

THE SQUARE

2010 年米芝蓮推介

TS301 瑤柱豆腐菜茸羹	BRAISED CONPOY, BEAN CURD AND VEGETABLE IN THICKEN BROTH	\$48	每位 per person
TS302 柑橘脆蝦球	GOLDEN CRISPY PRAWN WITH TANGERINE SAUCE	\$168	例牌 regular

2009 年米芝蓮推介

TS305 蠔汁百靈菇扒翡翠	BRAISED WHITE FAIRY MUSHROOM AND GREEN VEGETABLE WITH OYSTER SAUCE	\$88	例牌 regular
TS306 皇室貴族牛柳	WOK-SEARED PRIME ANGUS BEEF WITH ONION RING	\$168	例牌 regular

廚師推介

TS309 滋味炆牛尾	STEWED OX TAIL IN SPECIAL SAUCE	\$58	每位 per person
TS310 魚翅燕窩釀鳳翼	BONELESS CHICKEN WING STUFFED WITH SHARK'S FIN AND BIRD'S NEST	\$98	每位 per person
TS311 蝦籽炆柚皮	BRAISED POMELO PEEL WITH DRIED SHRIMP ROE	\$88	例牌 regular
TS312 珊瑚龍蝦球	SAUTÉED LOBSTER BALL WITH CRABMEAT AND CRAB ROE SAUCE	\$298	例牌 regular

翠玉招牌

THE SQUARE'S SIGNATURES

TS316 一口鍋粬乳豬件	BBQ SUCKLING PIG, FRESH CUCUMBER, CRISPY RICE CRACKER WITH ROSEMARY DRESSING	\$88	例牌 regular
TS317 雲影翠玉	FRESH PRAWN AND BIRD'S NEST IN PUMPKIN PUREE	\$48	每位 per person
TS318 花雕蒸蟹鉗	STEAMED FRESH CRAB CLAW ON EGG WHITE CUSTARD WITH "HAU DIAO" RICE LIQUOR	\$158	每位 per person
TS319 濃湯雲吞排翅	SUPERIOR SOUP WITH SHARK'S FIN AND WONTON	\$168	每位 per person
TS320 珊瑚竹笙釀燕窩	BIRD'S NEST STUFFED IN BAMBOO PITH WITH CRABMEAT AND CRAB ROE SAUCE	\$68	每位 per person
TS321 鮮磨豆漿浸海星斑 (約 12 兩)	POACHED FRESH SPOTTED GAROUPA IN FRESH SOYA MILK BROTH (ABOUT 480G)	\$368	每條 each
TS322 葡汁焗釀响螺	BAKED MINCED SEAFOOD AND ONION STUFFED IN A SEA NAIL SHELL	\$48	每位 per person
TS323 咖喱牛面肉	STEWED OX CHEEK WITH CURRY SAUCE	\$98	例牌 regular
TS324 砂窩香焗斑腩翅	BRAISED GAROUPA FIN AND BELLY WITH OYSTER SAUCE IN CASSEROLE	\$288	例牌 regular
TS325 碧綠鮮斑球	SAUTÉED FRESH GAROUPA FILLET WITH VEGETABLE	\$298	例牌 regular
TS326 翠玉乾坤雞 (全隻) (南非鮑魚、瑤柱、蓮子、意米、北菇、火腿)	BRAISED WHOLE CHICKEN STUFFED WITH WHOLE ABALONE, CONPOY, LOTUS SEED, SHIITAKE MUSHROOM AND YUNNAN HAM	\$468	每隻 each
TS327 脆皮江南百花雞	CRISPY-FRIED BONELESS CHICKEN STUFFED WITH MINCED PRAWN PUREE	\$148	半隻 half
		\$280	全隻 whole

TS328 鮮拆蟹肉乾撈海虎翅 (2.5 兩)	STIR-FRIED SHARK'S FIN AND FRESH CRABMEAT WITH SOUP SERVED SEPARATELY (100G OF SHARK'S FIN)	\$530 每位 per person
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APPETIZER

TS330 有機腐衣鮮淮山	FRESH BEAN CURD SHEET AND YAM SALAD	\$48
TS331 燒牛肉沙律	SEARED BEEF SALAD	\$88
TS332 五香滷牛腱	FIVE-SPICE MARINATED BEEF SHIN	\$48
TS333 舟山海蜇皮	CHILLED SHREDDED JELLY FISH WITH SESAME OIL	\$48
TS334 紅翡綠翠 (紅蜆頭、青瓜)	CHILLED JELLY FISH AND CUCUMBER WITH CHILLI SAUCE	\$58
TS335 椒鹽九肚魚	DEEP-FRIED BOMBAY DUCK FISH WITH SALT AND PEPPER	\$48
TS336 薑蔥芝麻手撕雞	SHREDDED CHICKEN WITH GINGER AND GREEN ONION SAUCE	\$68
TS337 香酥獅頭魚	DEEP-FRIED SMALL YELLOW FISH	\$58
TS338 脆皮五層肉	CRISPY PORK BELLY	\$68
TS339 蒜片一口牛柳粒	BEEF DICE WITH CRISPY GARLIC	\$68

