

巧手粵菜・「粵」見精采

粵菜擁有二千多年歷史，為廣東地方風味菜，更是中國八大菜系之一。款式繁多之餘，並以鮮味見稱，講求色、香、味俱全。注重品質亦重味道，清中求鮮，鮮中求美。烹調方式層出不窮，煎、炒、煮、炸、炆、燉、蒸，樣樣皆能，變化萬千，再配合四季時令，五滋六味，體現獨特飲食文化。

香港黃金海岸酒店「粵」中菜廳以新派粵菜馳名，並於2014年起入選《米芝蓮指南香港澳門》，為每位客人精心炮製各款特色菜餚及廣東美點，廚師推介「雲海麒麟星斑卷」、「鳳躍天仙(乾坤無花果鹹檸雞煲)」及「鴛鴦銀絲回味蟹」，更分別於2013、2015及2016年榮獲香港旅遊發展局主辦的「美食之最大賞」金獎及至高榮譽金獎殊榮，足見師傅功架，秉承酒店用心製作的宗旨。

「粵」以紫色和大自然為設計主旨，面向翠綠園林及怡人海岸，餐廳更設有戶外茶座，適合情侶、三五知己及家庭聚餐，品嚐各款匯聚傳統特色和嶄新創意的巧手粵菜。

YUÈ - The craftsmanship of exquisite Cantonese delicacies

With a history of over 2,000 years and its origins from Guangdong, Cantonese cuisine is one of the eight renowned Chinese culinary arts. The secret of Cantonese cuisine lies in the dynamic flavours of the dishes with a strong emphasis on the freshness of the ingredients, the artistic presentation, the fragrant aroma and succulent taste. A diverse array of cooking techniques complement the four distinct seasons, including sautéing, stir-frying, simmering, deep-frying, stewing, braising and steaming, which help accentuate the characteristics of each dish.

Selected in the MICHELIN guide Hong Kong Macau since 2014, YUÈ presents traditional Cantonese delicacies with a modern twist. Spotted Garoupa Duet, Chicken Pot with Figs and Preserved Lemons and Crab with Vermicelli Duo in Clay Pot received the Gold Award and Gold with Distinction Award at the Best of the Best Culinary Awards by the Hong Kong Tourism Board in 2013, 2015 and 2016 respectively, evidence of YUÈ's strong commitment to and execution in the culinary arts.

YUÈ is surrounded by verdant garden and the décor is just as elegant as the cuisine. While guests are welcome to dine outdoors to enjoy the surrounding greenery, casual mood and sea views, our private booths provide an intimate setting for romantic dinners, small gatherings or family get-togethers.

特色小食

APPETIZERS

脆皮燒腩仔	188
Crispy Roast Pork Belly	
冰鎮南非鮮鮑魚 (兩隻)	188
Chilled Fresh Abalones with Japanese Spicy Sauce (two pieces)	
蒜片安格斯牛柳粒	168
Fried Angus Beef Cubes with Garlic Chips	
蔥油海蜇花	168
Jelly Fish with Spring Onion and Sesame Oil	
佛山薄切汾蹄	98
Sliced Marinated Pork Knuckles with Chinese Wine	
椒鹽白飯魚	98
Deep-fried Whitebait with Spicy Salt	
脆皮素鵝	98
Crispy Bean Curd Sheet Rolls filled with Assorted Vegetables	
涼伴胡麻醬燒茄子	68
Chilled Roasted Eggplants with Sesame Sauce	
脆皮滷豆腐	48
Crispy Bean Curds	

為閣下著想，如閣下對任何食物有過敏反應，請與服務員聯絡
Please inform your server of any food related allergies as your well-being and comfort are our greatest concern
所有價目均以港幣計算及另收加一服務費
All prices are in HK dollars and subject to 10% service charge

