嘉樂樓

18/11/2026 - 1/12/2026

粵式蒸點 Steamed Dim Sum

- ☐ 筍尖鮮蝦餃(四件) 60
  Har Gau • Bamboo Shoot (4 Pcs)
- ☐ 蟹籽燒賣(四件) 60
  Siu Mai • Crab Roe (4 Pcs)
- ☐ 蠔皇叉燒包(三件) 55
  Barbecued Pork Bun (3 Pcs)
- ☐ 子薑牛肉球(三件) 55
  Minced Beef Ball • Young Ginger (3 Pcs)
- ☐ 娥姐素粉果(三件) 55
  Vegetable Dumpling • Mixed Mushroom (3 Pcs)
- ☐ 鮮蝦鳳冠餃(三件) *NEW* 60
  Shrimp Dumpling • Pork • Egg • Vegetable (3 Pcs)
- ☐ 蟹肉灌湯餃(每位) 75
  Soup Dumpling • Crab Meat (Per Person)

粵式蒸點 Steamed Dim Sum

- ☐ 薑蔥牛柏葉 78
  Beef Omasum Tripe • Ginger • Spring Onion
- ☐ 蟲草花濃湯鮮竹卷(三件) *NEW* 68
  Bean Curd Sheet Roll • Cordyceps Flower • Pork Supreme Broth (3 Pcs)
- ☐ 金蒜蒸排骨 60
  Pork Spare Rib • Garlic
- ☐ 北菇棉花雞 70
  Fish Maw • Chicken • Mushroom
- ☐ 豉汁蒸魚雲 138
  Fish Head • Black Bean Sauce

焗煎炸點 Pan-fried & Crispy

- ☐ 焗叉燒餐包(三件) 55
  Barbecued Pork Bun (3 Pcs)
- ☐ 臘味大根蘿蔔糕(三件) 62
  Turnip Pudding • Air-dried Meat (3 Pcs)
- ☐ 葡汁鮮蝦春卷(三件) 60
  Spring Roll • Shrimp • Portuguese Sauce (3 Pcs)
- ☐ 雞粒炸芋角(三件) 55
  Taro Puff • Diced Chicken • Minced Pork (3 Pcs)
- ☐ 家鄉鹹水角(三件) 55
  Glutinous Rice Dumpling • Pork • Dried Shrimp (3 Pcs)
- ☐ 蔥香芝麻燒餅(三件) 62
  Pork Pastry • Spring Onion • Sesame (3 Pcs)
- ☐ 沙爹牛肉生煎包(三件) 65
  Pan-fried Beef Bun • Satay Sauce (3 Pcs)
- ☐ 鱈魚窩夫卷(三件) *NEW* 98
  Cod Fish • Salted egg • Vegetable (3 Pcs)

香滑腸粉 Cheong Fan

- ☐ 韭黃鮮蝦腸粉 65
  Shrimp • Yellow Chive
- ☐ 香茜叉燒腸粉 62
  Barbecued Pork • Coriander
- ☐ 紅米上素腸粉 65
  Mixed Mushroom • Brown Rice
- ☐ 櫻花蝦帶子腸粉 *NEW* 78
  Scallop • Sakura Shrimp
- ☐ X.O.醬炒腸粉 65
  Wok-fried • X.O. Chilli Sauce

大排檔美食 Food Stalls

- ☐ 廣東抄手 65
  Shrimp & Pork Dumpling • Ginger • Soy Sause
- ☐ 懷舊碗仔翅(每位) 68
  Mushroom • Shredded Chicken • Fungus • Bean Vermicelli Broth (Per Person)
- ☐ 白灼時令蔬菜 (菜心/芥蘭/唐生菜) 70
  Poached Seasonal Vegetable (Choy Sum/Kale/Chinese Lettuce)
- ☐ 豉汁煎釀三寶 78
  Pan-fried Stuffed Bell Pepper • Dace Fish
- ☐ 鮑汁花生雞腳 80
  Chicken Feet • Peanut • Abalone Sauce
- ☐ 香醋豬腳薑 85
  Pig Trotter • Ginger • Dark Sweet Vinegar
- ☐ 胡椒鹹菜煮豬肚 108
  Pig Stomach • Pickled Vegetable • Bean Curd Sheet • White Pepper
- ☐ 椒鹽魷魚鬚 128
  Deep-fried Squid • Spicy Salt
- ☐ 南乳炸鱔片 148
  Crispy Eel • Fermented Red Bean Curd Sauce
- ☐ 白灼薑蔥本地牛頸脊 228
  Poached Beef Chuck Flap • Ginger • Spring Onion