湯/羹

SOUP

TS341 燕窩鷓鴣粥	BRAISED BIRD'S NEST AND MINCED QUAIL BROTH	\$58 每位 per person
TS342 生拆蟹拑竹筴湯	FRESH CRAB CLAW AND BAMBOO PITH IN CLEAR SOUP	\$98 每位 per person
TS343 菜膽燉花菰	DOUBLE-BOILED PAK CHOI AND SHIITAKE MUSHROOM SOUP	\$68 每位 per person
TS344 瑤柱豆腐菜茸羹	BRAISED CONPOY, BEAN CURD AND VEGETABLE IN THICKEN BROTH	\$48 每位 per person
TS345 西湖牛肉羹	BRAISED MINCED BEEF BROTH	\$38 每位 per person
TS346 原粒花旗參燉竹絲雞	DOUBLE-BOILED BLACK SKIN CHICKEN SOUP WITH WHOLE AMERICAN GINSENG	\$68 每位 per person
TS347 花膠响螺燉海中寶	DOUBLE-BOILED TONIC SOUP WITH FISH MAW, SEA WHELK AND DRIED SEAFOOD	\$98 每位 per person
TS348 家常老火湯	TRADITIONAL CHINESE SOUP OF THE DAY	\$38 每位 per person \$120 例牌 regular

鮑、參、翅、肚

THE PREMIUM

TS350 蠔皇原隻澳洲鮑魚	SLOW BRAISED WHOLE AUSTRALIAN ABALONE WITH OYSTER SAUCE	\$280 二兩 80g \$538 四兩 120g
TS351 蠔皇原隻南非鮑魚伴玉掌	SLOW BRAISED WHOLE ABALONE WITH DUCK WEB WITH OYSTER SAUCE	\$168 每位 per person
TS352 鮑魚汁扣原條刺參	SLOW BRAISED WHOLE PREMIUM SEA CUCUMBER WITH ABALONE SAUCE	\$148 每位 per person
TS353 蠔皇吉品鮑魚(30頭)	SLOW BRAISED WHOLE YOSHIHAMA ABALONE WITH OYSTER SAUCE (30 HEAD)	\$298 每隻 each

TS354 紅燒大群翅	BRAISED SUPERIOR SHARK'S FIN IN CONDENSED CHICKEN BROTH	\$330	每位 per person
TS355 大三元濃燉雞包翅	DOUBLE-BOILED SUPERIOR SHARK'S FIN AND CHICKEN IN PREMIUM SOUP	\$238	每位 per person
TS356 清湯大生翅 (2 兩)	SHARK'S FIN IN CLEAR CHICKEN BROTH (80G OF SHARK'S FIN)	\$330	每位 per person
TS357 生拆蟹黃燴生翅	BRAISED SHARK'S FIN SOUP WITH CRABMEAT AND CRAB ROE	\$168	每位 per person
TS358 鮮拆蟹肉燴燕窩	BRAISED BIRD'S NEST SOUP WITH CRABMEAT	\$140	每位 per person
TS359 冰花燉官燕	DOUBLE-BOILED SUPERIOR BIRD'S NEST WITH SYRUP	\$320	每位 per person
TS360 鮑汁扣花膠扒(3 兩)	BRAISED FISH MAW STEAK WITH ABALONE SAUCE (120G)	\$298	每位 per person
TS361 原隻鮑魚一品煲 (南非鮑魚、海參、花膠、鵝掌、北菇)	SLOW BRAISED WHOLE ABALONE WITH SEA CUCUMBER, FISH MAW, GOOSE WEB AND MUSHROOM WITH OYSTER SAUCE IN CASSEROLE	\$468	例牌 regular

