Fresh Fruit Combination 精美水果拼盘	18
Ice Cream & Sherbet Selection 冰淇淋及雪霜	32
Oolong Crème Brulée 乌龙茶 吉士炖蛋	26