

益新美食館

Yixin Restaurant



雲華酒店 駱克道 利舞台 渣甸山 軒尼詩道
 年份 1953 1963 1990's 2007 2008
 (現址)

預訂菜譜

Pre-Order Menu

內頁圖片只供參考之用，所有出品應以實物為主
 All Photos in the menu are to be used for your reference ONLY.



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Whatsapp Platform

湯羹/魚翅類

Shark's Fin/Soup



Pic. 1: 燕窩鷓鴣羹



Pic. 2: 紅燒蟹黃翅



Pic. 3: 鳳凰魚雲羹



Pic. 4: 杏汁豬肺湯



Pic. 5: 天麻燉魚頭

- 燕窩鷓鴣羹(圖1) (例窩) \$1680
 Bird's Nest in Partridge Broth(Pic. 1) Regular
- 紅燒蟹皇翅(足一兩半)(圖2) (每位)\$ 520
 Braised Shark's Fin Soup with Crab Roe (1.5 Taels/ Serving)(Pic. 2) Per Person
- 紅燒鮑翅(足二兩) (每位)\$ 780
 Braised Premium Shark's Fin in Thick Soup (2 Taels/ Serving) Per Person
- 菜膽燉鮑翅 (足二兩) (每位)\$ 780
 Double Boiled Premium Shark's Fin Soup with Vegetables (2 Taels/ Serving) Per Person
- 鳳凰魚雲羹(圖3) (中窩)\$ 800
 Fish Head Soup with Chicken Liver and Bamboo Shoot(Pic.3) Medium
- 杏汁豬肺湯(圖4) (中窩)\$ 720
 Double Boiled Pig's Lung Soup with Almond (Pic. 4) Medium
- 天麻燉魚頭(圖5) (中窩)\$ 680
 Double Boiled Fish Head Soup with Gastrodia Elata (Pic. 5) Medium

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燒味類

Barbecued and Soyed Favours



Pic. 1: 家鄉燒米鴨



Pic. 2: 吊燒鳳肝



Pic. 3: 吊燒金錢雞

- 家鄉燒米鴨(圖1) (每隻) \$ 700
 Roasted Duck in Country-Style (Pic. 1) Whole
- 吊燒鳳肝(圖2) (例牌) \$ 238
 Barbecued Chicken Liver (Pic. 2) Regular 只限晚市
Dinner only
- 吊燒金錢雞(六件起)(圖3) (每件) \$ 55
 BBQ Kebeb with BBQ Pork, (Pic. 3) Per/Piece 只限晚市
Dinner only
- 豉油皇乳鴿(2隻起) (每隻) \$ 178
 Soyed Pigeon (Minimum Order of 2) Whole
- 鴻運乳豬全體(需二日前預訂) (每隻) \$1380
 Roasted Suckling Pig (2 Days Advance Order) Whole
- 明爐燒鵝皇(需二日前預訂) (每隻) \$ 740
 Roasted Crispy Goose (2 Days Advance Order) Whole



Pic. 4: 蓮蓉西米焗布甸(位)

甜品類

Dessert



Pic. 5: 皇母蟠桃

- 蓮蓉西米焗布甸(圖4) (例牌) \$460
 Baked Sago Pudding with Lotus Paste(Pic. 4) Regular
- 皇母蟠桃 (一打起)(圖5) (每打) \$320
 Mini Chinese Birthday Buns Surrounding (Pic. 5) 12 Pieces
 a Giant Chinese Birthday Bun (Minimum Order 12 Pieces)
- 珍寶蟠桃壽桃(半打起) (每打) \$336
 Chinese Birthday Bun with Lotus Paste and Salty Egg Yolk (Jumbo Size) (Minimum Order 6 Pieces) 12 Pieces

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海鮮 / 鮑魚類 Seafood/Abalone



Pic. 1 : 仙鶴神針



Pic. 2 : 煎釀鮫魚



Pic. 3 : 鳳凰焗魚腸

生拆蟹肉炒桂花翅(足三兩)
Scrambled Eggs with Shark's Fin
and Fresh Crab Meat (3 Taels)
(例牌) \$1480
Regular