家樂小炒 Family Feast

- ☐ 紫蘇豆角炒茄子 138
  Sautéed Eggplant • Green Bean • Perilla
- ☐ 京蔥豆豉爆炒爽肉 168
  Wok-fried Slice Pork Neck • Black Bean • Leek
- ☐ 杞子魚腐浸菠菜苗 198
  Simmered Fish Mousse • Baby Spinach • Wolfberry • Fish Broth
- ☐ 鳳梨子薑燜鴨件 268
  Braised Duck • Young Ginger • Pineapple
- ☐ 中式洋蔥澳洲牛柳 298
  Pan-fried Australian Beef Fillet • Onion • Chinese Style
- ☐ 啫啫薑蔥蠔煲 298
  Braised Oyster • Ginger • Spring Onion • Clay Pot

粥粉麵飯 Congee, Noodle & Rice

- ☐ 柴魚花生豬骨粥 60
  Congee • Pork Bone • Dried Stockfish •·Peanut
- ☐ 砂窩薑蔥魚腩粥 188
  Congee • Grass Carp Belly • Ginger • Spring Onion
- ☐ 金菇瑤柱燜伊麵 188
  Braised E-fu Noodle • Conpoy • Enoki Mushroom
- ☐ 雪菜肉絲銀絲燜米粉 178
  Braised Rice Vermicelli • Shredded Pork • Preserved Vegetable
- ☐ 鮮茄滑蛋帶子炒河 228
  Wok-fried Rice Noodle • Scallop • Egg • Tomato
- ☐ 鴨腿瓜粒泡飯 178
  Duck Leg • Melon Soup & Rice
- ☐ 五穀鮑汁海鮮荷葉飯 248
  Fried Rice • Five Grain • Seafood • Lotus Leaf

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Vegetarian Item Spicy item 茶芥及水 (每位) 22 Tea, Water & Condiment Charge (22 Per Person)

1+1 午市自選配搭
Create your Own Combo
398

肉類及小菜
Meat
自選一款
Choose 1

☐ **五香脆燒腩**
Roasted Pork Belly

☐ **懷舊蜜汁叉燒**
Barbecued Pork • Honey Soya Bean

☐ **中式洋蔥澳洲牛柳**
Pan-fried Australian Beef Fillet • Onion • Chinese Style

☐ **薑蔥霸王新鮮雞 (半隻)**
Steamed Fresh Chicken • Ginger • Spring Onion (Half)

+

豐衣足食
Noodle & Rice
自選一款
Choose 1

☐ **揚州炒飯**
Fried Rice in Yeung Chow Style

☐ **鴨腿瓜粒泡飯**
Duck Leg Soup • Vegetable • Rice

☐ **鮮茄滑蛋帶子炒河**
Wok-fried Rice Noodle • Scallop • Egg • Tomato

☐ **金菇瑤柱燜伊麵**
Braised E-fu Noodle • Conpoy • Enoki Mushroom

午市點心套餐
Dim Sum Set Lunch
每位 268 / per person _____位 person
(2 位起 For 2 persons or more)

自選點心四款
Selection of Dim Sum
(選四款, 每位一件)
(Select four, 1pc per person)

