



SHARK FIN  
INN

食為先  
酒家

# 預訂名菜

原煲臘味飯(需預訂)

\$ 88

Boiled Rice with Preserved Meat &  
Chinese Sausage in Hot Pot



吊燒琵琶鴨 (1隻) \$ 88  
Pipa Duck (Whole)

海味紹菜窩 六位起 \$ 170  
Braised Sautéed Combination Seafood & Chinese Cabbage in a Hot Pot  
(min 6 per serve)

海鮮冬天節瓜盅 時令 六位起  
Double Boiled Combination Soup in Melon (min 6 per serve)

淮山杞子燉鶴鶉 六位起  
Braised Quail with Chinese Yam & Wolfberry (min 6 per serve)

原燉鳳吞翅 六位起  
Double-boiled whole Chicken stuffed with shark fin in soup (min 6 per serve)

脆皮霸王鴨 (1隻)  
Crispy Stuffed Whole Duck with combination

清燉菜膽鮑翅 (每位)  
Braised Shark Fin with Abalone Sauce (per person)

玫瑰豉油雞(需預訂) \$ 66  
Soy Sauce Chicken

分體佛跳牆(需預訂)  
Buddha 's Delight/Choices

豉油王乳鴿(需預訂) \$ 48  
Soy sauce pigeon

# 北京片皮鴨

ROAST PEKING DUCK  
SUPREME



## 北京片皮鴨

Peking Duck (Sliced Boneless Duck wrapped with in hand-made pancake)

一隻20件	Whole 20 pieces	\$ 78
半隻10件	Half 10 pieces	\$ 42

## 一鴨二食(可選擇)

Choices of two courses (Optional)

- 七彩炒鴨絲 + \$ 18  
Stir fried shredded duck with bean sprouts & capsicum
- 鴨肉生菜包 (兩位起) + \$ 9.5 (each)  
Sautéed Diced Duck wrapped in Lettuce (min 2 pax)

# 燒味

明爐燒鴨(半隻) \$ 38  
Roast Duck (half)

紅燒頂乳鴿 \$ 48  
Roast Crispy Skin Pigeon

醉香走地雞(半隻) \$ 33.5  
Drunken Free Range Chicken (half)



蜜汁叉燒  
Barbecued Sweet Pork



涼拌火鴨絲 \$ 35  
Cold Shredded Roast Duck & Pickled Vegetable  
Julienne Salad

# 冷盤類

海蜇燻蹄 \$ 26.5  
Jellyfish & Sliced Preserved Pork Knuckle

海蜇鴨舌 \$ 35  
Jellyfish & Soy Marinated Duck Tongue

涼拌芝麻雞 \$ 31  
Cold Shredded Chicken & Pickled Vegetable Julienne Salad

麻辣仙掌鴨舌 \$ 34  
Spicy Duck Feet & Duck Tongue

海蜇燻蹄鴨舌 \$ 32  
Jellyfish & Preserved Pork Knuckle & Soy marinated  
duck tongue

# 湯羹

是日燉湯(淮山杞子燉螺頭) \$ 40  
Consommé of the Day (for 2-4 pax)

紅燒雞絲翅 \$ 38  
Braised shark fin with sliced chicken

紅燒蟹肉翅 \$ 38  
Braised shark fin with crab meat

八珍瑤柱羹 \$ 9  
Dried scallop & combination soup

雲吞湯 \$ 9  
Wonton soup

雞絲魚肚羹 \$ 9  
Chicken & fish maw soup

粟米魚肚羹 \$ 9  
Fish maw & sweet corn soup

粟米雞蓉羹 \$ 9  
Minced Chicken & Sweet Corn Soup

海皇豆腐羹 \$ 9  
Diced Seafood & Bean Curd Soup

西湖牛肉羹 \$ 9  
Minced Beef Soup (West Lake Style)

什燴湯 \$ 9  
Combination & Vegetable in  
Clear Soup



四川酸辣湯 \$ 9  
Szechuan Spicy & Sour Soup



雲吞菜湯 \$ 9  
Won Ton & Vegetable in  
Clear Soup



錦繡鴨絲羹 \$ 9  
Shredded Roast Duck &  
Combination Soup

# 頭盤



肉鬆生菜包 (兩位起) \$ 18.5  
Sautéed Minced Delicacies wrapped  
in Lettuce (min 2 pax) (VF)



芝麻蝦多士 \$12.5  
Sesame Prawn Toast

海鮮生菜包 (兩位起) \$ 19.5  
Sautéed Minced Seafood Mix wrapped in Lettuce (min 2 pax)

釀蟹鉗 \$ 14  
Deep Fried Crab Claws Stuffed with Minced Prawn Meat

春卷 \$ 9.5  
Crispy Spring Rolls (2pc)

