

徐偉輝師傅

【 化鮮為味 · 粵菜新章 】

徐師傅的廚藝之路始於探索，他背後的推動力不是主廚光環，而是他對美食的好奇心，以及他在露天街市和大牌檔感受到的活力與熱情。他憶述：「砧板的鏗鏘聲、海水的鹹鮮，還有在營業時限內備妥新鮮漁獲的緊湊感。」這段成長記憶奠定他的烹飪哲學，如今更完好融入幸運閣「以食材為本」的宗旨。

【 REDEFINES CANTONESE CUISINE WITH UNRIVALED FRESHNESS 】

At the heart of Chef Paul's culinary philosophy is a deep curiosity about food, ignited by the vibrant energy of the city's open-air markets and Dai Pai Dongs from his childhood. "The clatter of cleavers, the scent of brine, and the urgency to cook the freshest ingredients before the stalls closed," he recalls. Rooted in market-driven Cantonese cuisine, his passion for seasonal delicacies, meticulous techniques, and leading-edge gastronomic treatments forms the foundation of Fortune Room's refined, ingredient-driven ethos.

徐師傅仲夏推介

CHEF PAUL'S SUMMMER CREATION

櫻梅白玉涼拌遼參 SEA CUCUMBER • BITTER SQUASH • PLUM SAUCE	338 每位 PER PERSON
菲香金鈎蠔子皇 RAZOR CLAM • SAKURA SHRIMP • CHINESE CHIVE	178 每隻 PER PIECE
金瓜昆布燉螺頭 DOUBLE-BOILED CONCH • CANTALOUPE • KELP	268 每位 PER PERSON
酸湯浸熟成馬友魚柳 SIMMERED DRY-AGED THREADFIN FILLET • PRESERVED VEGETABLE • CHICKEN BROTH	178 每件 PER PIECE 兩件起 MIN. OF 2 PIECES
乾炒一品佛跳牆 WOK-FRIED "BUDDHA JUMPS OVER THE WALL"	388 每位 PER PERSON




巧藝·雅膳

CULINARY DELIGHTS

② 鴻圖妙齡乳豬 [約四斤半 AROUND 4.5 CATTIES] ROASTED WHOLE SUCKLING PIG	1,580 原隻 WHOLE
② 翔虹飛天琵琶鵝 FLYING ROASTED GOOSE	888 原隻 WHOLE
② 醇香熟醉海鮮 – 富貴蝦 / 鮑魚 / 花蛤 DRUNKEN SEAFOOD – MANTIS SHRIMP / ABALONE / CLAM	時價 MARKET PRICE

前菜小食·手工燒味

APPETIZERS & BARBECUES

幸運三重奏	208
FORTUNE GOURMET SAMPLER	每位 PER PERSON
 糯米釀乳豬	298
ROASTED SUCKLING PIG ROULADE · GLUTINOUS RICE	四件 4 PIECES
沖繩黑豚梅肉叉燒	328
BARBECUED OKINAWAN CHAR SIU	
脆乳豬百花蝦多士	298
CRISPY SUCKLING PIG · SHRIMP TOAST	四件 4 PIECES
香蹄肘子卷	168
MARINATED PORK TROTTER ROLL	
蔥油涼拌海螺盞	388
SLICED SEA WHELK · SCALLION OIL	
醬豆腐炸九肚魚	158
CRISPY BOMBAY DUCK FISH · FERMENTED TOFU	
烏醋青瓜紅蜆頭	158
MARINATED RED JELLYFISH · CUCUMBER · DARK VINEGAR	
 龍井煙燻素鵝	148
TEA SMOKED BEAN CURD SHEET ROLL · VEGETABLES	
 海苔脆豆腐	148
CRISPY TOFU · SEAWEED	



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CHEF PAUL'S SIGNATURES



素食
VEGETARIAN



敬請兩天前預訂
ORDER 2 DAYS IN ADVANCE

湯·羹·燕窩

SOUPS & BIRD'S NEST

陳皮花膠鷓鴣羹 [配菊花、檸檬葉及薄脆] PARTRIDGE THICK SOUP · SHREDDED FISH MAW · TANGERINE PEEL [SERVED WITH CHRYSANTHEMUM, LEMON LEAF & CRISPY CRUST]	268 每位 PER PERSON
 熟成雞竹筍燉象拔蚌乾 DOUBLE-BOILED DRY-AGED CHICKEN · DRIED GEODUCK · BAMBOO PITH	328 每位 PER PERSON
松茸遼參燉螺頭 DOUBLE-BOILED MATSUTAKE · SEA CUCUMBER · CONCH	328 每位 PER PERSON
海椰皇竹絲雞燉花膠 DOUBLE-BOILED FISH MAW · SILKY FOWL · AFRICAN COCONUT	268 每位 PER PERSON
 金耳百合杞子燉羊肚菌 DOUBLE-BOILED YELLOW FUNGUS · WOLFBERRY · LILY BULB · MOREL	188 每位 PER PERSON
鮮蟹肉燴官燕 BRAISED IMPERIAL BIRD'S NEST · CRAB MEAT · SUPREME BROTH	418 每位 PER PERSON

