

冬日特別推介

Winter Specials



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| 雙冬扣羊腩煲
Braised Lamb Belly with Bamboo Sheet
and Black Mushroom | \$328 |
| 原煲油鴨臘味飯
Steamed Rice with Assorted Preserved
Air-dried Meats served in a Casserole
(只限晚市供應 for Dinner Only) | \$288 |
| 喜 生炒臘味糯米飯
Wok Fried Glutinous Rice with Assorted
Preserved Air-dried Meats | \$168 |

精美小食

Appetizers



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|---|------|
| 家鄉醬黃瓜
Marinated Homemade Cucumber | \$48 |
| 蘿蔔絲花枝餅
Pan-fried Cuttlefish Cake with Shredded Turnip | \$52 |
| 喜 生煎虎皮椒
Pan-fried Green Chilli in Soya Sauce | \$48 |
| 喜 煙燻素鵝
Smoked Vegetarian Goose Rolls (Bean Curd Sheet) | \$48 |
| 茶味脆豆腐
Deep-fried Beancurd with Salt and Pepper | \$48 |
| 喜 荊州榨菜
Jing Zhou Preserved Vegetables | \$52 |
| 喜 懷舊金錢雞
Barbecued Chicken Liver, Pork and Ham with Honey Sauce | \$78 |
| 喜 花蜜脆燒鰻
Roast Eel with Honey Sauce | \$82 |
| 青瓜海蜇頭
Marinated Jelly Fish with Cucumber | \$68 |

明爐燒味

Housemade Barbecue Selection



喜 脆皮燒鵝 Crispy Roast Goose	例 regular \$123 半隻 half \$223 壹隻 whole \$420
玫瑰豉油雞 Marinated Soya Chicken	半隻 half \$190 壹隻 whole \$360
喜 頭抽瓦罉雞 Marinated Chicken with Soya Sauce in Casserole	半隻 half \$190 壹隻 whole \$360
一品蒜香雞 Deep-fried Crispy Chicken with Garlic Sauce	半隻 half \$190 壹隻 whole \$360
喜 醬燒琵琶鴨 Roast Duck with Sweet Bean Sauce	半隻 half \$190 壹隻 whole \$360
燒味三拼 Barbecue Platter (3 meat combo)	例 regular \$188
燒味雙拼 Barbecue Platter (2 meat combo)	例 regular \$168
鬆化燒腩仔 Crispy Roast Pork Belly	例 regular \$138
喜 招牌蜜汁叉燒 Honey Barbecued Pork	例 regular \$168
喜 太白醉翁鴿 Drunken Pigeon in Shaoxing Wine	例 regular \$138
紅燒妙齡乳鴿 Roast Squab	壹隻 each \$88

豬.牛.家禽

Pork, Beef, Poultry



菠蘿咕嚕肉 Sweet and Sour Pork	\$128
喜 清宮秘制冰梅骨 Braised Pork Spare Rib with Plum Paste	\$128
梅菜扣肉煲 Braised Pork Belly with Preserved Vegetables	\$98
喜 柱侯蘿蔔牛坑腩煲 Stewed Beef Brisket and Turnip with Soya Bean Paste	\$208
喜 黑椒牛柳粒 Stir-fried Diced Fillet of Beef with Black Pepper Sauce	\$188
金針雲耳紅棗蒸滑雞 Steamed Chicken with Daylily, Black Fungi and Red Dates	\$168
喜 薑蔥鮑魚雞煲 Sautéed Abalone, Chicken with Ginger and Onion served in Casserole	\$188
X.O.醬炒法邊豆豬頸肉 Stir-fried Pork and French Beans with X.O. Chilli Sauce	\$168
喜 柚皮扣鵝掌 Stewed Goose Web with Pomelo Skin	\$198
喜 古法鹽焗雞 Baked Chicken in Rock Salt (預訂 Order in Advance)	\$388

