親愛的朋友，

你好！我是Nansen Lai（黎兆鋒），一個在茶餐廳文化中長大的香港仔。
多年前，我曾經營過五間茶餐廳，見證過無數打工仔匆匆扒完一碟飯又趕返工的身影。那時的碟頭飯，是香港人生活的縮影——快、靚、正。但不知從何時起，「碟頭飯」竟被冠上「頹飯」的污名，彷彿它注定是馬虎將就的選擇。
這讓我很不甘心。
於是，我決定在「鋒膳」重新定義碟頭飯的價值！！！
這裡沒有高檔料理，只有想安慰香港人靈魂的誠意。
在忙碌的日子裡，願這裡成為你的充電站。

Nansen Lai 謹啟

Dear Food Lovers,

My name is Nansen Lai, a Hong Kong boy raised in cha chaan teng culture.
Having operated five tea restaurants, I've watched countless office workers wolf down rice plates between shifts. These quick meals were once the heartbeat of our city—fast, tasty, and reliable. But somewhere along the way, "rice plates" became synonymous with "mediocre food."
I refuse to accept that!!!
At Flower Drum, we're rewriting the rules for "rice plates":
This isn't fine dining—it's about honoring Hong Kong's hardworking souls. You deserve a proper meal, even in just 60 minutes.
May our rice plates fuel your hustle.

Sincerely,
Nansen Lai

所有食物價格均以港幣計算 All prices in Hong Kong Dollars

膳
鋒
FLOWER
DRUM

# 午餐
# Lunch

## 所有午餐跟 湯 + 飲品 + 甜品 All lunch set comes w/ Soup + Drinks + Dessert

湯・爵士湯 The Lord's Signature Soup
(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計命之恩而研製的湯, 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.

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### 飲品・茗茶 | Fine Teas 每位 30 | per person

- 茉莉花茶
  Jasmine
- 普洱茶
  Pu'er
- 鐵觀音
  Tieguanyin
- 菊花普洱
  Chrysanthemum Pu'er

### 養生飲品 | Health drinks 50

- 竹蔗粟米鬚水
  Sugar Cane & Corn Silk Drink (凍/熱 | Iced/Hot)
- 蜂蜜鹹柑桔 (三年自製咸柑桔)
  Honey Kumquat Drink (熱 | Hot)
- 陳皮川貝檸檬
  25-Year Tangerine Peel Lemon Brew (熱 | Hot)

### 果汁 | Fruit Juice 50

- 日本青森縣蘋果汁
  Japanese Aomori Ripe Apple Juice
- 鮮菠蘿冰
  Fresh Pineapple Crush

### 特色果汁 | Special Juice 80

- 青檸茂谷蜜柑果汁 (日本德島青檸 台灣茂谷蜜柑)
  Murcott Lime Juice

### 咖啡 | Coffee (凍/熱 | Iced/Hot) 60

• Nespresso Forte Coffee 100% Arabica
產地：巴西・哥斯達黎加 Origin: Brazil ・ Costa Rica
風味：黑朱古力・果香・堅果 Notes: Dark chocolate・Fruity・Nutty
瑞士烘焙 Swiss roasted 依雲水沖泡 Brewed with Evian

### 單品巧克力 (凍/熱 | Iced/Hot) 90

• Single-Origin Chocolate 77% Río Cayapas
產地：厄瓜多爾 ・ 埃斯梅拉達斯 Origin: Ecuador ・ Esmeraldas
品種：克里奧洛原生混種 ・ 自然風土 Varietal: Criollo Esmeraldeño ・ Natural hybrid
風味：黑朱古力 ・ 榛子 ・ 花香 Notes: Dark chocolate ・ Hazelnut ・ Floral
北海道牛乳沖泡 Brewed with Hokkaido Milk

(跟餐以上飲品任選其一 | One complimentary beverage from the above selection is included with the meal.)

