

船記必食

Signature Dishes

紅燒百頁豆腐火腩炆龍躉尾 (限量供應) 628
Braised Giant Garoupa's Tail with Roasted Pork Belly & Tofu in Clay Pot
(Limited Availability)

自製剁椒蒸龍躉旗翅 (限量供應) 488
Steamed Giant Garoupa's Fin with Chopped Chilli Sauce
(Limited Availability)

辣子龍蝦丁 時價 market price
Diced Live Lobster with Sichuan Dried Chili

啫啫龍躉扣煲 (限量供應) 188
Sizzling Giant Garoupa's Stomach in Clay Pot
(Limited Availability)

雞油花雕蒸海中蝦 配稻庭烏冬 時價 market price
Steamed Fresh Striped Prawns with Aged Shaoxing Wine &
Chicken Oil, served with Inaniwa Udon

鮑魚白玉腐皮卷 168
Braised Tofu Skin Parcel with Sliced Abalone & Tofu

味菜紅燒肉 238
Braised Pork Belly with Sour Cabbage

胡椒大芥菜粉腸蝴蝶腩煲 228
Poached Mustard Greens with Pork's Skirt Steak and
Intestine in Pepper Soup

和哥叉燒 98/6件 pcs 188/12件 pcs
Master Woo's Honey Glazed BBQ Pork

順德生燒銅盤三黃雞 158
Baked Chicken in Copper Plate Shunde Style

家鄉炒銀絲 148
Stired-fried Vermicelli with Prawns

手刹馬友咸魚煎肉餅 128
Pan-fried Pork Patties with Salted Fish

自家燒味

Chinese BBQ

明爐脆皮燒鵝 (限量供應)
Roasted Goose (Limited Availability)

328/^半half 628/^隻whole

京式片皮鴨 (需時30分鐘)
二食: 齒鴨留甘煲 (涼瓜炆火鴨)
Peking Duck (Requires 30mins)
Add-on: Braised Duck with Bitter Melon in Clay Pot

488/^隻whole
+88

✔ 和哥叉燒
Master Woo's Honey Glazed BBQ Pork

98/^{6件}pcs 188/^{12件}pcs

冰燒三層肉
Roasted Crispy Pork Belly

88/^{6件}pcs 168/^{12件}pcs

瑤柱貴妃雞
Poached Chicken with Conpoy

148/^半half 288/^隻whole

玫瑰豉油雞
Poached Chicken with Soy Sauce

148/^半half 288/^隻whole

脆炸妙齡乳鴿
Deep-fried Baby Pigeon

78/^隻each

清香話梅豬手
Braised Pork Knuckle with Preserved Plum

65

下酒小食

Snacks

-  七味炸芋絲 38
Deep-fried Shredded Taro in Spiced Salt
-  冰鎮話梅茄 38
Chilled Cherry Tomato with Preserved Plum Sauce
-  陳醋雲耳青瓜 38
Wood Ear & Cucumber Marinated in Aged Vinegar
-  椒鹽豆腐粒 52
Salt & Pepper Tofu Cubes
- 避風塘百花茄子 68
Deep-fried Eggplant with Prawn Mousse in Garlic & Chilli
- 沙薑雞腳 68
Poached Chicken Feet with Sand Ginger
- 香汁鴨舌 78
Braised Duck Tongues
- 花雕醉雞 78
Drunken Chicken
- 蒜香九肚魚 78
Deep-fried Bombay Duck with Fried Garlic
- 豉油皇吊桶仔 78
Poached Baby Squids in Supreme Soy Sauce
- 椒鹽三文魚腩 88
Salt & Pepper Salmon Belly
- 蒜片牛柳粒 98
Stir-fried Diced Beef with Sliced Garlic

滋補湯水

Soups

-  **船記頂肺湯** (鮮磨杏汁花膠燉白肺湯)
Double-boiled Pig's Lung Soup with Dried Fish Maw in Almond Juice 288/ ^{2位用}For 2 528/ ^{4位用}For 4
- 淮山杞子三寶燉螺頭**
Double-boiled Sea Conch with Yam, Goji & Pork 588/ ^{4-6位用}For 4-6
- 是日原盅燉湯**
Double-boiled Soup of the Day 72/ ^位person
- 海鮮酸辣湯**
Seafood Hot & Sour Soup 68/ ^位person
-  **竹笙粟米羹**
Braised Sweetcorn & Bamboo Pith Soup 68/ ^位person
- 時菜豆腐魚頭湯**
Poached Fish Head Soup with Tofu and Seasonal Vegetables 238

