



SENIOR COMMON ROOM  
THE UNIVERSITY OF HONG KONG

## 總廚推介

### EXECUTIVE CHEF'S RECOMMENDATION

#### 開胃前菜 APPETIZERS

頭盤薈萃 (花雕醉雞、荔枝汁漬串茄、 桂花鐵棍淮山、柚子小黃瓜、 陳醋木耳)	APPETIZER PLATTER (DRUNKEN CHICKEN WITH HUA DIAO WINE, LYCHEE-PICKLED CHERRY TOMATOES, OSMANTHUS-INFUSED IRON STICK YAM, YUZU CUCUMBER, BLACK FUNGUS WITH AGED VINEGAR)		\$188
黃金脆蝦多	CRISPY SHRIMP TOAST	五件 PCS	另加一件 EXTRA 1 PC \$29
柚子一口凍鮑魚 (四隻)	BITE-SIZED CHILLED ABALONE WITH CITRON (4 PCS)	一客 PER PORTION	另加一件 EXTRA 1 PC \$40

#### 窩心暖湯 SOUP

天籽蘭花膠淮杞 燉螺頭	DOUBLE-BOILED CONCH SOUP WITH CONPOY, DENDROBIUM ORCHID & WOLFBERY	每位 PER PERSON	\$148
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#### 肉類 MEAT

鮮蟲草花荷香蒸滑雞	STEAMED CHICKEN WITH CORDYCEPS FLOWER & LOTUS LEAF	半隻 HALF	全隻 WHOLE
		\$188	\$358
脆皮鹽焗雞 (需一天前預訂)	CRISPY SALT-BAKED CHICKEN (REQUIRES 1 DAY ADVANCE RESERVATION)		全隻 WHOLE \$398



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#### 海之鮮 SEAFOOD

金沙蟹籽脆斑球	CRISPY GAROUPA FILLETS WITH CRAB ROE, CRISPY GARLIC & SALTED EGG YOLK	\$298
養顏黑蒜蘆筍炒龍蝦球	STIR-FRIED LOBSTER WITH BLACK GARLIC & ASPARAGUS	\$398
龍皇大良炒鮮奶	SHUNDE STYLE STIR-FRIED MILK WITH LOBSTER	\$298
花膠麻婆豆腐 	FISH MAW MAPO TOFU 	\$128

#### 飯 RICE

明軒炒飯  (雞縱菌醬和牛炒絲苗)	SIGNATURE FRIED RICE WITH WAGYU BEEF & TERMITE MUSHROOM SAUCE 	\$188
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#### 甜品 DESSERTS

雪燕薑茶燉白玉繡球 	DOUBLE-BOILED GINGER SOUP WITH HYDRANGEAS-SHAPED TOFU & SNOW SWALLOW 	\$88
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#### 行政總廚 - 張嘉健師傅

精通傳統與現代粵菜之精髓的張嘉健師傅，擁有超過20年的豐富經驗，擅長融合各地方菜系與亞洲美食，以及將中西烹飪技藝融會貫通，獨樹一格。他曾效力多家知名食府，包括花園中菜廳及香港沙田萬豪酒店等。