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### 甜品・時令自製冰淇淋 | Seasonal Artisan Ice Cream 50 (不設外賣 | Dine-in only)

# 飯
# Rice

**至尊粟米星班塊飯** 夢王蛋炒飯底 海東星
Supreme Coral Trout Fillet with Sweet Corn Sauce – Served on Yume O Egg Fried Rice
鋒膳把一個普通的粟米斑塊飯食材全面升級，選用海東星切成斑塊，手拆粟米加夢王蛋做汁及夢王蛋炒飯底。
Flower Drum elevates the classic sweet corn fish fillet rice by using premium coral trout fillet, hand-shucked corn kernels, and a rich sauce made with Japan's luxurious Yume O Egg, all atop fragrant egg-fried rice.

330

**叉燒煎蛋飯** 21天乾熟成宮崎快樂豬叉燒 夢王蛋
Char Siu with Sunny-Side-Up Eggs Rice
21-Day Dry-Aged Miyazaki Marumi Pork Char Siu & Yume O Egg
選用日本宮崎豚加以21天乾熟成令肉味更濃郁的梅頭肉來製作叉燒。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夢王蛋，每一隻夢王蛋的雞都精心培育，雞隻用獨創的30種天然成份飼料飼養，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。
We use premium blade shoulder cut from Miyazaki Marumi pork, dry-aged for 21 days to enhance its rich flavor. These pigs are raised on a nutritious diet of natto, corn, yogurt, and yeast, and drink purified water infused with oxygen and probiotics to maintain a healthy digestive system. The sunny-side-up eggs are made with sashimi-grade Yume O Eggs. Each egg-laying chicken is carefully raised on a proprietary feed containing 30 natural ingredients, with no antibiotics or artificial colorants. This results in nutrient-rich eggs with deep orange yolks and an exceptionally rich aroma – a perfect balance of health and flavor.

265

**煎蛋串茄焗豬扒飯** 21天乾熟成宮崎快樂豬扒 夢王蛋
Oven-baked 21 day Dry-Aged Miyazaki Marumi Pork Chop Rice w/ Dutch Vine Tomatoes
用上夢王蛋和九份泰國金鳳香米、一份日本珍珠米作炒飯底。
精選21天乾熟成宮崎快樂豬扒香煎，蕃茄醬汁以荷蘭串茄、西班牙蕃茄、中國肉茄、紫洋蔥、蘑菇、茄膏、茄汁煮成。
Features fragrant fried rice made with Yume O Egg and a premium 9:1 blend of Thai Hom Mali rice and Japanese pearl rice. The dish showcases pan-seared 21-day dry-aged Miyazaki Marumi pork chop – naturally tender and juicy. Topped with a rich tomato sauce slow-cooked with Dutch vine tomatoes, Spanish tomatoes, Chinese tomatoes, purple onions, mushrooms, tomato paste, and ketchup.

270

**特製花膠撈飯** 野生松茸•日本冬菇•北海道瑤柱
**Premium Fish Maw Rice**
選用九比一的泰國金鳳香米和日本珍珠米煮成的白飯，拌上鋒膳獨門燜鮑魚的濃汁，烹煮香滑的花膠條、野生松茸及日本冬菇。最後撒上金銀蒜和金瑤柱，為這道撈飯注入靈魂。
With Wild Matsutake Mushrooms, Japanese Shiitake & Dried Scallops
Steamed premium rice (9:1 blend of Thai Hom Mali and Japanese pearl rice) tossed with our signature abalone sauce, silky fish maw strips, wild matsutake, and Japanese shiitake mushrooms. Finished with golden crispy garlic and premium dried scallops for an exquisite umami experience.

445

# 飯
# Rice

**自調巴基斯坦咖哩豬扒飯** 260
**Authentic Pakistani Curry with Pork Chop Rice**

美麗小廚總廚李廷輝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。由0到1都是本店內自己製作！不加一滴水！

Our signature Pakistani curry recipe was originally passed down to Head Chef Macco Lee of Lai's Kitchen by a master chef, then perfected with his own innovations. Made entirely from scratch in-house with no added water, this robust curry features a generous amount of onions and tomatoes for a refreshing yet wholesome flavor profile.

**家鄉鹽水雞飯** 夢王蛋炒飯底 260
**Home-style Brined Chicken with Premium Fried Rice**

新鮮文昌雞配夢王蛋炒飯，健康有營養清新之選。

Featuring tender Wenchang chicken served over fragrant Yume O Egg fried rice - a light yet nourishing delicacy.