惹味煲仔

Clay Pots

- ✔ 紅燒百頁豆腐火腩炆龍躉尾 (限量供應) 628
Braised Giant Garoupa's Tail with Roasted Pork Belly & Tofu
(Limited Availability)
- ✔ 啫啫龍躉扣煲 (限量供應) 188
Sizzling Giant Garoupa's Stomach
(Limited Availability)
- 香辣海皇一品煲 228
Braised Assorted Seafood & Tofu in Chilli Sauce
- 重慶麻辣雞煲 228
Chongqing Spicy Chicken Pot
- 清湯牛坑腩 188
Beef Brisket in Clear Broth
- 咖喱牛筋腩煲 188
Curry Beef Brisket & Tendon in Clay Pot
- 沙爹肥牛粉絲煲 168
Satay Beef & Vermicelli
- ✔ 胡椒大芥菜粉腸蝴蝶腩煲 228
Poached Mustard Greens with Pork's Skirt Steak and Intestine in Pepper Soup
- 啫啫豬小腸煲 158
Sizzling Pork Intestine
- 馬拉盞荷塘芥蘭煲 128
Sizzling Chinese Kale with Belacan Sauce
- 大澳蝦膏啫生菜膽煲 118
Sizzling Chinese Lettuce with Tai O Shrimp Paste

風味小菜-海鮮

Specials - Seafood

- | | |
|-------------------------------------------------------------------------------------------------------------|-----------------|
| ✔ 辣子龍蝦丁
Diced Live Lobster with Sichuan Dried Chilli | 時價 market price |
| ✔ 雞油花雕蒸花蟹 配稻庭烏冬
Steamed Live Flower Crab with Aged Shaoxing Wine & Chicken Oil, served with Inaniwa Udon | 時價 market price |
| 美極乾煎海中蝦
Pan-fried Fresh Striped Prawns with Supreme Soy Sauce | 時價 market price |
| ✔ 自製剁椒蒸龍躉旗翅 (限量供應)
Steamed Giant Garoupa's Fin with Chopped Chilli Sauce (Limited Availability) | 488 |
| 麻辣水煮星斑片
Sichuan Boiled Sliced Garoupa | 328 |
| 香煎松茸野菌星斑球
Pan-fried Garoupa Fillet with Matsutake Mushroom | 328 |
| XO醬蘭度炒九孔鮑
Stir-fried Fresh Abalone with Chinese Kale in XO Sauce | 228 |
| ✔ 鮑魚白玉腐皮卷
Braised Tofu Skin Parcel with Sliced Abalone & Tofu | 168 |

風味小菜-肉類

Specials - Meats

薑蔥白灼手切牛肉 248
Poached Hand-cut Beef Slices with Ginger & Scallion

酥炸脆皮嫩牛腩配咖喱汁 188
Deep-fried Crispy Beef Brisket served with Curry Sauce

銀魚醬牛肉炒法邊豆 148
Stir-fried Sliced Beef with French Bean in Crispy Anchovy Chilli Sauce

✔ 味菜紅燒肉 238
Braised Pork Belly with Sour Cabbage

✔ 胡椒大芥菜粉腸蝴蝶腩煲 228
Poached Mustard Greens with Pork's Skirt Steak and Intestine in Pepper Soup

