

午餐 Lunch

所有午餐粉麵飯跟 爵士湯 哈密瓜、陳皮、螺頭、花膠、豬展

All lunch set comes w/ Soup of the Lord (Cantaloupe · 50-year Tangerine Peel · Icelandic Fish Maw · Dried Conch · Pork Shank).

店主父親名廚黎汝森為報答當時年事已高的鄧爵士救夥記命之恩而研製的湯，是一款連湯料都能容易下嚥的清心潤肺健康湯水。

The soup was named after Sir Siu Kin Tang, who has saved one staff's life of restaurant owner's father (Chef, Mr. Lai Yu Sum).

This soup was especially designed to senoir person for easier chewing and rich in nutrients.

"志"尊粟米斑塊飯 炒飯底、海龍躉

Supreme Deep-fried Giant Grouper Fish Fillet & Fried Rice w/Kyushu Egg in Sweet Corn Sauce

集團總廚區銘志先生，把一個普通的粟米斑塊飯食材全面升級，選用海龍躉切成斑塊，手拆粟米，九州太陽卵做汁。

Mr. Mingzhi Ao, our groups chief chef, has upgraded the ingredient of an ordinary Sweet Corn Fish Fillet w/ Fried Rice

by using Giant Grouper meat, and hand-dismantling the sweet corn to make the sauce with Kyushu eggs.

175

叉燒煎蛋飯 21天乾熟成宮崎快樂豬叉燒、九州太陽卵

Barbecued Miyazaki Marumi 21 day Dry-aged Pork & Sunny-side-up Kyushu Eggs w/Steamed Rice

選用日本宮崎豚加以21天乾熟成令肉味更濃郁的梅頭來製作叉燒。

此豚只吃有益有營養的合成飼料內含納豆、粟米、乳酪、及酵母等，喝含高氧和益生菌的潔淨水，保持消化系統健康，

煎太陽蛋用上刺身級九州太陽卵，每一隻生產九州太陽卵的雞都精心培育，

雞隻用獨創的30種天然成份天然飼料飼養，不使用抗生素或著色劑，

造就健康的雞孵化有營養雞蛋，每隻蛋黃都呈深橙色，蛋香豐郁，健康美味。

The first cut blade shoulder of Miyazaki Marumiton with 21 day Dry-aged is selected to make barbecued pork.

Those Pigs were mainly fed with natto, corns, yogurt, & yeast. Drinking high concentrated oxygen with probiotic supplement clear water.

To strengthen the pigs' immune system by creating an active digestive system, which gives pork its umami.

We use Kyushu eggs to make Fried Sunny Side-up Eggs, every chicken that produces eggs is carefully nurtured,

Their feed contains over 30 kinds of natural ingrdient. Each egg yolk colour is reddish orange with rich aroma.

Absolutely tasty and healthy.

185

煎蛋串茄焗豬扒飯 宮崎快樂豬、九州太陽卵

Oven-baked Miyazaki Marumi 21 day Dry-aged Pork Chop Rice w/ Dutch Vine Tomatoes

用上九州太陽卵和九份泰國金鳳香米一份日本高品質珍珠米作炒飯底，

精選21天乾熟成豬扒香煎，

蕃茄醬汁以荷蘭串茄、洋蔥、蘑菇、茄膏、茄汁煮成，細小的串茄酸甜度適中且茄味濃郁。

Use Kyushu Egg fried with 9:1 ratio of Thai Hom Mali Rice and Japanese high quality peral rice as the base.

Fried Miyazaki Marum 21 day Dry-aged Pork Chop, which is soft, tender, and juicy.

Tomato sauce is made of Dutch vine tomatoes, onion, mushrooms, tomato paste, and tomato sauce.

The moderate sweetness and sourness of Dutch vine tomatoes are tiny but rich in flavor.

190

特製花膠撈飯 野生松茸、日本冬菇、瑤柱

Braised Fish Maw, Wild Matsutake Mushrooms, Japanese Mushrooms & Conpoy w/ Steamed Rice

九比一的泰國金鳳香米和日本高品質珍珠米煮成的白飯拌上用燜鮑魚的濃汁烹煮香滑的花膠條，

野生松茸及花菇，最後的金銀蒜為這個伴飯加上健康的靈魂。

Organic Daohuaxiang Rice accompany with the smooth fish maw strips, wild matsutake

and dried shiitake mushrooms in the gravy of braised abalone.

Crispy fried garlic on top seems like to animate it with a healthy soul.

