

盡顯各大地方菜系精華，讓食客每一口，均能品嚐正宗廣東真味。

每一道廣東小炒、鳳城美食及客家農家菜，無不彰顯大廚的心思、手藝，

【翠亨邨】品牌，於香港屹立數十年，以超凡技藝呈獻正宗粵菜精髓。

村民不時不食，為廣東雅膳之鄉。

翠亨邨原是一個位於廣東的村莊，依山傍海，物產豐盛，

Tsui Hang Village was originally a village in Guangdong surrounded by mountains and sea, and especially rich in croppers, which makes it become one of the origins of authentic Cantonese Cuisine.

Faithfully capturing the true essence of Cantonese cuisine, Tsui Hang Village prides itself in presenting classic dishes and local favorites from Guangdong, Shunde and Hakka for over three decades. Living up to its reputation, it strides forward and brings to diners one charming dining experience that celebrates the roots in a close-knitted village life.





翠亨邨
招牌十味

SIGNATURE DISHES



鎮江排骨煲。

一百三十八元

杏汁燉白肺湯。

二百三十八元

皇牌叉燒鴛鴦拼。
傳統叉燒及黑豚肉叉燒

一百五十八元

翠亨靚一雞。

一百九十八元 / 半隻

北京片皮鴨。

四百八十元 / 隻

Braised Pork Ribs with Black Sweet Vinegar in Casserole。 \$138

Double Boiled Pig's Lung Soup with Almond Sauce and Pork。 \$238

Honey-glazed Barbecued Pork and Honey-glazed Barbecued Japanese Pork。 \$158

Shredded Boneless Chicken。 \$198 / Half

Roasted Peking Duck。 \$480 / Whole

醬燒牛肋排。
二百六十八元

頭抽白鱸魚球。
二百二十八元

桂花蟹肉炒銀絲。
二百二十八元

松板銀鱈魚。
二百零八元

鍋貼牛奶拼均安魚餅。
一百二十八元

Braised Beef Ribs. \$268

Wok-seared Sea Bass in Premium Soy Sauce. \$228

Stir-fried Vermicelli with Crab Meat, Bean Sprouts and Scrambled Eggs. \$228

Crispy Sliced Cod in Spicy Japanese Soy Sauce. \$208

Crispy Minced Carp Cakes and Crispy Bread Topped with Milk Custard. \$128





翠亨
●
經典

MEMORY

乳豬、叉燒、海蜇、燒泡魚乾、拍青瓜

乾隆一品拼。 三百八十八元

牛腱 / 雞腳 / 豆腐 / 豬腳仔 (任選一款)

經典滷水。 六十八元

皮蛋酸薑 / 炸菜陳腎 / 話梅涼瓜 (任選一款)

經典涼菜。 五十二元


拍青瓜 / 香麻海蜇 / 沙薑雞腳 /



蒜泥白肉 (任選一款)

懷舊小吃。 六十八元

Appetizers。 \$68 (Please choose one)

Cucumber in Vinegar and Sesame Oil /
Jelly-fish with Sesame Oil /
Marinated Chicken Feet with Ground Ginger and Oil /
 Chilled Pork Slices with Spicy Garlic Sauce

Signature Cold Dishes。 \$52 (Please choose one)

Preserved Duck Egg and Pickled Ginger / Dried Duck Gizzard with
Pickled Vegetables / Bitter Cucumber with Preserved Plum

Marinated Dishes。 \$68 (Please choose one)

Shin Beef / Chicken Feet / Bean Curd / Pig's Trotters

Assorted Barbecued Combination in Ching Style。 \$388

Roasted Suckling Pig, Barbecued Pork, Jelly-fish, Barbecued Dried Globefish,
Cucumber in Vinegar and Sesame Oil

火鴨絲、海蜇、油條、甜合桃、蜜瓜、哈密瓜、芒果及錦菜



錦繡玉鴛鴦。

二百二十八元

油條炒牛肉。

一百三十八元

翠亨邨招牌炒米粉。

一百三十八元

冰花燉官燕。

伴杏汁或椰汁

六百元 / 每位



Assorted Fruit and Meat Platter。 \$228

Shredded Duck Meat, Jelly-Fish, Crispy Dough Stick, Sweetened Walnut, Honeydew Melon, Hami Melon, Mango, Assorted Sweet and Sour Pickles

