

「霞飛」是舊上海法租界裡顯赫一時的街道,城中時尚達人喜歡在這兒留連;而「會館」 則指志同道合的人聚集的地方。位於中環心臟地帶的霞飛會館就是 一處讓喜歡上海菜的 客人相聚一起,在優雅舒適的環境中享用美食。

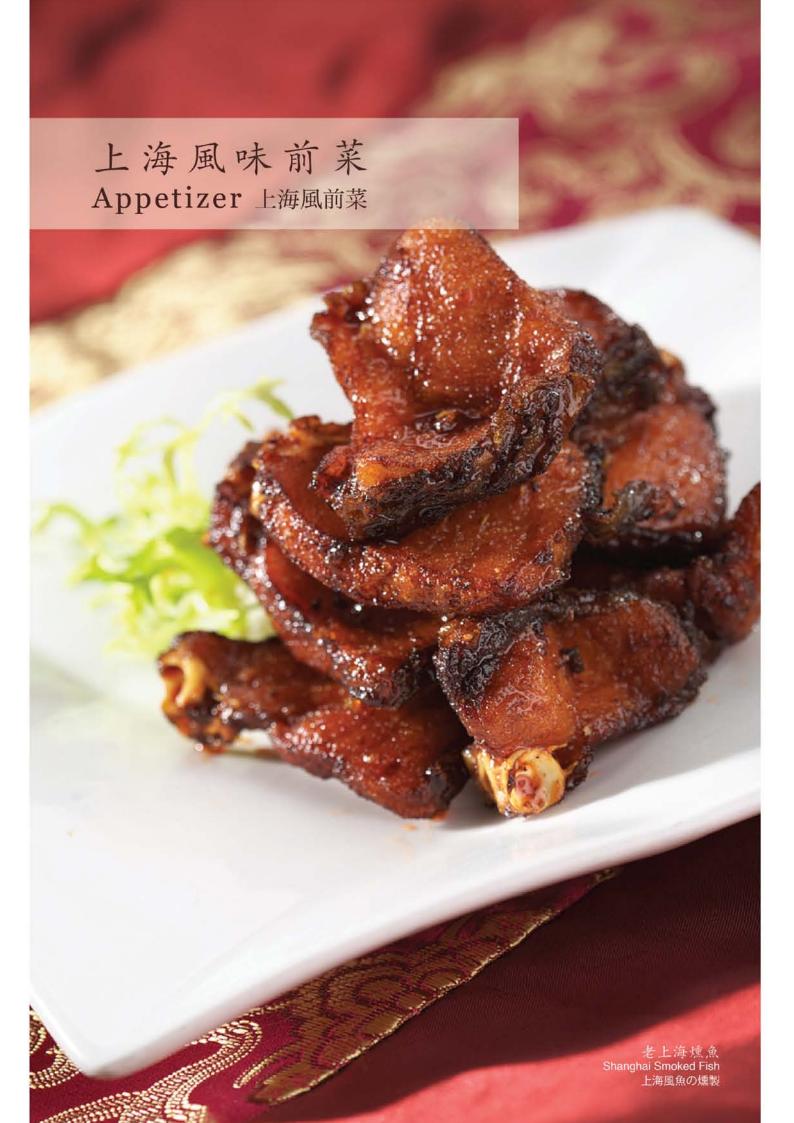
霞飛會館提供的上海風味菜餚種類不少,除了地道前菜、點心、海鮮、肉類、素菜和飯麵外,還有熱烘烘的砂鍋湯羹、矜貴的鮑參翅燕窩及燉湯和自製的獨家甜品。本館由中國烹飪大師周元昌師傅為餐廳主理,旨為讓香港老饕可以「足不及滬」,也可以品味最地道最有特色的上海菜。

The name "Xia Fei 霞飛" comes from a nostalgic street at French concession in old-time Shanghai which was the hub of the high society. And Xia Fei Society congregates gourmands who love enjoying authentic Shanghainese cuisine in an elegant and comfortable environment.

Xia Fei Society menu offers an assortment of Shanghainese dishes, from delightful dim sum to sizzling casseroles, from delicate house made desserts to nourishing dried seafood dishes, and so much more. To ensure authenticity, the restaurant has retained the service of renowned Chef Zhou Yuan Chang from Shanghai to be our Consultant Chef. With Chef Zhou's proficient culinary skills, the guests in Hong Kong can savour his genuine dishes without leaving town.

店名の「霞飛」は、昔の上海フランス租界にある上流社会の社交の中心地として栄えたストリートの名前に由来し、一方「会館」は気の合う人が集う場所の意味を持つ。霞飛会館はその名称が意味するように、本格的な上海料理の好きな人々が集まり、居心地の良く優雅な雰囲気に富んだ環境で料理を楽しむ場所として目指してきた。

霞飛会館のメニューでは、伝統的な前菜、点心はもちろん、熱々な土鍋とスープ、アワビ、ナマコ、フカヒレや燕の巣などの高級食材を使った料理、さらに自家製のデザートまで多種多様な上海料理を豊富に取り揃えている。また、本場上海の味を再現するため、ここの料理は全て著名な上海人シェフの周元昌氏が手掛けている。周料理長の腕前により、わざわざ上海に足を運ばなくとも、香港で本格的な上海料理が楽しめる。



