



SENIOR COMMON ROOM
THE UNIVERSITY OF HONG KONG

總廚推介

EXECUTIVE CHEF'S RECOMMENDATION

開胃前菜 APPETIZERS

話梅車厘茄 	MARINATED CHERRY TOMATOES IN PLUM SAUCE 	\$68
惹味五香燻魚	SMOKED FISH IN SHANGHAI STYLE	\$168
椒鹽鮑魚 (四隻) 	ABALONES WITH SALT & PEPPER (4PCS) 	\$228

窩心暖湯 SOUP

(每位 PER PERSON)

松茸海螺燉雞湯	DOUBLE-BOILED CHICKEN SOUP WITH MATSUTAKE MUSHROOM & CONCH	\$158
花膠北菇燉菜膽 	DOUBLE-BOILED CHINESE CABBAGE SOUP WITH FISH MAW & BLACK MUSHROOMS 	\$158

肉類 MEAT

香辣黑蒜鮑魚滑雞煲 	SPICY CHICKEN & ABALONE WITH BLACK GARLIC IN POT 	\$288
脆皮鹽焗雞 (需一天前預訂)	ROASTED SALTED CHICKEN (PLEASE RESERVE AT LEAST ONE DAY IN ADVANCE)	\$398



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加一服務費 10% SERVICE CHARGE APPLIES



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點心 DIM SUM

原隻鮑魚雞粒酥 (3件) *另加一件 \$36	BAKED WHOLE ABALONE PUFF (3 PCS) *ADD-ON PRICE OF \$36 FOR EACH ADDITIONAL PUFF	\$98
海皇竹笙灌湯餃 (每位)	DUMPLING WITH WHOLE CONPOY IN SUPREME SOUP (PER PERSON)	\$52
筍尖海蝦餃	STEAMED DUMPLINGS WITH SHRIMP & BAMBOO SHOOT	\$45
荔茸天鵝酥 (3件)	DEEP-FRIED TARO DUMPLINGS (3PCS)	\$78
鵪鶉蛋燒賣	STEAMED PORK & SHRIMP DUMPLINGS WITH QUAIL EGG	\$58
懷舊燒賣	STEAMED PORK & SHRIMP DUMPLINGS	\$48
黑松露野菌餃 	STEAMED MUSHROOM DUMPLINGS WITH BLACK TRUFFLE 	\$58
欖菜肉崧餃	MINCED PORK & PRESERVED OLIVE LEAVES DUMPLINGS	\$45
帶子菜苗餃	SCALLOP & BABY VEGGIE DUMPLINGS	\$52
南瓜上素蒸粉粿 	PUMPKIN DUMPLINGS IN CHIU CHOW STYLE 	\$48
肉骨茶小籠包	BAK KUT TEH XIAO LONG BAO	\$48
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
脆炸素春卷 	CRISPY VEGETARIAN SPRING ROLLS 	\$38
蠔皇鮑汁雞腳	STEAMED CHICKEN FEET IN ABALONE & OYSTER SAUCE	\$58



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點心 DIM SUM

黑蒜蒸排骨	STEAMED PORK RIBS WITH BLACK GARLIC	\$38
魚香茄子咸水角	PURPLE SWEET POTATO RICE DUMPLINGS STUFFED WITH SPICY MINCED PORK	\$58
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
腿蓉蘿蔔絲酥	CRISPY TURNIP PUFF WITH MINCED CHINESE HAM	\$48
蠔皇叉燒包	STEAMED BBQ PORK BUNS	\$38
脆皮雪山叉燒包	BAKED BBQ BUNS WITH SWEET CRUST	\$48
燕麥素菜包 	OAT & VEGETABLES BUNS 	\$42
燒汁牛肉煎包	PAN-FRIED BUNS WITH BEEF IN BRAISED SAUCE	\$58
潮式糯米卷	CHIU CHAU GLUTINOUS RICE ROLLS	\$48
黑金流沙包	STEAMED SALTED EGG YOLK CUSTARD BUNS	\$38
蛋黃麻蓉包	STEAMED BUNS WITH SALTED EGG YOLK & SESAME PASTE	\$48
黑糖馬拉糕 	CANTONESE SPONGE CAKE  WITH MUSCOVADO SUGAR	\$38
冰花蛋散	SWEET EGG TWIST	\$48



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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
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	SIMMERED RICE WITH ASSORTED SEAFOOD IN SOUP	\$188
海鮮稻庭湯烏冬	INANIWA UDON WITH ASSORTED SEAFOOD IN SOUP	\$188
鮮茨實瑤柱海參燴飯	BRAISED RICE WITH CONPOY, SEA CUCUMBER & FOX NUT BARLEY	\$198
蔥花欖菜海鮮炒飯	SEAFOOD FRIED RICE WITH PRESERVED OLIVE LEAVES & GREEN ONION	\$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 (4PCS)	\$78
香芒布甸 (杯)	MANGO PUDDING (CUP)	\$58
棗皇糕	STEAMED RED DATES PUDDINGS	\$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

訂座 RESERVATIONS +852 3910 2933



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