蒸臘腸 \$ 8  
Steamed Chinese Sausage

姜蔥太子 \$ 14  
Stir Fried Scallops in Ginger Sauce

沙爹雞/牛串 (各一串) \$ 10  
Beef & Chicken Satay en Brochette (1 of each)

椒鹽鶺鴒(每隻) \$ 13  
Salt & Pepper Quail (each)

游水海鮮





生蠔  
Rock oyster

鮮帶子  
Live scallop

各式蒸法:  
Steamed Options: 姜蔥, 豉汁, 蒜蓉, XO醬  
Ginger & Shallot, Black Bean,  
Garlic, XO Chilli Sauce

塔省游水龍蝦  
Live Tasmania Lobster

雪花南極蟹  
Live Snow Crab

昆州肥美肉蟹  
Live Mud Crab

各式調味                      Sauce of your choice:

薑葱                                      Ginger & Shallot

X.O.醬                                      X.O. Sauce

星洲                                      Singapore Chilli

可配以生麵底  
Additional Options: Egg Noodle Base

避風塘                                      Fisherman Shelter Style

黑松露

鵝肝醬

花鵝蛋白蒸                              Steamed with Chinese  
Wine & Egg White

Please ask our friendly staffs for assistance on the selection of combinations.

歡迎向店員查詢

游水海鮮



游水青邊鮑魚

Tasmania Greenlip Abalone

各式調味

Sauce of your choice:

油泡

Stir-fried to Perfection

XO醬

Stir-fried with XO Chilli Sauce

黑松露

Stir-fried with Black Truffle Pate

青衣魚

Local Parrot Fish

三刀魚

Tasmania Marwong

東星班

Queensland Coral Trout

西鱧

Barramundi

各式調味

Sauce of your choice:

清蒸

Steamed with ginger, Shallot and Soy Sauce

陳皮豆豉

Tangerine Peel and Black Beans

梅子辣椒

Chilli Pickled Plum

煎封

Pan-seared with Soy, Ginger and Shallot

Please ask our friendly staffs for assistance on the selection of combinations.

歡迎向店員查詢

# 廚師推介

CHEF SPECIAL



腐皮鴨掌包

Deboned Duck feet and  
Prawn Meat wrapped in bean curd shin

\$ 36.5



雜燴雀巢 \$36.5  
Deluxe Combination in Bird Nest

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|---|---------|
| 蠔皇原隻鮑魚<br>Braised abalone in oyster sauce   | \$      |
| 鐵板沙爹海鮮<br>Seafood Combination in Satay Sauce on Sizzling Plate                                      | \$ 36.5 |
| 大千蝦球煲   | \$ 36.5 |
| 蒙古醬爆羊肉<br>Mongolian Lamb  | \$ 30   |
| 燒汁三鮮(蝦球帶子鮮魷)<br>Seafood combo sautéed in<br>Japanese barbecue sauce                                 | \$36.5  |
| 鮮蝦臘腸炒飯<br>Fried rice with Chinese sausage and prawns  | \$36.5  |
| 鮑甫扣原條海參(鮑甫,魚肚,冬菇,瑤柱,菜膽)<br>Fish maw, sea cucumber, Chinese mushroom, dried scallop<br>and vegetable | \$      |



玻璃蝦球 \$ 36.5  
Crystal Prawn



黃金牛仔骨 \$ 33.5  
Deep fried beef short ribs with golden egg yolk



百花煎釀帶子 \$38.5  
Pan Fried Scallops with Minced Prawn Meat

香酥脆肉排  
Deep Fried Double-boiled  
Pork Ribs

\$31



芝麻炸子雞  
Crispy Fried Sesame Chicken

\$31

大千雞球煲  
Sautéed Sliced Chicken with  
Thousand Chilli Sauce

\$ 28.5



# 牛肉



牛柳球

Cantonese Style / Japanese barbecue sauce

\$ 36.5





豉汁牛肉

\$ 28.5

Braised Sliced Beef with Black Bean Sauce

蜜椒牛仔骨

\$ 33.5

Honey Glazed Beef Short Ribs with Black Pepper Sauce  
on a Sizzling Plate

燒汁牛仔骨

\$ 33.5

Beef short ribs with home-made barbecue sauce

京汁牛柳絲

\$ 31

Shredded beef in peking sauce

沙嗲粉絲牛肉

\$ 31

Braised Sliced Beef and vermicelli with Satay Sauce

蠔皇牛肉

\$ 28.5

Sautéed Sliced Beef with Oyster Sauce

時菜牛肉

\$ 28.5

Stir Fired Sliced Beef with Seasonal Vegetables

腰果牛肉

\$ 28.5

Sautéed Beef with Cashew Nuts & Diced Vegetables

四川牛肉

\$ 28.5

Sautéed Beef with Szechuan Chilli Sauce

咖喱牛肉

\$ 28.5

Braised Sliced Beef with Curry Sauce

# 家禽

菜膽上湯雞 \$ 31  
Steamed chicken with vegetable

脆皮炸子雞 \$ 28.5  
Deep Fried Crispy Skin  
Chicken (half)

