

# 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) \$1980  
 Bird's Nest in Partridge Broth(Pic. 1) Regular
- 紅燒蟹皇翅(足一兩半)(圖2) (每位)\$ 580  
 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)\$ 880  
 Braised Premium Shark's Fin in Thick Soup (2 Taels/ Serving) Per Person
- 菜膽燉鮑翅 (足二兩) (每位)\$ 880  
 Double Boiled Premium Shark's Fin Soup with Vegetables (2 Taels/ Serving) Per Person
- 鳳凰魚雲羹(圖3) (中窩)\$ 880  
 Fish Head Soup with Chicken Liver and Bamboo Shoot(Pic.3) Medium
- 杏汁豬肺湯(圖4) (中窩)\$ 780  
 Double Boiled Pig's Lung Soup with Almond (Pic. 4) Medium
- 天麻燉魚頭(圖5) (中窩)\$ 780  
 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) \$ 750  
 Roasted Duck in Country-Style (Pic. 1) Whole
- 吊燒鳳肝(圖2) (例牌) \$ 260  
 Barbecued Chicken Liver (Pic. 2) 只限晚市  
Dinner only Regular
- 吊燒金錢雞(六件起)(圖3) (每件) \$ 60  
 BBQ Kebeb with BBQ Pork, (Pic. 3) 只限晚市  
Dinner only Per/Piece
- 豉油皇乳鴿(2隻起) (每隻) \$ 188  
 Soyed Pigeon (Minimum Order of 2) Whole
- 鴻運乳豬全體(需二日前預訂) (每隻) \$1480  
 Roasted Suckling Pig ( 2 Days Advance Order) Whole
- 明爐燒鵝皇(需二日前預訂) (每隻) \$ 780  
 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 12 Pieces  
 and Salty Egg Yolk (Jumbo Size) (Minimum Order 6 Pieces)

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# 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.

# 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)

只限晚市  
Dinner only

(每隻) \$680  
Whole

脆皮炸子雞

Deep-Fried Crispy Chicken

只限晚市  
Dinner only

(每隻) \$680  
Whole

香露焗龍崗雞(圖2)

Baked Chicken with Chinese Wine(Pic. 2)

(每隻) \$680  
Whole

葡國焗龍江雞

Baked Portuguese Chicken

(每隻) \$720  
Whole

鴻運脆皮鴛鴦雞

Deep-Fried Crispy Chicken and Crispy Wonton

(每隻) \$850  
Whole

玫瑰豉油雞

Soyed Chicken

(每隻) \$680  
Whole

金華玉樹雞

Steamed Boneless Chicken

只限晚市  
Dinner only

(每隻) \$720  
Whole

with Chinese Ham and Mushroom

雲腿鳳肝鴿片(圖3)

Sautéed Sliced Pigeon and Chicken Liver (Pic. 3)

(每隻) \$500  
Whole

Accompanied with Chinese Ham

龍串鳳翼(圖4)

Chicken Wings Stuffed

(例牌) \$438  
Regular

with Chinese Ham and Vegetable(Pic. 4)

翡翠法海圃團

Braised Bean Curd Sheet Wrapped

(中) \$436  
Medium

with Assorted Vegetables

# 海鮮/鮑魚類 Seafood/Abalone



Pic. 1 : 仙鶴神針



Pic. 2 : 煎釀鯪魚



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) \$1240

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

時價

Seasonal Price

and Black Bean Sauce

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

(例牌) \$ 660

6 Pieces

with Duck Sauce and Tangerine Peel

煎釀鯪魚(圖2)

Fried Stuffed Dace(Pic. 2)

(一條) \$480

Whole

鳳凰焗魚腸(圖3)

Baked Fish Intestines with Eggs in Clay Pot(Pic. 3)

只限晚市  
Dinner only

(例牌) \$208

Regular

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