



YUYUELOU
Restaurant
CANTONESE CUISINE

与玥樓



餐前風味小吃篇 Cantonese Appetizers

YUYUELOU
Restaurant
CANTONESE CUISINE

藝如行雲流水
食聚人間風華

- \$180/例 貢菜海蜇
Marinate Jellyfish with Tribute Vegetable
- \$138/例 招牌陳醋醃蘿蔔
Marinate Radish with Aged Vinegar
- \$180/例 芝麻醋香魚皮絲
Marinated Shredded Fish Skin with Sesame and Vinegar
- \$180/例 養生涼拌雲耳
Marinated Wood Ear with Aged Vinegar
- \$368/例 叻仔魚瓜仁
Anchovy with Shelled Melon Seed
- \$180/例 蘿蔔糕(XO醬/桂花)
Stir Fried Radish Cake with XO Chili Sauce or Egg Yolk
- \$200/例 乾煸四季豆
Dry Fried Snap Bean with Minced Meat
- \$380/例 百花油條(XO醬/鮮果)
Fried Breadstick Stuffed with Minced Shrimps with XO Chili Sauce or Diced Fruits
- \$180/例 香煎豬肝
Pan Fried Pork Liver
- \$180/例 韭菜皮蛋鬆
Stir Fried Chives with Preserved Eggs
- \$380/例 五香牛腱
Marinated Beef with Associated Spices
- \$380/例 麻辣牛肚絲
Marinated Shredded Beef Tripe with Chili Sauce

傳統港式燒烤、滷味、原味篇

BBQ Cuts and Spice Marinated Dishes

YUYUELOU
Restaurant
CANTONESE CUISINE

藝如行雲流水
食聚人間風華

- \$1880/隻 果木窯烤片皮鴨/二吃
Roasted Duck in Two Ways
 吃法：薑蔥/鴨絲炒米粉/鴨粥/時蔬豆腐湯/
 豉油皇鴨絲炒麵/雪菜鴨絲米粉湯
Cooking Method : Green Onion & Ginger / Shredded Duck with Rice Noodles / Duck Congee / Seasonal Vegetables and Bean Curd Soup / Fried Noodles with Shredded Duck / Shredded Duck with Rice Noodles and Preserved Potherb Mustard
- \$910/例 招牌乳豬燒味拼盤(燒鴨、油雞、乳豬)
Roasted Pig and BBQ Platter (BBQ Duck, Soya Sauce Chicken, Roasted Pig)
- \$680/例 燒味雙拼(油雞、燒鴨、牛腩、叉燒、金磚燒肉)
Two Choice of BBQ Platter (Soya Sauce Chicken, BBQ Duck, Marinated Beef, BBQ Pork, Crispy Pork Belly Nugget)
- \$680/例 烏魚子黑叉燒(8塊)
Roasted BBQ Pork with Grated Mullet Roe
- \$560/例 金磚脆皮燒肉(溫體豬/12塊)
Crispy Pork Belly Nugget
- \$1380/隻 脆皮醬燒妙齡鴨
Crispy Baby Duck
- \$360/例 四川口水雞
Steamed Chicken with Chili Sauce
- \$480/例 滷水鵝翼豬仔腳(限量供應)
Marinated Goose Wins and Baby Pork knuckles
- \$1680/隻 羊城玫瑰豉油雞
 \$850/半隻 *Marinated Chicken with Black Bean Sauce*
- \$1680/隻 沙薑文昌雞(需1天前預定)
 \$850/半隻 *Steamed Chicken with Ginger Sauce*
- \$800/例 化皮乳豬全體 \$720/例(前半部) 深井金牌燒鵝(限量供應)
 \$3600/半隻 *Roasted Whole Pig* \$880/例(後腿部) *Roasted Goose*
 \$7200/隻 \$1400/半隻
 \$2800/隻

