

徐師傅市場直送

身為一個「香港仔」，徐偉輝師傅自幼在香港仔漁市場附近長大，對選材及烹調有嚴格要求，從海鮮、肉類、蔬菜以至調味料，每一環均堅持採用純天然食材。秉持不時不食的理念，徐師傅每朝親自到訪港島區各大市場搜羅，配上其匠心手藝，為幸運閣的食客炮製風格獨具的粵菜盛宴。和我們服務人員談談，看看他今日

為大家準備了甚麼美味佳餚？

ASK PAUL

Having grown up around Aberdeen Fish Market, Chef Paul Tsui's childhood experiences nurtured his love of ingredients and cooking. From the seafood, meat, and vegetables down to even seasoning, each course is created with natural ingredients. Building on this philosophy, Chef Paul visits Hong Kong's markets every day to search for the best seasonal products to create his style of fine Cantonese cuisine for Fortune Room's diners. Check with our service colleagues to see what market fresh ingredients Chef Paul has for you today.


手工燒味・前菜小食

BARBECUES & APPETISERS

糯米釀乳豬 [即叫即燒]	298
ROASTED SUCKLING PIG ROULADE • GLUTINOUS RICE [MADE TO ORDER]	
沖繩黑豚梅肉叉燒 [每日數量限定]	328
BARBECUED OKINAWA PORK SHOULDER BUTT • TAIWANESE MALTOSE [WHILE STOCKS LAST]	
蔥油拌海螺盞	388
SLICED SEA WHELK • SCALLION OIL	
脆乳豬百花蝦多士	298
CRISPY SUCKLING PIG • SHRIMP TOAST	
欖豉酥脆獅頭魚	198
CRISPY BIG HEAD CROAKER • BLACK BEAN • PRESERVED OLIVE PASTE	
香醋雲耳紅蜆頭	158
MARINATED RED JELLYFISH • CLOUD EAR • DARK VINEGAR	
醬豆腐炸九肚魚	158
CRISPY BOMBAY DUCK FISH • FERMENTED TOFU	
 海苔脆豆腐	148
CRISPY TOFU • SEAWEED	
 龍井煙燻素鵝	148
SMOKED BEAN CURD SHEET ROLL • VEGETABLES • LONG JING TEA	

湯·羹·燕窩

SOUPS & BIRD'S NEST

	每位 PER PERSON
鮮蟹肉燴官燕 BRAISED IMPERIAL BIRD'S NEST • CRAB MEAT • SUPREME BROTH	418
松茸遼參燉螺頭 DOUBLE-BOILED MATSUTAKE • SEA CUCUMBER • CONCH	328
陳皮花膠鷓鴣羹 [配菊花、檸檬葉及薄脆] PARTRIDGE THICK SOUP • SHREDDED FISH MAW • TANGERINE ZEST [CHRYSANTHEMUM, LEMON LEAF AND CRISPY CRUST]	268
海椰皇無花果花膠燉竹絲雞 DOUBLE-BOILED SILKY FOWL • FISH MAW • FIG • AFRICAN COCONUT	268
酸辣鮮拆魚蓉羹 HOT & SOUR MINCED FISH SOUP • YELLOW LANTERN CHILLI	228
 金耳百合杞子燉竹笙 DOUBLE BOILED YELLOW FUNGUS • WOLF BERRY • LILY BULB • BAMBOO PITH	188



素食
VEGETARIAN




製作時間
PREPARATION TIME



敬請兩天前預訂
PLEASE ORDER 2 DAYS IN ADVANCE

漁市場直送

SEAFOOD FROM THE FISH MARKET

清蒸東星斑、瓜子斑、花英斑、青衣斑 STEAMED SPOTTED GAROUPA • MELON SEED GAROUPA • FA YING GAROUPA • GREEN WRASSE	時價 MARKET PRICE
 香蜜芥末焗方腩 BAKED MACAU SOLE • HONEY MUSTARD	988 原條 WHOLE
珍菌醬炒澳洲鮮鮑魚 STIR-FRIED FRESH AUSTRALIAN ABALONE • HOUSEMADE MUSHROOM SAUCE	1,088 原隻 WHOLE
魚香醬炒澳洲龍蝦球 STIR-FRIED AUSTRALIAN LOBSTER • SPICY SALTED FISH SAUCE	688 原隻 WHOLE
金梅醬芙蓉蒸花蟹 STEAMED RED CRAB • PLUM SAUCE • EGG WHITE	時價 MARKET PRICE
花雕醉灼海中蝦 POACHED LIVE PRAWN • HUA DIAO WINE • SUPREME BROTH	時價 MARKET PRICE