**鴛鴦蒜快樂豬帶子炒飯** 260
**Wok-Fried Rice with Hokkaido Scallops, Miyazaki Pork & Dual Garlic**

選用北海道帶子、宮崎快樂豬肉、鴛鴦蒜及夢王蛋快炒，香氣四溢，層次豐富。

Premium fried rice featuring plump Hokkaido scallops, succulent Miyazaki Happy Pork, aromatic black and white garlic, and Japan's prized Yume O Eggs - a masterful balance of textures and umami.

**蜜椒宮崎快樂豬肉飯** 夢王蛋炒飯底 260
**Stir-Fried Miyazaki Happy Pork in Honey Pepper Sauce**

嚴選日本宮崎快樂豬肉，搭配鑊氣十足的炒飯，甜香微辣，風味獨特。

Premium Miyazaki Marumi pork wok-tossed in our signature honey-black pepper glaze, served with aromatic fried rice - a perfect harmony of sweet and spicy notes.

**牛柳粒紅飯** 韓國1++牛•荷蘭串茄夢王蛋炒飯底 295
**Korean 1++ Hanwoo Tenderloin with Red Fried Rice**

嚴選韓國最高等級1++韓牛牛柳粒，搭配荷蘭串茄與夢王蛋特製紅飯，奢華風味完美融合。

Premium diced Korean 1++ Hanwoo beef tenderloin served with our signature red fried rice, featuring Dutch vine tomatoes and Japan's Yume O Egg - a luxurious harmony of premium ingredients.

**豉椒露筍牛肉飯** 韓國1++牛•夢王蛋炒飯底 295
**Stir-Fried 1++ Hanwoo Flank Steak with Asparagus in Black Bean Sauce**

嚴選韓國1++等級韓牛肉，搭配鮮嫩露筍與秘製豉椒醬快炒。露筍含豐富多功能維生素，營養價值高，老少咸宜。

Premium Korean 1++ Hanwoo (center-cut tenderloin) wok-seared with fresh asparagus in our signature fermented black bean and pepper sauce, served over Yume O Egg fried rice. Asparagus provides rich multivitamins, making this dish both nutritious and universally appealing.

# 飯
# Rice

**黑椒汁牛面頰飯** 本地新鮮牛面頰•夢王蛋炒飯底 295
**Braised Beef Cheek in Black Pepper Sauce**
嚴選本地新鮮牛面頰肉，以肉醬冰糖慢炆至軟嫩，搭配本店秘製黑椒醬汁。微辣開胃，風味濃郁！
Featuring locally-sourced fresh beef cheek slowly braised with rock sugar until fork-tender, smothered in our house-crafted black pepper sauce. Served over fragrant Yume O Egg fried rice - a perfect balance of spicy kick and comforting richness.

**龍蝦球麻婆豆腐飯** 本地龍蝦 300
**Lobster Mapo Tofu Rice**
用十種不同材料自家調製的醬料配以嫩豆腐和新鮮龍蝦，被譽為全香港最好的麻婆豆腐之一。
Featuring fresh local lobster and silken tofu in our signature 10-ingredient mala sauce - renowned as one of Hong Kong's finest interpretations of this Sichuan classic.

**自調巴基斯坦咖哩牛腩煎蛋飯** 本地新鮮黃牛腩•夢王蛋 295
**House-Special Pakistani Curry Brisket Rice**
嚴選本地新鮮黃牛腩，搭配本店自調巴基斯坦風味咖哩，佐以夢王蛋煎蛋。咖哩香料經總廚精心調配，風味層次豐富獨特，帶優質酸甜味。
Featuring local fresh yellow cattle brisket slow-cooked in our master-crafted Pakistani curry blend, served with a golden Yume O Egg sunny-side-up. Chef's secret spice mix delivers complex layers of authentic flavors.