檸檬汁軟雞 \$ 28.5  
Lemon chicken

西湖鴨 \$ 32  
Deep-fried Duck deboned with  
Sweet & Sour Sauce (West Lake Style)

海鮮扒鴨 \$ 36.5  
Steamed Duckling with Seafood  
Combination & Vegetables

豉汁雞球 \$ 28.5  
Sautéed Sliced Chicken with  
Black Bean Sauce

咖哩雞球 \$ 28.5  
Sautéed Sliced Chicken with  
Curry Sauce

沙爹雞球 \$ 28.5  
Sautéed Sliced Chicken with  
Satay Sauce

腰果雞球 \$ 28.5  
Stir Fried Chicken with Cashew  
Nuts & Diced Vegetable



時菜雞球 \$ 28.5  
Sautéed Sliced Chicken with  
Seasonal Vegetables



芋茸香酥鴨 \$ 32  
Crispy Fried Boneless Duckling  
Stuffed with Yam



四川雞球 \$ 28.5  
Sautéed Sliced Chicken with  
Szechuan Sauce



咕嚕肉  
Sweet & Sour Pork

\$ 29.5

## 豬肉

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|---|---------|
| 生炒肉排骨<br>Sweet & Sour asian Pork ribs                                       | \$ 29.5 |
| 京都焗肉排<br>Barbecued Pork Spare Ribs with Peking Sauce                        | \$ 29.5 |
| 椒鹽肉排<br>Spicy pork spare rib  | \$ 29.5 |
| 砵酒焗肉排<br>Pork Spare Ribs with Vintage Port Wine Sauce                       | \$ 29.5 |
| 紅燒豆腐<br>Sautéed Roast Pork with Bean Curd, Chinese<br>Mushroom & Vegetables | \$ 29.5 |

# 海鮮



斑片時菜

Sautéed Fish Fillets with Seasonal Vegetables

\$29

酥炸蝦丸 Deep fried Prawn ball	\$ 36
蝦餅炒時菜 Sautéed Prawn cake with seasonal vegetables	\$ 36
銀湖石斑卷 Shredded Coral Trout wrapped with Prawn Mince	\$ 36.5
油泡斑球 Sautéed Fish Fillet	\$ 29
甜酸脆斑塊 Sweet & Sour Fish Fillet in batter	\$ 29
粟米斑塊 Fish Fillet in batter with Sweet Corn Sauce	\$ 29
XO炒蜆 Pipi in XO sauce	\$ 32
加油條底 + Chinese donut base	\$ 4
時菜鮮魷 Sautéed Calamari with seasonal vegetable	\$ 33
蝦醬鮮魷 Stir fried Calamari with prawn paste	\$ 33
星洲椒子蝦球 Stir fried King Prawn with Singapore chilli sauce	\$ 33
蜜糖蝦球 Honey King Prawn	\$ 36
黃金蝦球 Deep fried King Prawns with golden egg yolk	\$ 36
冬菇時菜炒蝦球 Sautéed King Prawns with Chinese Mushroom & Vegetables	\$ 36



椒鹽鮮魷 \$ 33  
Salt & Pepper Calamari



蒜蓉牛油中蝦 \$ 36  
Sautéed Prawn with garlic  
& butter (with shell)



星洲椒子炒蜆 \$ 32  
Pipi in Singapore chilli sauce



油泡帶子  
Stir Fried Scallop

\$ 38.5

四川炒太子 Stir Fried Scallop in Szechuan Sauce	\$ 38.5
冬菇時菜帶子 Scallop with Chinese Mushroom & Vegetables	\$ 38.5
XO醬炒帶子 Sautéed Scallop with XO sauce	\$ 38.5
椒鹽中蝦 Salt & Pepper Prawn (with shell)	\$ 36
豉油王中蝦 Pan-fried Prawn with light soy sauce (with shell)	\$ 36
干煎中蝦 Pan-fried Prawn with Mandarin Sauce (with shell)	\$ 36
各色炒蝦球 Stir Fried King Prawn in Satay Sauce / Black Bean Sauce / Curry Sauce / Sweet & Sour Sauce / Szechuan Chilli Sauce	\$ 36



