

午市餐牌

Lunch Menu



美味廚 Megan's Kitchen 於2005基於創辦人執愛美食的緣故而創立。開業至今已超過20個年頭。

由開業到今天，我們的團隊用永不言敗的精神及堅毅的動力，用心創作不同的特色廣東小菜及創意火鍋料理來滿足顧客的需求及口味。直到今天，我們獨創的火鍋湯底超過40款（如：梳乎厘蟹皇蕃茄忌廉湯、冬蔭功Cappuccino等），特色自家製丸子及餃子超過100款（如：梅菜豬肉丸、黑松露牛肉餃等），而特色廣東菜如梳乎厘梅菜扣肉、黑松露牛尾、香濃芝士焗龍蝦伊麵、海龍皇陳川粉等，也一直獲得顧客的喜愛。

由2012年開始，我們連續14年榮獲米芝蓮必比登推介，同時榮獲香港旅遊發展局「優質旅遊服務」計劃認可優質商戶及衛生署三星「星級有營食肆」等專業餐飲殊榮。這全靠由開業至今堅守崗位的資深廚師團隊和一群優秀的廳面服務團隊，以真誠用心的服務，確保每位客人有賓至如歸的用餐感受，務求達到我們餐廳的宗旨：美味動人，廚藝用心。

Megan's Kitchen was founded in 2005 out of the founders' passion for delicious food. It has been in operation for over 20 years by now.

From its inception to today, our team has embraced a spirit of perseverance and determination, crafting unique Cantonese dishes and creative Hotpot recipes to satisfy the needs and tastes of our customers. To date, we have created over 40 unique hotpot soup bases (e.g., Tomato & Crab Soup in Souffle Finish, Tom Yum Koong Cappuccino) and more than 100 varieties of specialty handmade meatballs and dumplings (e.g., Pork Ball with Mui Choy, Beef Dumpling with Black Truffle). Our signature Cantonese dishes, such as Braised Pork Belly & Mui Choy with Souffle Topping, Braised Ox Tail in Black Truffle Sauce, Baked Lobster in Cheese Sauce with E-Fu Noodles, and Fresh Seafood in Superior Sauce with Noodles, have also been consistently loved by our customers.

Since 2012, we have been recognized with the Michelin Bib Gourmand recommendation for 14 consecutive years. Additionally, we have been accredited by the Hong Kong Tourism Board's "Quality Tourism Services" Scheme and awarded the Department of Health's three-star "EatSmart Restaurant" rating, among other professional dining accolades. These achievements are made possible because of our dedicated team of seasoned chefs and excellent front-of-house staff, who ensure every guest enjoys a warm and welcoming dining experience.

This dedication aligns with our restaurant's mission: Delicious Food, Touching Moments that are Crafted with Heart.

梳乎厘梅菜扣肉

Braised Pork Belly & Mui Choy
With Souffle Topping



當紅脆皮石岐乳鴿

Roasted Baby Pigeon



四位招牌套餐

Signature Menu For 4 Persons

脆炸黑松露豆腐 及 脆炸鮮海蝦多士

Deep Fried Truffle Tofu & Deep Fried Fresh Prawn Toast

瑤柱響螺鮑魚燉鮮雞湯

Double Boiled Chicken Soup With Conch And Conpoy

當紅脆皮石岐乳鴿 (每位半隻)

Roasted Baby Pigeon (Half For Each)

豉椒蠔子皇脆煎米粉

Sauteed Razor Clams In Black Bean Chili Sauce With Pan Fried Rice Noodle

黑松露菌醬燴牛尾

Braised Ox Tail In Black Truffle Sauce

梳乎厘梅菜扣肉

Braised Pork Belly & Mui Choy With Souffle Topping

千層腐皮唐生菜煲

Layer Beancurd Sheet & Chinese Lettuce In Supreme Broth

薑茶芝麻大湯丸

Sesame Dumplings In Ginger Tea

\$ 2,288

多謝加一服務費。

Subject to 10% Service Charge

美味廚百花雞
Fried Boneless Chicken Stuffed With
Fresh Tiger Prawn Paste



八位招牌套餐
Signature Menu For 8 Persons
請先預訂 Please Order In Advance

五福喜臨門

脆炸北海道鮮奶、脆炸鮮海蝦多士、蔥花爽脆拌海蜇、
椒鹽鮮魷、溏心皮蛋伴子薑

Signature Appetizers

Crispy Fried Hokkaido Milk, Deep Fried Fresh Prawn Toast, Jelly Fish With Sesame Oil & Spring Onion,
Deep Fried Squid With Spicy Salt, Thousand Years Eggs With Ginger Pickle