*	霞飛招牌拼盤 (機芸瓜水目於內 地名 烟片 路餅)	\$338	難絲粉皮 Mung Bean Noodle with Shredded Chicken in Sesame Sauce	\$78
	(醬黃瓜,水晶肴肉,燻魚,螺片,脆鱔) Xia Fei Appetizer Platter (Marinated Cucumber,		板春雨と蒸し鶏の胡麻和え	
	Zhenjiang Pork Terrine, Shanghai Smoked Fish,			
	Sliced Sea Whelk, Shredded Crispy Eel) 自慢の前菜盛り合わせ (キュウリの冷菜、豚肉の煮こごり、		水晶肴肉	\$88
	上海風魚の燻製、薄切りつぶ貝炒め、タウナギの唐揚げ		Zhenjiang Pork Terrine 豚肉の煮こごり	
	日上一以加	#100	からい点とこう	
	風味三拼盤	\$188	醉豬手	\$88
	(烤麩,醉雞,糖醋小排骨) 3 Kinds of Appetizer Combo (Braised Wheat Gluten, Marinate	d	Marinated Pig's Trotter in Chinese Yellow Wine	400
	Chicken in Chinese Yellow Wine, Sweet and Sour Spare Ribs 前菜盛り合わせ3種		豚足の紹興酒漬け	
	(焼麩の甘辛煮、蒸し鶏の紹興酒漬け、スペアリブの甘酢煮)		金桂糖醋排骨	\$88
450	樑溪脆鱔	\$138	Sweet & Sour Spare Ribs with Osmanthus	
100	Shredded Crispy Eel in Sweet Ginger Sauce and Chinese Yellow	District Control	スペアリブのキンモクセイ風味甘酢煮	
	タウナギの唐揚げ		炸千里香豆腐	\$88
ella.	老上海燻魚	\$88	Deep-fried Fermented Tofu	<b>\$00</b>
69	トニーク Min Min Shanghai Smoked Fish	<b>\$66</b>	揚げ発酵豆腐	
	上海風魚の燻製			
	香辣焓脆蜇!	\$138	豆乾馬蘭頭	\$78
	自 チャル 加 虫 Marinated Jelly Fish with Chili Oil	2130	Wild Vegetable with Diced Dried Tofu 干豆腐とコヨメナのさっぱり和え	
	クラゲの辣油和え			
	非观识	¢0.2	脆皮素鶇	\$88
	翡翠螺片 Sautéed Sliced Sea Whelk and Green Kale	\$92	Shredded Vegetable wrapped in Crispy Tofu Sheet	
	薄切りつぶ貝炒め		揚げ湯葉巻	
	四之 1 寸5 1 4 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	¢120	風味醬黃瓜	\$78
	野山蒜油爆蝦 Deep-fried Freshwater Shrimps in Garlic Oil	\$138	Marinated Cucumber in Homemade Sauce	Ψ70
	上海風揚げ海老		キュウリの冷菜	
	洒 禾 의 始	¢140	一生性如	<b>070</b>
	酒香乳鴿 Marinated Pigeon in Chinese Yellow Wine	\$148	四喜烤麩 Soft-braised Wheat Gluten with Mushroom and Peanut	\$78
	鳩の紹興酒漬け		焼麩の甘辛煮	
	5 8 8		与业取 1. 0. F	¢70
۱	花雕醉雞	\$96	涼拌野山秋耳 Marinated Black Fungus in Aged Vinegar	\$78
	Marinated Chicken in Chinese Yellow Wine 蒸し鶏の紹興酒漬け		きくらげの冷菜	
6Bx	四川口水雞	\$96	煙燻蛋核桃 #雙/pc/個	. ¢25
97/	Sichuan Marinated Chicken in Spicy Sauce	Φ <b>9</b> 0	Smoked Duck Egg with Walnuts #雙/pc/個	1 933



四川風よだれ鶏(蒸し鶏のピリ辛ダレ)



燻製玉子くるみ添え







 原隻火朣雞燉排翅(預訂) -份/Full portion/-個 \$6,588 Double-boiled Superior 半份/Half portion/半分 \$3.388 Shark's Fin Soup with 例/Regular/レギュラー \$2,288 Whole Yunnan Ham

and Chicken (pre-order) 鶏と金華ハム入り特上ふかひれスープ(要予約)

火膧菜膽雞燉翅(預訂) 位/Person/一人前\$650 Double-boiled Shark's Fin Soup with Yunnan Ham, Chinese Cabbage and Chicken (pre-order) 鶏、金華ハムと白菜入りふかひれスープ(要予約)

紅燒大排翅 位/Person/一人前\$580 Braised Superior Shark's Fin in Bouillon ふかひれの姿煮

黄烟大排翅 Braised Superior Shark's Fin in Chicken Broth ふかひれの姿煮チキンスープ仕立て

鮮蟹肉生翅 Braised Shark's Fin Soup with Fresh Crab Meat 蟹肉入りふかひれスープ

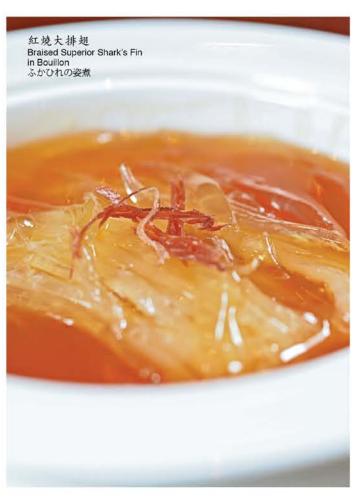
意濃湯雞煲翅 Double-boiled Shark's Fin and Chicken in Supreme Soup ふかひれと鶏のスープ煮

位/Person/一人前 \$398

位/Person/一人前 \$560

位 / Person / 一人前 \$360





遼 参 ・ 花 膠 Sea Cucumber ・ Fish Maw ナマコ・魚の浮袋



蝦籽 蔥焼原 條遼參 Braised Sea Cucumber with Shrimp Roe and Spring Onion 蝦子入りナマコのねぎ煮込み 花膠燒遼參

\$500

Braised Fish Maw and Sea Cucumber in Abalone Sauce 魚の浮き袋とナマコの煮込み

● 花膠扣紅燒肉

\$458

Braised Fish Maw with Pork Belly in Brown Sauce 魚の浮き袋と豚の角煮

雞汁煨原隻花膠筒

位/Person/1人前 \$238

Braised Whole Fish Maw in Chicken Sauce 魚の浮き袋の姿煮チキンスープ仕立て

紅燒原隻花膠筒

位/Person/1人前 \$238

Braised Whole Fish Maw in Brown Sauce 魚の浮き袋の姿煮

● 濃雞湯煲花膠

位/Person/1人前 \$188

Braised Fish Maw in Supreme Chicken Soup 魚の浮き袋のチキンスープ煮 雞湯燴原條遼參

位/Person/一人前 \$238

Braised Whole Sea Cucumber in Supreme Chicken Soup ナマコの姿素チキンスープ仕立て

高湯文思燴原條遼參

位/Person/一人前 \$238

Braised Whole Sea Cucumber with Shredded Tofu in Supreme Soupナマコと刻み豆腐のスープ煮

蝦籽蔥燒原條遼參

位/Person/一人前 \$238

Braised Whole Sea Cucumber with Shrimp Roe and Spring Onion 蝦子入りナマコのねぎ煮込み

※ 遼參扣紅燒肉

\$428

Braised Sea Cucumber and Pork Belly in Brown Sauce ナマコと豚の角煮

● 蔥燒遼參

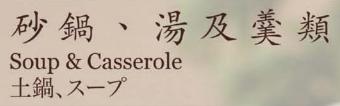
\$358

Braised Sea Cucumber with Spring Onion ナマコのねぎ煮込み



高湯文思燴原條遼參 Braised Whole Sea Cucumber with Shredded Tofu in Supreme Soup ナマコと刻み豆腐のスープ煮