魚香茄子煲

\$ 31.5

Spicy Minced pork & egg plant in hot pot





# 煲仔

鮑魚海參鴨掌煲 \$ 55.5  
Abalone, Sea Cucumber,  
Duck Feet in hot pot

鮑魚海參冬菇煲 \$ 28.5  
Abalone, Sea Cucumber,  
Shiitake Mushroom in hot pot

鹹魚雞粒豆腐煲 \$ 36.5  
Minced chicken, Salty Fish  
Bean Curd in hot pot

海鮮豆腐煲 \$ 36.5  
Seafood & Bean Curd in hot pot

北菇滑雞煲 \$ 36.5  
Chicken & Chinese Mushroom  
in hot pot

柱侯牛腩煲 \$ 28.5  
Braised Beef Brisket in hot pot

梅菜扣肉煲 \$ 31.5  
Braised pork belly & preserved  
vegetable in hot pot

粉絲什菜煲 \$ 31.5  
Mixed Seasonal Vegetables &  
Vermicelli in a Hot Pot

姜蔥雞球煲 \$ 28.5  
Braised Boneless Chicken with  
Ginger & Onion in a Hot Pot



八珍豆腐煲 \$ 36.5  
Combination & Bean Curd  
in hot pot



姜蔥牛肉煲 \$ 28.5  
Braised Sliced Beef with Ginger  
& Onion in a Hot Pot



粉絲蝦碌煲 \$ 36.5  
Prawn & vermicelli in a  
hot pot (with shell)

# 蔬菜



瑤柱扒玉子豆腐時菜

\$ 36

Dried scallop on silky beancurd & vegetable



x.o. 肉鬆四季豆 \$ 32  
Sautéed long beans & minced  
pork with chilli



什菜豆腐煲 \$ 31.5  
Braised Bean Curd with Mixed  
Vegetables



麻婆豆腐 \$ 31.5  
Spicy minced pork & bean curd

金銀蛋浸菠菜 \$ 36  
Soaked spinach in stock with  
preserved & century egg

椒絲腐乳通菜 \$ 31.5  
Water spinach with fermented  
bean curd & fresh chilli

紹酒薑汁芥蘭 \$ 31.5  
Chinese broccoli with ginger  
sauce & Chinese wine

蒜蓉雪豆 \$ 31.5  
Snow peas with garlic

羅漢上素 \$ 31.5  
Law Hon Jai (dish for monks)

清炒時菜 \$ 31.5  
Sautéed Mixed Seasonal  
Vegetables

椒鹽香豆腐 \$ 31.5  
Spicy deep fried bean curd

瑤柱扒豆苗 \$ 36  
Dried scallop on snow pea  
sprouts (seasonal)

香煎琵琶豆腐 \$ 36.5  
Pipa Bean curd

百花煎/蒸釀豆腐 \$ 36.5  
Stuffed bean curd with minced  
prawn

紅燒豆腐 \$ 29.5  
Braised bean curd with B.B.Q.  
pork and shiitake mushroom



乾炒牛河 \$ 28.5  
Rice noodle with sliced beef

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| 鴻圖窩伊麵<br>Combination with E-fu noodle in soup         | \$ 35   |
| 餃湯麵<br>Dumpling noodle soup                           | \$ 26   |
| 長壽伊麵<br>Stir-fried E-fu Noodle with Shredded Mushroom | \$ 35   |
| 鮮蝦水餃<br>Prawn dumpling in soup                        | \$ 26   |
| 齋炒飯<br>Vegetarian Combination Fried Rice              | \$ 18.5 |
| 菜遠雞球炒麵<br>Chicken & Vegetables with Fried Noodle      | \$ 28.5 |
| 菜遠蝦球炒麵<br>Prawns & Vegetables with Fried Noodle       | \$ 36.5 |

# 主食



海鮮炒麵 \$36.5  
Seafood & Combination with  
Fried Noodle



黑松露鮮蝦炒飯 \$ 48  
Prawns & black truffle fried rice



星洲炒米 \$ 29  
Singapore Fried Noodle

雪菜火鴨絲窩米 \$32  
Shredded roast duck & preserved  
vegetables with vermicelli in soup

雜燴炒麵 \$36.5  
Combination & Vegetables  
with Fried Noodle

炒貴刁 \$ 28.5  
Char kway teow

雪菜肉絲炒米 \$ 29  
Fried preserved vegetables &  
shredded pork with Vermicelli

時菜牛肉炒麵 \$ 28.5  
Beef & Vegetables with Fried  
Noodle

揚州炒飯 (大/小) \$ 18.5 / \$ 14.5  
Special Combination  
Fired Rice (L/S)

羅漢上素軟麵 \$ 31.5  
Law Hon Jai & Soft Noodle

福建炒飯 \$ 36  
Hokkien fried rice

瑤柱蛋白炒飯 \$ 32  
Dried scallop & egg white  
fried rice

鹹魚雞粒炒飯 \$ 28.5  
Diced chicken & salty fish  
fried rice

鴛鴦炒飯 \$ 45  
Fried rice with creamy prawn &  
shredded chicken in tomato sauce