350

飯 Rice

- 自調巴基斯坦咖哩黃金快樂豬柳飯 175
集團副總廚陳志強先生得高人傳授再加以改良的巴基斯坦咖哩, 內含大量洋蔥及蕃茄, 醒胃健康。
Homemade Pakistan Curry Rice with Golden Pork Tenderloin
Having inheritance from a great chef's curry recipe.
Our Group Sous Chef Mr. Chan further developed it with lots of onions and tomatoes, which is absolutely appetising.
- 家鄉鹽水雞飯 炒飯底 185
Home-style Salted Chicken with Fried Rice
新鮮文昌雞配九州太陽卵炒飯, 健康有營養清新之選。
Fresh Wenchang chicken with Kyushu egg fried rice. Simply the best.
- 鴛鴦蒜快樂豬北海道帶子炒飯 九州太陽卵 185
Fried Rice with Hokkaido Scallop, Pork, Black & White Garlics
- 蜜椒豚肉飯 炒飯底 190
Fried Diced Miyazaki Marumi Pork in Honey Black Pepper Sauce with Fried Rice
- 牛柳粒紅飯 美國頂級30天乾式熟成肉眼心、荷蘭串茄、炒飯底 200
Tenderloin Cube with Dutch Vine Tomato Red Rice (U.S. Prime Grade 30 day Dry-aged Beef Ribeye)
- 豉椒露筍牛肉飯 美國頂級30天乾式熟成肉眼心、炒飯底 200
Fried Rice with Beef Plate & Asparagus in Fermented Black Bean Sauce (U.S. Prime Grade 30 day Dry-aged Beef Ribeye)
牛腹肉即新鮮牛柳心, 鮮露筍含豐富多功能維生素老少咸宜。
A healthy ingredient for any kind of human being. Pieces of extra juicy & intense beefy flavor dry-aged meat,
Vegetable in low calories & packed with essential vitamins, minerals & antioxidants.
- 黑椒汁牛面額飯 本地新鮮牛面額、炒飯底 200
Fried Rice & Beef Cheek in Black Pepper Sauce (Local beef)
新鮮牛面額肉用醬冰糖炆淋, 加上本號自家調製的黑椒醬料。微辣開胃!
Braised fresh beef cheek with rock sugar cooked in our homemade black pepper sauce, Relish!
- 龍蝦球麻婆豆腐飯 210
Mapo Tofu Rice with Lobster Meat
本店集團總廚區銘志師傅在香港米其林的成名之作!
用十種不同材料調製的醬料配以嫩豆腐和新鲜龍蝦, 被譽為全香港最好的麻婆豆腐。
Our group chef achieved the Michelin (HK)'s recommendation by this.
It once was renowned as the best Mapo Tofu in Hongkong.
- 自調巴基斯坦咖哩牛腩煎蛋飯 本地新鮮黃牛腩、九州太陽卵 210
Homemade Pakistan Curry Rice with Beef Brisket & Fried Egg (Local Beef Brisket, Kyushu Egg)
- 櫻花蝦快樂豬叉燒蝦仁炒飯 21天乾熟成宮崎快樂豬叉燒 210
Fried Rice with Chopped Miyazaki Marumi 21 day Dry-aged Pork, Shrimps & Dried Sakura Shrimps
本店招牌叉燒和大蝦仁的炒飯, 每炒一個飯都用現切叉燒
Each Barbecued Pork would be chopped only for each fried rice to be made.
- XO醬龍蝦海參飯 炒飯底 210
Lobster & Sea Cucumber in XO Sauce with Fried Rice
XO醬用上黎汝森師傅的配方, 放棄用鹽和味精, 加入梅香鹹魚和斗門蝦子, 濃厚味道和微辣之選。
The XO sauce recipe by Chef, Lai. Use salted fish & DouMan shrimp roe instead of salt & MSG. Complicated Spicy flavor.
- 原隻鮑魚瑤柱雞粒炒飯 鮑魚約50克 350
A Whole Abalone (approx.50g) with Conpoy & Diced Chicken Fried Rice
把新鮮雞, 鮑魚切粒和日本乾貝炒飯, 再加原隻南非鮑魚, 名貴美味的選擇。
Diced fresh chicken meat, abalone, conpay fried with rice, coronation with a whole abalone. Affordable luxury.