魚翅 · 燕窩篇

Shark Fin and Bird's Nest

- \$1880/位 蟹肉竹筴紅燒大排翅
Braised Shark Fin with Crab Meat and Bamboo Fungus
- \$1280/位 魚翅佛跳牆
Shark Fin Fo Tiao Qiang Soup
- \$1880/位 雞粥竹筴大排翅
Chicken Broth Congee with Shark Fin and Bamboo Fungus
- \$1280/位 雲吞菜膽翅
Shark Fin Soup with Wonton and Vegetables
- \$25000/盅 御品海味魚翅(預訂3天, 10位起)
Shark Fin Soup with Assorted Deluxe ingredients
- \$1380/位 松露雞汁燴官燕
Braised Swallow Nest with Truffle and Superior Broth
- \$1380/位 竹筴上湯官燕
Braised Swallow Nest with Bamboo Fungus and Superior Broth
- \$1380/例 香煎琵琶官燕
Pan Fried Swallow Nest with Egg White
- \$1680/位 雞粥燴燕窩
Chicken Broth Congee with Swallow Nest
- \$1580/位 上湯雞燉翅
Braised Shark Fin with Superior Broth
- \$1450/位 雞粥燉魚翅唇
Braised Shark's Tail Skin with Chicken Broth Congee
- \$1350/位 紅燒北菇魚翅唇
Braised Shark's Tail Skin and Mushroom

極品鮑魚·海參·花膠篇

Abalone, Sea Cucumber and Fish Maw

YUYUELOU
Restaurant
CANTONESE CUISINE

藝如行雲流水
食聚人間風華

- \$6800/位 蠔皇吉品塘心乾鮑(20頭) 需5天預定
Braised Whole Abalone
- \$1280/位 花菇蠔皇鮑魚
Braised Abalone with Mushroom
- \$1280/位 雞粥燉鮮鮑
Chicken Broth Congee with Abalone
- \$680/位 過橋鮮鮑魚
Poached Sliced Abalone in Superior Broth
- \$680/位 避風塘南非鮮鮑魚
Deep Fried Abalone with Chopped Garlic
- \$1680/位 招牌蔥燒遼參
Braised Sea Cucumber with Scallion
- \$2200/位 紅燒鵝掌花膠(3.5頭)
Braised Fish Maw and Goose Web
- \$2200/位 雞粥燉花膠(3.5頭)
Braised Fish Maw with Chicken Broth Congee
- \$1280/例 花膠炆海參(10頭)
Braised Fish Maws with Sea Cucumbers

港式湯羹篇

Soup and Broth



YUYUE LOU
Restaurant
CANTONESE CUISINE

藝如行雲流水
食聚人間風華

- \$380/位 竹筴燉蝦丸
\$1680/盅 *Shrimp Balls with Bamboo Fungus Soup*
- \$380/位 香菜皮蛋魚片湯
\$1880/盅 *Preserved Egg and Sliced Fish Soup*
- \$780/位 松茸燉鮮鮑魚
Abalone with Matsutake Mushroom Soup
- \$480/位 上湯瑪卡燉海螺雞湯
\$1880/盅 *Fine Soup with Maca and Conch*
- \$380/位 雪花西湖牛肉羹(美國牛)
\$1680/盅 *Minced Beef Broth with Egg White*
- \$380/位 瑤柱蟹肉粟米羹
\$1680/盅 *Corn Soup with Dried Scallop and Crab Meat*
- \$1280/盅 骨膠原菜膽雲吞古早雞湯 (加湯 300 元)
(6 位) *Chicken Soup with Wonton and Vegetables*
- \$1980/盅 骨膠原菜膽花膠竹筴古早雞湯 (加湯 300 元)
(6 位) *Chicken Soup with Fish Maw, Bamboo Fungus and Vegetable*