田園青蔬

Vegetables



X.O. 醬帶子野菌法邊豆 Stir-fried Scallops and French Beans with X.O. Chili Sauce	\$198
鮮茄魚湯野菌浸菜苗 Poached Vegetables, Wild Mushrooms and Tomatoes in Fish Soup	\$118
上湯金腿娃娃菜 Poached Baby Cabbages with Yunnan Ham	\$156
喜 炸醬蒸茄子 Steamed Eggplant with Spicy Paste	\$116
南乳焗齋煲 Braised Assorted Vegetables with Preserved Taro Curd Sauce in Casserole	\$108
金銀蛋浸時蔬 Boiled Seasonal Vegetables with Preserved Egg and Salted Duck Egg	\$108
蟲草花杞子浸菠菜 Boiled Spinach with Cordycepos Flowers and Wolfberries	\$108
啫啫唐生菜 Chinese Lettuce with Shrimp Paste served in a Casserole	\$108
松露肉碎炒四季豆 Sautéed String Beans with Minced Pork in Black Truffle Sauce	\$118
油鹽水浸時蔬 Seasonal Vegetables in Salt and Oil Soup	\$88
避風塘三寶 Deep-fried Eggplant, Green Pepper and Enoki with Garlic and Chili	\$108

燉品湯水

Double Boiled Soups



豐料老火湯 Soup of The Day (午市供應 for Lunch Only)	每位 per person \$58 四位用 for 4 person \$168
蟲草花螺頭燉湯 Double-boiled Sea Whelk Soup with Cordycepos Flowers and Chinese Herbs (預訂 Order in Advance)	半份 half \$178 例 regular \$318
喜 川芎天麻燉龍躉湯 Double-boiled Giant Garoupa Soup	半份 half \$168 例 regular \$298
篤齋梨川貝扣豬展 Double-boiled Pork Shank Soup with Dry and Fresh Pear (預訂 Order in Advance)	半隻 half \$198 例 regular \$368
喜 舞松茸瑤柱燉雞 Doubled-boiled Soup with Chicken and Maitake Mushroom	半隻 half \$188 例 regular \$338
喜 杏汁花膠燉白肺 Double-boiled Fish Maw Soup with Pork, Chicken and Almond Milk	半隻 half \$188 例 regular \$338
石斛響螺燉鮮鮑魚 Double-boiled fresh Sea Whelk and Abalone Soup with Pork Chicken and Chinese Herbs (預訂 Order in Advance)	例 regular \$518
海鮮酸辣羹 Hot and Sour Seafood Soup	每位 per person \$88 例 regular \$208
喜 粟米魚肚羹 Sweet Corn and Fish Maw Soup	每位 per person \$88 例 regular \$208
西湖牛肉羹 West Lake Beef Soup	每位 per person \$88 例 regular \$188

海鮮類

Seafood Selection



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| 金汁焗龍躉翅腩
Braised Giant Garoupa Belly and Fin with Brown Sauce | \$580 |
| 喜 乾坤花尾龍躉 (兩食)
Giant Garoupa in Two Flavours
(Deep-fried Garoupa's fin and Sautéed Fillet of Garoupa) | \$480 |
| 喜 麒麟龍躉球
Steamed Giant Garoupa with Black Mushroom and Yunnan Ham | \$298 |
| 金針雲耳頭菜蒸龍躉班腩
Steamed Garoupa Head and Belly with Daylily and Black Fungi | \$478 |
| 如意百合炒帶子
Sautéed Scallops with Lily | \$268 |
| 喜 避風塘海中蝦
Deep-fried Fresh Prawns with Chili and Garlic | \$198 |
| 蒜茸蒸開邊海中蝦
Steamed Fresh Prawns with Garlic Paste | \$208 |
| 喜 碧綠玉帶珊瑚蚌
Sautéed Coral Clams and Scallops with Vegetables | \$208 |
| 豉汁帶子蒸豆腐
Steamed Bean Curd with Scallops in Black Bean Sauce | \$128 |
| 喜 松露蒸西施蝦球
Steamed Egg White with Prawns and Truffles | \$208 |
| 喜 淮香海中蝦
Deep-fried Fresh Prawns with Salt | \$228 |