明 爐 燒 烤

HOMEMADE BARBECUES

北京片皮鴨

壹食 one course 538

Roast Peking Duck

兩食 two courses 638

兩食：鴨身片皮及生菜片鴨崧

Two courses: sliced duck skin and stir-fried minced duck served with lettuce

乳豬燒味拼盤

338

Barbecued Suckling Pig Platter

燒味雙拼 / 拼盤

268

2 Choices of Barbecues / Platter

化皮乳豬

例牌 regular 268

Roast Suckling Pig

半隻 half 588

蜜汁餞叉燒

218

Roast Barbecued Pork with Honey

掛爐黑鬚鵝

例牌 regular 188

Roast Goose

半隻 half 298

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燕窩 BIRD'S NEST

高湯紅燒官燕 每位 per person 598
Braised Superior Bird's Nest with Chicken Consommé

蟹肉燴燕窩 每位 per person 318
Braised Bird's Nest Soup with Crab Meat

雞茸燴燕窩 每位 per person 268
Braised Bird's Nest Soup with Minced Chicken

原盅燉官燕 (椰汁 / 冰花 / 薑汁 / 杏汁 / 合桃露) 每位 per person 568
Double-boiled Superior Bird's Nest with Coconut Milk/
Crystal Sugar / Ginger Juice / Almond Cream / Walnut Cream

湯羹 SOUPS

蟹肉粟米羹 每位 per person 128
Sweet Corn Soup with Crab Meat

北菇竹笙燉菜膽 每位 per person 108
Double-boiled Brassica Soup with Mushrooms and
Bamboo Piths

酸辣海皇羹 每位 per person 98
Hot and Sour Soup with Seafood

海皇豆腐羹 每位 per person 98
Assorted Seafood Soup with Bean Curds

竹笙上素羹 每位 per person 90
Assorted Fungus Soup with Bamboo Piths

是日老火湯 每位 per person 88
Soup of the Day 每煲 per serving 288

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海鮮
SEAFOOD

格蘭焗釀鮮蟹蓋 Baked Crab Shell stuffed with Crab Meat, Mushrooms and Onion	每位 per person 128
百花炸釀蟹鉗 Crispy Crab Claws with Shrimp Paste	每位 per person 98
翡翠炒海斑球 Wok-fried Garoupa Fillet with Green Vegetables	338
X.O.醬露筍帶子 Stir-fried Scallops with Asparagus in X.O. Sauce	338
蘭花玉帶 Sauteed Scallops with Broccoli	308
豉椒爆蝦球 Stir-fried Prawns with Pepper and Black Bean Sauce	258
四川爆蝦仁 Wok-fried Prawns with Chilli and Sichuan Sauce	248
菠蘿咕嚕明蝦球 Sweet and Sour Prawns with Pineapple	248

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肉類 MEAT

蜜椒汁香煎澳和牛卷 328

Portobello Mushrooms, Asparagus and Australian Wagyu Beef Rolls
with Honey Black Pepper Sauce

