

餐前風味小吃篇

Cantonese Appetizers



YUYUELOU
Restaurant
CANTONESE CUISINE

\$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 吻仔魚瓜仁
Anchovy with Shelled Melon Seed

\$180/例 韭菜皮蛋鬆
Stir Fried Chives with Preserved Eggs

\$200/例 乾煸四季豆
Dry Fried Snap Bean with Minced Meat

\$380/例 五香牛腱
Marinated Beef with Associated Spices

\$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 蘿蔔糕(XO醬/桂花)
Stir Fried Radish Cake with XO Chili Sauce or Egg Yolk



\$180/例 香煎豬肝
Pan Fried Pork Liver



以上餐點均需另酌收10%服務費，謝謝！ Plus 10% service charge



果木窯烤片皮鴨/二吃

Roasted Duck in Two Ways

\$1880/隻

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

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傳統港式燒烤、滷味、原味篇

BBQ Cuts and Spice Marinated Dished



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CANTONESE CUISINE

\$1090/例 招牌乳豬燒味拼盤(燒鴨、花蓮黃金油雞、乳豬)
Roasted Pig and BBQ Platter (BBQ Duck, Marinated Chicken with Black Bean Sauce, Roasted Pig)

\$810/例 燒味雙拼(花蓮黃金油雞、燒鴨、牛腿、叉燒、金磚燒肉)
Two Choice of BBQ Platter (Marinated Chicken with Black Bean Sauce, BBQ Duck, Marinated Beef, BBQ Pork, Crispy Pork Belly Nugget)

\$430/例 花蓮黃金口水雞
Steamed Chicken with Chili Sauce

\$680/例 烏魚子黑叉燒(8塊)
Roasted BBQ Pork with Grated Mullet Roe

\$680/例 花蓮黃金油雞
\$980/半隻
\$1900/隻
Marinated Chicken with Black Bean Sauce

\$680/例 花蓮黃金白斬雞
\$980/半隻
\$1900/隻
Cantonese Poached Chicken

\$800/例 半隻化皮乳豬全體
\$3600/半隻
\$7200/隻
Roasted Whole Baby Pig

\$560/例 金磚脆皮燒肉
(溫體豬/12塊)
Crispy Pork Belly Nugget



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魚翅・燕窩篇

Shark Fin and Bird's Nest



YUYUE LOU
Restaurant
CANTONESE CUISINE

- \$1280/位 魚翅佛跳牆
Shark Fin Fo Tiao Qiang Soup
- \$1880/位 蟹肉竹笙紅燒大排翅
Braised Shark Fin with Crab Meat and Bamboo Fungus
- \$1880/位 雞粥竹笙大排翅
Chicken Broth Congee with Shark Fin and Bamboo Fungus
- \$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 竹笙上湯官燕
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
- \$980 /位 黑蒜燉鮑翅
Braised Shark Fin & Abalone with Superior Broth & Black Garlic
- \$980 /位 上湯雞燉鮑翅
Braised Shark Fin & Abalone 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 Mushrooms

以上餐點均需另酌收10%服務費, 謝謝! Plus 10% service charge

極品鮑魚・海參・花膠篇

Abalone, Sea Cucumber and Fish Maw



YUYUELOU
Restaurant
CANTONESE CUISINE

- \$500/位 過橋鮮鮑魚
Poached Sliced Abalone in Superior Broth
- \$680/位 鵝掌花菇蠔皇鮑魚
Braised Abalone with Mushroom & Goose Web
- \$1280/位 雞粥燉鮮鮑
Chicken Broth Congee with Abalone
- 時價/位 蠔皇吉品塘心乾鮑 (需5天預定)
Braised Whole Abalone
- \$2400/位 紅燒鵝掌花膠(3.5頭厚花膠)
Braised Fish Maw and Goose Web
- \$2400/位 雞粥燉花膠(3.5頭厚花膠)
Braised Fish Maw with Chicken Broth Congee
- \$1280/例 花膠炆海參(10頭)
Braised Fish Maws with Sea Cucumbers
- \$1380/位 招牌蔥燒刺參
Braised Sea Cucumber with Scallion



\$500/位
避風塘南非鮮鮑魚
Deep Fried Abalone with Chopped Garlic

以上餐點均需另酌收10%服務費，謝謝！ Plus 10% service charge



\$380/位 竹笙燉蝦丸

\$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 骨膠原菜膽花膠竹笙古早雞湯 (加湯 300 元)

(6 位) *Chicken Soup with Fish Maw, Bamboo Fungus and Vegetable*

\$1380/例 冬至羊腩煲(冬季限定)

(4 位) *Mutton hotpot*

\$880/例

招牌沙鍋順德魚腐湯

Braised Fish Soup in Hot Pot

\$1280/例 攪菜芥蘭片炒石斑魚球

Stir Fried Grouper 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 黑松露滑蛋鮮干貝(6只)

Stir Fried Scallop with Truffle and Scrambled Egg

\$680/例 手打蝦漿蒸芙蓉豆腐

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

\$880/例 美極生抽焗大蝦(8隻)