海鮮精選

SEAFOOD DELIGHTS

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

橘香豆醬焗方腩 [約一斤 | AROUND 1 CATTY]

BAKED MACAU SOLE •

KUMQUAT • SOY BEAN PASTE

988

原條 | WHOLE

 瓦罉胡椒生焗東星斑柳 / 黃皮老虎斑柳

SPOTTED GAROUPA FILLET / TIGER GAROUPA FILLET

BAKED • PEPPERCORN • SHALLOT

988 | 788

四位用

4 PERSONS

鮮魚湯菜脯浸東星斑 [約一斤 | AROUND 1 CATTY]

SIMMERED SPOTTED GAROUPA •

PRESERVED RADISH • FISH SOUP

828

原條 | WHOLE

 煙燻熟成馬友 [約一斤 | AROUND 1 CATTY]

SMOKED DRY-AGED THREADFIN

688

原條 | WHOLE

陳皮欖豉炒黃皮老虎斑球

STIR-FRIED TIGER GAROUPA FILLET •

TANGERINE ZEST • BLACK BEAN & OLIVE

498

薑蔥煎焗黃皮老虎斑腩

STIR-FRIED TIGER GAROUPA BELLY •

GINGER • SPRING ONION

428



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素食
VEGETARIAN



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海鮮精選

SEAFOOD DELIGHTS

- 🍷 漁鄉爆炒澳洲龍蝦 [約一斤 | AROUND 1 CATTY] 768
[銀魚、金鈎、松子、大澳蝦醬] 原隻 | WHOLE
WOK-FRIED LOBSTER • WHITEBAIT •
DRIED SHRIMP • PINE NUT • SHRIMP PASTE
- 黑蒜醬炒澳洲龍蝦球 [約一斤 | AROUND 1 CATTY] 728
STIR-FRIED AUSTRALIAN LOBSTER • 原隻 | WHOLE
BLACK GARLIC PASTE
- 🍷 鮮拆膏蟹腸粉煲 [約一斤 | AROUND 1 CATTY] 1,088
WHOLE MUD CRAB • CHEUNG FAN • CLAY POT 原隻 | WHOLE
- 橘香金沙鮮蝦球 378
CRISPY GIANT PRAWN •
SALTED EGG YOLK • PRESERVED CITRUS PEEL
- 臘肉醬炒北海道帶子 438
STIR-FRIED HOKKAIDO SCALLOP • PRESERVED PORK SAUCE
- 十八年女兒紅蒸鮮蟹拑 388
STEAMED FRESH CRAB CLAW • 每隻 | PER PIECE
18-YEAR AGED HUA DIAO
- 鮮蟹肉焗釀蟹蓋 338
BAKED STUFFED CRAB SHELL • FRESH CRAB MEAT 每隻 | PER PIECE
- 🍷 頭抽香煎 / 胡椒生焗大虎蝦 [約四兩 | AROUND 4 TAELS] 288
PAN-FRIED TIGER PRAWN • PREMIUM SOY SAUCE / 每隻 | PER PIECE
BAKED TIGER PRAWN • PEPPERCORN • SHALLOT

珍饈百味

ABALONE & DRIED SEAFOOD

 龍皇金甲	358
[脆皮遼參、豚肉、梅香馬友醬]	每位 PER PERSON
CRISPY SEA CUCUMBER · PORK · SALTED THREADFIN · SPICY GARLIC FISH SAUCE	
鮑汁三十頭日本吉品鮑魚	1,488
BRAISED JAPANESE YOSHIHAMA ABALONE · SUPREME ABALONE SAUCE [30 HEADS]	每位 PER PERSON
鮑汁南非五頭湯鮑魚	298
BRAISED SOUTH AFRICAN ABALONE · SUPREME ABALONE SAUCE [5 HEADS]	每位 PER PERSON
蠔皇花膠件扣鵝掌	358
BRAISED FISH MAW · GOOSE WEB · SUPREME OYSTER SAUCE	每位 PER PERSON
包羅萬有	388
[鮑魚、花膠、瑤柱、豬蹄筋、遼參]	每位 PER PERSON
BRAISED ABALONE · FISH MAW · CONPOY · PORK TENDON · SEA CUCUMBER	