火 曈 燉 津 膽 (預訂)
 Double-boiled Chicken and Yunnan Ham Consommé with Chinese Cabbage (pre-order)
 鶏と金華ハムと白菜のスープ(要予約)

電飛招牌砂鍋餛飩雞
Xia Fei Signature Chicken
and Pork Wonton Soup in Casserole
鶏とワンタンのスープ土鍋仕立て

清燉菜膽獅子頭(預訂)
Double-boiled Minced Pork Ball and
Vegetable in Supreme Soup (Pre-order)
野菜と肉団子のスープ (要予約)

位/Person/一人前 \$108

砂鍋腌篤鮮 例/Regular/レギュラー \$248
Salted & Fresh Pork Soup with
Bamboo Shoot and Tofu Skin in Casserole
豚肉と竹の子と湯葉のスープ土鍋仕立て

新期 龍 菱 頭 湯 #俭/Half portion/#分 \$388 Giant Garoupa Head Soup with Minced Fish タマカイ頭と魚すり身のスープ

蘿蔔絲鯽魚湯 M/Regular/レギュラー \$238 Tilapia Fish Soup with Shredded Turnip フナと細切り大根のスープ

宋嫂魚羹 例/Regular/レギュラー \$168 Minced Yellow Croaker Soup 位/Person/一人前 \$58 with Mushroom and Bamboo Shoot 魚のとろみスープ

酸辣湯 / 例/Regular/レギュラー \$168 Hot and Sour Soup 位/Person/一人前 \$58 サンラータン

時令燉湯 位/Person/-人前 \$68 Seasonal Double-boiled Soup 季節のスープ









水煮桂魚片 Sichuan Poached Sliced Mandarin Fish in Chili Oil イシモチの辛味煮込み

-	清蒸 鯡魚 (預訂) Steamed Fresh Water Shad (pre-order) ヒラコノシロの姿蒸し(要予約)	時價 ket Price 時価	糟溜龍躉片 Braised Sliced Giant Garoupa in Wine Sauce タマカイの粕煮	\$280
	紅焼拆骨龍躉頭(預訂) 全尺/Full portion/一個 Braised Boneless Whole Giant Garoupa Fish Head in Brown Sauce (pre-order) 骨なし魚の頭の醤油煮(要予約)	\$548	糖醋龍躉片 Sautéed Sliced Giant Garoupa in Sweet and Sour Sauce タマカイの甘酢あんかけ	\$280
	砂鍋粉皮龍躉頭 #R/Half portion/#分 Giant Garoupa Head with Mung Bean Noodle in Casserole タマカイ頭と板春雨の土鍋煮込み	\$388	椒鹽龍躉片 Deep-fried Sliced Giant Garoupa with Spicy Salt タマカイのスパイス揚げ	\$280
	松子原條桂魚 Deep-fried Whole Mandarin Fish in Pine Nut in Sweet and Sour Sauce ケツ魚の姿揚げ甘酢あんかけ	\$488	陳年花雕蒸龍夢件 Steamed Giant Garoupa Belly with Aged Yellow Wine タマカイの紹興酒蒸し	\$228
	紅燒原條桂魚 Braised Whole Mandarin Fish in Brown Sauce ケツ魚の姿煮	\$488	水 煮 龍 夢 片 Sichuan Poached Sliced Giant Garoupa in Chili Oil タマカイの辛味煮込み	\$298
(6)	酸菜龍躉片 Braised Sliced Giant Garoupa with Chinese Pickled Cabbage タマカイと高菜の煮込み	\$298	水煮桂魚片 Sichuan Poached Sliced Mandarin Fish in Chili Oil イシモチの辛味煮込み	\$298
<del>(9)</del>	西芹龍躉片 Stir-fried Sliced Giant Garoupa with Celery タマカイとセロリ炒め	\$280	韮 黄 生 魚 終 Stir-fried Shredded Freshwater Fish with Yellow Chives 細切りライギョの黄金ニラ炒め	\$248
	松茸薺菜龍躉片 Braised Sliced Giant Garoupa with Matsutake and Shepherd's Purse	\$280	菲黄炒鱔糊 Stir-fried Shredded Eel with Yellow Chives	\$198

