村民不時不食 翠亭邨 顯各大地方菜系精華 廣 東小炒 品牌 為廣東雅膳之鄉 於香港迄立數十年 鳳城美食及客家農家菜, 讓 食客每 以超 均 凡技藝呈獻正 能品 無不彰顯大廚 嚐 正 宗廣東 宗粤菜精髓 的 心 真味

翠亨邨

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於廣東的

村 莊

依山

傍海

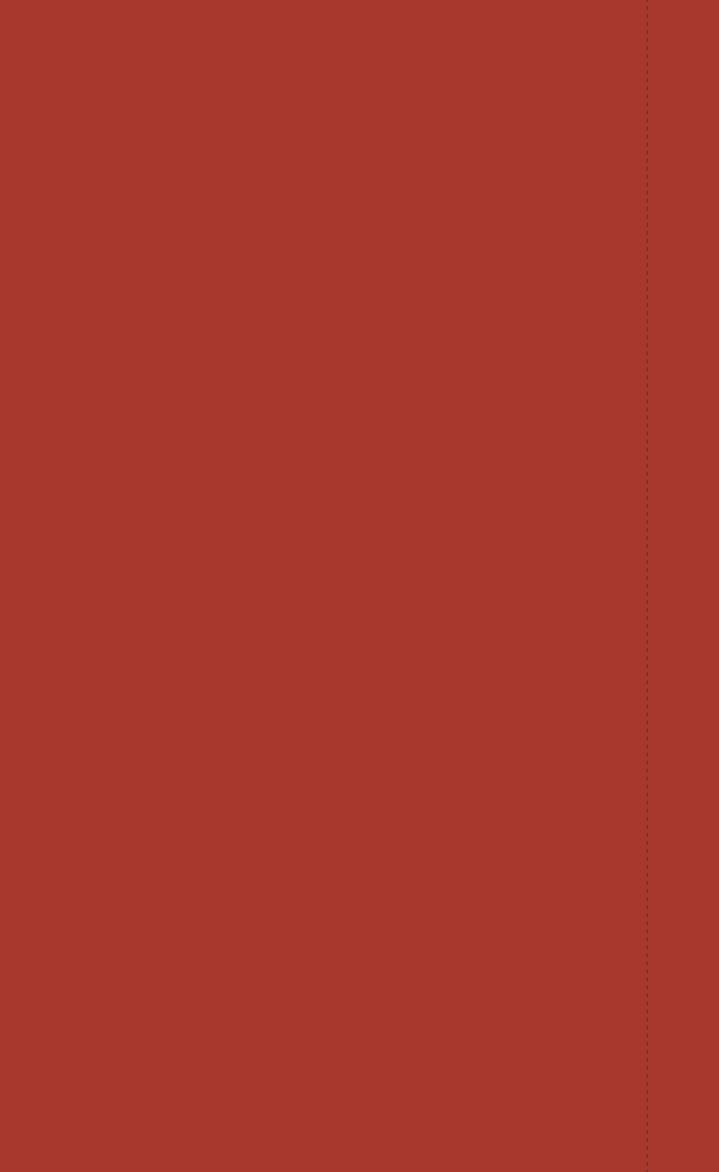
物產豐盛

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.

手藝

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.









鎮江排骨煲。	杏汁燉白肺湯。	皇牌叉燒鴛鴦拼。	翠亨靚一雞。	北京片皮鴨。
一百三十八元	二百三十八元	一百五十八元	一百九十八元/半隻	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_o \$238

