

嘉樂樓

THE GALLOP

經典家常菜 傳承每一代

嘉樂樓一直以來竭誠為會員帶來經典菜餚，風味歷久常新，盛載滋味回憶。餐廳更新菜單，推出經典招牌菜，由極具經驗的大廚主理，並採用時令食材及精湛烹飪技巧，將廣東菜的精萃展現無遺。

經典的菜式，傳統的美味，包括：菠蘿咕嚕肉、嘉樂炸子雞、懷舊糖豆薄切叉燒、滋潤老火靚湯、鷓鴣燕窩羹及酥皮栗茸焗布甸等。我們誠邀您和親朋好友，蒞臨細味傳統飲食文化，品嚐每一項招牌菜式。

Connecting Families with The Taste of Heritage

Our time-honoured restaurant, The Gallop, has charmed Members for decades, with nostalgic tastes. Our chefs have applied all their culinary skills to recreate these Cantonese dishes with a flair for modern times, while preserving authentic cooking methods.

The recreated dishes include a range of sumptuous, signature delicacies with such timeless favourites as Sweet & Sour Pork with Fresh Pineapple, Shallow Fried Crispy Chicken, Barbecued Pork with Honey Soya Bean, Hearty Daily Soup, Partridge Soup with Bird's Nest, and Baked Sago Pudding with Chestnut Paste. Invite your family and friends to connect with each other and their culinary heritage.

如有其他菜式希望增加在日後的菜牌中，歡迎向我們提供建議。

If there is any particular dish you wish to see in our future menus, please let us know.

如果您有食物過敏，請通知我們的工作人員。

If you have any food allergies, please inform our staff.

經典家常菜

滋潤老火靚湯

Hearty Daily Soup

老火湯是廣東師傅按照不同季節，春暖夏至秋涼冬寒，選取不同時令食材，天天精心煲燉不同靚湯，火候十足，滑順不膩，滋補養身，呈現廣東菜精萃，將關懷情感代代相傳。

Each day our chefs select the best seasonal ingredients to prepare tasty daily soups to nourish your body and warm your heart in every season.

This care and attention to detail reveals the essence of Cantonese dishes, and reminds every generation of the great culinary heritage of Chinese cuisine.



酥皮栗茸焗布甸

Baked Sago Pudding · Chestnut Paste · Puff Pastry

嘉樂樓招牌甜品，底層西米軟滑可口，栗茸芳香，酥皮蓋在頂層焗成金黃，入口層次多變，如此傳統做法工序繁多，難得師傅保留此中精萃，獨有滋味讓您盡情細嚐。

The Gallop's signature dessert offers a smooth mix of sago with chestnut paste at the base topped with a golden puff. This allows Members and their guests to taste the variety and layers of texture in just one bite, a technique few chefs can now master. This is a total taste experience that is rarely found nowadays.



THE TASTE OF HERITAGE



懷舊糖豆蜜汁叉燒

Barbecued Pork · Honey Soya Bean

每日新鮮烤製叉燒，肉香幼嫩，師傅特製蜜汁叉燒醬，與肉味相配適中，配合嘉樂樓自家製蜜糖豆，昇華味覺享受。

Our chefs prepare the barbecued pork at precise temperatures that give it an astounding tenderness.

Honey barbecue sauce, homemade soya beans are a perfect accompaniment for the pork giving you the ultimate in tasteful enjoyment.

嘉樂炸子雞 Crispy Chicken

廚師以傳統方法，用五香粉及炒香的鹽粒醃製特選優質冰鮮雞並風乾，以恰到油溫生炸，使外皮香脆，雞肉嫩滑，口感和味道都令人難以忘懷。

Our chefs marinate the top-quality fresh chicken in a traditional way with five-spice powder and fragrant salt then air-dry and shallow fry at the perfectly controlled temperature. In this way, the tender juicy chicken and crispy skin provide an irresistible aroma to tease your senses, and leave a lasting impression on your palate.



圖片只供參考

Images are for illustration purpose only



大虎蝦多士 (四件)
Crispy Tiger Prawn Toast (4 Pcs)
288



頭抽浸乳鴿 (每隻)
Simmered Pigeon • Premium Soy Sauce (Per Piece)
138

小食

APPETISERS

-  胡麻醬鮮淮山 88
Tossed Fresh Yam • Sesame Sauce
-  香辣鴨舌青瓜 148
Duck Tongue • Cucumber • Spicy Sesame Paste
- 懷舊燒鳳肝 148
Roasted Chicken Livers
-  椒鹽豆腐粒 88
Crispy Diced Bean Curd • Spicy Salt
- 椒鹽白飯魚 98
Deep-fried White Bait • Spicy Salt
- 南乳炸雞件 148
Crispy Chicken Fillets • Fermented Red Bean Curd Sauce
- 大虎蝦多士 (四件) 288
Crispy Tiger Prawn Toast (4 Pcs)
- 十五年花雕醉鮑魚 (四隻) 208
Drunken Abalone • 15 Years Hua Diao Wine (4 Pcs)

