

康樂樓
HONG LOK LAU





餐前小食 *Appetizers*

青瓜海蜇 **\$80**
Jellyfish with Cucumber

五香牛展 **\$80**
Marinated Beef Shank with Five Spices

芝麻醬雞絲粉皮 **\$75**
Green Bean Noodles tossed with
Shredded Chicken in Sesame Dressing

涼拌蔥油海蜇頭 **\$95**
Marinated Jellyfish Head with
Fried Spring Onions and Garlic

水晶肴肉 **\$80**
Pork Aspic with Aged Black Vinegar

 麻辣凍豆腐 **\$70**
Chilled Tofu with Spicy Sauce

金沙炸魚皮 **\$78**
Deep Fried Crispy Fish Skin with
Salted Egg Yolk Paste

淮鹽花生 **\$15**
Salted Peanuts

椒鹽腰果 **\$50**
Deep Fried Cashew Nuts with
Salted Pepper

明爐燒烤 *Barbecued Items*

脆皮乳豬 (敬請提早二天預訂)
Roasted Crispy Suckling Pig
(order two days in advance)
例/regular **\$280**
拼盆/platter **\$380**
半隻/half **\$680**
全隻/whole **\$1228**

北京片皮鴨 (敬請提早二天預訂)
Roasted Peking Duck
(order two days in advance)
壹食/one way **\$400**
兩食/two way **\$480**

潮蓮靚燒鵝
Roasted Goose
例/regular **\$170**
半隻/half **\$315**
全隻/whole **\$580**

潮蓮靚燒鵝脾 **\$198**
Roasted Goose Leg

玫瑰豉油雞
Soy Sauce Marinated Chicken
例/regular **\$128**
半隻/half **\$190**
全隻/whole **\$340**

玫瑰豉油雞脾 **\$128**
Soy Sauce Marinated Chicken Leg

燒味拼盆 **\$350**
Barbecued Meat Platter


燒味雙拼 **\$158**
Barbecued Meat Platter Combo
(2 selections)

康樂樓燒腩仔 **\$148**
Roasted Pork Belly

半肥瘦叉燒 **\$138**
Fatty Barbecue Pork

蜜汁燒叉燒 **\$138**
Barbecued Pork

海蜇燻蹄 **\$128**
Marinated Pork Knuckle with Jelly Fish

 = 素食 Vegetarian


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湯羹 *Soups*

康樂樓燉湯 (每位) Daily Double Boiled Soup (per person)	\$65
康樂樓燉湯 (窩 - 四位用) Daily Double Boiled Soup (pot for 4 persons)	\$198
藜麥花膠海皇羹 (窩 - 四位用) Seafood Soup with Fish Maw and Quinoa (pot for 4 persons)	\$320
鮑參魚肚羹 (窩 - 四位用) Fish Maw Soup with Abalone and Sea Cucumber (pot for 4 persons)	\$398
花膠四寶羹 (窩 - 四位用) Fish Maw Soup with Shredded Chicken, Mushrooms and Conpoy (pot for 4 persons)	\$320
蟹肉冬瓜千絲羹 (窩 - 四位用) Winter Melon Soup with Crab Meat (pot for 4 persons)	\$320
瑤柱蟹肉粟米羹 (窩 - 四位用) Sweet Corn Soup with Conpoy and Crab Meat (pot for 4 persons)	\$330
西湖豆腐牛肉羹 (窩 - 四位用) Minced Beef Thick Soup with Bean Curd and Coriander (pot for 4 persons)	\$168
 羅漢八寶羹 (窩 - 四位用) Fungus, Mushrooms and Assorted Vegetable Soup (pot for 4 persons)	\$188

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游水海鮮 *Live Seafood*

歡迎查詢預訂 (Please ask server for details)

游水蝦 Live Shrimp	時價 market price
龍蝦 Lobster	時價 market price
蟹 Live Crab	時價 market price
南非鮑魚 Live South African Abalone	時價 market price
象拔蚌 (堂灼 / 油泡) Geoduck (Poached or Wok Fried)	時價 market price
紅瓜子斑 Melon Seed Red Garoupa	時價 market price
黃皮老虎斑 Tiger Garoupa	時價 market price
沙巴龍躉 Sabah Garoupa	時價 market price
東星斑 Red Star Garoupa	時價 market price
老鼠斑 Humpback Garoupa	時價 market price
海紅斑 Red Garoupa	時價 market price
響螺 (堂灼 / 油泡) Fresh Conch (Poached or Wok Fried)	時價 market price



