



SENIOR COMMON ROOM
THE UNIVERSITY OF HONG KONG

總廚推介

EXECUTIVE CHEF'S RECOMMENDATION

開胃前菜 APPETIZERS

話梅車厘茄	MARINATED CHERRY TOMATOES IN PLUM SAUCE	\$88
惹味五香燻魚	SMOKED FISH IN SHANGHAI STYLE	\$198
椒鹽鮑魚 (四隻)	ABALONES WITH SALT & PEPPER (4PCS)	\$268

窩心暖湯 SOUP

(每位 PER PERSON)

松茸海螺燉雞湯	DOUBLE-BOILED CHICKEN SOUP WITH MATSUTAKE MUSHROOM & CONCH	\$198
花膠北菇燉菜膽	DOUBLE-BOILED CHINESE CABBAGE SOUP WITH FISH MAW & BLACK MUSHROOMS	\$198

肉類 MEAT

香辣黑蒜鮑魚滑雞煲	SPICY CHICKEN & ABALONE WITH BLACK GARLIC IN POT	\$328
酒香紅燒肉 (四件)	BRAISED PORK BELLY IN WINE SAUCE (4PCS)	\$268
脆皮鹽焗雞 (需一天前預訂)	ROASTED SALTED CHICKEN (PLEASE RESERVE AT LEAST ONE DAY IN ADVANCE)	\$388

素菜 VEGETARIAN

可轉素菜 VEGETARIAN AVAILABLE

辣 SPICY

加一服務費 10% SERVICE CHARGE APPLIES



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海之鮮 SEAFOOD

豆酥鱈魚球	CODFISH SLICES WITH SOYBEAN CRUMBS	\$428
龍蝦麻婆豆腐	BRAISED TOFU & LOBSTER WITH BROAD BEAN PASTE & PEPPERY SAUCE	\$398
鮮牛乳龍蝦炒蛋白	STIR-FRIED LOBSTER WITH EGG WHITE & MILK	\$398

時令鮮蔬 VEGETABLES

蝦籽琵琶豆腐	STEAMED TOFU WITH SHRIMP ROE	\$168
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炒粉麵 RICE & NOODLES

薑蔥鮑魚絲燜伊麵	BRAISED E-FU NOODLES WITH ABALONE SLICES, GINGER & ONION	\$188
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甜品 DESSERTS

香芒布甸	MANGO PUDDING	\$58
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行政總廚 - 楊應紅師傅

楊應紅師傅擁有超過10年以上入廚經驗，曾在紐約、新加坡、澳門、香港等舉行的的大型項目裏擔任廚師。楊師傅在2006年入行，於香港文華東方酒店的文華廳、香港賽馬會跑馬地會所「幸運閣」雕琢廚藝。2015年至2017年間，楊師傅在澳門新濠影滙負責烹飪台式、日式、中式及越式菜。2018年，楊師傅晉升為主廚，於位於尖沙咀的「六公館」及華潤集團擔任主廚和貴賓廳高級廚師。楊師傅累積多年經驗，廚藝高超，為香港大學高級職員餐廳帶來非凡的餐飲體驗。



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點心 DIM SUM

原隻蠔皇鮑魚酥 (3件) *另加一件 \$45	BAKED WHOLE ABALONE PUFF (3 PCS) *ADD-ON PRICE OF \$45 FOR EACH ADDITIONAL PUFF	\$ 128
原粒瑤柱灌湯餃 (每位)	DUMPLING WITH WHOLE CONPOY IN SUPREME SOUP (PER PERSON)	\$68
筍尖海蝦餃	STEAMED DUMPLINGS WITH SHRIMP & BAMBOO SHOOT	\$62
懷舊燒賣	STEAMED PORK & SHRIMP DUMPLINGS	\$62
南瓜粟米餃 🌱	STEAMED DUMPLINGS WITH PUMPKIN & SWEET CORN 🌱	\$48
鮮蝦瑤柱白菜餃	SHRIMP, DRIED SCALLOP & CHINESE CABBAGE DUMPLING	\$58
黃耳鮮菌餃	CHINESE GOLDEN FUNGUS & MUSHROOM DUMPLING	\$48
香菇牛肉球	STEAMED BEEF BALLS WITH MUSHROOM	\$58
豉椒蒸排骨	STEAMED PORK RIBS WITH FERMENTED SOY BEANS & CHILLI PASTE	\$38
蒜香蝦春卷	CRISPY SPRING ROLLS WITH SHRIMP & GARLIC	\$58
脆炸素春卷 🌱	CRISPY VEGETARIAN SPRING ROLLS 🌱	\$48