每位茶芥 Tea Charge HK \$13 Per Person || 小食每份 Snack HK\$18 Per Portion
另加一服務費 All prices are subject to 10% service charge
所有價目以港幣計算 All prices are in Hong Kong dollars

魚翅 . 鮑參 . 燕窩

Shark's Fin , Abalone , Bird's Nest



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|---|---------------|--------|
| 乾撈海虎翅(足三兩)
Braised Supreme Shark's Fins Served with Bouillon | 每位 per person | \$900 |
| 濃湯花膠翅 (四位用)
Shark's Fin with Fish Maw in Chicken Soup (Share with 4) | | \$1080 |
| 喜 紅燒花膠竹笙翅
Braised Shark's Fin Soup with Fish Maw and Bamboo Fungus | 每位 per person | \$228 |
| 鮑汁扣花膠公 (六頭)
Braised Whole Fish Maw with Abalone Sauce (100g size)
(預訂 Order in Advance) | | \$2688 |
| 蠔皇花菇鮑片
Braised sliced Abalone with Black Mushroom and Vegetables | | \$328 |
| 喜 蠔皇原隻3頭湯鮑
Braised Whole Abalone in Oyster Sauce (200g size) | 每隻 each | \$298 |
| 高湯燉官燕
Double-boiled Bird's Nest Soup | 每位 per person | \$538 |
| 鮑汁海參扣鵝掌
Braised Sea Cucumber and Goose Web in Abalone Sauce | 半條 half | \$780 |
| 喜 花膠鮑汁扣鵝掌
Stewed Goose Web with Fish Maw in Abalone Sauce | | \$388 |
| 鮑汁海參柚皮煲
Braised Sea Cucumber and Pomelo Skin with Abalone Sauce
served in Casserole | | \$388 |

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粉 . 麵 . 飯

Rice & Noodles



- 喜** 魚湯斑球泡米線 \$268
Poached Fillet of Garoupa with Rice Vermicelli in Fish Soup
- 喜** 方魚斑粒泡脆飯 \$188
Diced Fillet of Garoupa with Crispy Rice in Fish Soup
- 喜** 砂鍋鮑魚雞粒燴飯 \$188
Braised Fried Rice with Diced Abalone, Chicken served in Casserole
- 喜** 黑松露紅米蛋白炒飯 \$148
Fried Rice with Black Truffle, Ginger and Egg White
- 貴妃海皇炒飯 \$138
Fried Rice with Diced Seafood and Egg White
- 喜** X.O. 醬干炒牛河 \$138
Fried Rice Flat Noodles with Sliced Beef in X.O. Sauce
- 上湯焗中蝦煎米粉 \$268
Wok-fried Fresh Prawns with Superior Broth on Crispy Rice Vermicelli
- 瑤柱什菌辨麵 \$138
Braised Thick Noodles with Mushrooms in Abalone Sauce
- 叉燒薑蔥撈麵 \$138
Braised Thick Noodles with Shredded Barbecue Pork
- 味菜牛柳絲炆篤鳶米 \$148
Braised Bean Vermicelli and Rice Vermicelli with Shredded Beef and Preserved Vegetables

精美甜品

Desserts



- 喜** 生磨杏仁蛋白茶 \$30
Freshly Ground Almond with Egg White Soup
- 喜** 懷舊薑汁糕 \$28
Traditional Steamed Ginger Cake
- 特色脆麻花 \$28
Deep-fried Puff with Honey
- 冰花燉官燕條 每位 per person \$538
Doubled-boiled Superior Bird's Nest with Rock Sugar
- 杏汁 / 椰汁燉燕窩 \$538
Doubled-boiled Bird's Nest with Coconut or Almond Soup
- 生磨合桃露 \$38
Freshly Ground Sweet Walnut Soup
- 喜** 雪山杏汁包 \$38
Baked Buns with Almond Paste