港式經典海鮮篇

Assorted Seafood



YUYUELOU
Restaurant
CANTONESE CUISINE

藝如行雲流水
食聚人間風華

- \$1280/例 攪菜芥蘭片炒鱈魚球
Stir Fried Cod Fish with Chinese Kale
- \$880/例 沙茶粉絲大蝦(8隻)
Stir Fried Shrimps with Vermicelli and BBQ Sauce
- \$1180/例 避風塘大蝦(8隻)
Stir Fried Shrimps with Chopped Garlic
- \$880/例 美極生抽焗大蝦(8隻)
Baked Shrimps with Soy Sauce
- \$880/例 黑松露滑蛋鮮干貝(6只)
Stir Fried Scallop with Truffle and Scrambled Egg
- \$1280/例 金蒜香酥鱈魚球
Deep Fried Cod Fish with Chopped Garlic
- \$680/例 手打蝦漿滑蒸芙蓉豆腐
Steamed Tofu with Minced Shrimps
- \$880/例 檸汁鮮果沙拉蝦(6隻)
Fried Shrimp Balls and Pineapple with Mayonnaise
- \$880/例 紅梅百花釀鮮干貝(6只)
Scallop Stuffed with Minced Shrimps

生猛海鮮精選

Live Seafood



YUYUELOU
Restaurant
CANTONESE CUISINE

藝如行雲流水
食聚人間風華

魚類 Fish (100g/時價)

石斑 *Grouper*、龍虎斑 *Tiger Grouper*

筍殼魚 *Marble Goby*、七星斑 *Coral Trout*

烹飪方法：清蒸/豉汁/剁椒蒸/紅燒/五柳糖醋/麻婆豆腐

Cooking Method :

Steam / Black Bean Sauce / Chopped Chili / Braise / Sweet and Sour Sauce / Ma Po Tofu

蝦類 Lobster/Prawn (100g/時價)

波士頓龍蝦 *Boston Lobster*、七彩大龍蝦 *Panulirus Ornatus*

大明蝦 *King Prawn*

烹飪方法：蒜茸/花雕/薑蔥炒/避風塘/生抽

Cooking Method :

Minced Garlic / Rice Wine / Scallion and Ginger / Chopped Garlic / Soy Sauce

貝類 Shellfish (100g/時價)

象拔蚌 *Geoduck*

烹飪方法：過橋/白灼

Cooking Method : Poached in Superior Broth/Poached

蟹類 Crab (100g/時價)

沙公 *Mud Crab (Male)*、沙母 *Mud Crab (Female)*

花蟹 *Flower Crab*、帝王蟹 *King Crab*

黃金蟹 *Dungeness crab*

烹飪方法：花雕/薑蔥炒/避風塘

Cooking Method :

Rice Wine / Scallion and Ginger / Chopped Garlic

家禽肉類精選 Poultry and Meat

- \$650/半隻 与玥樓炸子雞
\$1280/隻 *Crispy Chicken with Garlic*
- \$1800/例 香燜稻草西施牛(美國牛)
Braised Beef Short Ribs Wrapped in Straw
- \$680/例 金不換鵝肝牛仔粒(美國牛)
Stir Fried Diced Beef and Seared Foie Gras
- \$588/例 白灼芹香肥牛肉(美國牛)
Poached Beef with Celery
- \$480/例 金箔陳醋排骨
Deep Fried Marinated Pork Ribs
- \$520/例 風沙蒜香排骨
Stir Fried Pork Rib with Chopped Garlic
- \$480/例 乳香藕片炒松板肉
Stir Fried Pork Neck with Lotus Root
- \$480/例 豉汁涼瓜炆松板肉
Simmered Pork Neck with Bitter Melon and Black Bean Sauce
- \$480/例 魚香茄子炆雞球
Simmered Chicken Balls with Eggplant

養生珍菌/時菜/豆腐精選
Seasonal Vegetables and Tofu



YUYUELOU
Restaurant
CANTONESE CUISINE

藝如行雲流水
食聚人間風華

- \$420/例 金腿絲扒蘆筍
Braised Asparagus with Chinese Ham
- \$380/例 大蝦干炒芥蘭
Stir Fried Chinese Kale with Dried Shrimps
- \$380/例 瑤柱燒自製菠菜豆腐
Braised Scallop with Homemade Spinach Tofu
- \$360/例 清炒木耳芹香百合
Stir Fried Black Fungus with Celery and Lily
- \$360/例 濃湯雲耳浸絲瓜
Braised Luffa with Black Fungus
- \$368/例 油鹽水浸時蔬
Braised Assorted Seasonal Vegetables
- 時價/例 田園炒時蔬
Stir Fried Seasonal Vegetables