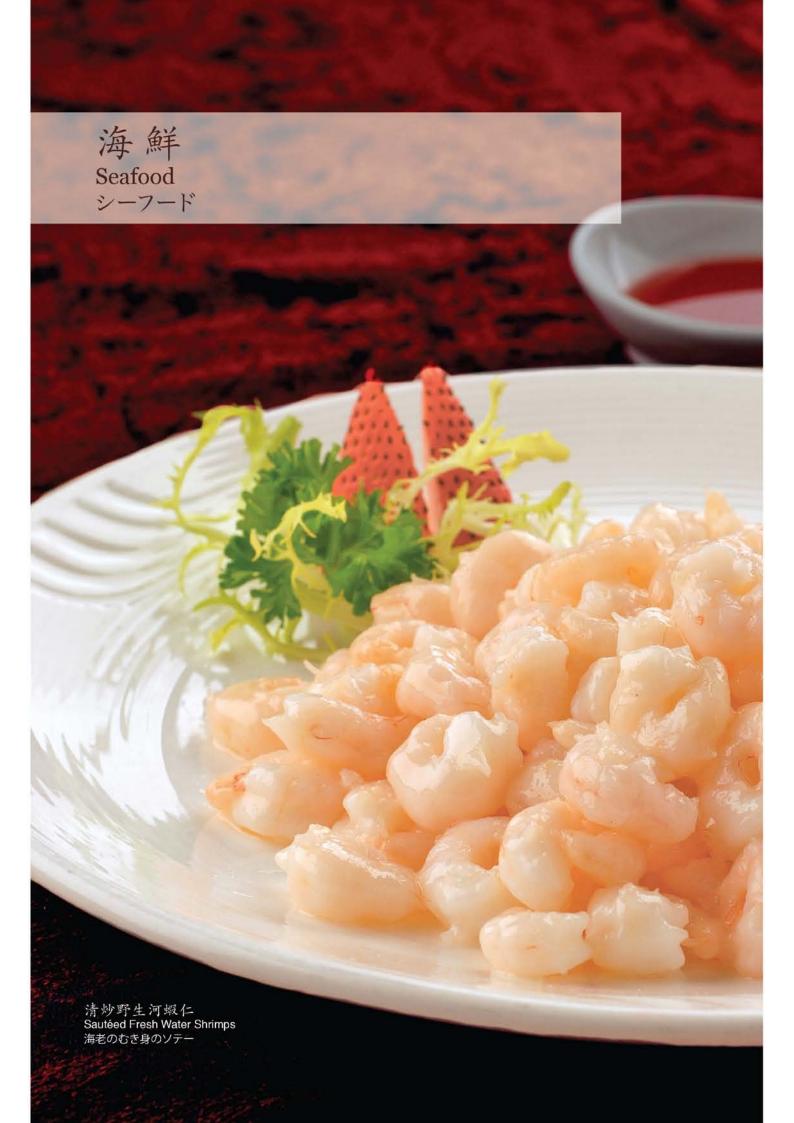


タマカイと松茸とナズナの煮込み



タウナギの黄金ニラ炒め





(8)	干焼蝦球 🌗 Sautéed Prawns with Garlic and Ginger in Wine Sauce 海老のチリソース	\$298
	黄金蝦球 Deep-fried Prawns with Salted Egg Yolk 海老の塩卵の黄身揚げ	\$298
	糖醋蝦球 Sautéed Prawns in Sweet and Sour Sauce 海老の甘酢あんかけ	\$298
	宮保蝦球 / Kung Pao King Prawns 海老とピーナッツ	\$298
0	清炒野生河蝦仁 Stir-fried River Shrimps むき川海老炒め	\$238
	龍井野生河蝦仁 Stir-fried River Shrimps with Tea Leaf むき川海老の龍井茶炒め	\$238
	川味干鍋蝦 / Sichuan Gridded-cooked Shrimps 海老の干鍋焼き	\$168
會	干迫胡椒蝦 / Stir-fried Shrimps with White Pepper 海老の白胡椒炒め	\$188
8	推 湯 蝦 球 (4件起/Min 4 pcs/四個より) Deep-fried Prawns filled in Supreme Chicken Soup 鶏ガラスープ入りの海老団子揚げ	\$38
1	花雕蒸膏蟹 Steamed Mud Crab in Chinese Yellow Wine 蟹の紹興酒蒸し	\$398
(8)	糯米炒膏蟹 Stir-fried Mud Crab with Glutinous Rice 蟹ともち米炒め	\$398
	生折膏蟹荷葉飯(預訂) Steamed Fresh Crab Meat with Rice in Lotus Leaf (Pre-order) 蟹肉と蟹味噌入り蓮の葉包みご飯(要予約)	\$398
	荷香膏蟹飯 Steamed Mud Crab with Rice in Lotus Leaf 蟹肉入り蓮の葉包みご飯	\$388









片皮烤鴨(預訂) Roasted Whole Peking Duck (pre-order)

一月 / Full portion / 一個 \$488 二食另加 / 2nd course / 二品 + \$100

北京ダック(要予約)

椒鹽或紅燒八寶鴨<sub>(預訂)</sub> 一份/Full portion/一個 \$468 Stuffed Boneless Duck Choice of Deep-fried with Spicy Salt or Braised in Brown Sauce (pre-order) 鴨のおこわ詰めのスパイス揚げ又は醤油煮込み (要予約)

● 去骨樟茶鴨 Tea-smoked Boneless Duck

-只/Full portion/-個 \$380 半只/Half portion/半分 \$208

脆皮蔥油雞 Deep-fried Crispy Chicken

骨なし鴨の茶葉燻し揚げ

一尺/Full portion/一個 \$468 半尺/Half portion/半分 \$238

蒸し鶏のねぎ油パリパリ焼き

with Spring Onion Oil

麻香雞 -R/Full portion/-個 \$428
Deep-fried Diced Chicken with Garlic and キャス Holf portion/半分 \$218
Spring Onion in Sichuan Pepper Oil and Soy Sauce
鶏の香味揚げ

松 茸 花 雕 雞 Steamed Chicken with Matsutake in Chinese Yellow Wine 蒸し鶏と松茸の紹興酒蒸し ー只/Full portion/一個 \$428 半只/Half portion/半分\$218



別味干鍋難り Sichuan Griddle-cooked Chicken 四川風鶏の干鍋焼き

● 干煸辣子雞 /

- 只/Full portion/一個 \$468 半只/Half portion/半分 \$238

例/Regular/レギュラー \$188

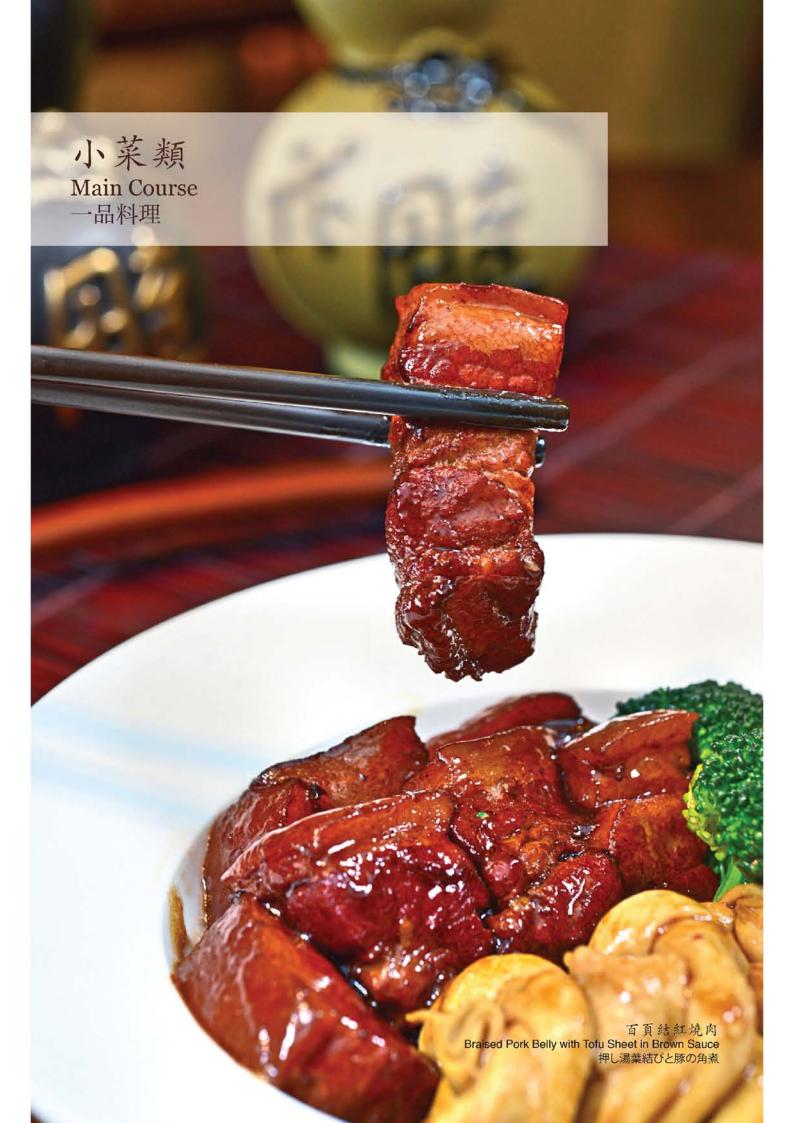
Sichuan Stir-fried Diced Chicken with Dried Red Chili 鶏の四川唐辛子炒め