海味 *Dried Seafood*

紅燒蟹肉翅 (每位)	\$328
Braised Superior Shark's Fin with Crab Meat (per person)	
紅燒竹笙雞絲翅 (每位)	\$288
Braised Superior Shark's Fin with Shredded Chicken and Bamboo Pith (per person)	
竹笙海皇翅 (每位)	\$288
Braised Superior Shark's Fin with Seafood and Bamboo Pith (per person)	
蠔皇翡翠扣原隻二頭鮑魚 (每位)	\$320
Braised Whole 2 Head Abalone with Chinese Greens in Supreme Oyster Sauce (per person)	

蠔皇扣原隻六頭鮑魚伴花膠玉掌 (每位)	\$358
Braised Whole 6 Head Abalone with Duck Web, Chinese Greens and Black Mushrooms in Supreme Oyster Sauce (per person)	
原隻六頭鮑魚海參北菇玉掌 (每位)	\$328
Braised Whole 6 Head Abalone with Sea Cucumber, Duck Web and Black Mushrooms in Supreme Oyster Sauce (per person)	
三蔥爆花膠海參	\$388
Wok Fried Sea Cucumber and Fish Maw with Onions, Scallion and Leeks in Casserole	

海鮮 *Seafood*

鍋巴伴星洲大虎蝦 (四隻)	\$265
Baked Tiger King Prawns served with Crispy Rice (4 pcs)	
上湯牛油焗虎蝦配伊麵 (四隻)	\$285
Baked Tiger King Prawns with Butter Sauce served on E Fu Noodles (4 pcs)	
豉油皇煎虎蝦 (四隻)	\$255
Sauteed Tiger King Prawns with Soy Sauce (4 pcs)	
羌蔥野菌大蝦	\$255
Sauteed Prawns with Mixed Mushrooms, Ginger and Scallion	
龍蝦粉絲煲 (原隻約十二兩)	\$438
Wok Fried Boston Lobster with Vermicelli in Casserole (around 12 Tael)	
柚子脆蝦球	\$215
Deep Fried Crispy Prawns with Yuzu Sauce	
翡翠炒龍躉球	\$368
Sauteed Giant Garoupa with Greens	
陳皮欖角炒班球	\$388
Steamed Garoupa with Dried Tangerine Peel and Black Olives	
清蒸龍躉頭腩	\$338
Steamed Giant Garoupa Head & Belly	
香蔥奇味脆鱈球	\$320
Deep Fried Crispy Eel with Special Sauce	
豉汁蒸鱈	\$280
Steamed Eel with Black Bean Sauce	
炸釀蟹鉗 (兩隻) / 需時 20 分鐘 /	\$125
Deep Fried Stuffed Crab Claws (2pcs) (requires 20 minutes)	

金沙蝦球	\$215
Sautéed Fresh Prawns with Salted Egg Yolk Paste	
椒鹽炸鮮魷	\$138
Deep Fried Squid with Salted Pepper	
勝瓜雲耳炒鮮魷	\$148
Sautéed Squid with Angled Luffa and Black Fungus	
特式小炒皇	\$188
Sauteed Assorted Dried Seafoods with Chive Flowers, Bean Sprouts and Cashew Nuts with XO Sauce	
醬皇第一炒	\$288
Sauteed Assorted Dried Seafoods with Asparagus and Cashew Nuts with Special Sauce	
酥炸美國桶蠔	\$268
Crispy Deep Fried US Oysters	
羌蔥桶蠔	\$268
Sauteed US Oysters with Ginger and Scallion	
星州炒蜆	\$248
"Singapore Style" Sauteed Clams	
油鹽水浸蜆	\$248
Poached Clams with Oil and Salt	
豉椒炒蜆	\$248
Sauteed Clams with Black Bean Sauce	
香煎馬友鹹魚 (1 件)	\$180
Pan Fried Salted Thread Fin Fish Cake (1 Slice)	
碧綠鍋貼小棠菜	\$255
Deep Fried Minced Shrimp Cake with Brassica Green	