冰梅醬芋香干逼牛肋骨 例牌 regular 298
Braised Prime Beef Ribs with Taro and Plum Sauce

中式牛柳甫 248
Wok-fried Beef Tenderloin with Onion in Vinegar Sauce

蜜豉爆牛仔骨 218
Pan-fried Beef Ribs served with Honey and Black Bean Sauce

蠔皇生炒牛仔肉 218
Stir-fried Sliced Beef with Oyster Sauce

陳醋黑豚豬柳 218
Pan-fried Pork Fillet with Homemade Vinegar

合桃橙花骨 198
Fried Pork Spare Ribs with Walnut and Orange Juice

菠蘿咕嚕肉 188
Sweet and Sour Pork with Pineapple

椒鹽焗豬柳 188
Deep-fried Pork Fillet with Spicy Salt

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家禽
POULTRY

黃金琵琶燒雞 半隻 half 238
Crispy Lung Kong Chicken 壹隻 whole 468

龍井茶皇雞 半隻 half 238
Simmered Chicken with Chinese Tea and Soya Sauce 壹隻 whole 468

瑤柱貴妃雞 半隻 half 238
Poached Chicken with Spice and Conpoy 壹隻 whole 468

西檸煎雞甫 238
Fried Chicken Fillet with Lemon Sauce

豆豉爆雞球 208
Wok-fried Chicken with Black Bean Sauce

大千辣雞球 208
Wok-fried Chicken with Diced Chilli and Shallot

宮保雞丁 208
Sauteed Diced Chicken with Chilli and Bamboo Shoot

菠蘿咕嚕雞球 208
Sweet and Sour Chicken Fillet with Pineapple

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素菜

VEGETARIAN SELECTIONS

竹笙鼎湖上素	218
Braised Assorted Fungus with Bamboo Piths	
花菇素鮑魚	188
Braised Vegetarian Abalones with Mushrooms	
香酥野菌腐皮卷	188
Crispy Bean Curd Sheet Rolls with Assorted Mushrooms	
雀巢炒素丁	188
Wok-fried Garden Vegetables with Fried Gluten Puffs served in Golden Basket	
酸甜炸素魚	188
Sweet and Sour Taro Paste in Fish Shape	
紅燒北菇豆腐	188
Braised Bean Curds with Black Mushrooms	
麻婆素豆腐	168
Braised Bean Curds in Chilli Sauce	
椒鹽滑豆腐	118
Deep-fried Bean Curds with Spicy Salt	

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飯 · 麵

RICE AND NOODLES

豐料海鮮窩麵 238

Assorted Seafood Noodles in Soup

明蝦球炒麵 228

Fried Noodles with Prawns

豉椒雞球炒河粉 198

Fried Rice Noodles with Chicken, Bell Peppers and Black Beans

星洲炒米粉 198

Fried Rice Vermicelli with Shrimps and Assorted Meat in Singaporean Style

韭黃銀芽肉絲炒麵 198

Fried Noodles with Pork and Chives

揚州炒飯 每碗 per bowl 88

Fried Rice with Shrimps and Barbecued Pork 例牌 regular 188

清湯鮮什菌窩麵 每碗 per bowl 88

Assorted Mushrooms with Noodles in Vegetable Broth 例牌 regular 188

蛋白什菜炒飯 每碗 per bowl 78

Fried Rice with Assorted Vegetables and Egg White 例牌 regular 168

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精選甜品 DESSERTS

生磨杏汁燉原個木瓜 每位 per person 128
Double-boiled Almond Cream in Whole Papaya

甜意綿綿 每位 per person 78
Love Forever

- 楊枝甘露
Nectar of Mango, Pomelo and Sago
- 香芒糯米糍
Mango Flavoured Glutinous Rice Roll
- 杞子圓肉桂花糕
Osmanthus Nectar Pudding with Medlar and Longan

香芒二重奏 每位 per person 58
Chilled Mango Pudding with Sago-

合時鮮果盤 每位 per person 52
Seasonal Fruits Platter

生磨杏仁茶 每位 per person 48
Sweetened Almond Cream

生磨合桃露 每位 per person 48
Sweetened Walnut Cream

楊枝甘露 每位 per person 48
Nectar of Mango, Pomelo and Sago

香芒糯米糍 (三件) 48
Mango Flavoured Glutinous Rice Rolls (three pieces)

蛋黃壽桃 (兩個起) 每個 per piece 29
Steamed Longevity Bun (minimum of two pieces)

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其他 OTHERS

人蔘烏龍 每位 per person 42
Ginseng Oolong

水、香片、普洱、壽眉、鐵觀音、龍井、菊花 每位 per person 25
Water, Jasmine, Pu-erh, Shoumei, Teh Kuan Yin,
Loong Cheng, Chrysanthemum

小童茶位 (三至十一歲) 每位 per child 15
Tea Charge for Children (aged 3-11)

前菜 每碟 each 20
Pre-meal Snacks

X.O.醬 每碟 each 40
X.O. Chilli Sauce

指天椒 每碟 each 30
Chopped Chilli

白飯 每碗 each 23
Steamed Rice

白粥 每碗 each 23
Congee

紅白餐酒開瓶費 每瓶 per bottle 300
Corkage (red and white wine)

香檳及烈酒開瓶費 每瓶 per bottle 800
Corkage (champagne / strong liquor)

切餅費 (兩磅起) 每磅 per pound 75
Cake Cutting Fee (minimum of two pounds)

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