



Hong Lok Lau Takeaway Menu

明爐燒烤 *Barbecued Items*

潮蓮靚燒鵝 (例) Roasted Goose (regular)	\$148
潮蓮靚燒鵝脾 Roasted Goose Leg	\$180
玫瑰豉油雞 (半隻) Soya Sauce Marinated Chicken (half)	\$170
玫瑰豉油雞 (全隻) Soya Sauce Marinated Chicken (whole)	\$308
玫瑰豉油雞脾 Soya Sauce Marinated Chicken Leg	\$118
燒味雙拼 (例) Barbecued Meat Platter Combo (2 selections)	\$142
康樂樓燒腩仔(例) Roasted Pork Belly (regular)	\$134
半肥瘦叉燒 (例) Fatty Barbecue Pork (regular)	\$115
蜜汁燒叉燒(例) Barbecued Pork (regular)	\$115
海蜇燻蹄 (例) Marinated Pork Knuckle with Jelly Fish (regular)	\$105
青瓜海蜇 (例) Jellyfish with Cucumber (regular)	\$98
五香牛展 (例) Marinated Beef Shank with Five Spices (regular)	\$100
涼拌蔥油海蜇頭 (例) Marinated Jellyfish Head with Fried Spring Onions and Garlic (regular)	\$150
李白醉雞翼 (5隻) Chilled Marinated Chicken Wings with Yellow Wine (5pcs)	\$70

湯羹 *Soup*

四寶瑤柱羹(每位) Conpoy Thick Soup with BBQ Pork, Black Mushrooms and Bamboo Shoots (per person)	\$70
酸辣羹 (每位) Hot and Sour Thick Soup (per person)	\$65
粟米魚肚羹 (每位) Sweet Corn Thick Soup with Fish Maw (per person)	\$68

海鮮 *Seafood*

龍蝦粉絲煲(原隻約十二兩) Wok Fried Boston Lobster with Vermicelli in Casserole (around 12 Tael)	\$355
碧綠炒蝦球 Sautéed Prawns with Chinese Greens	\$200
金沙蝦球 Sautéed Fresh Prawns with Salted Egg Yolk Paste	\$200
椒鹽炸鮮魷 Deep Fried Squid with Salted Pepper	\$112
碧綠醬爆鮮魷 Wok Fried Squid with Chinese Greens in Spicy Sauce	\$125

雞蛋、豆腐類 *Egg and Beancurd*

麻婆豆腐 Stewed Beancurd with Minced Pork and Spicy Sauce	\$105
紅燒北菇豆腐 Braised Beancurd with Black Mushrooms in Oyster Sauce	\$105
滑蛋鮮蝦仁 Scrambled Eggs with Shrimps	\$138
菜甫涼瓜煎蛋角 Egg Omelette with Bitter Melon and Preserved Vegetables	\$100

家禽 *Poultry*

菜膽上湯雞(半隻) 需時30分鐘 Steamed Chicken with Vegetables (half) <small>requires 30 minutes</small>	\$185
菜膽上湯雞(全隻) 需時30分鐘 Steamed Chicken with Vegetables (whole) <small>requires 30 minutes</small>	\$333
蔥油霸王雞(半隻) 需時30分鐘 Steamed Chicken with Ginger and Spring Onions (half) <small>requires 30 minutes</small>	\$185
蔥油霸王雞(全隻) 需時30分鐘 Steamed Chicken with Ginger and Spring Onions (whole) <small>requires 30 minutes</small>	\$333
手吊脆皮炸子雞(半隻) Deep Fried Crispy Chicken (half)	\$183
手吊脆皮炸子雞(全隻) Deep Fried Crispy Chicken (Whole)	\$323
西檸煎軟雞 Deep-Fried Boneless Chicken with Lemon Sauce	\$142
咕嚕雞球 Sweet and Sour Chicken	\$123
乾蔥豆豉雞 Sautéed Chicken with Shallots and Black Beans	\$128