雞蛋、豆腐類 *Egg and Bean Curd*


豉汁帶子蒸滑豆腐 **\$208**
Steamed Bean Curd with
Scallops and Black Bean Sauce

四寶豆腐 **\$178**
Stewed Bean Curd with Diced Seafood,
Mixed Mushrooms and Conpoy

老少平安 **\$128**
Steamed Bean Curd with Fish Paste

 七味黃金豆腐粒 **\$95**
Deep Fried Diced Bean Curd with Salted Pepper

翡翠琵琶豆腐 **\$158**
Deep Fried Bean Curd with
Minced Shrimp in Brown Sauce

 蟲草花紅燒北菇豆腐 **\$108**
Braised Bean Curd with Black Mushrooms
and Cordyceps Flower in Oyster Sauce


大馬站豆腐煲 **\$138**
Braised Bean Curd and Pork Belly
with Shrimp Paste in Casserole

菜甫肉松煎蛋角 **\$128**
Egg Omelette with Minced Pork
and Preserved Vegetables

香煎芙蓉蛋 **\$148**
Egg Omelette with BBQ Pork, Shrimps,
Yellow Chives & Bean Sprouts

黑松露滑蛋炒蝦仁 **\$185**
Fried Shrimps with Scrambled Egg
and Black Truffle

肉碎三色蒸水蛋 (需時 30 分鐘) **\$138**
Steamed Trio Egg with Minced Pork
(Egg, Salted Egg and Century Egg)
(requires 30 minutes)

 素麻婆豆腐 **\$138**
Beancurd and Assorted mushrooms in
Chili Sauce

家禽 *Poultry*

菜膽上湯雞 (需時 30 分鐘) 半隻 / half **\$210**
Steamed Chicken with Vegetables 全隻 / whole **\$380**
(requires 30 minutes)

家鄉蔥油雞 (需時 30 分鐘) 半隻 / half **\$180**
Country Style Steamed Chicken 全隻 / whole **\$348**
with Ginger and Spring Onions
(requires 30 minutes)

手吊脆皮炸子雞 半隻 / half **\$218**
Deep Fried Crispy Chicken 全隻 / whole **\$398**


紅燒頂鴿 (敬請提早二天預訂) **\$130**
Crispy Fried Whole Jumbo Pigeon
(order two days in advance)

蜜餞紫薑雞 **\$148**
Wok Fried Chicken with Ginger and Honey

咕嚕雞球 **\$148**
Sweet and Sour Chicken

荷香北菇蒸滑雞 **\$148**
Steamed Chicken with Black Mushrooms
on Lotus Leaf

香蝦脆炸雞 **\$168**
Deep Fried Crispy Chicken with Shrimp Paste

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豬 *Pork*

香煎馬友鹹魚肉餅 *\$188*
Pan Fried Minced Pork and
Salted Thread Fin Fish Cake

梅菜蒸肉餅 (需時 20 分鐘) *\$176*
Steamed Minced Pork with
Preserved Vegetables (requires 20 minutes)

吊片冬菇蒸肉餅 (需時 20 分鐘) *\$130*
Steamed Minced Pork with Dried Squid and
Black Mushrooms (requires 20 minutes)

攪菜肉鬆四季豆 *\$138*
Stir Fried String Beans with Minced Pork and
Preserved Vegetables

鮮菠蘿什果咕嚕肉 *\$158*
Sweet and Sour Pork with
Fresh Pineapple and Fruits

千島汁脆香肉排 *\$148*
Deep Fried Pork Spare Ribs with
Thousand Island Sauce

京都焗肉排 *\$148*
Baked Pork Spare Ribs with
Sweet & Sour Sauce

客家炆腩肉 *\$188*
Braised Pork Belly with Preserved Vegetables

勝瓜雲耳百合炒肉片 *\$138*
Sautéed Sliced Pork with Angled Luffa,
Black Fungus and Lily Bulbs

