

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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預訂媒體
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 and Salty Egg Yolk (Jumbo Size) (Minimum Order 6 Pieces) 12 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) \$888
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)

翡翠法海圍團

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
with Oyster Sauce(7 Days Advance Order)

時價
Seasonal Price

蠔皇吉品鮑(需七日前預訂)

Braised Whole Yoshihama Abalone
with Oyster Sauce (7 Days Advance Order)

時價
Seasonal Price

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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