Sautéed Beef with Crispy Dough Stick。 \$138

Sautéed Vermicelli with Shredded Barbecued Pork, Shrimps and Pickles。 \$138

Double-boiled Superior Bird's Nest with Crystal Sugar。 \$600 / Per person
Served with Sweetened Almond Cream or Coconut Cream



山之珍

MOUNTAIN
AND MARKETS



鹽焗雞。

一百九十八元 / 半隻
三百八十元 / 隻

乾蔥豆豉雞煲。

一百八十八元

宮廷富貴雞。

五百二十元 / 隻



紅酒梨黑醋脆豬柳。

一百二十八元



Traditional Baked Chicken in Rock Salt。 \$198 / Half • \$380 / Whole

Marinated Soy Chicken with Shallots in Casserole。 \$188

Baked Chicken with Preserved Vegetables, Shredded Pork and Mushrooms。 \$520 / Whole



Braised Pork Filets with Dark Vinegar and Marinated Pear。 \$128

蒜片牛柳粒。

一百九十八元

楓葉蜜餞羊仔鞍。

二百六十八元



客家煎釀豆腐。


一百二十八元

冰梅甑鵝。

二百二十八元

Deep-fried Diced Filets of Beef with Sliced Garlic。 \$198

Pan-fried Lamb Rack Glazed with Maple Syrup。 \$268

 Pan-fried Bean Curd Stuffed with Minced Fish, Hakka Style。 \$128

Simmered Goose with Plum and Rock Sugar。 \$228

 川椒龍鳳球。

二百零八元

梅菜扣肉。

一百三十八元

蘋果蓉香酥鴨。

二百二十八元

香煎陳皮牛肉餅。

一百八十八元

 Sautéed Prawns and Diced Chicken Filets with Chili. \$208

Braised Pork Belly with Pickled Vegetables. \$138


Braised Duck with Apple Purée. \$228

Pan-fried Minced Beef Cake with Water Chestnut and Dried Mandarin Peel. \$188



水中鮮

OCEAN SHORES
AND RIVERSIDE

黃金焗大蝦。	美極魚露煎中蝦。	 黑魚子香芒貴妃蝦球。	焗釀鮮蟹蓋。	家鄉炆海參。	 客家釀蠔豉。
二百四十八元	二百四十八元	三百六十元	一百二十八元 / 隻	二百八十八元	一百八十八元