明爐燒味

CHINESE BARBECUE

- 厚切滷水牛腩 148
Marinated Beef Tongue • Herbed Soy Sauce
- 頭抽浸乳鴿 (每隻 Per Piece) 138
Simmered Pigeon • Premium Soy Sauce
- 明爐燒鵝 348 (半隻 Half)
Roasted Goose 688 (全隻 Whole)
- 燒味雙拼 (請選擇以下二款) 258
Barbecued Meat Platter
(Choice of Two from the Below Mentioned Items)
- 五香脆燒腩 178
Roasted Pork Belly
- 懷舊糖豆蜜汁叉燒 238
Barbecued Pork • Honey Soya Bean
- 玫瑰豉油新鮮雞 308 (半隻 Half)
Simmered Fresh Chicken • Soy Sauce 598 (全隻 Whole)



肘子燉螺頭湯 (每窩)
Double-boiled Sea Conch · Yunnan Ham (Standard Tureen)
598

燉煮湯羹

嚐鮮美味
DELECTABLE SOUPS

滋潤老火靚湯 118 (半窩 Half Standard Tureen)
Hearty Daily Soup 208 (每窩 Standard Tureen)

腿茸鷓鴣羹 98 (每位 Per Person)
Partridge • Minced Yunnan Ham 278 (每窩 Standard Tureen)

鴻圖素翅羹 118 (每位 Per Person)
Mock Shark Fin • Crab Meat • Crab Roe Soup 348 (每窩 Standard Tureen)

菜膽瑤柱燉花膠湯 128 (每位 Per Person)
Double-boiled Fish Maw • Conpoy • Chinese Cabbage 378 (每窩 Standard Tureen)

肘子燉螺頭湯 598 (每窩 Standard Tureen)
Double-boiled Sea Conch • Yunnan Ham



蠔皇三疊七頭南非鮑魚

Braised South African Abalone (7 Heads) • Crispy Rice • Vegetable
188



桂花銀芽炒瑤柱

Sautéed Conpoy • Eggs • Bean Sprouts
178

海錯山

珍

百味尊貴

PREMIUM DRIED
SEAFOOD

蠔皇三疊七頭南非鮑魚 Braised South African Abalone (7 Heads) • Crispy Rice • Vegetable • Oyster Sauce	188 (每位 Per Person)
桂花銀芽炒瑤柱 Sautéed Conpoy • Eggs • Bean Sprouts	178
啫啫魚鰾花膠煲 Braised Fish Maw • Dried Onions • Clay Pot	388
海味鵝掌煲 Braised Sea Cucumber • Fish Maw • Mushroom • Goose Web • Clay Pot	378
姬松茸醬海參豆腐煲 Braised Sea Cucumber • Bean Curd • Matsutake Paste • Clay Pot	348
鹹肉鮮菌煮魚肚 Simmered Fish Maw • Salted Pork • Fresh Fungus	228



金腿麒麟蒸原條東星斑球

Steamed Spotted Garoupa Fillets • Mushroom • Yunnan Ham
758



乾咖喱基圍蝦

Wok-baked Shrimps • Dried Curry
298

海鮮佳饌

名廚精製 SUMPTUOUS SEAFOOD

金腿麒麟蒸原條東星斑球 Steamed Spotted Garoupa Fillets • Mushroom • Yunnan Ham	758
陳皮輕煎東星斑球 Pan-fried Spotted Garoupa Fillets • Tangerine Zest	568
豆醬野菌啫啫東星斑頭腩 Braised Spotted Garoupa Head & Belly • Wild Mushrooms • Yellow Bean Paste	398
油浸筍殼魚 Deep-fried Marble Goby • Spring Onions	418
翡翠牛肝菌骨香鱸魚球 Sautéed Pomfret Fillets • Porcini Mushroom	418
陳皮豉汁蒸盤龍鱔 Steamed Eel • Black Bean • Tangerine Zest	588
嘉樂海鮮小炒皇 Sautéed Dried Seafood • Shrimps • Chives • Cashew Nuts	198
 乾咖喱基圍蝦 Wok-baked Shrimps • Dried Curry	298
蝦球玉帶蟹醬粉絲煲 Shrimps • Scallops • Rice Vermicelli • Crab Paste • Clay Pot	328



雙寶片皮雞

Crispy Boneless Chicken • Yunnan Ham • Chicken Livers

308 (半隻 Half)

598 (全隻 Whole)



燒汁牛肋排

Braised Beef Rib • Teriyaki Sauce

388



FLAVOURFUL POULTRY

椰汁香芋燜鴨 Braised Duck • Taro • Coconut Juice	198
砂薑煎焗清遠雞 Wok-baked Fresh Local Chicken • Aromatic Ginger	238
瑤柱貴妃文昌雞 Simmered Chicken • Conpoy	238 (半隻 Half) 468 (全隻 Whole)
嘉樂炸子雞 Crispy Chicken	238 (半隻 Half) 468 (全隻 Whole)
可轉麻香蔥油脆皮雞 Choice of Crispy Chicken • Spicy Spring Onion Oil	238 (半隻 Half) 468 (全隻 Whole)
可轉新鮮雞 Choice of Fresh Chicken	308 (半隻 Half) 598 (全隻 Whole)
雙寶片皮雞 Crispy Boneless Chicken • Yunnan Ham • Chicken Livers	308 (半隻 Half) 598 (全隻 Whole)
鹽焗烏鬚鵝 Salt Baked Goose	348 (半隻 Half) 688 (全隻 Whole)