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

Shredded Boneless Chicken_o \$198 / Half

Roasted Peking Duck_o \$480 / Whole

鍋 貼 桂 牛奶 花 頭 抽 蟹 松 拼均安 燒 肉 板 # 炒 艫 銀 肋 魚 銀 鱈 魚 排。 餅。 魚。 二百六十八元 百 百二十八元 零

Braised Beef Ribs_o \$268

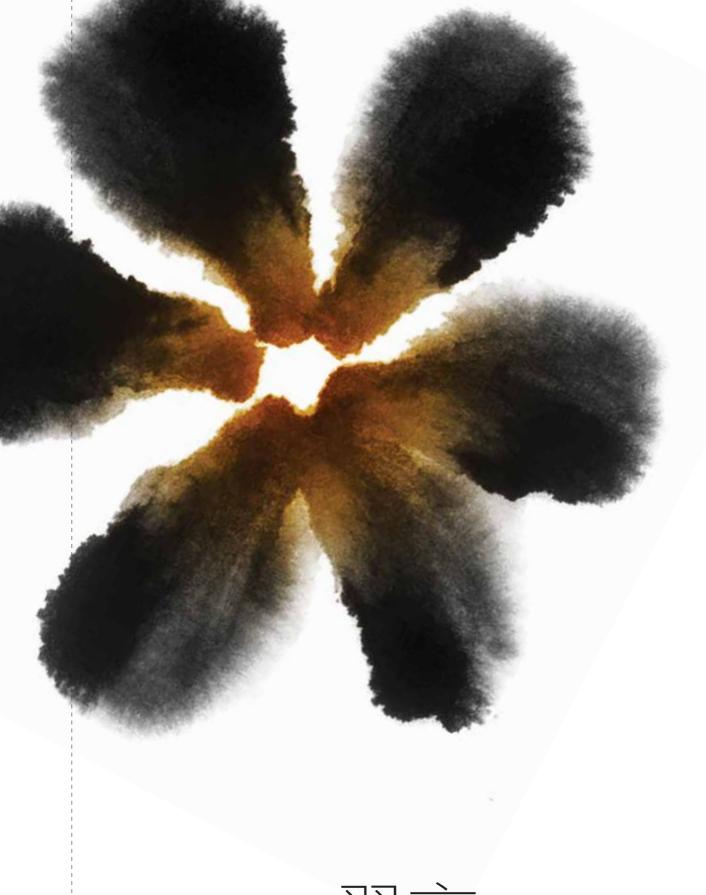
Wok-seared Sea Bass in Premium Soy Sauce_o \$228

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

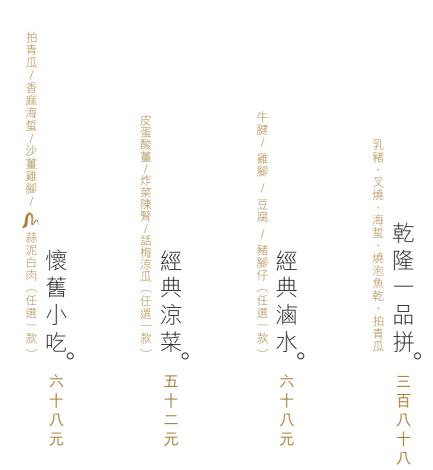
Crispy Sliced Cod in Spicy Japanese Soy Sauce_o \$208

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





翠亨 經典 MEMORY



Appetizers_o \$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_o \$52 (Please choose one)

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

Marinated Dishes_o \$68 (Please choose one) Shin Beef / Chicken Feet / Bean Curd / Pig's Trotters

Assorted Barbecued Combination in Ching Style_o \$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。	油條炒牛肉。	翠亨邨招牌炒米粉。	冰花燉官燕
二百二十八元	一百三十八元	一百三十八元	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_o \$138

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

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



山之珍 MOUNTAIN AND MARKETS

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

Marinated Soy Chicken with Shallots in Casserole_o \$188

Baked Chicken with Preserved Vegetables, Shredded Pork

and Mushrooms_o \$520 / Whole

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

べ客家煎釀豆腐。 - 百二十八元 機葉蜜餞羊仔鞍。 二百六十八元 一百九十八元

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_o \$228

↑ 川椒龍鳳球。二百零八元 梅菜扣肉。一百三十八元 梅菜扣肉。一百三十八元

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

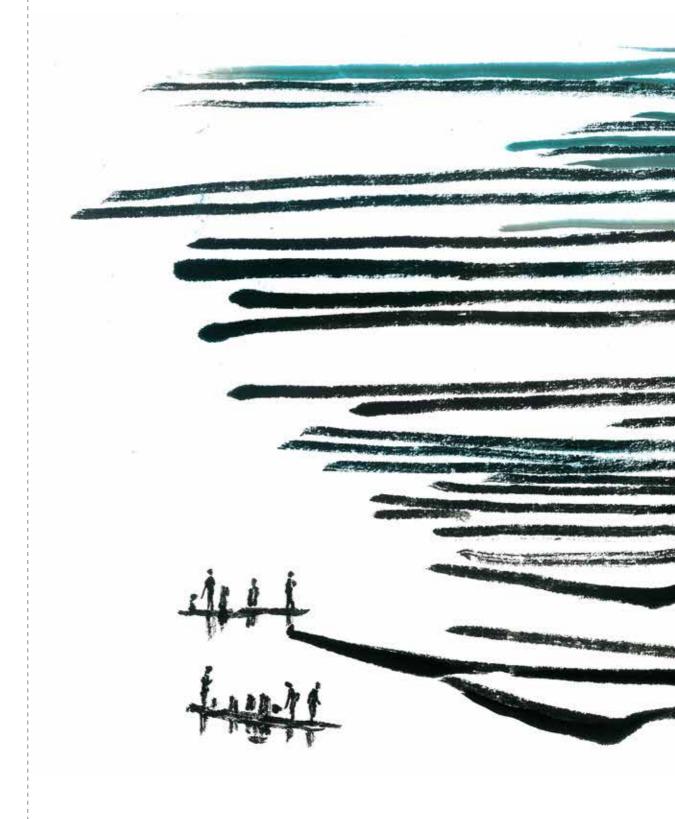
Braised Pork Belly with Pickled Vegetables。 \$138