☐ **筍尖鮮蝦餃**
Har Gau • Asparagus

☐ **蟹籽燒賣**
Siu Mai • Crab Roe

☐ **蠔皇叉燒包**
Barbecued Pork Bun

☐ **子薑牛肉球**
Minced Beef Ball • Young Ginger

☐ **娥姐素粉果**
Vegetable Dumpling • Mixed Mushroom

☐ **鮮蝦鳳冠餃**
Shrimp Dumpling • Pork • Egg • Vegetable

☐ **蟲草花濃湯鮮竹卷**
Bean Curd Sheet Roll • Cordyceps Flower • Pork • Supreme Broth

☐ **焗叉燒餐包**
Baked Barbecued Pork Bun

☐ **臘味大根蘿蔔糕**
Turnip Pudding • Air-dried Meat

☐ **葡汁鮮蝦春卷**
Spring Roll • Shrimp • Portuguese Sauce

☐ **雞粒炸芋角**
Taro Puff • Diced Chicken • Minced Pork

☐ **家鄉鹹水角**
Glutinous Rice Dumpling • Pork • Dried Shrimp

☐ **蔥香芝麻燒餅**
Pork Pastry • Spring Onion • Sesame

☐ **沙爹牛肉生煎包**
Beef Bun • Satay Sauce

☐ **鱈魚窩夫卷**
Cod Fish • Salted egg • Vegetable

自選燒味
Selection of Chinese Barbecue
(選兩款 Select two)

☐ **懷舊蜜汁叉燒**
Barbecued Pork

☐ **五香脆燒腩**
Roasted Pork Belly

☐ **懷舊燒鳳肝**
Roasted Chicken Liver

☐ **玫瑰豉油新鮮雞**
Simmered Fresh Chicken • Soy Sauce

自選主菜 Selection of Main Course
(2 至 4 位選兩款 • 5 至 8 位選三款 • 9 至 12 位選四款)
(2-4 persons select 2 • 5-8 persons select 3 • 9-12 persons select 4)

☐ **京蔥豆豉爆炒爽肉**
Wok-fried Slice Pork Neck • Black Bean • Leek

☐ **中式洋蔥澳洲牛柳**
Pan-fried Australian Beef Fillet • Onion • Chinese Style

☐ **鳳梨子薑燜鴨件**
Braised Duck • Young Ginger • Pineapple

☐ **杞子魚腐浸菠菜苗**
Simmered Fish Mousse • Baby Spinach • Wolfberry • Fish Broth

☐ **紫蘇豆角炒茄子**
Sautéed Eggplant • Green Bean • Perilla

☐ **金菇瑤柱燜伊麵**
Braised E-fu Noodle • Conpoy • Enoki Mushroom

☐ **雪菜肉絲銀絲燜米粉**
Braised Rice Vermicelli • Shredded Pork • Preserved Vegetable

☐ **鮮茄滑蛋帶子炒河**
Wok-fried Rice Noodle • Scallop • Egg • Tomato

☐ **三代同堂牛崧炒飯**
Fried Rice • Minced Beef • Aged Pickled Vegetable • Dried Turnip

甜品
Dessert

惠顧午市點心套餐可另加 22 享用以下任何一款甜品
(Add 22 to enjoy any one of the below desserts with the Dim Sum Set Lunch)

☐ **杞子棗皇糕 (三件)** *NEW* — 50
Red Date Pudding • Wolfberry (3 Pcs)

☐ **嘉樂酥皮蛋撻 (三件)** — 50
Baked Egg Tartlet (3 Pcs)

☐ **原籠欖仁馬拉糕** — 65
Steamed Sponge Cake • Almond

☐ **杏片腰果露** — 58
Sweetened Cashew Cream • Almond

☐ **陳皮蓮子紅豆沙** — 48
Red Bean Soup • Lotus Seed • Tangerine Zest

☐ **奶香椰茸雞蛋散** — 50
Deep-fried Egg Fritter • Floss Coconut • Condensed Milk (3 pcs)

低糖之選
Low Sugar Dessert

☐ **鳳梨酥(三件)** *NEW* — 50
Baked Pineapple Puff (3 pcs)

☐ **芋泥椰香西米露** — 58
Taro Paste • Coconut Milk • Sago

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