豬 *Pork*

香煎馬友鹹魚肉餅 Pan Fried Minced Pork and Salted Thread Fin Fish Cake	\$168
馬友鹹魚蒸肉餅(需時30分鐘) Steamed Minced Pork and Salted Thread Fin Fish (requires 30 minutes)	\$168
鹹蛋蒸肉餅(需時30分鐘) Steamed Minced Pork and Salted Egg (requires 30 minutes)	\$116
馬蹄梅菜蒸肉餅(需時30分鐘) Steamed Minced Pork with Water Chestnuts and Preserved Vegetables (requires 20 minutes)	\$116
芹香百合炒肉片 Stir Fried Celery with Sliced Pork and Lily Bulbs	\$116
攪菜肉鬆四季豆 Stir Fried String Beans with Minced Pork and Preserved Vegetables	\$116
菠蘿咕嚕豬頸肉 Sweet and Sour Pork Neck Meat with Pineapple	\$124
京都焗肉排 Baked Pork Spare Ribs with Sweet Tomato Sauce	\$124
孜然肉排 Deep Fried Pork Spare Ribs with Cumin	\$124
XO醬四季豆炒豬頸肉 Sautéed Pork Neck Meat with String Beans in XO Sauce	\$124

牛 *Beef*

鑊仔中式煎牛柳 Chinese Style Beef Fillet served in Small Wok	\$185
蒜片黑椒牛柳粒 Sautéed Diced Beef Fillet with Garlic and Black Pepper	\$185
彩椒鮮雜菌炒牛肉 Sautéed Sliced Beef with Mixed Fresh Mushrooms and Bell Peppers	\$133
黑椒雜菌炒牛柳粒 Sautéed Diced Beef Fillet with Mixed Mushrooms in Black Pepper Sauce	\$185
蕃茄牛肉煮蛋 Sautéed Sliced Beef with Scrambled Eggs in Fresh Tomato Sauce	\$128
時菜炒牛肉 Sautéed Sliced Beef with Chinese Greens	\$128

蔬菜 *Vegetables*

瑤柱草菇扒西蘭花 Sautéed Broccoli topped with Straw Mushroom and Conpoy Sauce	\$158
雲腿絲扒娃娃菜 Poached Baby Cabbage topped with Yunnan Ham Sauce	\$132
椒絲腐乳唐生菜 Wok Fried Chinese Lettuce with Chili in Fermented Beancurd Sauce	\$90
上湯蒜子浸時菜 Poached Baby Cabbage with Mixed Mushrooms in Fish Broth	\$84
蒜蓉炒時菜 Sautéed Seasonal Vegetables with Garlic (ask your server for details)	\$90

煲仔菜 *Casserole*

魚香茄子煲 Sautéed Eggplant with Salted Fish and Minced Pork in Casserole	\$118
鹹魚雞粒豆腐煲 Stewed Beancurd with Salted Fish and Diced Chicken in Casserole	\$120
瑤柱節瓜粉絲煲 Stewed Hairy Gourd and Vermicelli with Conpoy in Casserole	\$158

粉、麵、米粉 *Noodles, Rice & Rice Vermicelli*

乾炒牛河 Stir Fried Flat Rice Noodles with Sliced Beef in Soya Sauce	\$115
銀芽肉絲煎脆麵 Crispy Fried Egg Noodles with Shredded Pork, Bean Sprouts and Yellow Chives	\$106
菜遠牛肉炒麵 Stir Fried Egg Noodles with Sliced Beef and Chinese Greens	\$118
星洲炒米粉 Singapore Style Stir-Fried Rice Vermicelli	\$106
乾燒伊麵 Braised E-Fu Noodles with Straw Mushrooms	\$132
XO醬乾炒牛河 Stir Fried Flat Rice Noodles with Sliced Beef in XO Sauce	\$133
廈門炒米 Xiamen Style Stir-Fried Rice Vermicelli	\$106
龍鬚豉油皇炒麵 Stir Fried Egg Noodles with Squid and Bean Sprouts in Sweet Soya Sauce	\$106

飯 *Rice*

康樂樓炒飯(蝦油蟹肉海鮮炒飯) Hong Lok Lau Fried Rice (Fried Rice with Crab Meat, Crab Roe and Diced Seafood in Prawn Oil)	\$162
金柱蝦仁蛋白炒飯 Fried Rice with Shrimp, Conpoy and Egg Whites	\$155
鑊仔福建炒飯 "Fujian" Style Fried Rice served in Small Wok	\$132
揚州炒飯 Fried Rice in "Yeung Chow" Style	\$118
龍皇帶子炒飯 Fried Rice with Diced Seafood and Scallops	\$162

雜項 *Others*

白飯/白粥 Steamed Rice / Plain Congee	\$15
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