Braised Duck with Apple Purèe。 \$228

Pan-fried Minced Beef Cake with Water Chestnut and

\$188

Dried Mandarin Peel_o



小中鮮

OCEAN SHORES AND RIVERSIDE

2 黑 美 極 黃 焗 家 鄉 妃 煎 中 球。 百 百四十 匹 十八

Fried Prawns in Salted Egg Yolk Sauce_o

Pan-fried Fresh Shrimps with Fish Sauce_o

Fried King Prawns in Mango Sauce Topped with Caviar. Baked Fresh Crab Shell Stuffed with Assorted Meat_o \$128 / Per piece Braised Sea Cucumber, Country Style, \$288

Stuffed Dried Oyster, Hakka Style.

黑 松					
露				<u> 2</u> 29	砂
鮮	-1.+-	太	羽	崧	鍋
蟹 肉	蔥 煸	雕 芙	翠蝦	子 炒	紅 燒
菊	黃	蓉	籽	海	魚
花	花	蝦	柚	漁羊	頭
蛋。	魚。	球。	皮。	粒。	煲。
=	<u> </u>	_	<u> </u>	<u> </u>	_ _
二百二十八元	百 九	百八	百 三 十	百六	百 九
十 八	十 八	十 八		十 八	十 八
元	八 元	元	八 元	元	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 蠔 底 紅 原 燒 椰 M 海 鮮 燉 頭 頭 酸 瘦 鮑 辣 肉 魚。 百 六十八 元 元 隻 四位用 元 隻

\$168 / For four

Double-boiled Sea Whelk Soup with Sea Coconut and Porko \$288 / For four Double-boiled Imperial Bird's Nest in Supreme Soup_o \$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_o \$1,800 / Per piece



田園玉

FIELDS AND FOREST

鮮 帶 0 蝦 梅 0 횜 球 脆 瓜 枝 皮 竹 蒸 茄 豆 $\overline{\Box}$ 腐。

- Stewed Fungus with Pumpkin and Bean Curd Sheets。 \$128
 Poached Vegetables in Fish Soup。 \$128
- Ø 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

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		O	粉	百	花
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塘	滑	燒	1	素千	釀
豆			菌	千	$\overline{\Box}$
塘豆腐。	腐。	腐。	煲。	層。	豆腐。
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百 四 十 元	百	百	百二	百	百三十八元
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<i>)</i> b	76	八 元	八 元	八 元	元
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Steamed Egg White Topped with Diced Vegetables and Seafood_o \$140

- Braised Bean Curd with Mushrooms_o \$128
 Braised Assorted Mushrooms with Vermicelli in Supreme Broth_o \$128
- Ø Braised Bean Curd Sheet with Lily Bulb and Lotus。 \$128
 Pan-fried Bean Curd Topped with Minced Shrimps。 \$138

1



稻田花香

harvest and seeds

杜小月櫻花蝦炒飯。	甫魚炒飯。	銀芽肉絲兩面黄炒麵。	闊佬炒飯。	滑蛋帶子蝦仁炒河粉。	鮮拆蟹肉湯伊麵。
一百三十八元	一百三十八元	一百三十八元	一百二十八元	一百九十八元	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

- Sweetened Walnut Cream_o \$36 / Per person
- Sweetened Almond Cream with Egg White_o \$38 / Per person

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

 Glutinous Rice Dumplings in Sweet Osmanthus and

 Ginger Tea_o \$36 / Per person

Chilled Sweet Osmanthus Pudding。 \$32

Glutinous Dumplings with Black Glutinous Rice Pasteo \$32

Steamed Sago Cake filled with Red Bean Pasteo \$32

Deep-fried Egg Pastries with Honeyo \$42