生拆鮮蟹肉腿蓉冬茸羹

Minced Winter Melon Soup With Fresh Crab Meat & Chinese Ham

雞油花彫蛋白蒸大肉蟹鉗

Steamed Flowery Crab Claw In Egg White, Chicken Oil And Hua Diao Wine

翡翠蘭花鮑片伴鵝掌

Braised Sliced Abalone With Goose Feet And Vegetables

梅子燉東坡肉

Braised Belly Pork With Plum Sauce

霸皇葱油蒸深海大虎斑

Steamed Deep-Sea Giant Grouper With Supreme Scallion Oil

美味廚百花雞

Fried Boneless Chicken Stuffed With Fresh Tiger Prawn Paste

生拆鮮蟹肉扒西蘭花

Fresh Crab Meat With Broccoli

日本櫻花蝦揚州炒飯

Yangzhou Fried Rice With Sakura Shrimps & Spring Onion

薑茶芝麻大湯丸

Sesame Dumplings In Ginger Tea

\$ 8,888

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脆炸鮮海蝦多士
Deep Fried Fresh Prawn Toast



冰鎮花雕醉南非鮑
Iced Hua Diao South Africa Abalone



脆炸黑松露豆腐
Deep Fried Truffle Tofu



午市行政套餐

Executive Lunch Set

每款菜式(除餐前小食外)均奉送

Complimentary With Each Dish Except Appetizers

扶元養生零味精老火湯

Daily Nutritious Soup (NO MSG)

絲苗白飯

Jasmine Rice

每天秘製糖水

Daily Dessert (Sweet Soup)

餐前小食

Appetizers

溏心皮蛋伴子薑

Thousand Years Eggs With Ginger Pickle

\$12 (半隻)
(Half Egg)

手拍青瓜

Cucumber With Minced Garlic & Seasoning

\$48

蔥花爽脆拌海蜇

Jelly Fish With Sesame Oil & Spring Onion

\$58

冰鎮花雕醉南非鮑

Iced Hua Diao South Africa Abalone

\$78 (每隻)
(Each)

脆炸黑松露豆腐

Deep Fried Truffle Tofu

\$78 (八件)
(8 Pcs)

滷水牛腩

Braised Beef Shin

\$78

脆炸鮮蝦多士

Deep Fried Fresh Prawn Toast

\$98 (四件)
(4 Pcs)

湯

Soup

每天自家製扶元養生零味精老火湯

Daily Nutritious Soup (No MSG)

\$25 (每位)
(Each)

美味廚推介
Chef's Recommendation

素食
Vegetarian

3少之選
Less Oil, Salt & Sugar

辛辣
Spicy

請先預訂
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琥珀核桃北海道鮮奶帶子

Stir Fried Fresh Milk with
Hokkaido Scallops & Walnuts



豉椒蠔子皇脆煎米粉

Sauteed Razor Clams In Black Bean
Chili Sauce With Pan Fried Rice Noodle



海鮮

Seafood

大連鮑魚仔 (陳皮蔥花蒸/薑蔥焗/椒鹽)

Fresh Dalian Abalone

(Steamed With Dried Tangerine Peels And Spring Onion / Baked Ginger And Spring Onion / Spicy Salt)

\$68 (每隻)(二隻起)
(Each) (2 Pcs Up)

新鮮海蠔子皇 (豉椒炒配煎米粉底/蒜蓉粉絲蒸)

Fresh Razor Clams

(Black Bean Chili Sauce With Pan Fried Rice Noodle / Steamed With Minced Garlic And Vermicelli)

\$98 (每隻)(二隻起)
(Each) (2 Pcs Up)

蛋白賽螃蟹

Scrambled Egg Whites With Crab Meat & Egg yolk

\$118

百花蒸釀豆腐

Steamed Tofu With Fresh Prawn Paste Stuffing

 \$118

琥珀核桃北海道鮮奶帶子

Stir Fried Fresh Milk With Hokkaido Scallops & Walnuts

   \$148

金脆魚塊伴香濃粟米汁

Fish Fillet In Corn Sauce

\$148

基圍蝦炒滑蛋

Scrambled Eggs With Fresh Shrimps

\$148

巧手椒鹽鮮魷

Deep Fried Sliced Squid With Spicy Salt

 \$168

豉汁蒸海黃鱔

Steamed Pampano With Black Bean Sauce

\$188

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牛

Beef

美味廚中式燴牛尾

Megan's Kitchen Braised Ox Tail In Chinese Style

\$108

翡翠炒頂級牛頸脊

Sauteed Prime Snowflake Beef Chuck With Vegetables

\$128

陳皮馬蹄蒸手剁牛肉餅

Steamed Hand Minced Fresh Beef Patty With Tangerine Peels

\$128

咖喱鮮牛筋坑腩煲

Curry Beef Brisket And Tendon Pot

\$148

柱候蘿蔔鮮牛筋坑腩煲

Braised Beef Brisket And Tendon With Turnip In Chu Hou Sauce Pot

\$148

黑松露菌醬燴牛尾

Braised Ox Tail In Black Truffle Sauce

\$198 (四件)
(4 Pcs)