**櫻花蝦快樂豬叉燒蝦仁炒飯** 21天乾熟成宮崎快樂豬叉燒 280
**Sakura Shrimp & Char Siu Fried Rice**
本店招牌叉燒與鮮蝦仁的完美結合，每份炒飯均使用現點現切的21天乾熟成宮崎快樂豬叉燒，搭配日本櫻花蝦提鮮，鑊氣十足。
Featuring 21-day dry-aged Miyazaki Marumi pork char siu (freshly chopped per order) wok-fried with shrimp and Japanese sakura shrimp for layered umami. Each portion receives freshly diced premium pork to ensure optimal texture.

**XO醬龍蝦海參飯** 本地龍蝦•夢王蛋炒飯底 300
**Lobster & Sea Cucumber with Signature XO Sauce**
採用店主父親黎汝森師傅XO醬配方，捨棄傳統鹽和味精，精選鹹魚和斗門蝦子提鮮，味道濃郁微辣，層次豐富。搭配本地新鮮龍蝦和優質天然海參，奢華享受。
Featuring local lobster and premium sea cucumber wok-tossed in Chef Sum Lai's(Flower Drum Owner' Dad)secret XO sauce - crafted with fermented fish and Doumen shrimp roe (no salt/MSG) for deep umami with a spicy kick. Served over Yume O Egg fried rice.

**原隻鮑魚瑤柱雞粒炒飯** 北海道瑤柱•新鮮三黃雞•鮑魚約50克 445
**Conpoy & Chicken Fried Rice with Whole South African Abalone**
將新鮮三黃雞、鮑魚粒與日本乾貝大火快炒，再冠以原隻南非鮑魚（約50克），奢華與鑊氣的完美結合。
Premium wok-fried rice with diced free-range yellow chicken, Hokkaido conpoy crowned with a whole South African abalone (approx. 50g) - a masterful presentation of luxury ingredients with wok hei.

# 粉麵
# Noodle

**船上的火鴨湯河 + 北京鴨春捲** 230

**Boat-Style Rice Noodles in Roasted Duck Soup with Peking Duck Spring Rolls**

自家熬製鴨湯配烤鴨肉，湯頭醇厚鮮美，解酒暖胃首選。

Handcrafted duck broth simmered for hours with aromatic roasted duck, paired with crispy Peking duck rolls - the ultimate comfort food for soothing after-drink cravings.

**野竹笙花膠鯊魚骨湯鮮製米線** 250

**Premium Rice Noodles in Shark Bone Collagen Soup with Wild Bamboo Fungus & Fish Maw**

以鯊魚骨與紅棗慢熬暖胃湯底，搭配野生竹笙與花膠，最適合胃寒人士滋補養生。

Our nourishing broth is slowly simmered with shark bones and red dates, enriched with wild bamboo fungus and premium fish maw - a therapeutic choice for those with cold-sensitive stomachs.

**麻辣鯇魚卜伴自制蝦子麵** 250

**Numbing-Spicy Grass Carp Fish Maw with Artisanal Shrimp Roe Noodles**

新鮮鯇魚卜以自製麻辣醬烹調，搭配手工製作的蝦子麵，麻辣鮮香，風味獨特。

Fresh grass carp fish maw cooked in our signature mala sauce, served with house-made shrimp roe noodles - a bold harmony of numbing spice and briny umami.

**日本冬菇絲快樂豬肉絲魚湯鮮製米線** 250

**Japanese Mushroom & Miyazaki Marumi Pork Rice Noodles in Fish Broth**

嚴選日本冬菇與宮崎快樂豬肉絲，搭配每日新鮮熬製的濃郁魚湯，清爽與香滑完美交融，滋養身心。

Featuring delicate Japanese shiitake strips and tender Miyazaki Pork simmered in our daily-made fish bone broth - a nourishing harmony of earthy aromas and silky textures.

**羊咩咩湯鮮製米線 + 手抓羊肉** (小辣) 250

**Lamb Bone Broth Rice Noodles with Crispy Braised Lamb Ribs (Mild Spicy)**

以新鮮羊骨與藥材慢火熬製的濃郁湯頭，搭配先炆後炸的香辣手抓羊肉，風味獨特，滋補暖身。

Our nourishing soup simmers fresh lamb bones with Chinese herbs for hours, paired with tender lamb ribs that are first braised then fried to crispy perfection - a comforting duet of herbal warmth and spicy crunch.