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點心 DIM SUM

鵝肝炸芋盒	CRISPY TARO DUMPLINGS STUFFED WITH FOIE GRAS	\$68
X.O. 醬炒蘿蔔糕 	STIR-FRIED TURNIP CAKE WITH X.O. SAUCE 	\$68
甜豉油炒腸粉 	STIR-FRIED RICE ROLLS IN SWEET SOY SAUCE 	\$58
珍珠糯米雞	LOTUS LEAF-WRAPPED STICKY RICE WITH CHICKEN	\$58
安格斯牛肉酥	BAKED ANGUS BEEF PIE	\$78
紅油辣抄手 	SPICY PORK WONTONS IN CHILLI OIL 	\$48
蠔皇叉燒包	STEAMED BBQ PORK BUNS	\$48
冬菇素菜包 	STEAMED BUNS STUFFED WITH BLACK MUSHROOMS 	\$38
雪山菠蘿叉燒包	BAKED BBQ BUNS WITH SWEET CRUST	\$58
香滑流沙包	STEAMED SALTED EGG YOLK CUSTARD BUNS	\$38
黑糖馬拉糕 	CANTONESE SPONGE CAKE WITH MUSCOVADO SUGAR 	\$38



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海之鮮 SEAFOOD

胡椒蝦球煲 	SIZZLING PRAWNS WITH PEPPERS IN POT 	\$268
拍薑海鹽蒸龍躉球	STEAMED GIANT GAROUPA FILLETS WITH MINCED GINGER & SEA SALT	\$328
麻香酸菜魚 	SIMMERED FISH FILLET WITH PICKLED CABBAGE IN CHILLI OIL 	\$288
碧綠油泡斑球	STIR-FRIED FISH FILLETS WITH VEGETABLES	\$328
豉味焗銀鱈魚	BAKED BLACK COD IN SOYA SAUCE	\$288
松露醬滑蛋炒蝦球	STIR-FRIED PRAWNS WITH SCRAMBLED EGG IN TRUFFLE SAUCE	\$268
醬燒蝦球	BRAISED PRAWNS IN BEAN SAUCE	\$328



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時令鮮蔬 **VEGETABLES** ◇

啫啫芥蘭煲 🌶️	SIZZLING CHINESE KALE IN POT 🌶️	\$ 128
時令蔬菜 (清炒 🌱 / 蒜蓉 / 上湯 🍃)	SEASONAL VEGETABLES (STIR-FRIED 🌱 / GARLIC / SIMMERED IN BROTH 🍃)	\$98
紅燒豆腐煲 🌱	BRAISED TOFU POT IN BROWN SAUCE 🌱	\$ 128
芹香欖菜肉碎 乾煸法邊豆 🌶️	STIR-FRIED FRENCH BEANS WITH OLIVE VEGETABLES, MINCED PORK & CELERY 🌶️	\$ 128
薑汁黃糖炒芥蘭 🌶️	STIR-FRIED CHINESE KALE WITH GINGER JUICE & BROWN SUGAR 🌶️	\$ 128



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甜品 **DESSERTS**



南北杏木瓜 雪耳燉雪燕	PAPAYA SWEET SOUP WITH SNOW FUNGUS, GUM TRAGACANTH & APRICOT KERNEL	\$48
香滑蛋白杏仁茶	SWEETENED ALMOND CREAM WITH EGG WHITE	\$58
楊枝甘露	CHILLED SAGO CREAM WITH MANGO & POMELO	\$48
川貝陳皮燉雪梨	DOUBLE-BOILED PEAR WITH TANGERINE PEEL & FRITILLARY BULBS	\$68
杞子圓肉桂花糕 (四件)	OSMANTHUS PUDDING WITH WOLFBERRY & LONGAN (4PCS)	\$78

茶芥 **TEA CHARGE** \$15

開瓶費 **CORKAGE** \$200

切餅費 **CAKE-CUTTING FEE** \$100

訂座 **RESERVATIONS** +852 3910 2933



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