廣東燒味

CANTONESE BBQ

TS365 招牌即燒乳豬	ROASTED SIGNATURE SUCKLING PIG	\$98	例牌 regular	\$128	1/4 隻 quarter	
TS366 脆皮燒鵝	ROASTED GOOSE	\$80	例牌 regular	\$180	半隻 half	\$360 全隻 whole
TS367 豉抽頻倫雞	FINE SOYA SAUCE MARINATED CHICKEN	\$75	例牌 regular	\$110	半隻 half	\$220 全隻 whole
TS368 瑤柱貴妃雞	CONPOY POACHED CHICKEN	\$75	例牌 regular	\$110	半隻 half	\$220 全隻 whole
TS369 蜜汁叉燒皇	HONEY GLAZED BARBECUED PORK	\$75	例牌 regular			
TS370 燒味拼盆	ASSORTMENT OF CANTONESE BBQ SPECIALTIES	\$110	例牌 regular	\$180	中 medium	\$250 大 large
TS371 乳豬拼盆	ASSORTMENT OF ROAST SUCKLING PIG AND CANTONESE BBQ SPECIALTIES	\$120	例牌 regular	\$240	中 medium	\$300 大 large

海鮮

SEAFOOD

TS375 燒雲腿玻璃蝦球	SAUTÉED PRAWN WITH GREEN VEGETABLE AND CRISPY YUNNAN HAM	\$68	每位 per person
TS376 鮮拆圍蝦炒滑蛋	STIR-FRIED FRESH SHRIMP WITH SCRAMBLED EGG	\$98	例牌 regular
TS377 南非龍蝦 - 上湯焗或蒜茸開邊蒸	BAKED HALVED LOBSTER IN SUPERIOR BROTH OR STEAMED HALVED LOBSTER WITH CRUSHED GARLIC	\$180	每隻 each
TS378 蟹肉黃埔蛋	STIR-FRIED FRESH CRABMEAT WITH SCRAMBLED EGG	\$98	例牌 regular
TS379 沙巴大肉蟹兩食 (每隻約一斤八兩) - 百花蒸釀蟹拑、鳳脂花雕蒸蟹身	STEAMED FRESH CRAB CLAW WITH MINCED PRAWN PUREE AND STEAMED CRAB IN "HAU DIAO" RICE LIQUOR	\$368	
TS381 白雪丁香	STEAMED COD FILLET WITH SALTED MINI-SIZED FISH	\$138	例牌 regular
TS382 柑橘脆蝦球	GOLDEN CRISPY PRAWN WITH TANGERINE SAUCE	\$168	例牌 regular
TS383 醬燒鮮魚柳	SWEET AND SPICY COD FILLET	\$138	例牌 regular
TS384 走油珍珠蚌	WOK-FRIED MINI GEODUCK CLAM	\$138	例牌 regular

TS385 翠塘海鮮豆腐	STEAMED BEAN CURD WITH SEAFOOD	\$98	例牌 regular
TS386 鮮拆海蝦銀絲煲	SAUTÉED SHRIMP AND VERMICELLI IN CASSEROLE	\$108	例牌 regular
TS387 清蒸海鮮	STEAMED SEAFOOD	時價	seasonal price

家禽/肉類

POULTRY, MEAT

TS390 蒜香脆皮骨	DEEP-FRIED PORK SPARE RIB WITH GARLIC FLAVOR	\$78	例牌 regular		
TS391 清宮御膳肉	SIGNATURE BRAISED PORK RIB AND BROCCOLI FLORET	\$88	例牌 regular		
TS392 焦糖黑醋小豬柳	WOK-FRIED PORK WITH DARK VINEGAR SAUCE	\$88	例牌 regular		
TS393 荔浦香酥鴨	DEE-FRIED BONELESS DUCK WITH MASHED TARO	\$98	例牌 regular		
TS394 生菜包乳鴿崧	SAUTÉED MINCED PIGEON AND DICED BAMBOO SHOOT WRAPPED WITH LETTUCE	\$138	每隻 whole		
TS395 拍蒜小瓜牛肉	WOK-FRIED SLICED BEEF WITH JADE MELON AND GARLIC	\$90	例牌 regular		
TS396 皇室貴族牛柳	WOK SEARED PRIME ANGUS BEEF FILLET AND ONION RING	\$168	例牌 regular		
TS397 中式牛柳條	SEARED BEEF TENDERLOIN IN TANGY ONION AND TOMATO SAUCE	\$98	例牌 regular		
TS398 陳皮蒸牛肉餅	STEAMED MINCED BEEF WITH TANGERINE PEEL	\$78	例牌 regular		
TS399 金華玉樹麒麟雞	STEAMED CHICKEN AND SLICED YUNNAN HAM	\$148	半隻 half	\$280	全隻 whole
TS39100 招牌脆皮雞	SIGNATURE CRISPY CHICKEN	\$140	半隻 half	\$280	全隻 whole
TS39101 鮮檸煎軟雞	DEEP-FRIED BONELESS CHICKEN WITH LEMON SAUCE	\$120	半隻 half	\$230	全隻 whole
TS39102 大澳碎炸無骨雞	DEEP-FRIED BONELESS CHICKEN WITH SHRIMP PASTE	\$90	例牌 regular		
TS39103 香爆豉蒜雞球	WOK-FRIED BONELESS CHICKEN WITH SHALLOT, GARLIC AND BLACK BEAN	\$90	例牌 regular		
TS39104 薑蔥遼參炆滑雞	BRAISED CHICKEN WITH SEA CUCUMBER, GINGER AND GREEN ONION	\$128	例牌 regular		