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珍饈百味

ABALONE & DRIED SEAFOOD

鮑汁海味一品煲 888

[鮑魚、鮮蝦、帶子、北菇、鵝掌、豬蹄筋]

四位用

BRAISED ABALONE • SHRIMP • SCALLOP •
MUSHROOM • GOOSE WEB • PORK TENDON •
SUPREME ABALONE SAUCE

4 PERSONS

荷香八寶釀元肚 728

BRAISED STUFFED PORK STOMACH •
ASSORTED DRIED SEAFOOD •
VEGETABLES & LOTUS LEAF

四至六位用

4 TO 6 PERSONS

鮑汁蝦子原條三頭黃玉參 1,488

BRAISED SEA CUCUMBER • SHRIMP ROE •
SUPREME ABALONE SAUCE [3 HEADS]

六至八位用

6 TO 8 PERSONS

蝦子蠔皇原隻四頭花膠 2,688





BRAISED WHOLE FISH MAW • SHRIMP ROE •
SUPREME OYSTER SAUCE [4 HEADS]

六至八位用

6 TO 8 PERSONS

家禽

POULTRY

-   珍瑞鹽焗雞 988
配堂弄雞珍香荳炒飯 原隻 | WHOLE
SALT-BAKED FORTUNE CHICKEN
SERVED WITH CHICKEN GIZZARD & CORIANDER FRIED RICE
-  沙薑生煨農場雞煲 378 | 738
ROASTED FRESH CHICKEN ·
SAND GINGER · SCALLION 半隻 HALF | 原隻 WHOLE
- 生炸龍崗雞 378 | 738
CRISPY FRESH CHICKEN 半隻 HALF | 原隻 WHOLE
- 龍井茶燻農場雞 348 | 688
SMOKED FRESH CHICKEN · LONG JING TEA 半隻 HALF | 原隻 WHOLE
- 鮮鮑魚雞樅菌炒雞球 438
WOK-FRIED CHICKEN FILLET ·
ABALONE · TERMITE MUSHROOM
-  香酥梅子鴨 378 | 738
CRISPY-FRIED DUCK · PLUM SAUCE 半隻 HALF | 原隻 WHOLE
- 蘭度牛肝菌炒鴿脯 328
STIR-FRIED PIGEON FILLET ·
PORCINI MUSHROOM · KALE



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肉類

MEAT

冰梅脆皮咕嚕肉 CRISPY LOCAL BLACK PORK · JAPANESE UME · YUNNAN ROCK SUGAR	288
馬友梅香煎肉餅 PAN-FRIED MINCED PORK PATTY · SALTED THREADFIN	258
寶塔梅菜千層肉 BRAISED PAGODA PORK BELLY · PRESERVED VEGETABLE	328
香蔥黑蒜爆M9澳洲和牛柳 STIR-FRIED M9 AUSTRALIAN WAGYU BEEF TENDERLOIN · BLACK GARLIC · SCALLION	628
紅炆和牛面頰肉 BRAISED WAGYU BEEF CHEEK · TURNIP	388
三十年陳皮蒸牛肉餅 STEAMED HAND-CHOPPED BEEF PATTY · 30-YEAR AGED TANGERINE ZEST	298
腐乳雙蔥炒羊柳 STIR-FRIED LAMB · FERMENTED TOFU · LEEK & ONION	288

田園素菜

VEGETABLES

-  雞糞鮮菇炒玉蘭 228
WOK-FRIED TERMITES MUSHROOM •
SHIITAKE • KALE
-  錦繡田園素珍 168
STIR-FRIED CELERY • LILY BULB •
LOTUS ROOT • VEGETABLES
-  鮮菌醬炆紅燒豆腐 188
BRAISED TOFU • VEGETABLES •
HOMEMADE MUSHROOM PASTE
-  金梅醬炆農場茄子 168
BRAISED EGGPLANT • YELLOW PLUM SAUCE
-  松茸竹筍上素鍋 268
STEWED MATSUTAKE • BAMBOO PITH •
VEGETABLES • SUPREME BROTH
-  上湯鮮腐竹黃耳浸翠苗 268
SIMMERED BEAN CURD SHEET • YELLOW FUNGUS •
SEASONAL VEGETABLES • SUPREME BROTH



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飯麵

NOODLES & RICE

脆米龍皇海鮮泡飯	398
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	
頭抽乾炒海皇河粉	288
WOK-FRIED FLAT NOODLES • SEAFOOD • PREMIUM SOY SAUCE	
圍蝦黑毛豬叉燒炒飯	268
FRIED RICE • BARBECUED OKINAWAN PORK • SHRIMP	
 竹筴如意上素炒麵	248
CRISPY NOODLES • BAMBOO PITH • ELM FUNGUS • MUSHROOM • VEGETABLES	