日本宮崎和牛

Japanese Miyazaki Beef

日本宮崎A4牛柳

Japanese Miyazaki A4 Tenderloin

\$398 (約100克)
(Approx.100g)

日本宮崎A4牛柳心

Japanese Miyazaki A4 Tenderloin Centre

\$498 (約100克)
(Approx.100g)

日本宮崎A4西冷

Japanese Miyazaki A4 Sirloin

\$868 (約220克)
(Approx.220g)

日本宮崎A5西冷

Japanese Miyazaki A5 Sirloin

\$898 (約220克)
(Approx.220g)

和牛牛油鐵鍋飯

Wagyu Beef Oil Rice In Cast Iron Pot

\$98 (4 位)
(4 Pax)

煮法 Cooking Methods:

蒜片時蔬炒

Stir Fried With Seasonal Vegetables And Crispy Garlic

煮法 Cooking Methods:

炭燒, 伴椰菜胡麻沙律

Charcoal Grill, Cabbage With Sesame Dressing

日本蘿蔔柱侯炆

Braised With Japanese Daikon In Chu Hou Bean Paste Sauce

堂煎, 伴椰菜胡麻沙律

Pan Seared, Cabbage With Sesame Dressing

炸和牛柳配香濃咖哩汁

Deep Fried With Spicy Curry Sauce

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美味廚水晶粉皮豉油雞
Megan's Kitchen Sweet Soy Sauce Chicken
With Rice Flake Noodles



鮑汁鵝掌配時蔬
Braised Goose Feet In Abalone Sauce
With Vegetables



家禽 Poultry

鮑汁鵝掌配時蔬

Braised Goose Feet In Abalone Sauce With Vegetables

\$68 (每隻)
(Each)

四川紅袍麻辣雞

Sichuan Chili And Spicy Chicken

\$98

當紅脆皮石岐鮮乳鴿

Roasted Baby Pigeon

\$128 (每隻)
(Each)

秘制去骨沙薑雞

Boneless Chicken In Sand Ginger Sauce

\$188 (半隻) \$298 (全隻)
(Half) (Whole)

美味廚水晶粉皮豉油雞

Megan's Kitchen Sweet Soy Sauce Chicken With Rice Flake Noodles

\$188 (半隻) \$328 (全隻)
(Half) (Whole)

四川紅袍麻辣雞
Sichuan Chili And Spicy Chicken



糖醋匈牙利髹毛豬肋排
Hungary Mangalica Spareribs In
Sweet Black Vinegar Sauce



梅子燉東坡肉
Baised Belly Pork With Plum Sauce



士多啤梨生炒骨
Sauteed Spare Ribs With Strawberries



豬 Pork

士多啤梨生炒骨 \$98

Sauteed Spare Ribs With Strawberries

菜圃肉碎煎蛋角 \$98

Omelette With Minced Pork & Preserved Vegetable Fillings

菠蘿彩椒咕嚕肉 \$98

Sweet & Sour Pork With Pineapple & Bell Peppers

梳乎厘梅菜扣肉煲 \$128

Braised Pork Belly & Mui Choy With Souffle Topping

魚香茄子煲 \$128

Braised Eggplants With Spicy Minced Pork Sauce Pot

馬蹄土魷蒸手剁肉餅 \$128

Steamed Minced Pork Patty With Squid & Waterchestnut

香煎臘腸蓮藕餅 \$138 (八件)
(8 Pcs)

Pan Fried Lotus Root With Minced Pork & Preserved Pork Sausage

梅子燉東坡肉 \$138

Baised Belly Pork With Plum Sauce

糖醋匈牙利髹毛豬肋排 \$198

Hungary Mangalica Spareribs In Sweet Black Vinegar Sauce

豉蜜欖角西班牙豬肋條 \$198

Braised Iberico Pork Ribs With Olives Honey Sauce

本地黑毛豬蜜汁叉燒 \$198

Barbecued Local Black Pork

美味廚推介
Chef's Recommendation

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Vegetarian

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Less Oil, Salt & Sugar

辛辣
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香煎琵琶豆腐

Fried Tofu With Dace Fish Paste



原隻南瓜葡汁焗四蔬

Baked Whole Pumpkin With Assorted Vegetables In Portuguese Sauce



菜

Vegetable

冰灼翠綠芥蘭

Chilled Chinese Kale

🌿 🍷 \$78

清炒時菜 (啫啫 / 麵醬 / 蒜茸 / 自家製XO醬)