十里蒜香骨 138
Deep-fried Garlic Ribs

✔ 順德生燒銅盤三黃雞 158
Baked Chicken in Copper Plate Shunde Style

四川辣子雞丁 148
Diced Chicken with Sichuan Dried Chilli

船記XO小炒皇 138
Stir-fried Chinese Chives, Mixed Seafood & Cashew Nuts in XO Sauce

香芹臘味炒年糕 118
Stir-fried Rice Cake with Preserved Meat & Chinese Celery

豬油渣生炒菜心苗 98
Stir-fried Choi Sum with Pork Crackling

家常便飯

Comfort Food

-  **家鄉炒銀絲** 148
Stired-fried Vermicelli with Prawns
- 滑蛋炒蝦仁** 188
Scrambled Eggs with Shrimps
- 豉汁帶子蒸豆腐** 188
Steamed Scallops & Tofu in Black Bean Sauce
- 菠蘿咕咾肉** 128
Sweet & Sour Pork
- 手剝土魷蒸肉餅** 128
Steamed Pork Patty with Dried Squid
- 金針雲耳蒸三黃雞** 138
Steamed Chicken with Dried Daylily Flower & Wood Ear
- 肉鬆蒸水蛋** 88
Steamed Egg Custard with Minced Pork
-  **野菌鍋燒豆腐** 118
Braised Tofu with Mixed Mushrooms
- 上湯水瓜煮魚腩** 118
Poached Fish Maw & Sponge Gourd in Fish Broth
- 魚湯海味粉絲什菜煲** 128
Poached Seasonal Vegetables & Vermicelli with Dried Seafood
-  **粥水小米泡青蔬** 98
Poached Seasonal Vegetables with Millet in Congee
-  **田園時蔬** 88
Seasonal Vegetables

素食之選

Vegetarian

北菇燉菜膽

Double-boiled Vegetable Soup with Shiitake Mushroom

68/位
person

竹筍粟米羹

Braised Sweetcorn & Bamboo Pith Soup

68/位
person

竹筍羅漢上素

Buddha's Delight

128

南乳粗齋煲

Braised Vegetables with Red Fermented Bean Curd

128

竹筍扒豆腐

Braised Tofu with Bamboo Pith

118

雲耳百合炒西芹

Stir-fried Wood Ear with Lily Bulbs & Celery

108

雲耳鮮茄泡青蔬

Poached Seasonal Vegetables with Wood Ear in Tomato Broth

98

欖菜乾煸四季豆

Sautéed String Beans with Chinese Olive

88

酸辣萵筍土豆絲

Hot & Sour Shredded Celtuce & Potato

88

菠蘿鮮茄炒飯

Fresh Pineapple & Tomato Fried Rice

98

特色飯麵

Rice & Noodles

砂鍋鮑魚雞粒炒飯 238
Diced Abalone & Chicken Fried Rice in Clay Pot

黃燜金湯海味炒飯 238
Fried Rice with Braised Dried Seafood in Gravy

籠仔鮮蟹肉三鮮蒸飯 198
Steamed Crab Meat & Dried Seafood on Fried Rice

鵝皇飄香荷葉飯 168
Diced Goose, Conpoy & Mushroom Fried Rice Wrapped in Lotus Leaf

貴妃炒飯 168
Scallop & Sour Cabbage Fried Rice

蝦頭油蛋白櫻花蝦炒飯 138
Sakura Shrimp & Egg White Fried Rice

 菠蘿鮮茄炒飯 98
Fresh Pineapple & Tomato Fried Rice

XO醬乾炒牛河 138
Stir-fried Flat Rice Noodles with Sliced Beef in XO Sauce

星洲炒米 138
Singapore Rice Vermicelli

蝦子鮑汁野菌炆伊麵 128
Braised E-fu Noodles with Mixed Mushroom & Shrimp Roes

頭抽豉油王炒麵 108
Wok-fried Noodles in Supreme Soy Sauce

上湯米粉/伊面 38
Rice Vermicelli or E-fu Noodles in Superior Soup

巧手甜品

Desserts

原個椰皇鮮奶燉蛋白 (需時45分鐘)
Double-boiled Egg White in Young Coconut
(Requires 45mins)