牛 *Beef*

薯角黑椒牛仔粒 *\$220*
Sautéed Diced Beef Fillet and Potato in
Black Pepper Sauce

中式煎牛仔粒 *\$210*
Wok Fried Diced Beef Fillet with Onions

虎皮椒野菌炒牛肉 *\$145*
Sautéed Sliced Beef with
Mixed Mushrooms and Green Chili Pepper

X.O. 醬金菇野菌牛仔骨 *\$180*
Wok Fried Beef Short Ribs with
Assorted Mushrooms in X.O. Sauce

沙爹金菇粉絲牛肉 *\$148*
Sauteed Sliced Beef with Enoki Mushrooms and
Bean Vermicelli with Satay Sauce in Casserole

涼瓜炒牛肉 *\$148*
Sautéed Sliced Beef with Bitter Melon

蔬菜 *Vegetables*

魚腐鮮淮山浸時蔬 *\$138*
Poached Seasonal Vegetables with
Fresh Chinese Yam and Fish Puffs in Broth

勝瓜野菌雲耳炒鮮淮山 *\$138*
Sauteed Fresh Chinese Yam with
Angled Luffa, Black Fungus and Mixed Mushrooms

金銀蛋浸時菜 *\$118*
Poached Seasonal Vegetables with
Salted Egg and Century Egg in Broth

銀杏鮮竹浸時菜 *\$128*
Poached Seasonal Vegetables with
Ginkgo and Fresh Bean Curd Sheets in Broth

瑤柱金菇扒時蔬 *\$148*
Stewed Seasonal Vegetables with
Enoki Mushrooms and Conpoy

鮮茄野菌浸勝瓜 *\$138*
Poached Angled Luffa with
Mixed Mushrooms and Fresh Tomatoes

竹笙羅漢齋 *\$138*
Braised Mixed Fungus, Mushrooms,
Vegetables with Bamboo Pith

椒絲腐乳唐生菜 *\$98*
Wok Fried Chinese Lettuce with
Chili in Fermented Bean Curd Sauce

豉蒜生炒涼瓜片 *\$98*
Wok Fried Bitter Melon with Garlic and
Black Beans

上湯竹笙浸時菜 *\$128*
Poached Chinese Greens with
Bamboo Pith in Broth

蒜蓉炒時菜 *\$98*
Sautéed Seasonal Vegetables with Garlic

紅燒杏鮑菇 *\$138*
Braised King Oyster Mushrooms

煲仔菜 *Casserole*

髮菜鮑魚海味一品煲 (6 頭鮑魚四隻) *\$388*
Braised Whole Abalone with Fish Maw,
Sea Cucumber, Black Moss and Black
Mushrooms (6 Head Abalone 4pcs)

雙蔥野菌班頭腩煲 *\$328*
Sautéed Giant Garoupa Head and Pork Belly
with Mixed Mushrooms, Onions & Scallions

魚香茄子煲 *\$138*
Sautéed Eggplant with Salted Fish and Minced Pork

豉蒜海鮮南瓜煲 *\$220*
Stewed Seafood and Pumpkin with Black Bean Sauce

鮑魚滑雞煲 *\$360*
Stewed Abalone and Chicken

鹹魚雞粒豆腐煲 *\$138*
Stewed Bean Curd with Salted Fish and Diced Chicken

啫啫滑雞煲 *\$160*
Wok Fried Chicken with Shallots,
Garlic & Scallions in Casserole

啫啫通菜煲 *\$138*
Wok Fried Water Spinach with
Minced Meat in Casserole

啫啫芥蘭煲 *\$138*
Wok Fried Kale with Minced Meat in Casserole


錦江豆腐煲 *\$220*
Stewed Bean Curd with Assorted Seafood in
Chili Bean Sauce

蝦乾瑤柱節瓜粉絲煲 *\$170*
Stewed Hairy Gourd and Bean Vermicelli with
Conpoy and Dried Shrimps

涼瓜炆大鱸煲 *\$280*
Braised Eel with Bitter Melon

瑤柱海味什菜煲 *\$260*
Stewed Mixed Vegetables with
Conpoy and Dried Seafood

瑤柱海鮮什菜煲 *\$230*
Stewed Mixed Vegetables with
Conpoy and Seafood

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粉麵 *Noodles*

鮮茄什菌魚腐勝瓜稻庭烏冬

Inaniwa Udon Noodles with Fish Puffs,
Assorted Mushrooms, Angled Luffa and
Fresh Tomato in Broth

