巧手粵菜 · 「粤」見精采

粵菜擁有二千多年歷史,為廣東地方風味菜,更是中國八大菜系之一。款式繁多之餘,並以鮮味見稱,講求色、香、味俱全。注重品質亦重味道,清中求鮮,鮮中求美。烹調方式層出不窮,煎、炒、煮、炸、炆、燉、蒸,樣樣皆能,變化萬千,再配合四季時令, 五滋六味,體現獨特飲食文化。

香港黃金海岸酒店「粵」中菜廳以新派粵菜馳名,並於2014年起入選《米芝蓮指南香港 澳門》,為每位客人精心炮製各款特色菜餚及廣東美點,廚師推介「雲海麒麟星斑卷」、 「鳳躍天仙(乾坤無花果鹹檸雞煲)」及「鴛鴦銀絲回味蟹」,更分別於2013、2015及2016年 榮獲香港旅遊發展局主辦的「美食之最大賞」金獎及至高榮譽金獎殊榮,足見師傅功 架,秉承酒店用心製作的宗旨。

「粵」以紫色和大自然為設計主旨,面向翠綠園林及怡人海岸,餐廳更設有戶外茶座, 適合情侶、三五知己及家庭聚餐,品嚐各款匯聚傳統特色和嶄新創意的巧手粵菜。

YUÈ - The craftsmanship of exquisite Cantonese delicacies

With a history of over 2,000 years and its origins from Guangdong, Cantonese cuisine is one of the eight renowned Chinese culinary arts. The secret of Cantonese cuisine lies in the dynamic flavours of the dishes with a strong emphasis on the freshness of the ingredients, the artistic presentation, the fragrant aroma and succulent taste. A diverse array of cooking techniques complement the four distinct seasons, including sautéing, stir-frying, simmering, deep-frying, stewing, braising and steaming, which help accentuate the characteristics of each dish.

Selected in the MICHELIN guide Hong Kong Macau since 2014, YUÈ presents traditional Cantonese delicacies with a modern twist. Spotted Garoupa Duet, Chicken Pot with Figs and Preserved Lemons and Crab with Vermicelli Duo in Clay Pot received the Gold Award and Gold with Distinction Award at the Best of the Best Culinary Awards by the Hong Kong Tourism Board in 2013, 2015 and 2016 respectively, evidence of YUÈ's strong commitment to and execution in the culinary arts.

YUÈ is surrounded by verdant garden and the décor is just as elegant as the cuisine. While guests are welcome to dine outdoors to enjoy the surrounding greenery, casual mood and sea views, our private booths provide an intimate setting for romantic dinners, small gatherings or family get-togethers.



瀏覽點心菜譜 View Dim Sum Menu here



明爐燒烤 HOUSEMADE BARBECUE

特色小食

APPETISERS

脆皮燒腩仔	198
Crispy Roasted Pork Belly	
清酒醉鮑脯(4片)	168
Sake Drunken Sliced Abalone (four pieces)	
蒜片牛柳粒	128
Fried Beef Cubes with Garlic Chips	
黄金脆皮素鵝	118
Crispy Bean Curd Sheet Rolls filled with Assorted Vegetables	
椒鹽白飯魚	108
Deep-fried Whitebait with Spicy Salt	
七味脆豆腐	78
Crispy Bean Curd with Spicy Salt	