例/Regular/レギュラー \$188

老上海難骨醬 Shanghai Braised Chicken with Mushroom, Bamboo Shoot in Homemade Sauce 上海風鶏と竹の子の煮込み







	蜜汁火舫(預訂) (用位起/Min 2 persons/ 2名權 Roasted Ham with Sliced Sweet Potato and Lotus Seed in Honey Sauce served with Bread and Tofu Sheet (pre-order)	人前 \$98	糖醋排骨 Sweet and Sour Spare Ribs スペアリブの甘酢あんかけ	\$138
	金華ハムとさつまいもと蓮の実の蜜煮クレープ及び湯葉添え(		◎ 水煮和牛 / Sichuan Poached Sliced Wagyu Beef in Chili Oil	\$388
	富貴烤雙舫 (兩位起/Min 2 persons/2名權	\$50 (より)	サイコロ和牛の辛味煮込み	
	Roasted Ham in Honey Sauce served with Bread 金華ハムの蜜煮クレープ添え		蔥爆和牛粒 Stir-fried Diced Wagyu Beef with Spring Onion サイコロ和牛のねぎ炒め	\$388
	紅燒小圓蹄	\$188	m le e de le	0200
	Braised Pork Knuckle in Brown Sauce 豚ひざ肉の醤油煮込み		黒椒和牛粒 Stir-fried Diced Wagyu Beef with Black Pepper and Garlic サイコロ和牛のにんにく黒胡椒炒め	\$388
1	夾餅乳香肉	\$168	■ 紅燒原條牛肋骨	\$348
	Deep-fried Sliced Pork in Fermented Tofu Sauce served with Bread 豚肉の腐乳ソース唐揚げクレープ添え		第二分の Braised Whole Short Ribs in Brown Sauce 骨付きカルビの醤油煮込み	3340
	, , , , , , , , , , , , , , , , , , , ,	\$148	● 砂煲梅乾菜牛肋 Braised Beef Short Ribs	\$188
	Braised Pork Belly with Tofu Sheet in Brown Sauce 押し湯葉結びと豚の角煮		with Preserved Vegetable in Casserole 牛ブリスケと高菜の土鍋煮込み	
	紅燒獅子頭	\$128	<b>醬爆雞丁</b>	\$128
	Braised Minced Pork Ball in Brown Sauce 肉団子の醤油煮込み		'国 ペペチド 1 Sautéed Diced Chicken with Mushroom in Sweet Sauce 鶏肉ときのこの甘辛炒め	3120
	回鍋肉	\$128	宮保雞丁▮	\$128
	Double-cooked Pork Belly with Bamboo in Spicy Sauce 豚肉とキャベツの甘辛炒め	CONSTRUCTION OF	と Manage Table T	J120
	原盅東坡肉	\$108	腰果雞丁	\$128
	Braised Dongpo Pork Belly in Chinese Yellow Wine Sauce		Stir-fried Diced Chicken with Cashew	



