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

香醋雲耳紅蜇頭 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

茶芥及水 TEA, WATER & CONDIMENT CHARGES《 每位 22 PER PERSON 》
如閣下有任何食物過敏，請告知本餐廳職員。
IF YOU HAVE ANY FOOD ALLERGIES, PLEASE INFORM OUR STAFF.

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

30 MIN 香蜜芥末焗方腳
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 · SUPREME BROTH
時價
MARKET PRICE

茶芥及水 TEA, WATER & CONDIMENT CHARGES《 每位 22 PER PERSON 》
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海鮮精選
SEAFOOD DELIGHTS

十八年女兒紅蒸鮮蟹拑 STEAMED FRESH CRAB CLAW・ 18-YEAR AGED HUA DIAO	388 每隻 | PER PIECE
鮮蟹肉焗釀蟹蓋 BAKED STUFFED CRAB SHELL・ FRESH CRAB MEAT	338 每隻 | PER PIECE
臘肉醬蒸蟶子皇伴葛絲 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

素食
VEGETARIAN

製作時間
PREPARATION TIME

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

珍饈百味

ABALONE & DRIED SEAFOOD

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

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

素食
VEGETARIAN

製作時間
PREPARATION TIME

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

家禽
POULTRY

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

茶芥及水 TEA, WATER & CONDIMENT CHARGES《 每位 22 PER PERSON 》

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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

45 min 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 TOFUB • LEEK AND ONION

素食 VEGETARIAN
製作時間 PREPARATION TIME
敬請兩天前預訂 PLEASE ORDER 2 DAYS IN ADVANCE

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

松茸竹笙上素鍋 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

茶芥及水 TEA, WATER & CONDIMENT CHARGES《 每位 22 PER PERSON 》
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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

素食 VEGETARIAN
製作時間 PREPARATION TIME
敬請兩天前預訂 PLEASE ORDER 2 DAYS IN ADVANCE