豆腐/蔬菜

TOFU, VEGETABLE

TS39106 蘆薈百頁豆腐	STEAMED PAPER-THIN TOFU, DICED VEGETABLES AND ALOE CUBE	\$88	例牌 regular
TS39107 有機蕃茄炒豆漿	SCRAMBLED FRESH TOMATO WITH SOYA MILK AND EGG WHITE	\$80	例牌 regular
TS39108 素珍竹筍卷	BRAISED BAMBOO PITH STUFFED WITH ASSORTED FUNGI	\$88	例牌 regular
TS39109 鹹魚醬炒青蔬	STIR-FRIED VEGETABLES WITH SALTY FISH SAUCE	\$78	例牌 regular
TS39110 蠔汁百靈菇翡翠	BRAISED WHITE FAIRY MUSHROOMS AND SEASONAL VEGETABLES WITH OYSTER SAUCE	\$88	例牌 regular
TS39111 梅菜芯蒸芥蘭蓬	STEAMED FRESH KALES WITH PICKED VEGETABLES	\$78	例牌 regular
TS39112 鮑魚汁珍菌素千層	BRAISED LAYERED BEAN CURD SHEETS WITH MANY MUSHROOMS	\$80	例牌 regular
TS39113 瑤柱豆漿泡嫩苗	POACHED GREEN SPROUT WITH CONPOY IN SOYBEAN MILK	\$88	例牌 regular
SP1 清炒時蔬	STIR-FRIED SEASONAL VEGETABLES	\$78	例牌 regular

飯/麵

RICE, NOODLE

TS39115 翠玉軒炒飯	FRIED RICE WITH CONPOY, CRABMEAT, KALE STEM, MINCED YUNNAN HAM AND EGG WHITE	\$118	例牌 regular
TS39116 四季荷葉飯	STEAMED FRIED RICE WITH ASSORTED MEAT WRAPPED IN LOTUS LEAF	\$38	每位 per person
TS39117 壹品砂窩飯	CASSEROLE OF RICE WITH SCALLOP, PORK AND SHITAKE MUSHROOM	\$118	例牌 regular
TS39118 龍蝦手打生麵	BRAISED NOODLE WITH FRESH LOBSTER	\$188	例牌 regular
TS39119 韭黃銀絲細麵	NOODLES IN SOUP WITH CHIVES	\$28	每位 per person
TS39120 香辣擔擔麵	NOODLE IN SPICY PEANUT BUTTER BROTH	\$38	每位 per person
TS39121 迷你桶仔飯	BRAISED RICE SERVED IN WOOD STEAMER	\$38	每位 per person
TS39122 白飯	STEAMED RICE	\$14	每碗 per bowl
TS39123 白粥	CONGEE	\$14	每碗 per bowl
SP3 楊州炒飯	FRIED RICE IN "YANG CHOW" STYLE	\$98	例牌 regular
SP4 星州炒米	FRIED RICE NOODLE IN SINGAPORE STYLE	\$98	例牌 regular

一點心意

DIM SUM

TS39125 招牌龍皇餃	SIGNATURE STEAMED LOBSTER DUMPLING	\$58	每位 per person
TS39126 脆脆龍鳳卷	JUMBO SHRIMP, PORK, CHICKEN AND ASPARAGUS SPRING ROLL	\$58	四件 4 pcs
TS39127 原隻鮑魚餃	STEAMED WHOLE ABALONE DUMPLING	\$48	每位 per person
TS39128 娥姐素粉粿*	STEAMED VEGETABLES DUMPLING*	\$40	四件 4 pcs
TS39129 蟹籽燒賣皇*	STEAMED PORK AND SHRIMPS AND CRAB ROE DUMPLINGS*	\$40	四件 4 pcs
TS39130 水晶鮮蝦餃*	STEAMED FRESH SHRIMP DUMPLING*	\$40	四件 4 pcs
TS39131 黃橋焗燒餅*	BAKED PASTRIES WITH SPRING ONION*	\$40	四件 4 pcs
TS39132 斑肉鳳眼餃*	STEAMED GAROUPA AND VEGETABLES DUMPLINGS*	\$40	四件 4 pcs

*以上點心只限午市供應 the above dim sum is only available during lunch