烹飪方法：金銀蛋/蒜子/蠔油/鮮露
*Cooking Method :
Marinated Egg & Preserved Egg / Garlic / Oyster sauce / Soy Sauce*

煲仔篇

Assorted Clay Pot Selection



- \$580/例 海鮮豆腐煲
Braise Assorted Seafood and Tofu
- \$480/例 蝦籽干貝蝦粒芙蓉豆腐煲
Braise Shrimps, Scallops and Tofu with Shrimp Seeds
- \$680/例 薑蔥野菌牛肉煲(美國牛)
Braised Beef with Mushrooms, Green Onion and Ginger
- \$480/例 咖哩滑雞球煲
Braised Chicken Balls with Curry
- \$680/例 宮保陳醋美人腿田雞煲
Stir Fried Frogs and Water bamboo with Vinegar Sauce
- \$480/例 光緒大馬棧煲
Braise Diced Pork Belly with Deep Fried Tofu
- \$680/例 北菇鵝掌煲
Braised Goose Webs with Mushrooms
- \$680/例 沙茶金菇肥牛粉絲煲
Braised Beef, Mushrooms and Rice Noodles with BBQ Sauce
- \$1680/例 魚翅唇花膠煲(10頭)
Braise Fish Maw with Shark's Tail Skin

川粵江南品味篇

Sichuan Cuisine



YUYUELOU
Restaurant
CANTONESE CUISINE

藝如行雲流水
食聚人間風華

- \$680/例 香辣水煮肥牛肉(美國牛)
Poached Sliced Beef with Chili Sauce
- \$420/例 重慶辣子雞
Fried Diced Chicken with Chili in Chongqing Style
- \$320/例 麻婆滑豆腐
Ma Po Tofu
- \$1680/隻 沸騰麻辣石斑魚
Poached Grouper with Chili
- \$880/例 招牌沙鍋順德魚腐湯
Braised Fish Soup in Hot Pot

特色粉/麵/飯/粥 精選

Special Rice, Noodle and Congee

YUYUELOU
Restaurant
CANTONESE CUISINE

藝如行雲流水
食聚人間風華

- \$420/例 櫻花蝦菜粒炒飯
Stir Fried Rice with Diced Vegetables and Sergestid Shrimp
- \$480/例 蛋白瑤柱蟹肉炒飯
Stir Fried Rice with Scallop, Crab Meat and Egg White
- \$320/例 臘味蔭油炒飯
Stir Fried Rice with Sausages
- \$420/例 潮式牛鬆炒飯(美國牛)
Stir Fried Rice with Minced Beef
- \$480/例 翡翠海鮮炒麵
Stir Fried Noodles with Seafood and Vegetables
- \$320/例 豉椒牛肉炒麵/河粉(美國牛)
Stir Fried Noodles / Rice Noodles with Beef
- \$360/例 鮑魚龍芽豉油皇炒麵
Shredded Abalone with Fried Noodles
- \$280/碗 瑤柱海鮮粥
Mixed Seafood Congee
- \$280/碗 生滾鮮魚粥
Sliced Fish Congee
- \$168/碗 生滾皮蛋瘦肉粥
Preserved Egg and Chopped Pork Congee

与玥樓精選點心

Dim Sum Selection



蒸點類 *Steamed Dim Sum*

- \$268/二件 原隻鮑魚燒賣
Abalone and Pork Dumpling
- \$175/三件 鮮筍蝦餃皇
Bamboo Shoots and Shrimp Dumpling
- \$145/三件 魚子蒸燒賣
Fish Roe and Scallop Dumpling
- \$135/三件 瑤柱菠菜餃
Scallop and Spinach Dumpling
- \$120/三件 水晶素餃
Vegetarian Dumpling
- \$120/三件 客家蒸茶粿
Hakka Dumpling Stuffed with Black-Eyed Pea
- \$128/三件 紫菜糯米捲
Glutinous Rice Rolled with Laver
- \$160/六粒 北方鮮肉餃子
Steamed Dumpling with Pork and Vegetables Stuffed
- \$135/份 橄欖蒸鳳爪
Steam Chicken Claw with Olives
- \$145/份 豉汁蒸肉排
Steam Pork Ribs with Garlic and Black Bean Sauce
- \$145/三件 西洋菜陳皮牛肉球(美國牛)
Braise Beef Meat Ball with Bean Curd Stick, Tangerine Peel and Watercress
- \$135/份 剝椒金錢肚
Simmered Beef Tripe with Chopped Chili