粉麵 Noodle

- 船上的火鴨湯河 跟 北京鴨春捲 明爐火鴨絲 160
Boat Rice Flat Noodle in Roasted Duck Soup & Peking Duck Rolls
- 野竹筍花膠鯊魚骨湯鮮製米線 170
Wild Bamboo Fungus, Sliced Fish Maw & Rice Noodle in Shark's bone Soup
鯊魚骨紅棗煲的暖胃湯底, 最適合胃寒人士是享用。
A nice warmth treatment for every cold stomach.
- 麻辣鯪魚卜伴自制蝦子麵 170
Numb Spicy Grass Carp Fish Maw with Homemade Shrimp Roe Noodle
- 日本冬菇絲快樂豬肉絲魚湯鮮製米線 170
Japanese Mushroom & Shredded Pork Rice Noodle in Fish Broth
日本冬菇的清爽, 豚肉的香滑, 配自家製的魚湯最為適合不過
A silky smoothy meal to comfort your digestion system.
- 羊咩咩湯鮮製米線 跟 手抓羊肉 (小辣) 180
Mutton Rice Noodle Soup & Hand-shredded Mutton (Little Spicy)
新鮮羊骨和少量藥材烹調的湯頭, 再加上不一樣的手抓羊肉。本號的手抓羊肉先炆後炸, 香口微辣。
Boiled mutton bone with herbal soup base, comes with our spicy recipe of handed-shredded mutton on side. (Braised & Fried)
- 自泡酸菜黃魚伴手做風乾麵 180
Yellow Croaker Homemade Noodle with Homemade Pickled Vegetable
- 乾炒豉油皇快樂豬肉絲自制蝦子麵 180
Stir-fried Homemade Shrimp Roe Noodle with Shredded Pork in Soy Sauce
- XO醬辣椒海參快樂豬肉片炒河 190
Stir-fried Flat Noodle with Sliced Pork, Sea Cucumber in XO Sauce
- 阿爸的雞湯麵 跟雲南翠玉瓜涼拌手撕雞 油雞縱菌(微辣)、野生松茸、日本冬菇、新鮮文昌雞絲、手做風乾麵 200
Dad's Chicken Noodle Soup with Yunnan Zucchini Hand Shredded Chicken Preserved Termite Mushroom, Wild Matsutake Mushroom & Japanese Mushroom (Little spicy)
店主小時後生病父親每次會為他烹調一碗的雞湯麵。
The memorable diet from his dad for the little young owner when he was sick.
- 自泡酸菜龍蝦球炆米 210
Braised Vermicelli with Lobster & Homemade Pickled Vegetable
- 豉椒牛肉炒河 美國頂級30天乾式熟成肉眼心 250
Stir-fried Flat Noodle with Beef Plate, & Pepper & Fermented Black Bean U.S. Prime Grade 30 day Dry-aged Beef Ribeye
用上味道濃郁乾熟成牛肉的肉眼心去做一道傳統的濕炒牛河。
A traditional dish, but comes with pieces of extra juicy & intense beefy flavor meat.
- 生拆蟹粉蝦球伴手做風乾麵 足三兩蟹粉 280
Shrimps Homemade Noodle with Crab Roe (approx. 114g)

小菜 Side Dish

快樂豬肉蒸釀豆腐 Steamed Minced Pork Stuffed Tofu	170
快樂豬鬆梅菜蒸菜心 Steamed Chinese Flowering Cabbage with Preserved Vegetable & Minced Pork	170
豉汁煎釀涼瓜 沖繩涼瓜 (微辣) 製作需時25分鐘 Pan-Fried Stuffed Bitter Gourd with Salted Fish (Okinawa bitter gourd) (little spicy) Please allow 25 minutes for cooking	190
魚香煎釀茄子 Pan-fried Stuffed Eggplant in Fermented Black Bean Sauce	190
自調巴基斯坦咖喱黃金宮崎豬柳 Homemade Pakistan Curry with Golden Pork Tenderloin	200
蜜椒豚肉炒西蘭花 Fried Diced Miyazaki Marumi Pork with Broccoli in Honey Black Pepper Sauce	250
石鍋乳香薑蔥銀鱈魚 Cod Fish with Ginger & Scallion in Stoneware Casserole	250
XO醬海參炒快樂豬肉絲 Stir-fried Shredded Pork with Sea Cucumber in XO Sauce	250
二弄蝦球 芝麻甜辣蝦球·黃金蝦球 (各3隻) Two kinds of Crystal Shrimps in Sesame, Sweet Spicy, & Mashed Salty Egg Yolk (3 PCS in each kind)	280
粉絲牛肉炒涼瓜 沖繩涼瓜、美國頂級30天乾式熟成肉眼心 Stir-fried Beef Plate with Bitter Gourd & Vermicelli Okinawa bitter gourd, U.S. Prime Grade 30 day Dry-aged Beef Ribeye	300
豉椒露筍炒牛肉 美國頂級30天乾式熟成肉眼心 Stir-fried Beef Plate & Asparagus with Black Bean Sauce U.S. Prime Grade 30 day Dry-aged Beef Ribeye	300
鴛鴦蒜三蔥炒龍蝦球 Stir-fried Lobster Meat with Garlics & Scallions	330



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