豬肉、牛肉

PORK & BEEF

 菠蘿咕嚕肉 Sweet & Sour Pork • Pineapple	158
花菇馬蹄蒸手剝豬肉餅 Steamed Hand-chopped Pork Patty • Mushrooms • Water Chestnut	168
另選配料 Your Choice Of: 馬友鹹魚 Salted Fish 鹹蛋 Salted Egg Yolk	62 28
紅酒蕎頭黑醋西班牙豬肋骨 Crispy Spanish Pork Spare Ribs • Red Wine • Pickled Shallots • Dark Vinegar	288
中式洋蔥澳洲牛柳 Pan-fried Australian Beef Tenderloin • Onions	298
白灼薑蔥牛頸脊肉 Poached Chuck Flap Tail Beef • Ginger • Spring Onions	348
燒汁牛肋排 Braised Beef Ribs • Teriyaki Sauce	388





米網碧根果仁炒六錦

Sautéed Assorted Fungus • Lily Bulbs • Pecans • Crispy Rice Net
238



梅菜皇菜甫蒸菜心

Steamed Choy Sum •
Pickled Vegetables
168

蔬菜豆腐

VEGETABLES
& BEAN CURD

-  南乳齋煲 148
Braised Assorted Vegetables • Fungus •
Fermented Red Bean Curd Sauce • Clay Pot
-  米網碧根果仁炒六錦 238
Sautéed Assorted Fungus • Lily Bulbs •
Pecans • Crispy Rice Net
-  梅菜皇菜甫蒸菜心 168
Steamed Choy Sum • Pickled Vegetables
- 杞子魚腐浸菠菜苗 198
Simmered Carp Fish Mousse • Baby Spinach •
Medlars • Fish Soup
- 瑤柱琵琶豆腐 198
Crispy Bean Curd • Shrimp Mousse • Conpoy
-  蓮子薏米素千葉豆腐 168
Steamed Bean Curd • Lotus Seed • Barley
-  欖菜素肉炒四季豆 148
Fried String Beans • Impossible Meat •
Pickled Vegetables

金湯海參脆米五穀泡飯

Crispy Rice • Five Grains • Braised Sea Cucumber • Pumpkin Carrot Soup
358



脆米炒有機椰菜花

Sautéed Organic Cauliflower • Crispy Rice
168

豐足食

NOODLES · RICE

上湯水餃生麵 168 (每窩 Standard Tureen)
Noodles in Shrimp & Pork Dumplings • Supreme Broth

滑蛋斑球炒河 208
Sautéed Rice Noodles • Garoupa Fillets •
Scrambled Eggs

濃湯青菜嫩雞煨稻庭麵 208
Japanese Noodles in Chicken Broth •
Shredded Chicken • Vegetables

 脆米炒有機椰菜花 168
Sautéed Organic Cauliflower • Crispy Rice

鴛鴦炒飯 198
Fried Rice • Shrimps • Shredded Chicken •
Cream & Tomato Sauce

 煎雙蛋牛崧焗飯 208
Baked Rice • Minced Beef • Pan-fried Eggs

金湯海參脆米五穀泡飯 358
Crispy Rice • Five Grains • Braised Sea Cucumber •
Pumpkin & Carrot Soup



懷舊雜果椰子雪糕涼粉
Grass Jelly · Mixed Fruits ·
Coconut Ice Cream
58

酒釀桂花水果凍 (三件)
Chilled Fruits Puddings · Osmanthus ·
Fermented Rice Wine
48

甜蜜蜜

DESSERTS

- | | |
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| 酒釀桂花水果凍 (三件)
Chilled Fruit Puddings • Osmanthus •
Fermented Rice Wine (3 Pieces) | 48 |
| 蘋果茸奶皇千層酥 (三件)
Apple Puffs • Egg Custard (3 Pieces) | 58 |
| 嘉樂酥皮蛋撻 (三件)
Baked Egg Tartlets (3 Pieces) | 45 |
| 馬拉糕
Steamed Sponge Cake | 60 |
| 懷舊雜果椰子雪糕涼粉
Grass Jelly • Mixed Fruits •
Coconut Ice Cream | 58 |
| 陳皮蓮子紅豆沙
Red Bean Soup • Lotus Seeds • Tangerine Zest | 42 |
| 杏片腰果露湯圓
Sweetened Cashew Cream •
Glutinous Rice Dumplings • Almond | 58 |
| 雛生蛋桑寄生蓮子茶
Sweetened Soup • Mulberry • Lotus Seed • Egg | 58 |
| 酥皮栗茸焗布甸
Baked Sago Pudding • Chestnut Paste • Puff Pastry | 58 |