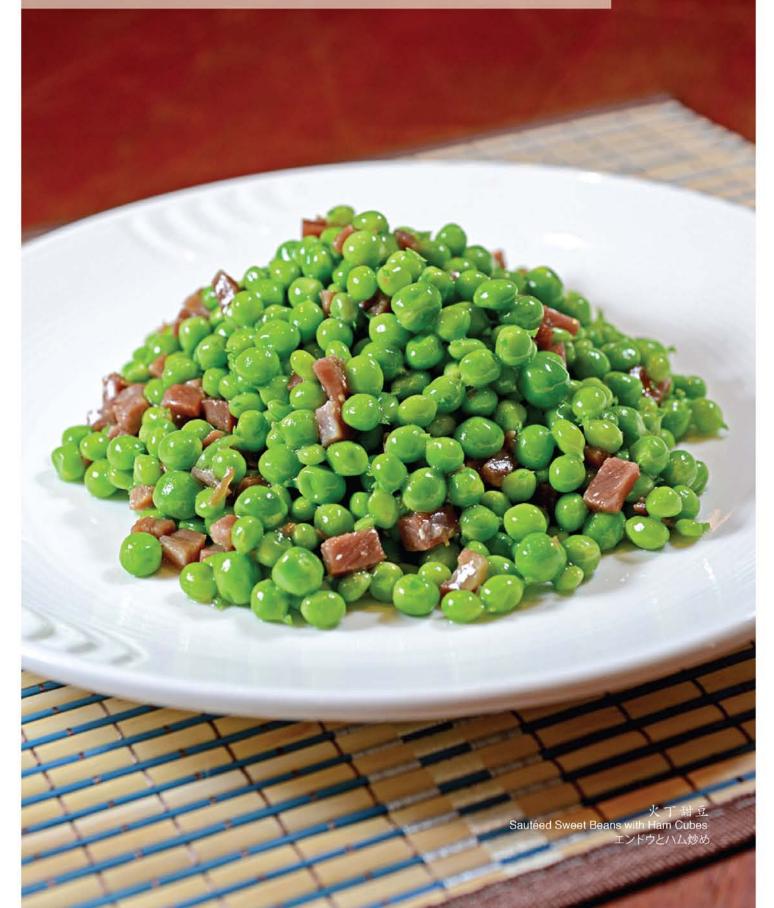
豚の角煮

黒椒和牛粒 Stir-fried Diced Wagyu Beef with Black Pepper and Garlic サイコロ和牛のにんにく黒胡椒炒め



鶏肉とカシューナッツの炒め

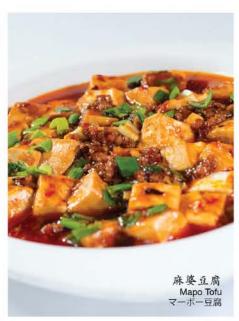
蔬菜、豆腐類 Vegetable & Tofu 野菜、豆腐類

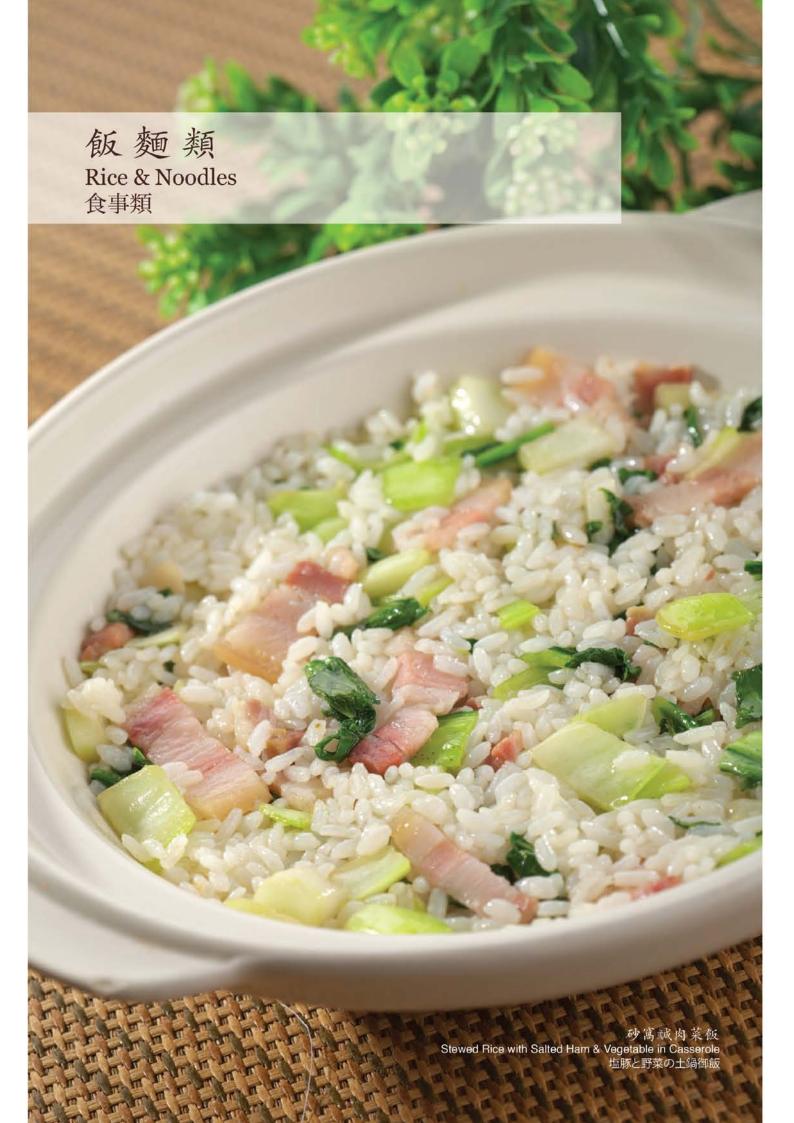


	濃湯瑤柱浸時蔬 Poached Seasonal Vegetable and Conpoy in Supreme Soup 季節野菜と干し貝柱の濃厚スープ煮	\$148	魚香茄子 Braised Eggplant and Minced Pork in Spicy Garlic Sauce なすと豚肉の辛子煮込み	\$128
	蟹肉扒時蔬 Braised Seasonal Vegetable with Crab Meat 季節野菜の蟹肉あんかけ	\$168	醬焼茄子 Braised Eggplant with Mushroom in Sweet Sauce なすときのこの甘辛煮込み	\$128
	瑤柱扒時蔬 Braised Seasonal Vegetable with Conpoy 季節野菜の干し貝柱あんかけ	\$148	砂鍋松茸老豆腐 Braised Tofu with Matsutake in Casserole 松茸と豆腐の土鍋煮込み	\$148
	鹹肉百葉時蔬 Braised Seasonal Vegetable and Tofu Sheet with Salted Pork 季節野菜と押し湯葉と塩豚の煮込み	\$128	麻婆豆腐 Mapo Tofu マーボー豆腐	\$128
	生 煽 時 蔬 Stir-fried Seasonal Vegetable 季節野菜炒め	\$128	紅燒豆腐 Braised Tofu with Mushroom in Brown Sauce 豆腐の醤油煮込み	\$118
	上湯時蔬 Poached Seasonal Vegetable in Soup 季節野菜のスープ煮	\$128	火丁甜豆 Stir-fried Sweet Beans with Ham Cubes エンドウとハム炒め	\$188
-	火腿津白 Braised Chinese Cabbage with Yunnan Ham 白菜と金華ハムの煮込み	\$148	干煸四季豆 Stir-fried French Beans and Minced Pork さやいんげんと豚ひき肉の炒め物	\$118
	奶油津白 Braised Chinese Cabbage in Cream Sauce 白菜のクリーム煮	\$128	秋茄四季豆 Stir-fried French Beans and Eggplant なすといんげん炒め	\$118
	蔥爆山菌秋耳 Stir-fried Wild Mushroom and Black Fungus with Spring Onior 秋茸ときくらげのねぎ炒め	\$108	雪菜百葉毛豆 Stir-fried Green Soy Beans with Preserved Vegetable & Tofu Shee 高菜と押し湯葉と毛豆炒め	\$108 et