藝如行雲流水
食聚人間風華

煎/烤/炸點類 *Fried Dim Sum*

- \$175/二件 天鵝蘿蔔絲酥
Deep Fried Crispy Radish Roll
- \$178/三件 香煎韭菜餅
Seared Leek Pastry
- \$120/三件 香煎蘿蔔糕
Seared Scallop Radish Cake
- \$145/三件 翡翠墨魚餅
Pan Fried Cuttlefish Cake
- \$175/二件 脆皮黑椒鴨肉餐包
Diced Duck and Black Pepper Bun
- \$180/三件 蒜茸蝦春捲
Spring Roll with Shrimps and Minced Garlic

腸粉類 *Steamed Rice Roll* 午餐時段提供

- \$128/份 蜜汁叉燒腸粉
Steamed Rice Rolls Stuffed with BBQ Pork and Vegetable
- \$128/份 蘆筍鮮蝦腸
Steamed Rice Rolls Stuffed with Shrimp and Asparagus
- \$148/份 香茜牛肉腸(美國牛)
Steamed Rice Rolls Stuffed with Beef
- \$118/份 蔥花炸兩腸
Steamed Rice Rolls Stuffed with Fried Bread Stick

与玥樓精選點心

Dim Sum Selection



YUYUELOU
Restaurant
CANTONESE CUISINE

甜品類 *Dessert*

- \$145/三件 三色流沙包
Salted Egg Yolk Bun
- \$120/三件 牛油馬拉盞
Mini Cantonese Sponge Cake
- \$128/三件 黑芝麻流沙球
Deep Fried Pastry Ball Stuffed with Black Sesame
- \$145/位 楊枝凍甘露
Mango Sago Cream with Pomelo
- \$145/位 蘭香籽蛋白杏仁茶
Almond Soup with Egg White & Chia Seed
- \$120/位 凍南瓜西米露
Homemade Pumpkin and Sago Soup
- \$120/位 清熱龜苓膏
Chinese Herbal Jelly
- \$145/位 摩登杏仁豆腐
Almond Tofu Pudding
- \$120/三件 桂花枸杞凍
Sweet Olive and Chinese Wolfberry Jelly

藝如行雲流水
食聚人間風華

茶 TEA (每位酌收 50 元暢飲)

烏龍 Oolong 、 香片 Tea Jasmine Tea 、 菊花 Chrysanthemum Tea
普洱 Puer Tea 、 菊普 Chrysanthemum Puer Tea

礦泉水 NATURAL MINERAL WATER (每位酌收 50 元暢飲)

普娜天然礦泉水 ACQUA PANNA

氣泡礦泉水 SPARKLING NATURAL MINERAL WATER (每位酌收 50 元暢飲)

聖沛黎洛天然氣泡礦泉水 S. PELLEGRINO

飲料 SOFT DRINK

\$60/瓶 可口可樂 (0.33L) Coke

\$60/瓶 雪碧 (0.33L) Sprite

新鮮果汁 FRESH JUICE

\$100/杯

\$260/壺 現打西瓜汁(季節限定) Watermelon Juice

\$80/杯

\$220/壺 現打檸檬汁 Lemon Juice

\$90/杯

\$220/壺 古早味鳳梨汁(純手工熬製) Pineapple Juice

\$160/杯

\$260/壺 現打奇異果汁(季節限定) Kiwi Juice

\$90/杯

\$220/壺 現打芭樂梅子汁 Guava with Plum powder Juice

\$180/壺 凍檸茶 Iced Lemon Tea



啤酒 Beer

- \$100/瓶 台灣金牌啤酒 (0.6L)
Gold Medal Taiwan Beer
- \$100/瓶 台灣經典啤酒 (0.6L)
Taiwan Beer Classic
- \$100/瓶 台灣小麥啤酒 (0.6L)
Taiwan Beer Weissbier
- \$150/瓶 海尼根啤酒 (0.65L)
Heineken