Fried Prawns in Salted Egg Yolk Sauce。 \$248

Pan-fried Fresh Shrimps with Fish Sauce。 \$248

 Fried King Prawns in Mango Sauce Topped with Caviar。 \$360

Baked Fresh Crab Shell Stuffed with Assorted Meat。 \$128 / Per piece

Braised Sea Cucumber, Country Style。 \$288

 Stuffed Dried Oyster, Hakka Style。 \$188

黑松露鮮蟹肉菊花蛋。

二百二十八元

蔥焗黃花魚。

一百九十八元

太雕芙蓉蝦球。

二百八十八元

翡翠蝦籽柚皮。

一百三十八元

 崧子炒海鮮粒。

一百六十八元

砂鍋紅燒魚頭煲。

一百九十八元

Scrambled Eggs with Fresh Crab Meat and Black Truffle。 \$228

Stir-fried Yellow Croaker with Scallions。 \$198

Steamed Prawns with Egg White in Hua Diao Wine。 \$288

Braised Pomelo Peels with Shrimp Roe and Vegetables。 \$138

 Sautéed Assorted Seafood with Cashew Nuts。 \$168

Braised Fish Head in Stone Casserole。 \$198

 海鮮酸辣湯。

一百六十八元 / 四位用

海底椰響螺燉瘦肉湯。

二百八十八元 / 四位用

高湯燉官燕。

六百八十八元 / 每位

蠔皇原隻十二頭鮑魚。


一百一十八元 / 隻

紅燒原隻七頭花膠。

一千二百八十八元 / 隻

蠔皇宮廷網鮑。

一千八百元 / 隻

 Hot and Sour Soup with Seafood。 \$168 / For four

Double-boiled Sea Whelk Soup with Sea Coconut and Pork。 \$288 / For four

Double-boiled Imperial Bird's Nest in Supreme Soup。 \$688 / Per person

Braised Whole Abalone in Oyster Sauce (12 Heads)。 \$118 / Per piece

Braised Whole Fish Maw in Brown Sauce (7 Heads)。 \$1,288 / Per piece

Stewed Whole Abalone in Oyster Sauce。 \$1,800 / Per piece



田園玉

FIELDS
AND FOREST

🌀 南瓜枝竹秀珍菌。
一百二十八元

魚湯浸菜苗。
一百二十八元

🌀 竹筴羅漢上素。
一百四十八元

梅菜肉鬆蒸茄子。
一百三十八元

鮮帶子蝦球鴛鴦蒸豆腐。
一百八十八元

大漠風沙脆皮琵琶豆腐。
一百二十八元

🌀 Stewed Fungus with Pumpkin and Bean Curd Sheets。 \$128

Poached Vegetables in Fish Soup。 \$128

🌀 Braised Assorted Vegetables with Bamboo Fungus。 \$148

Steamed Eggplants with Pickled Vegetables and Minced Pork。 \$138

Steamed Scallops and Prawns with Bean Curd in Duo Sauce。 \$188

Deep-fried Bean Curd with Minced Shrimps and Crispy Garlic。 \$128

翠塘豆腐。	☺ 疊影滑豆腐。	☺ 紅燒豆腐。	高湯粉絲什菌煲。	☺ 鮮蓮百合素千層。	百花煎釀豆腐。
一百四十元	一百零八元	一百二十八元	一百二十八元	一百二十八元	一百三十八元

Steamed Egg White Topped with Diced Vegetables and Seafood。 \$140

☺ Steamed Bean Curd Slices with Tomato and Scrambled Eggs。 \$108

☺ Braised Bean Curd with Mushrooms。 \$128

Braised Assorted Mushrooms with Vermicelli in Supreme Broth。 \$128

☺ Braised Bean Curd Sheet with Lily Bulb and Lotus。 \$128

Pan-fried Bean Curd Topped with Minced Shrimps。 \$138



稻田
花香

HARVEST
AND SEEDS

杜小月櫻花蝦炒飯。

一百三十八元

甫魚炒飯。

一百三十八元

銀芽肉絲兩面黃炒麵。

一百三十八元

闊佬炒飯。

一百二十八元

滑蛋帶子蝦仁炒河粉。

一百九十八元

鮮拆蟹肉湯伊麵。

八十元 / 每位

Fried Rice with Minced Pork and Diced Japanese Shrimps。 \$138

Fried Rice with Conpoy, Diced Fish and Roasted Duck Meat。 \$138

Fried Noodles with Shredded Pork and Bean Sprouts。 \$138

Fried Rice with Egg White, Conpoy and Pork Floss。 \$128

Wok-fried Rice Noodles with Scallops, Shrimps and Eggs。 \$198

Braised E-fu Noodles in Soup with Fresh Crab Meat。 \$80 / Per person

🌀
合桃露。

三十六元 / 每位

🌀
蛋白杏仁茶。

三十八元 / 每位

大良雙皮奶。

三十八元 / 每位

桂花薑茶湯丸。

三十六元 / 每位

🌀 Sweetened Walnut Cream。 \$36 / Per person

🌀 Sweetened Almond Cream with Egg White。 \$38 / Per person

Double-boiled Fresh Milk, Shunde Style。 \$38 / Per person

Glutinous Rice Dumplings in Sweet Osmanthus and
Ginger Tea。 \$36 / Per person

桂花糕。

三十二元

紫米糍。

三十二元

相思水晶盒。

三十二元

蜂蜜蛋散。

四十二元

Chilled Sweet Osmanthus Pudding。 \$32

Glutinous Dumplings with Black Glutinous Rice Paste。 \$32

Steamed Sago Cake filled with Red Bean Paste。 \$32

Deep-fried Egg Pastries with Honey。 \$42