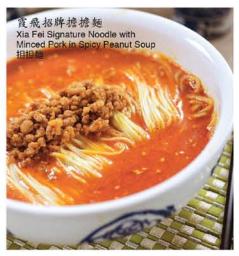








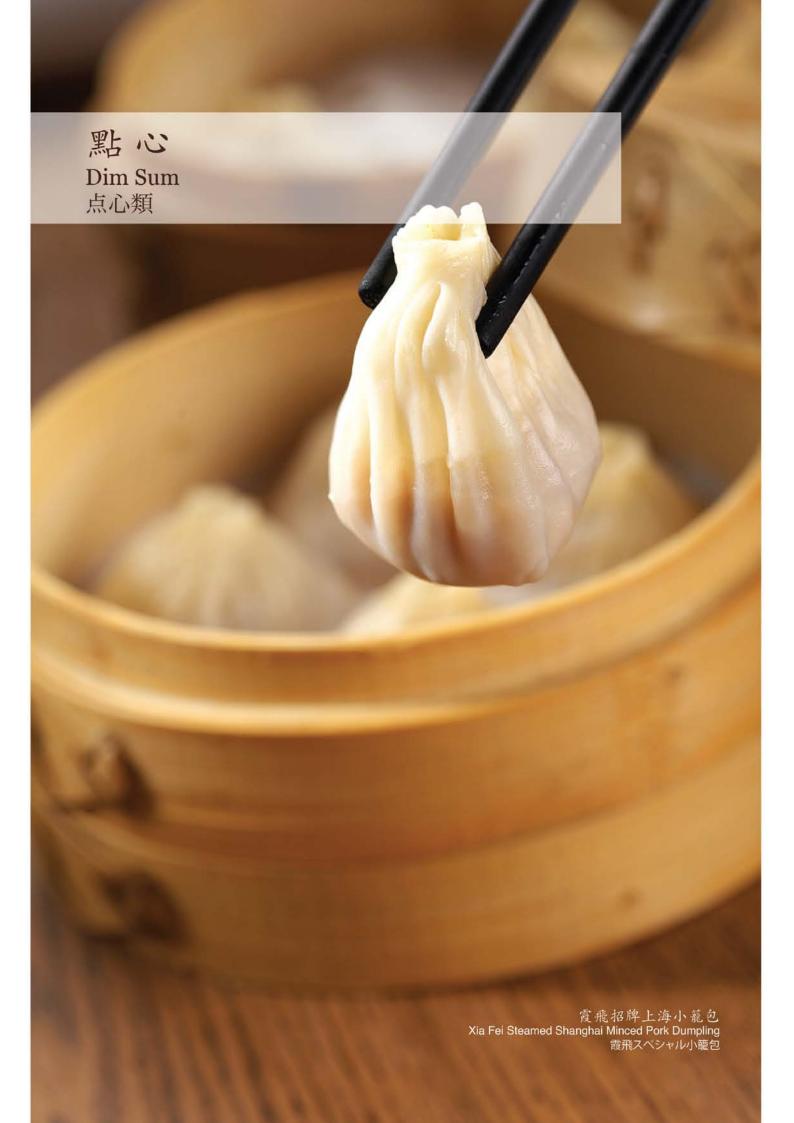
*	霞飛招牌海皇炒飯 Xia Fei Signature Assorted Seafood Fried Rice 特上海鮮チャーハン	\$168	大排擔擔麵 / Deep-fried Pork Chop Noodle in Spicy Peanut Soup パイコー担担麺	\$98
	瑤柱蛋白蟹肉炒飯 Fried Rice with Conpoy, Crab Meat and Egg White 干し貝柱と蟹肉入り卵白チャーハン	\$168	大排麵 Deep-fried Pork Chop Noodle パイコー麺	\$88
	砂窩鹹肉菜飯 Fried Rice with Salted Pork & Vegetable in Casserole 塩豚と野菜の土鍋御飯	\$128	京醬拌麵 Dry Noodle with Minced Pork in Sweet Sauce ジャージャー麺	\$86
*	霞飛招牌擔麵 ♪ Xia Fei Signature Noodle with Minced Pork in Spicy Peanut Soup 担担麺	\$86	蔥油開洋拌麵 Dry Noodle with Dried Shrimp in Spring Onion Oil 干し海老の葱油そば	\$86







蟹 肉 煨 麺 Braised Noodle with Crab Meat in Soup 蟹肉の煮込み麺	\$98	上海粗妙 Shanghai Fried Noodle with Shredded Pork and Cabbage in Soya Sauce 上海風焼そば(太麺)	\$148
嫩難煨麵 Braised Noodle with Shredded Chicken in Soup 鶏肉の煮込み麺	\$88	上海炒年糕 Shanghai Fried Rice Cake with Shredded Pork and Vegetable in Soya Sauce 野菜と豚肉のおもち炒め	\$148
青菜煨麵 Braised Noodle with Vegetable in Soup 青菜の煮込み麺	\$76	雪菜肉絲炒年糕 Fried Rice Cake with Shredded Pork, Preserved Vegetable and Bamboo Shoot 高菜と豚肉と竹の子のおもち炒め	\$148
陽春麵 Plain Noodle in Soup スープ麺	\$68	三 鮮 炒 冷 麵 Fried Noodle with Shredded Pork, Shrimp and Chive 豚肉と海老の焼きそば	\$168



電飛招牌上海小籠包 四件/4Pcs/四個 \$60 Xia Fei Steamed Shanghai Minced Pork Dumpling 電飛スペシャル小籠包

三鮮蒸餃

四件/4Pcs/四個 \$60

Steamed Minced Pork, Shrimp and Chinese Chives Dumpling 豚肉と海老とニラ入り蒸し餃子

花素蒸餃 図件/4 Pcs/四個 \$60 Steamed Vegetable Dumpling 野菜入り蒸し餃子

上湯餛飩 六件/6Pcs/六個 \$88 Pork Wonton in Soup ワンタン入りフープ

煎三鮮窩貼\* = #/3Pcs/三個 \$54
Pan-fried Minced Pork,
Shrimp and Chinese Chives Dumpling
豚肉と海老とニラ入り焼き餃子

電飛招牌灌湯牛肉餡餅\* =#/3Pcs/=個 \$60 Xia Fei Signature Pan-fried Beef Pastry filled with Soup スープ入り牛肉揚げ饅頭