張師傅憑藉著多年經驗與對烹飪的熱情，以其精湛的廚藝和對品質的追求，將為明軒帶來耳目一新的菜式，為食客打造難忘的味蕾盛宴。



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點心 DIM SUM

		一客 PER PORTION	另加一件 EXTRA 1 PC
原隻鮑魚雞粒酥 (三件)	BAKED WHOLE ABALONE PUFF (3 PCS)	\$98	\$36
海皇竹笙灌湯餃 (位上)	DUMPLING WITH WHOLE CONPOY IN SUPREME SOUP (FOR 1)	\$52	-
筍尖海蝦餃	STEAMED DUMPLINGS WITH SHRIMP & BAMBOO SHOOT	\$45	\$14
荔茸天鵝酥 (三件)	DEEP-FRIED TARO DUMPLINGS (3 PCS)	\$78	\$29
鵪鶉蛋燒賣	STEAMED PORK & SHRIMP DUMPLINGS WITH QUAIL EGG	\$58	\$22
懷舊燒賣	STEAMED PORK & SHRIMP DUMPLINGS	\$48	\$15
黑松露野菌餃 	STEAMED MUSHROOM DUMPLINGS WITH BLACK TRUFFLE 	\$58	\$22
欖菜肉崧餃	MINCED PORK & PRESERVED OLIVE VEGETABLES DUMPLINGS	\$45	\$18
帶子菜苗餃	SCALLOP & BABY VEGGIE DUMPLINGS	\$52	\$20
南瓜上素蒸粉粿 	PUMPKIN DUMPLINGS IN CHIU CHOW STYLE 	\$48	\$19
肉骨茶小籠包	BAK KUT TEH XIAO LONG BAO	\$48	\$19
麻辣花椒金錢肚 	MALA SPICY SICHUAN PEPPERCORN BEEF TRIPES 	\$48	-
麻辣鮮蝦春卷 	MALA SPICY SHRIMP SPRING ROLLS 	\$58	\$22
脆炸素春卷 	CRISPY VEGETARIAN SPRING ROLLS 	\$38	\$16
蠔皇鮑汁雞腳	STEAMED CHICKEN FEET IN ABALONE & OYSTER SAUCE	\$58	-



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		一客 PER PORTION	另加一件 EXTRA 1 PC
黑蒜蒸排骨	STEAMED PORK RIBS WITH BLACK GARLIC	\$38	-
魚香茄子咸水角	CRISPY PUFF STUFFED WITH SPICY MINCED PORK	\$58	\$22
X.O.醬炒蘿蔔糕 	STIR-FRIED TURNIP CAKE WITH X.O. SAUCE 	\$52	-
甜豉油炒腸粉 	STIR-FRIED RICE ROLLS IN SWEET SOY SAUCE 	\$48	-
瑤柱珍珠雞	LOTUS LEAF-WRAPPED STICKY RICE WITH CHICKEN & CONPOY	\$48	\$27
腿蓉蘿蔔絲酥	CRISPY TURNIP PUFF WITH MINCED CHINESE HAM	\$48	\$19
蠔皇叉燒包	STEAMED BBQ PORK BUNS	\$38	\$16
脆皮雪山叉燒包	BAKED BBQ BUNS WITH SWEET CRUST	\$48	\$19
燕麥素菜包 	OAT & VEGETABLES BUNS 	\$42	\$14
燒汁牛肉煎包	PAN-FRIED BUNS WITH BEEF IN BROWN SAUCE	\$58	\$22
潮式糯米卷	CHIU CHAU GLUTINOUS RICE ROLLS	\$48	\$19
黑金流沙包	STEAMED SALTED EGG YOLK CUSTARD BUNS	\$38	\$16
蛋黃麻蓉包	STEAMED BUNS WITH SALTED EGG YOLK & SESAME PASTE	\$48	\$19
黑糖馬拉糕 	CANTONESE SPONGE CAKE WITH MUSCOVADO SUGAR 	\$38	-
冰花蛋散	SWEET EGG TWIST	\$48	\$19



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開胃前菜 **APPETIZERS** ◇

柚子小青瓜	CHILLED CUCUMBER WITH POMELO	\$62
金磚豆腐	DEEP-FRIED TOFU CUBES WITH SPICED SALT	\$58
避風塘茄子	EGGPLANTS WITH CRISPY GARLIC	\$88
椒鹽鮮鮑魚 (四隻)	FRESH ABALONE WITH SICHUAN PEPPER & SALT (4 PCS)	\$228
川香手撕雞小黃瓜	SHREDDED CHICKEN WITH CUCUMBER IN MALA CHILLI SAUCE	\$88
脆皮牛肉	CRISPY BEEF SLICES	\$148