藝如行雲流水
食聚人間風華

中國酒 Chinese Wine

- \$1350/瓶 金門58高粱酒 (0.7L)
Kinmen Kaoliang
- \$380/杯 女兒紅 (240cc)
Nu Er Hong
- \$480/杯 狀元紅 (240cc)
Shaoxing rice wine

日本清酒 Sake

- \$16800 大七妙花蘭曲 (0.72L)
Japanese Sake

氣泡酒 Sparkling Wine

- \$900/瓶 普西扣汽泡酒 (0.75L) 產區:義大利 品種:Glera
N.V. Torressella Prosecco Extra Dry
- \$2650/瓶 法國凱歌香檳 (0.75L) 產區:法國 品種:Chardonnay
Veuve Clicquot Ponsardin Brut NV

藝如行雲流水
食聚人間風華

白酒 White Wine

- \$750/瓶 安捷白酒 (0.75L) 產區:智利 品種:Viognier
2014 Tama Vineyard
- \$820/瓶 克里佛斯酒莊 (0.75L) 產區:義大利 品種:Pinot Grigio
2015 Clivus
- \$860/瓶 2013 Tariquet (0.75L) 產區:法國 品種:Viognier
- \$1300/瓶 2012 Alsace Marcel Deiss (0.75L)
產區:法國 品種 Riesling, PinotGris, Gewurztraminer, Muscat
- \$1300/瓶 雲霧之灣白蘇維濃白葡萄酒 (0.75L)
2015 Cloudy Bay Sauvignon Blanc 產區:紐西蘭 品種:Sauvignon Blanc
- \$2850/瓶 HDV 夏多內白酒 (0.75L) 產區:加州 品種:Chardonnay
HDV Chardonnay

紅酒 Red Wine

- \$600/瓶 卡斯達農有機紅酒 (0.75L) 產區:西班牙 品種:Monastell
2014 Castaño
- \$600/瓶 聖托紅酒 (0.75L) 產區:西班牙 品種:Garnacha
2013 Santo Cristo
- \$600/瓶 巴斯卡托所特級末比克 (0.75L) 產區:阿根廷 品種:Malbec
2014 Pascual Toso
- \$780/瓶 太陽谷酒莊 (0.75L) 產區:義大利 品種:Nero D`Avola
2014 Inycon Palmento
- \$1700/瓶 帕斯庫爾托索西拉干紅酒 (0.75L) 產區:阿根廷 品種:Malbec
2013 Pascual Toso Alta Reserva
- \$1850/瓶 渴望紅酒 (0.75L) 產區:智利 品種:Syrah, Carmenere, Merlot
2012 Coyam
- \$2850/瓶 HDV Bell Cousine (0.75L) 產區 加州 品種 Merlot, Cabernet
2008 HDV Belle Cousine Sauvignon
- \$2980/瓶 HDV 希哈紅酒 (0.75L) 產區:加州 品種:Syrah
2008 HDV Syrah
- \$3800/瓶 卡藍紅酒 (0.75L) 產區:法國 品種:Cabernet Franc
2008 Ch. Pontet-Canet Cabernet Sayvignon, Merlot

藝如行雲流水
食聚人間風華

威士忌 Whisky

- \$1200/瓶 詩貝總裁單一純麥威士忌 (0.7L)
SPEY Chairman's Choice
- \$2500/瓶 百富 12 年單一純麥威士忌 (0.7L)
The Balvenie Double Wood 12 Years
- \$2900/瓶 約翰走路 XR21 年調和蘇格蘭威士忌 (0.75L)
Jonnie Walker XR 21 YO
- \$3000/瓶 麥卡倫雪莉桶 12 年單一純麥威士忌 (0.7L)
Macallan 12 Years Old Sherry Oak
- \$3400/瓶 皇家禮炮 21 年調和蘇格蘭威士忌 (0.7L)
Royal Salute 21 Years Old Scotch Whisky