68/位
person

原個雪梨燉川貝
Double-boiled Snow Pear with Fritillaria Bulb

58/位
person

鮮磨蛋白杏仁茶
Sweet Almond Soup with Egg White

42/位
person

鮮奶腰果露
Creamy Cashew Nuts Sweet Soup

45/位
person

綠豆邊清心丸 (凍)
Chilled Sweet Mung Bean Soup with Jelly Cubes

32/位
person

是日精選糖水
Dessert of the Day

32/位
person

擂沙湯丸
Black Sesame Glutinous Rice Ball

32

椰汁馬豆糕
Chilled Coconut & Split Pea Pudding

32

北海道3.6牛乳布甸
Chilled Hokkaido 3.6 Milk Pudding

32

懷舊芝麻卷
Black Sesame Rolls

32

養顏紅棗糕
Steamed Red Dates Cake

32

蓮蓉壽桃
Steamed Bun with Lotus Seed Paste & Salted Egg Yolk

38/2個
pcs

中國酒

Chinese Wines

黃酒 Chinese Yellow Wine

古越龍山 - 陳年紹興花雕酒十年 (500ml) 480/枝
Gu Yue Long Shan Hua Diao Wine 10 Years btl

古越龍山 - 龍醞十五年紹興花雕酒 (500ml) 620/枝
Gu Yue Long Shan Hua Diao Wine 15 Years btl

古越龍山 - 陳年紹興花雕酒廿年 (500ml) 680/枝
Gu Yue Long Shan Hua Diao Wine 20 Years btl

白酒 Baijiu

飛天茅台 53% - 貴州茅台 醬香型 (500ml) 4880/枝
Flying Fairy Kwei Chow Moutai, 53% btl

五糧液 52% - 四川省宜賓 濃香型 (500ml) 2580/枝
Wu Liang Ye, 52% btl

習酒窖藏1998 53% - 貴州習水 醬香型 (500ml) 1680/枝
Xijiu Jiaocang 1998, 53% btl

金六福一壇好酒 40.8% - 四川成都 濃清醬兼香型 (500ml) 420/枝
Jinliufu - Yitanhaojiu, 40.8% btl

金六福一壇好酒 (醒獅版) 40.8% - 四川成都 濃清醬兼香型 (500ml) 680/枝
Jinliufu - Yitanhaojiu (HK Lion Dance), 40.8% btl

明江 45% - 四川瀘州 濃香型 (750ml) 820/枝
Ming River Sichuan Baijiu, 45% btl

江小白三五摯友 40% - 四川重慶 清香型 (750ml) 880/枝
Jiangxiaobai (Intimate Friend) Craft Gaoliang Liquor, 40% btl

酒水

Beverages

烈酒 Spirits

Johnnie Walker 黑牌威士忌
Johnnie Walker Black Label Whisky

60/杯
gls

650/枝
btl

Johnnie Walker 藍牌威士忌
Johnnie Walker Blue Label Whisky

200/杯
gls

2480/枝
btl

藍帶馬爹利干邑
Martell Cordon Bleu Cognac

2580/枝
btl

軒尼詩 XO 干邑
Hennessy XO Cognac

2680/枝
btl

啤酒 Spirits

藍妹 / 朝日 (大枝裝)
Blue Girl / Asahi

38/枝
btl

青島 / 嘉士伯 (大枝裝)
Tsingtao / Carlsberg

32/枝
btl

獅威 (大枝裝)
Skol

28/枝
btl

健力士
Guinness

32/枝
btl

非酒精 Non-alcoholics

各式汽水 / 王老吉
Soft Drinks / Wong Lo Kat

18/罐
can

蘋果 / 橙汁
Apple / Orange Juice

18/杯
gls

Surgiva 有汽或純礦泉水 (750ml)
Surgiva Sparkling / Still Water (750ml)

28/枝
Btl

中國茗茶 / 開水
Chinese Tea / Hot Water

15/位
person

特色茗茶
Specialty Tea

20/位
person

其他 Others

絲苗白飯
Jasmine Rice

15

指天椒 / xo醬
Fresh Chilli / XO Sauce

20

外賣用品
Takeaway Container

2

紅白葡萄酒及香檳開瓶 (750ml)
Wines & Champagne
Corkage (750ml)

100

中國酒 / 烈酒開瓶
Chinese Wines / Spirits
Corkage

300

切餅費
Cake Cutting Charge

100

本店不設來料加工。請勿攜帶外來食品在本店進食

🍷 船記必食 Recommendation
🌿 素食 Vegetarian

所有價錢以港幣計算。另加一服務費
All prices are in HKD | 10% service charge applies