明 爐 燒 烤 HOUSEMADE BARBECUES

北京片皮鴨 壹食 one course 588

Roasted Peking Duck 兩食 two courses 688

兩食:鴨身片皮及生菜片鴨崧

Two courses: sliced duck skin and stir-fried minced duck

served with lettuce

乳豬燒味拼盤 388

Barbecued Suckling Pig Platter

化皮乳豬件 例牌 regular 298

Roasted Suckling Pig 半隻 half 618

燒味雙拼 / 拼盤 288

Two Choices of Barbecues / Platter

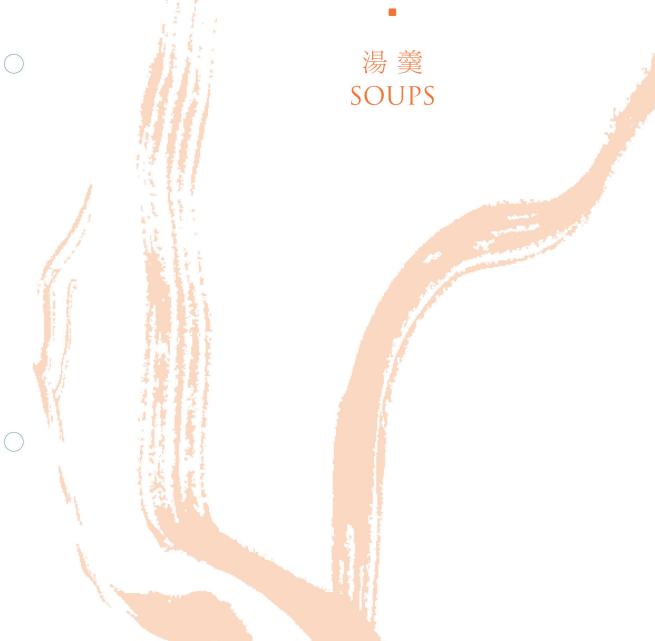
蜜汁黑豚肉叉燒 228

Barbecued Pork with Honey

明爐燒鵝皇 例牌 regular 238

Roasted Goose 半隻 half 368





燕窩及湯羹 BIRD'S NEST AND SOUPS

紅燒蟹肉燴燕窩 每位 per person 318

Braised Bird's Nest Soup with Crab Meat

蟹肉粟米羹 每位 per person 128

Sweet Corn Soup with Crab Meat

竹笙上素羹 每位 per person 118

Assorted Fungus Soup with Bamboo Piths

酸辣海皇羹 每位 per person 108

Hot and Sour Soup with Seafood

西施和牛羹 每位 per person 108

Minced Wagyu Beef Soup with Egg White

是日老火湯 每位 per person 98

Soup of the Day 每煲 per serving 298

海鮮 SEAFOOD

> 肉類 MEAT

家禽 POULTRY

海 鮮 SEAFOOD

金牌焗釀鮮蟹蓋	每位 per person	168
Baked Crab Shell stuffed with Fresh Crab Meat and Onion		
百花炸釀蟹鉗	每位 per person	118
Crispy Crab Claws with Shrimp Paste	.↑ ▼	220
17		
翡翠炒海斑球		368
Wok-fried Garoupa Fillet with Green Vegetables		
鮮蘆筍炒帶子		368
Stir-fried Scallops with Asparagus		
豉椒爆蝦球		288
Stir-fried Prawns with Pepper and Black Bean Sauce		
V 〇 終焊錐柱 /柱花柱、珊瑚柱〉		258
X.O. 醬爆雙蚌 (桂花蚌、珊瑚蚌)		2)8
Wok-fried Sea Clams with X.O. Sauce		

家禽 POULTRY

黄金琵琶燒雞	半隻 half 258
Crispy Chicken	壹隻 whole 488
龍井茶皇雞	半隻 half 258
Simmered Chicken with Chinese Tea and Soya Sauce	壹隻 whole 488
西檸煎雞甫	258
Fried Chicken Fillet with Lemon Sauce	
羅定乾蔥豆豉雞	238
Sautéed Chicken with Scallion and Black Bean Sauce	

肉類 MEAT

蜜椒汁香煎澳洲和牛卷 Portobello Mushrooms, Asparagus and Australian Wagyu Beef Rolls with Honey Black Pepper Sauce	348
中式牛柳甫 Wok-fried Beef Tenderloin with Onion in Vinegar Sauce	268
尖椒豆豉炒牛肉 Stir-fried Beef Fillet with Chilli and Black Bean	238
蠔皇生炒牛仔肉 Stir-fried Sliced Beef with Oyster Sauce	238
陳醋黑豚豬柳 Pan-fried Pork Fillet with Housemade Vinegar	238
菠蘿咕嚕肉 Sweet and Sour Pork with Pineapple	208

素菜 VEGETARIAN SELECTIONS

飯·麵 RICE AND NOODLES

素菜 VEGETARIAN SELECTIONS

竹笙鼎湖上素	228
Braised Assorted Fungus with Bamboo Piths	
生菜片素菜鬆	218
Wok-fried Lotus Root, Mushrooms and Asparagus wrapped in Lettuce	
皇湯鮮菌浸娃娃菜	198
Poached Chinese Cabbages and Assorted Fresh Mushrooms	
in Pumpkin Broth	
紅燒北菇豆腐	198
Braised Bean Curds with Black Mushrooms	

飯・麵 RICE AND NOODLES

豐料海鮮窩麵	268	
Assorted Seafood Noodles in Soup		
明蝦球炒麵	248	
Fried Noodles with Prawns		
星洲炒米粉	198	
Fried Rice Vermicelli with Shrimps and Assorted Meat in		
Singaporean Style		
韭黃銀芽肉絲炒麵	198	
Fried Noodles with Pork and Chives		
揚州炒飯	每碗 per bowl 88	
Fried Rice with Shrimps and Barbecued Pork	例牌 regular 188	
蛋白雜菜炒飯	每碗 per bowl 78	
Fried Rice with Assorted Vegetables and Egg White	例牌 regular 168	





精選甜品

DESSERTS

香芒凍布甸 每位 per person 68 Chilled Mango Pudding

楊枝甘露 每位 per person 68

Nectar of Mango, Pomelo and Sago

生磨杏仁茶 每位 per person 58

Housemade Cream of Almond

生磨合桃露 每位 per person 58

Housemade Cream of Walnut

其他 OTHERS

人蔘烏龍

每位 per person 42

Ginseng Oolong

水、香片、普洱、壽眉、鐵觀音、龍井、菊花

每位 per person 25

Water, Jasmine, Pu-erh, Shoumei, Teh Kuan Yin,

Loong Cheng, Chrysanthemum

小童茶位 (三至十一歲)

每位 per child 15

Tea Charge for Children (aged 3-11)

X.O.醬

每碟 each 40

X.O. Chilli Sauce

指天椒

每碟 each 30

Chopped Chilli

白飯

每碗 each 25

Steamed Rice

白粥

每碗 each 25

Congee

紅白餐酒開瓶費

每瓶 per bottle 300

Corkage (red and white wine)

香檳及烈酒開瓶費

每瓶 per bottle 800

Corkage (champagne / strong liquor)

切餅費 (兩磅起)

每磅 per pound 75

Cake Cutting Fee (minimum of two pounds)