Stir Fried Vegetable (Fine Shrimp Sauce / Bean Sauce / Garlic Sauce / XO Sauce)

\$78

上湯金銀蛋浸菜蔬

Seasonal Vegetables With Preserved Duck Eggs & Thousand Years Eggs Broth

🌿 \$78

上湯鮮腐皮浸菜蔬

Seasonal Vegetables With Beancurd Sheets In Supreme Broth

🌿 🍷 \$88

美味廚海味什菜煲

Megan's Kitchen Mixed Vegetables With Dried Seafood Pot

🍷 \$88

咕嚕蘋果鮮淮山

Sweet And Sour Apple And Chinese Yam

🌿 \$88

南乳炆齋煲

Brasied Assorted Vegetables In Red Beancurd Paste

🌿 \$88

碧綠八寶炒爽菜

Sauteed 8 Kinds Of Seasonal Crispy Vegetables

🌿 \$88

香煎琵琶豆腐

Fried Tofu With Dace Fish Paste

🍷 \$98

千層腐皮唐生菜煲

Layer Beancurd Sheet & Chinese Lettuce In Supreme Broth

🌿 \$98

原隻南瓜葡汁焗四蔬

Baked Whole Pumpkin With Assorted Vegetables In Portuguese Sauce

🌿 \$98

北菇紅燒豆腐

Brasied Tofu With Mushrooms

🌿 \$98

椰汁南瓜鮮蔬白玉卷

Cabbage Rolls with Assorted Mushrooms & Vegetables In Pumpkin & Coconut Sauce

🌿 \$98

🍷 美味廚推介
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焗西米蓮蓉布甸
Baked Sago Pudding With Lotus Seeds Paste



藍莓芝士蛋糕
Blueberries Cheese Cake

甜品
Dessert

每天秘製糖水 Daily Dessert (Sweet Soup)	\$25
美味廚特製芝士蛋糕 Megan's Kitchen Signature Cheese Cake	\$25
楊枝甘露 Mango Sago Soup With Grapefruit	\$30
焗西米蓮蓉布甸 Baked Sago Pudding With Lotus Seeds Paste	\$30
薑茶芝麻大湯丸 Sesame Dumplings In Ginger Tea	\$30 (兩粒) (2 Pcs)
合桃荔枝桂花冰粉 Konjac Jelly With Walnuts And Lychee In Osmanthus Syrup	\$30
杏仁豆腐 Almond Tofu	\$40
Haagen-Daz 雪糕 Haagen-Dazs Ice Cream	\$48
藍莓芝士蛋糕 Blueberries Cheese Cake	\$338 (一磅) (1 Lb)
士多啤梨芝士蛋糕 Strawberries Cheese Cake	\$338 (一磅) (1 Lb)
芒果芝士蛋糕 Mangoes Cheese Cake	\$338 (一磅) (1 Lb)

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飲品

Drinks

自家製竹蔗馬蹄水

Sugar Cane and Water Chestnut Drink



\$15 (杯)
(Glass)

\$68 (勺)

(Jar)

自家製酸梅湯

Hawthorn and Plum Drink



\$15 (杯)
(Glass)

\$68 (勺)

(Jar)

Bonaqua 礦物質水

Bonaqua Mineral Water

\$18

San Pellegrino 意大利有汽天然礦泉水

San Pellegrino Sparkling Mineral Water

\$30

罐裝汽水

Canned Soft Drink

\$18

支裝啤酒

Bottled Beer

\$30

健力士啤酒

Guinness Beer

\$38

朝日生啤

Asahi Draught Beer

\$48 (300毫升)

(300ml)

\$68 (500毫升)

(500ml)

朝日生啤啤酒塔

Asahi Draught Beer Tower

\$248 (2公升)

(2L)

其他

Others

白飯

Steamed Rice

\$12

茶水

Tea & Water Charge

\$12

切餅費

Cakeage

\$50

來賓須知 Notes To Guest

若你對某種食材過敏或有特別膳食需求，請與餐廳經理聯絡。

If You Are Allergic To Any Ingredients Or Have Special Dietary Needs, Please Contact The Restaurant Manager.

請勿攜帶任何非本點提供的食物和飲品進入本餐廳內享用。

Please Do Not Bring Any Food Or Drinks Not Provided By Our Restaurant Into The Premises For Consumption.