\$158

蝦球菜遠湯麵

Egg Noodles with Prawn and
Chinese Greens in Broth

\$200

菜遠班球湯麵

Egg Noodles with Garoupa and
Chinese Greens in Broth

\$220

菜遠海鮮湯麵

Egg Noodles with Seafood and
Chinese Greens in Broth

\$195

揚州窩麵

"Yeung Chow" Egg Noodles in Broth

\$158

豉油皇炒麵

Stir Fried Egg Noodles in Soy Sauce

\$118

乾炒牛河

Stir Fried Flat Rice Noodles with
Sliced Beef in Soy Sauce

\$138

北菇辦麵

Braised Egg Noodles with
Braised Mixed Mushrooms

\$128

銀芽肉絲煎脆麵

Crispy Fried Egg Noodles with Shredded Pork,
Bean Sprouts and Yellow Chives

\$138

雪菜肉絲炆米

Braised Rice Vermicelli with
Shredded Pork and Preserved Vegetables

\$138

老干媽肉崧炆米

Braised Rice Vermicelli with
Minced Pork in Chili Sauce

\$138

龍皇桂花鴛鴦炒米

Stir Fried Rice Vermicelli and
Bean Vermicelli with Shrimps,
Shredded BBQ Pork, Bean Spouts and
Osmanthus

\$145

星洲炒米

Singapore Style Stir-Fried Rice Vermicelli

\$130

炸菜火鴨絲炆米

Braised Rice Vermicelli with Shredded
Roasted Duck and Preserved Vegetables

\$138

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飯 *Rice*

黃金蝦皇脆米炒飯

Fried Rice with Prawn and Salted Egg Yolk

\$198

大閘佬燴飯

Stewed Rice with Diced Dried Seafoods and
Black Mushrooms

\$220

瑤柱海鮮蛋白炒飯

Fried Rice with Conpoy, Egg White and
Diced Seafood

\$180

瑤柱蛋白炒飯

Fried Rice with Egg White and Conpoy

\$158

鮑魚汁荷葉飯 (需時 20 分鐘)

Fried Rice in Abalone Sauce wrapped in
Lotus Leaf (requires 20 minutes)

\$168

鑊仔福建炒飯

"Fujian" Style Fried Rice served in Small Wok

\$145

揚州炒飯

Fried Rice in "Yeung Chow" Style

\$130

鹹魚雞粒炒飯

Fried Rice with Diced Chicken and
Salted Fish

\$130

鴛鴦炒飯

Fried Rice with Shrimp and Chicken in
Duo Sauce

\$168

健康三色炒飯

Healthy Fried Rice with Quinoa,
Mushrooms and Vegetables

\$138



甜品 *Dessert*

蛋黃蓮蓉壽桃 (需時 30 分鐘) 一打 / *dozen* **\$238**
Steamed Buns with Lotus Seed Paste
(requires 30 minutes) 半打 / *half dozen* **\$128**

薑茶麻蓉湯圓 (需時 20 分鐘) **\$42**
Ginger Tea with Sesame Glutinous Balls
(requires 20 minutes)

蒸或炸饅頭 半打 / *half dozen* **\$58**
Steamed or Deep Fried Chinese Buns

原籠馬拉糕 (需時 20 分鐘) **\$48**
Steamed Brown Sugar Sponge Cake
(requires 20 minutes)

鴛鴦糕 (四件) 棗皇糕及薑汁糕 **\$42**
Steamed Date Pudding & Ginger Pudding (4 pcs)

雜項 *Others*

茗茶 / 開水 **\$15**
Tea / Water

白飯 / 白粥 **\$15**
Steamed Rice / Plain Congee

XO 醬 **\$50**
XO Sauce

指天椒豉油 **\$15**
Chili in Soy Sauce

自來酒水服務費 (750 毫升) 每枝 / *Per Bottle* **\$120**
Corkage and Service Charge (750ml)

自來烈酒服務費 (700 毫升) 每枝 / *Per Bottle* **\$180**
Liquor/Spirit Corkage Fee (700ml)

自來蛋糕服務費 每席 / *Per Tier* **\$120**
Cake Cutting Service Fee



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