窩心暖湯 **SOUP** ◇

		每位 PER PERSON
養顏雙雪燉螺頭	DOUBLE-BOILED CONCH SOUP WITH SNOW FUNGUS & LOTUS SEED	\$128
姬松茸銀耳燉雞	DOUBLE-BOILED CHICKEN SOUP WITH BLAZE MUSHROOM & SNOW FUNGUS	\$88
家鄉魚蓉羹	BRAISED MINCED FISH SOUP	\$78
海皇酸辣羹	HOT & SOUR SEAFOOD SOUP	\$78
碧綠素菜羹	BRAISED GREEN VEGETABLE SOUP	\$58
精選例湯	SOUP OF THE DAY	\$48



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肉類 MEAT

燒汁牛柳粒	BEEF CUBES WITH SCALLION IN BROWN SAUCE	\$188
京蔥爆牛肉	STIR-FRIED BEEF SLICES WITH SCALLION	\$218
水煮牛肉 𠂇	POACHED BEEF IN CHILLI OIL 𠂇	\$288
醬燒原條牛肋骨	STEWED WHOLE BEEF RIB IN SWEETENED SOY SAUCE	\$388
干煸辣子雞 𠂇	DEEP-FRIED DICED CHICKEN WITH CHILLI 𠂇	\$198
四川樟茶鴨	SMOKED DUCK WITH TEA LEAVES	半隻 HALF \$178   全隻 WHOLE \$348
脆皮炸子雞	SHALLOW-FRIED CRISPY CHICKEN	半隻 HALF \$178   全隻 WHOLE \$348



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## 時令鮮蔬 VEGETABLES

時令蔬菜 (清炒  / 蒜蓉 / 上湯  )	SEASONAL VEGETABLES (STIR-FRIED  / GARLIC / SIMMERED IN BROTH  )	\$88
豆乳杞子鮮腐竹 浸菜苗 	POACHED VEGETABLES, BEANCURD SHEET & WOLFERRY IN SOYA MILK 	\$98
啫啫芥蘭煲 	CHINESE KALE IN SIZZLING POT 	\$108
濃湯花膠蟲草花浸菜苗	POACHED VEGETABLES IN CORDYCEPS FLOWER & FISH MAW SOUP	\$128
薑汁黃糖炒芥蘭	STIR-FRIED CHINESE KALE WITH GINGER JUICE & BROWN SUGAR	\$108
紅燒豆腐煲 	BRAISED TOFU POT IN BROWN SAUCE 	\$108



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## 炒粉麵 RICE & NOODLES

豉油王炒麵	STIR-FRIED NOODLES WITH SUPREME SOY SAUCE	\$88
瑤柱蛋白炒飯	FRIED RICE WITH CONPOY & EGG WHITE	\$148
銀芽肉絲脆麵	CRISPY FRIED NOODLES WITH SHREDDED PORK & BEAN SPROUTS	\$138
乾炒安格斯牛河	STIR-FRIED RICE NOODLES WITH ANGUS BEEF SLICES IN SOY SAUCE	\$148
濃湯海鮮脆米泡飯	CRISPY RICE WITH ASSORTED SEAFOOD IN SOUP	\$188
海鮮湯稻庭烏冬	INANIWA UDON WITH ASSORTED SEAFOOD IN SOUP	\$188
鮑汁鱒魚雞粒燴飯	BRAISED RICE WITH CHICKEN & OCTOPUS IN ABALONE SAUCE	\$188
蝦皇醬海皇炒飯	ASSORTED SEAFOOD FRIED RICE WITH SHRIMP PASTE	\$168



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甜品 DESSERTS

香滑蛋白杏仁茶	SWEETENED ALMOND CREAM WITH EGG WHITE	\$58
楊枝甘露	CHILLED SAGO CREAM WITH MANGO & POMELO	\$48
芒果糯米糍 (四粒)	MANGO GLUTINOUS RICE DUMPLINGS (4 PCS)	\$78
香芒布甸 (杯)	MANGO PUDDING (CUP)	\$58
棗皇糕	STEAMED RED DATE PUDDING	\$58

茶芥 TEA CHARGE \$15

開瓶費 CORKAGE (每瓶 PER BOTTLE)  
標準瓶葡萄酒 STANDARD WINE \$200  
烈酒 / 大瓶裝 SPIRITS / MAGNUM \$350  
切餅費 CAKE-CUTTING FEE \$100

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