灌湯生煎色\* = 件/3 Pcs/=個 \$54 Pan-fried Minced Pork Bun filled with Soup スープ入り豚肉焼き饅頭

十三香蔥煎餅 Pan-fried Scallion Pastry 上海風葱油餅

彰貝蘿蔔絲酥 =#/3Pcs/=個 \$54
Turnip Pastry with Conpoy
于し貝柱入り大根パイ

三 終 素 春 巻 E#/3 Pcs/三個 \$54
Deep-fried Vegetable Spring Roll 野菜の揚げ春巻き

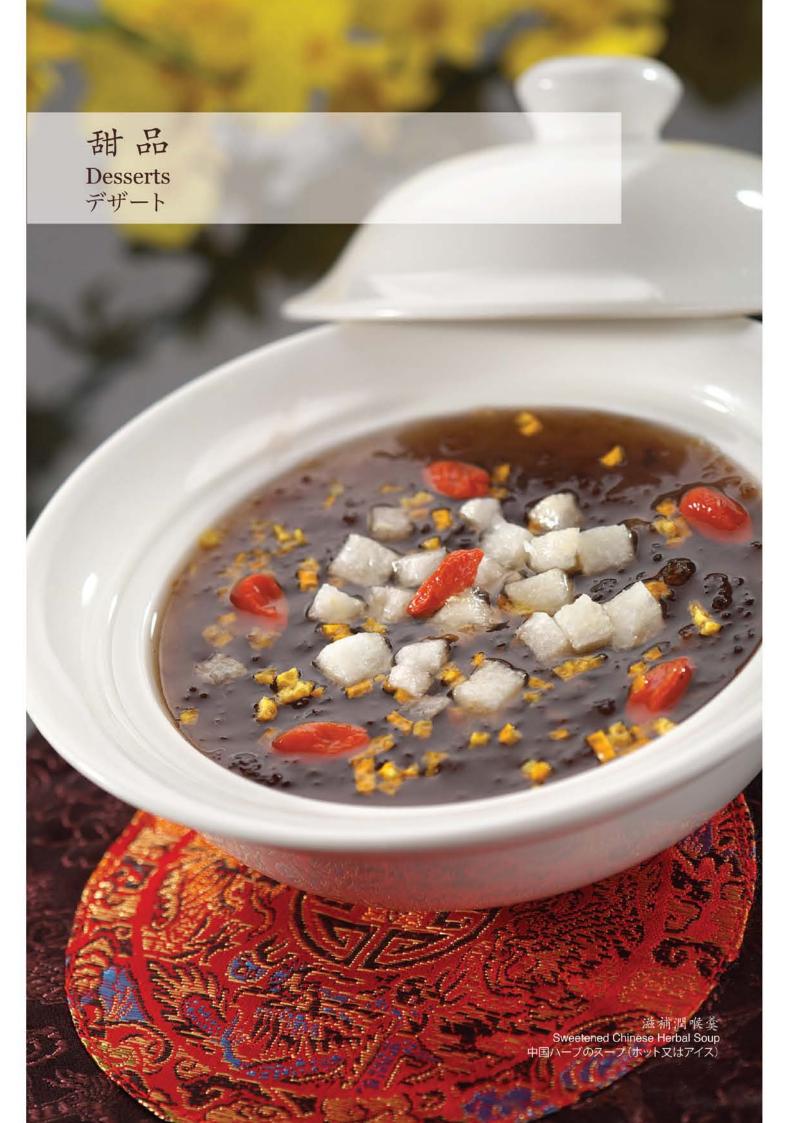
銀 絲 卷 (蒸或炸) \$38 Shanghai Soft Bun Roll (Steamed or Deep-fried) 上海風ロールパン(蒸し又は揚げ)

\* (製作需時15至20分鐘 / allow 15-20 mins for preparation / 15-20分が掛かります)









## 戀迷你八寶甜飯(煎或蒸)

高力豆沙香蕉 Deep-fried Souffle Ball filled with

バナナと小豆あん入り揚げスフレ

Banana and Red Bean Paste

カシューナッツ入り揚げ団子

\$108

\$58

Mini Glutinous Rice with Lotus Paste, Dried Grape, Longan and Lotus Seed (Steamed or Pan-fried) 中華風おはぎ (揚げ又は蒸し)

擂沙湯丸 Sweet Glutinous Rice Dumpling filled with Black Sesame Paste

四件/4Pcs/四個 \$52

胡麻団子

四件/4Pcs/四個 \$60

位/Person/一人前 \$42

Sweet Almond Soup with Egg White 卵白入り杏仁しるこ

蛋白杏仁茶

位/Person/一人前 \$42

● 蜂蜜杏仁豆腐花 Chilled Almond Tofu with Honey

はちみつ入り杏仁豆腐花

脆皮腰果湯丸 三件/3Pcs/三個 \$60 Deep-fried Crispy Glutinous Rice Dumpling filled with Cashew Nut Paste

酒釀湯圓

位/Person/一人前 \$42

Glutinous Rice Dumpling filled with Black Sesame Paste in Sweet Wine Soup 胡麻団子入り甘酒スープ

豆沙鍋餅 Red Bean Paste Pancake 小豆あん入りお焼き

薑汁湯圓

位/Person/一人前 \$42

位/Person/一人前 \$52 Glutinous Rice Dumpling with Black Sesame Paste in Ginger Soup 胡麻団子の生姜シロップ

脆焦糖燉蛋 Crème Brûlée クレームブリュレ

桂花酒釀小丸子

位/Person/一人前 \$42

Mini Glutinous Rice Balls in Osmanthus Sweet Wine Soup 白玉団子入りきんもくせい風味甘酒スープ

圖滋補潤喉羹(熱或凍) 位/Person/一人前 \$52 Sweet Chinese Herbal Soup (Hot or Cold) 中国ハーブのスープ(ホット又はアイス)





餐前小食 Welcome snack おつまみ (毎碟/Plote /一皿) \$20 終苗白飯 Steamed rice ご飯 (毎碗/Person/1人あたり) \$18 茶芥、熱水 Tea & water charge お茶料 (毎位/Person/1人あたり) \$18 各式替料、調味料 Sauce & seasoning ソース・調味料各種 (毎碟/Plote /一皿) \$20 自来大閘蟹油料費 Bring your own hairy crab 上海蟹を持ち込む場合の調理料 (毎尺/Pc/1匹につき) \$100 自来食品或飲品費 Bring your own food & drink 食べ物持ち込み料 (毎位/Person/1人あたり) \$100 冰粒 Ice cube

開 瓶 費 Corkage お酒持込料:

紅白酒 Wine ワイン (毎煮/bottle/1本あたり) \$150 | 烈酒、中國酒 Spirit & Chinese wine スピリッツ (毎煮/bottle/1本あたり) \$450

切餅費 Cake charge ケーキ持込料:

普通蛋糕 Cake ケーキ (毎位/Person/1人あたり) \$15 | 雪糕蛋糕 Ice-cream cake アイスクリームケーキ (毎位/Person/1人あたり) \$30