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。

CHEF PAUL

【 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.

徐師傅盈秋推介
CHEF PAUL'S AUTUMN CREATION

韮香金鈎蟶子皇 — 178
RAZOR CLAM · SAKURA SHRIMP · CHINESE CHIVE — 每隻 | PER PIECE

酸香煎熟成馬友魚柳 — 178
PAN-SEARED DRY-AGED THREADFIN FILLET · PRESERVED VEGETABLE · CHICKEN BROTH — 每件 | PER PIECE; 兩件起 | MIN. OF 2 PIECES

砂鍋梅菜乾炆農場雞 — 398 | 768
CLAY POT BRAISED CHICKEN · PRESERVED VEGETABLE — 半隻 HALF | 原隻 WHOLE

黃金燕麥澳洲龍蝦 [約一斤 | AROUND 1 CATTY] — 788
CRISPY AUSTRALIAN LOBSTER · SALTED EGG YOLK · OATMEAL — 原隻 | WHOLE

乾炒一品佛跳牆 — 388
WOK-FRIED "BUDDHA JUMPS OVER THE WALL" — 每位 | PER PERSON

巧藝·雅膳
CULINARY DELIGHTS

鴻圖妙齡乳豬 [約四斤半 | AROUND 4.5 CATTIES] — 1,580
ROASTED WHOLE SUCKLING PIG — 原隻 | WHOLE

翔虹飛天琵琶鵝 — 888
FLYING ROASTED GOOSE — 原隻 | WHOLE

醇香熟醉海鮮 – 富貴蝦 / 鮑魚 / 花蛤 — 時價
DRUNKEN SEAFOOD – MANTIS SHRIMP / ABALONE / CLAM — MARKET PRICE

茶芥及水 TEA, WATER & CONDIMENT CHARGE《 每位 25 PER PERSON 》
如閣下有任何食物過敏，請告知本餐廳職員。
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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

烏醋青瓜紅蜇頭 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

徐師傅推介 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 268

[配菊花、檸檬葉及薄脆] 每位 | PER PERSON

PARTRIDGE THICK SOUP ·
SHREDDED FISH MAW · TANGERINE PEEL
[SERVED WITH CHRYSANTHEMUM, LEMON LEAF & CRISPY CRUST]

熟成雞竹笙燉象拔蚌乾 328

DOUBLE-BOILED DRY-AGED CHICKEN ·
DRIED GEODUCK · BAMBOO PITH 每位 | PER PERSON

松茸遼參燉螺頭 328

DOUBLE-BOILED MATSUTAKE ·
SEA CUCUMBER · CONCH 每位 | PER PERSON

海椰皇竹絲雞燉花膠 268

DOUBLE-BOILED FISH MAW ·
SILKY FOWL · AFRICAN COCONUT 每位 | PER PERSON

金耳百合杞子燉羊肚菌 188

DOUBLE-BOILED YELLOW FUNGUS ·
WOLFBERRY · LILY BULB · MOREL 每位 | PER PERSON

鮮蟹肉燴官燕 418

BRAISED IMPERIAL BIRD'S NEST ·
CRAB MEAT · SUPREME BROTH 每位 | PER PERSON

茶芥及水 TEA, WATER & CONDIMENT CHARGE《 每位 25 PER PERSON 》
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海鮮精選
SEAFOOD DELIGHTS

清蒸東星斑、瓜子斑、花英斑、青衣斑 — 時價
STEAMED SPOTTED GAROUPA・MELON SEED GAROUPA・FA YING GAROUPA・GREEN WRASSE — MARKET PRICE

橘香豆醬焗方脷 [約一斤 | AROUND 1 CATTY] — 988
BAKED MACAU SOLE・KUMQUAT・SOY BEAN PASTE — 原條 | WHOLE

瓦罉胡椒生焗東星斑柳 / 黃皮老虎斑柳 — 988 | 788
SPOTTED GAROUPA FILLET / TIGER GAROUPA FILLET
BAKED・PEPPERCORN・SHALLOT — 四位用 4 PERSONS

鮮魚湯菜脯浸東星斑 [約一斤 | AROUND 1 CATTY] — 828
SIMMERED SPOTTED GAROUPA・PRESERVED RADISH・FISH SOUP — 原條 | WHOLE

煙燻熟成馬友 [約一斤 | AROUND 1 CATTY] — 688
SMOKED DRY-AGED THREADFIN — 原條 | WHOLE

陳皮欖豉炒黃皮老虎斑球 — 498
STIR-FRIED TIGER GAROUPA FILLET・TANGERINE ZEST・BLACK BEAN & OLIVE

薑蔥煎焗黃皮老虎斑腩 — 428
STIR-FRIED TIGER GAROUPA BELLY・GINGER・SPRING ONION

徐師傅推介 CHEF PAUL'S SIGNATURES
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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 [約四両 | AROUND 4 TAELS] 288
PAN-FRIED TIGER PRAWN • PREMIUM SOY SAUCE / 每隻 | PER PIECE
BAKED TIGER PRAWN • PEPPERCORN • SHALLOT

茶芥及水 TEA, WATER & CONDIMENT CHARGE《 每位 25 PER PERSON 》
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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・ 每位 | PER PERSON
SUPREME ABALONE SAUCE [30 HEADS]

鮑汁南非五頭湯鮑魚 298
BRAISED SOUTH AFRICAN ABALONE・ 每位 | PER PERSON
SUPREME ABALONE SAUCE [5 HEADS]

蠔皇花膠件扣鵝掌 358
BRAISED FISH MAW・GOOSE WEB・ 每位 | PER PERSON
SUPREME OYSTER SAUCE

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

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]

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

四位用
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

茶芥及水 TEA, WATER & CONDIMENT CHARGE《 每位 25 PER PERSON 》
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家禽
POULTRY

珍瑞鹽焗雞 988

配堂弄雞珍香荽炒飯 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 · 半隻 HALF | 原隻 WHOLE
SAND GINGER · SCALLION

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

肉類
MEAT

冰梅脆皮咕嚕肉 288
CRISPY LOCAL BLACK PORK・
JAPANESE UME・YUNNAN ROCK SUGAR

馬友梅香煎肉餅 258
PAN-FRIED MINCED PORK PATTY・
SALTED THREADFIN

寶塔梅菜千層肉 328
BRAISED PAGODA PORK BELLY・
PRESERVED VEGETABLE

香蔥黑蒜爆M9澳洲和牛柳 628
STIR-FRIED M9 AUSTRALIAN WAGYU BEEF TENDERLOIN・
BLACK GARLIC・SCALLION

紅炆和牛面頰肉 388
BRAISED WAGYU BEEF CHEEK・TURNIP

三十年陳皮蒸牛肉餅 298
STEAMED HAND-CHOPPED BEEF PATTY・
30-YEAR AGED TANGERINE ZEST

腐乳雙蔥炒羊柳 288
STIR-FRIED LAMB・FERMENTED TOFU・LEEK & ONION

茶芥及水 TEA, WATER & CONDIMENT CHARGE《 每位 25 PER PERSON 》
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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

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

松茸竹笙上素鍋 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

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

竹笙如意上素炒麵 248
CRISPY NOODLES・BAMBOO PITH・ELM FUNGUS・
MUSHROOM・VEGETABLES

茶芥及水 TEA, WATER & CONDIMENT CHARGE《 每位 25 PER PERSON 》
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