仙鶴神針(三兩翅)(圖1)
Stewed Pigeon Stuffed with Shark's Fin (3 Taels) (Pic.1)
(一隻) \$1180
Whole

原件花膠厚切(需五日前預訂)
Thick Sliced Fish Maw (5 Days Advance Order)
(每件) \$1080
Per Piece

蠔皇禾麻鮑(需七日前預訂)
Braised Whole Oma Abalone
時價
Seasonal Price
with Oyster Sauce(7 Days Advance Order)

蠔皇吉品鮑(需七日前預訂)
Braised Whole Yoshihama Abalone
時價
Seasonal Price
with Oyster Sauce (7 Days Advance Order)

台山焗蟹砵
Baked Crab in Clay Pot
時價
Seasonal Price

上湯焗澳洲龍蝦
Braised Fresh Lobster in Superior Soup
時價
Seasonal Price

豉汁梅子蒸盤龍鱔
Steamed Eel with Dried Plum
and Black Bean Sauce
時價
Seasonal Price

油浸筍殼魚(20兩)
Deep-Fried Marble Goby
(一條) \$ 638
20 Taels

陳皮鴨汁燴魚唇(6件)
Stewed Shark's Fin Skirt
with Duck Sauce and Tangerine Peel
(例牌) \$ 540
6 Pieces

煎釀鮫魚(圖2)
Fried Stuffed Dace(Pic. 2)
(一條) \$ 450
Whole

鳳凰焗魚腸(圖3)
Baked Fish Intestines with Eggs in Clay Pot(Pic. 3)
(例牌) \$ 188
Regular

家禽/素菜類 Poultry/Vegetarian



Pic. 1 :
古法鹽焗雞



Pic.2 :
香露龍崗雞



Pic. 3 :
雲腿鴿片



Pic. 4 :
龍串鳳翼

古法鹽焗雞(圖1)
Baked Salted Chicken(Pic. 1)
(每隻) \$600
Whole

脆皮炸子雞
Deep-Fried Crispy Chicken
(每隻) \$600
Whole

香露焗龍崗雞(圖2)
Baked Chicken with Chinese Wine(Pic. 2)
(每隻) \$640
Whole

葡國焗龍江雞
Baked Portuguese Chicken
(每隻) \$680
Whole

鴻運脆皮鴛鴦雞
Deep-Fried Crispy Chicken and Crispy Wonton
(每隻) \$780
Whole

玫瑰豉油雞
Soyed Chicken
(每隻) \$600
Whole

金華玉樹雞
Steamed Boneless Chicken
(每隻) \$680
Whole

with Chinese Ham and Mushroom
雲腿鳳肝鴿片(圖3)
Sautéed Sliced Pigeon and Chicken Liver (Pic. 3)
(每隻) \$458
Whole

Accompanied with Chinese Ham
龍串鳳翼(圖4)
Chicken Wings Stuffed
(例牌) \$428
Regular

with Chinese Ham and Vegetable(Pic. 4)

翡翠法海圍團
Braised Bean Curd Sheet Wrapped
(中) \$436
Medium

with Assorted Vegetables

宴會服務 Banquet



酒吧枱
Bar Setting



演講枱
Speech Table



酒會晚宴
Table Setting for
Wine Dinner



私人晚宴(1)
Table Setting for
Private Party (1)



投射設施
Visual-Audio
System



私人晚宴(2)
Table Setting for
Private Party (2)

益新美食館的地庫樓層主要面向商務會議或私人聚會(可容納: 60人); 過去亦為不同團體提供客製化的建議。如想了解更多, 歡迎向本店查詢。

Our basement is the best match for holding meetings and private parties(up to 60 people).

We provide meeting facilities to commercial guests; in the meantime, we will also offer entertainment facilities for private uses. To learn more, you may call us.