海鮮精選

SEAFOOD DELIGHTS

十八年女兒紅蒸鮮蟹鉗 STEAMED FRESH CRAB CLAW • 18-YEAR AGED HUA DIAO WINE	388 每隻 PER PIECE
鮮蟹肉焗釀蟹蓋 BAKED STUFFED CRAB SHELL • FRESH CRAB MEAT	338 每隻 PER PIECE
臘肉醬蒸蜆子皇伴葛絲 STEAMED RAZOR CLAM • ARROWROOT NOODLES • PRESERVED PORK SAUCE	178 每隻 PER PIECE
陳皮欖豉炒黃皮老虎斑球 STIR-FRIED TIGER GAROUPA FILLET • TANGERINE ZEST • BLACK BEAN • PRESERVED BLACK OLIVE	498
百香黃金藍天使蝦球 CRISPY FRENCH BLUE PRAWN • PASSION FRUIT SAUCE	378



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珍饈百味

ABALONE & DRIED SEAFOOD

	每位 PER PERSON
 鮑汁三十頭日本吉品鮑魚	1,488
BRAISED JAPANESE YOSHIHAMA ABALONE [30 HEADS] • SUPREME ABALONE SAUCE	
鮑汁南非五頭湯鮑魚	298
BRAISED SOUTH AFRICAN ABALONE [5 HEADS] • SUPREME ABALONE SAUCE	
蠔皇扣遼參伴豆酥蹄筋	358
BRAISED SEA CUCUMBER • SUPREME OYSTER SAUCE PORK TENDON • CRISPY SOYBEAN	
蠔皇花膠件扣鵝掌	358
BRAISED FISH MAW • GOOSE WEB • SUPREME OYSTER SAUCE	
包羅萬有 [鮑魚、花膠、瑤柱、豬蹄筋、遼參]	388
BRAISED ABALONE • FISH MAW • CONPOY • PORK TENDON • SEA CUCUMBER	

珍饈百味

ABALONE & DRIED SEAFOOD

 蝦子蠔皇原隻四頭花膠 [供六至八位用]	2,688
BRAISED WHOLE FISH MAW [4 HEADS] • SHRIMP ROE • SUPREME OYSTER SAUCE [FOR 6 TO 8 PERSONS]	
 鮑汁蝦子原條三頭黃玉參	1,488
BRAISED SEA CUCUMBER [3 HEADS] • SHRIMP ROE • SUPREME ABALONE SAUCE	
 鮑汁海味一品煲 [鮑魚、鮮蝦、帶子、北菇、鵝掌、豬蹄筋]	888
BRAISED ABALONE • SHRIMP • SCALLOP • MUSHROOM • GOOSE WEB • PORK TENDON • SUPREME ABALONE SAUCE IN CLAY POT	
 荷香八寶釀元肚	728
BRAISED STUFFED PORK STOMACH • ASSORTED DRIED SEAFOOD • VEGETABLES AND LOTUS LEAF	

家禽

POULTRY

<div><div>2</div><div>煙燻片皮鴨兩食</div></div> <div>SMOKED CRISPY PEKING DUCK</div> <div>一食: 配薄餅配料</div> <div>1ST SERVING: WITH STEAMED PANCAKE AND CONDIMENT</div> <div>二食: 炒鴨崧配生菜包</div> <div>2ND SERVING: STIR-FRIED MINCED DUCK • BAMBOO SHOOT • LETTUCE</div>	828	
<div><div>2</div><div>珍瑞鹽焗雞</div></div> <div>FORTUNE SALT-BAKED CHICKEN</div> <div>配堂弄雞珍香茭炒飯</div> <div>SERVING WITH CHICKEN GIZZARD AND CORIANDOR FRIED RICE</div>	988	
<div>生炸龍崗雞</div> <div>CRISPY FRESH LOCALLY-FARMED CHICKEN</div>	378	738
	半隻 HALF	原隻 WHOLE
<div>薑蔥蜆芥鐵鍋煎雞</div> <div>PAN-FRIED FRESH CHICKEN • GINGER AND SCALLION • FERMENTED CLAM SAUCE</div>	378	738
	半隻 HALF	原隻 WHOLE
<div>龍井茶燻本地農場雞</div> <div>SMOKED FRESH LOCALLY-FARMED CHICKEN • LONG JING TEA</div>	348	688
	半隻 HALF	原隻 WHOLE
<div>蘭度牛肝菌炒鴿脯</div> <div>STIR-FRIED PIGEON FILLET • PORCINI MUSHROOM • KALE</div>		298
<div>黃玉欖仁炒鴿崧伴鍋巴</div> <div>STIR-FRIED MINCED PIGEON • SWEET CORN • PINE NUTS • RICE CRACKER</div>		258