**自泡酸菜黃魚伴手做風乾麵** 270

**Yellow Croaker with Artisanal Dried Noodles & House-Fermented Mustard Greens**

店主Nansen母親親手醃製的大芥菜（14日自然發酵），搭配鮮嫩黃魚與四小時手工風乾麵條，酸香開胃，層次豐富。

Featuring tender yellow croaker served over 4-hour air-dried noodles, accompanied by owner Nansen's mother's 14-day naturally fermented mustard greens - a heritage recipe balancing tangy depth and oceanic freshness.

# 粉麵
# Noodle

**乾炒豉油皇快樂豬肉絲自制蝦子麵** 250
**Wok-Fried Shrimp Roe Noodles with Miyazaki Marumi Pork in Signature Soy Sauce**
宮崎快樂豬肉絲以豉油皇快炒，搭配手工鮮製蝦子麵，鑊氣十足，豉香濃郁。
Artisanal shrimp roe noodles tossed with premium Miyazaki Pork strips in our master-crafted soy reduction - a smoky wok hei masterpiece with layered umami.

**XO醬辣椒海參快樂豬肉片炒河** 260
**Stir-Fried Flat Rice Noodles with Miyazaki Marumi Pork & Sea Cucumber in Spicy XO Sauce**
宮崎快樂豬肉片與彈牙海參以自製XO醬快炒，搭配新鮮河粉與辣椒，鑊氣十足，鮮辣惹味。
Premium Miyazaki Pork slices and sea cucumber wok-tossed with fresh flat rice noodles in our fiery XO sauce - a bold symphony of chewy textures and complex umami.

**阿爸的雞湯麵 + 雲南翠玉瓜涼拌手撕雞**（含油雞縱菌•野生松茸•日本冬菇•新鮮文昌雞絲•手做風乾麵）(微辣) 280
**Dad's Chicken Noodle Soup with Yunnan Zucchini & Hand-Shredded Chicken Salad (Mild Spicy)**
承載店主Nansen兒時回憶的療癒系料理，嚴選新鮮文昌雞與雲南野生菌菇，重現父親在他生病時親手烹調的溫暖滋味。
Featuring preserved termite mushrooms, wild matsutake, Japanese shiitake, Wenchang chicken, and artisanal air-dried noodles. A bowl of childhood memory recreated from owner Nansen's father's remedy recipe during his sick days.

**自泡酸菜龍蝦球炆米** 本地龍蝦 280
**Braised Vermicelli with Local Lobster & House-Fermented Mustard Greens**
選用店主Nansen母親14日手工發酵的大芥菜酸菜，搭配本地新鮮龍蝦球炆製，酸香鮮美，風味獨特。
Plump local lobster chunks braised with rice vermicelli and owner Nansen's mother's 14-day naturally fermented mustard greens - a perfect balance of oceanic sweetness and tangy depth.

**豉椒牛肉炒河** 韓國1++牛 330
**Stir-Fried Rice Noodles with 1++ Hanwoo Beef in Black Bean & Pepper Sauce**
選用最高等級1++韓國韓牛，以傳統豉椒濕炒河粉，肉質鮮嫩多汁，牛味香濃，賦予經典濕炒牛河全新境界。
Premium Korean 1++ Hanwoo wok-seared to juicy perfection with flat rice noodles in our signature fermented black bean sauce - where intense beefiness meets authentic Cantonese wok hei.

**手拆蟹粉蝦球帶子伴手做風乾麵** 北海道帶子•足三兩蟹粉（約100克） 350
**Artisanal Dried Noodles with Crab Roe Hokkaido Scallops & Prawn**
嚴選北海道帶子與手工拆製的飽滿蟹粉（每份足三兩），搭配鮮蝦球與手工風乾麵，奢華海味完美交融。
Featuring 100g of hand-picked crab roe, plump Hokkaido scallops and succulent prawns over house-made sun-dried noodles - a lavish celebration of oceanic treasures in every bite.