Baked Shrimps with Soy Sauce



以上餐點均需另酌收10%服務費，謝謝！ Plus 10% service charge

生猛海鮮精選 (當日特殊生猛海鮮 請洽服務人員)

Live Seafood



YUYUELOU
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CANTONESE CUISINE

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



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家禽肉類精選

Poultry and Meat



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CANTONESE CUISINE

\$650/半隻 与玥樓炸子雞

\$1280/隻 *Crispy Chicken with Garlic*

\$680/例 金杯香根牛仔粒 (美國牛)

Stir Fried Diced Beef and King Oyster Mushroom

\$588/例 白灼芹香肥牛肉 (美國牛)

Poached Beef with Celery

\$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

\$1680/例 香燜稻草西施牛 (美國牛)

Braised Beef Short Ribs Wrapped in Straw



\$480/例 金箔陳醋排骨

Deep Fried Marinated Pork Ribs



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養生珍菌/時菜/豆腐精選

Seasonal Vegetables and Tofu



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CANTONESE CUISINE

- \$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



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煲仔篇

Assorted Clay Pot Selection



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\$580/例 海鮮豆腐煲

Braise Assorted Seafood and Tofu

\$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 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

\$480/例 蝦籽干貝蝦粒芙蓉豆腐煲

Braise Shrimps, Scallops and Tofu with Shrimp Seeds



\$680/例 北菇鵝掌煲

Braised Goose Webs with Mushrooms



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\$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

\$680/例 香辣水煮肥牛肉(美國牛)
Poached Sliced Beef with Chili Sauce



特色粉/麵/飯/粥 精選

Special Rice, Noodle and Congee



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CANTONESE CUISINE

\$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 臘味蔞油炒飯

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

\$380/碗 生滾鮮斑球粥

Sliced Fish Congee

\$168/碗 生滾皮蛋瘦肉粥

Preserved Egg and Chopped Pork Congee



以上餐點均需另酌收10%服務費，謝謝！ Plus 10% service charge

蒸點類 *Steamed Dim Sum*

\$268/二件 原隻鮑魚燒賣

Abalone and Pork Dumpling

\$168/三件 碧綠蝦餃皇

Shrimp and Seasonal Vegetable Dumpling

\$108/三件 魚子蒸燒賣

Fish Roe and Scallop Dumpling

\$108/三件 蟲草花菠菜餃

Cordyceps Sinensis and Spinach Dumpling

\$108/三件 水晶素餃

Vegetarian Dumpling

\$108/三件 潮州粉粿

Chaozhou Style Dumpling Stuffed with Pork and Vegetable

\$120/六粒 北方鮮肉餃子

Dumpling Stuffed with Pork and Vegetables

\$108/份 極品醬蒸鳳爪

Steam Chicken Claw with Chili Sauce

\$108/份 剝皮辣椒蒸肉排

Steam Pork Ribs with Peled Cilli Ppper

\$168/三件 陳皮牛肉球(美國牛)

Beef Meat Ball with Beancurd Skin

\$200/份 薑蔥牛百葉

Steam Omasum with Ginger and Scallion





煎/烤/炸點類 *Fried Dim Sum*

- \$168/二件 天鵝蘿蔔絲酥
Deep Fried Crispy Radish Roll
- \$168/三件 香煎韭菜餅
Seared Leek Pastry
- \$108/三件 香煎蘿蔔糕
Seared Radish Cake
- \$168/三件 一口咖喱菠蘿包
Pineapple Bun with Curry
- \$175/二件 脆皮黑椒鴨肉餐包
Diced Duck and Black Pepper Bun
- \$128/三件 養生春捲(素)
Vegetarian Spring Roll
- \$168/三件 開心菜園
Deep Fried Glutinous Rice Dumpling
- \$158/三件 蜜汁叉燒酥
Baked BBQ Pork Pastry
- \$168/三件 鮮蝦腐皮捲
Beancurd Stick Roll with Shrimps



腸粉類 *Steamed Rice Roll* 午餐時段提供

- \$128/份 鮮蝦腸粉
Steamed Rice Rolls Stuffed with Shrimp
- \$128/份 香茜牛肉腸(美國牛肉)
Steamed Rice Rolls Stuffed with Beef
- \$118/份 蔥花炸兩腸
Steamed Rice Rolls Stuffed with Fried Bread Stick
- \$320/份 春風得意腸
Steamed Rice Rolls Stuffed with Fried Bread Stick and Shrimps
- \$108/份 香煎蝦米腸
Seared Rice Rolls with Dried Shrimp



甜品類 *Dessert*

\$108/三件 黑芝麻流沙球
Deep Fried Pastry Ball Stuffed with Black Sesame

\$168/三件 桃膠葡式蛋塔
Roasted Egg Tart with Peach Resin

\$128/位 芋香西米露
Homemade Sweet Taro and Sago Soup

\$128/位 蘭香籽蛋白杏仁茶
Almond Soup with Egg White & Chia Seed

\$128/位 紅豆紫米露
Sweet Red Bean and Purple Glutinous Rice Soup

\$108/位 清熱龜苓膏
Chinese Herbal Jelly



\$128/三件 造型流沙包
Salted Egg Yolk Bun



\$128/位
楊枝凍甘露
Mango Sago Cream with Pomelo