肉類

MEAT

冰梅脆皮咕嚕肉 [每日數量限定]	288
CRISPY LOCAL BLACK PORK • JAPANESE UME • YUNNAN ROCK SUGAR [WHILE STOCKS LAST]	
麵醬燒焗黑豚肋排	368
ROASTED BLACK PORK SPARE RIBS • HOUSEMADE SOYBEAN PASTE	
 寶塔梅菜千層肉	328
BRAISED PAGODA PORK BELLY • PRESERVED VEGETABLE	
馬友梅香煎肉餅	258
PAN-FRIED MINCED PORK PATTY • SALTED THREADFIN	
黑蒜香蔥爆M9澳洲和牛柳	628
STIR-FRIED M9 AUSTRALIAN WAGYU BEEF TENDERLOIN • BLACK GARLIC • SCALLION	
三十年陳皮蒸牛肉餅	288
STEAMED HAND-CHOPPED BEEF PATTY • 30-YEAR AGED TANGERINE ZEST	
腐乳雙蔥炒羊柳	268
STIR-FRIED LAMB • FERMENTED TOFU • LEEK AND ONION	



素食
VEGETARIAN










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田園素菜

VEGETABLES

 雞樅鮮菇炒玉蘭	228
WOK-FRIED TERMITE MUSHROOM • SHIITAKE • KALE	
 錦繡田園素珍	168
STIR-FRIED CELERY • LILY BULB • LOTUS ROOT • VEGETABLES	
 素香梅菜扣杏鮑菇	188
BRAISED KING OYSTER MUSHROOM • PRESERVED VEGETABLE	
 鮮菌醬炆紅燒豆腐	188
BRAISED TOFU • VEGETABLES • HOMEMADE MUSHROOM PASTE	
 金梅醬炆農場茄子	158
BRAISED EGGPLANT • YELLOW PLUM SAUCE	
 松茸竹筍上素鍋	258
STEWED MATSUTAKE • BAMBOO PITH • VEGETABLES • SUPREME BROTH	
 上湯鮮腐竹黃耳浸翠苗	258
SIMMERED BEAN CURD SHEET • YELLOW FUNGUS • SEASONAL VEGETABLES • SUPREME BROTH	

飯麵

NOODLES & RICE

鮑魚蝦子雲吞銀絲湯麵	148
EGG NOODLES • ABALONE • WONTON • SHRIMP ROE • SUPREME BROTH	每位 PER PERSON
脆米龍皇海鮮泡飯	378
CRISPY RICE • SHRIMP • SCALLOP • CELERY • PARSLEY • LOBSTER BROTH	
薑蔥花膠撈竹昇麵	338
BRAISED EGG NOODLES • SHREDDED FISH MAW • SPRING ONION • GINGER • ABALONE SAUCE	
蟹肉雲腿炒金絲麵	328
STIR-FRIED TURMERIC NOODLES • FRESH CRAB MEAT • YUNNAN HAM	
金瑤鮮蝦荷葉飯	298
FRIED RICE • SHRIMP • CONPOY • LOTUS LEAF	
豉椒海皇炒河粉	268
STIR-FRIED FLAT NOODLES • ASSORTED SEAFOOD • BLACK BEAN SAUCE	
圍蝦黑毛豬叉燒炒飯	248
FRIED RICE • BARBECUED IBÉRICO PORK • SHRIMP	
 竹笙如意上素炒麵	228
CRISPY NOODLES • BAMBOO PITH • ELM FUNGUS • MUSHROOM • VEGETABLES	