

家禽類

Poultry

| | | 細 small | 大 large |
|---------------|---|---------|------------|
| 01 北京片皮鴨 (兩食) | Peking Duck with Traditional Condiments (Two Ways) | \$498 | \$698 |
| | | 半隻 half | 全隻 each |
| 02 招牌八寶扣大鴨* | Braised Duck with Eight Treasures* | — | \$768 |
| | | — | 全隻 each |
| 03 生焗鹽焗雞* | Salt Baked Chicken* | — | \$488 |
| 04 生焗胡椒雞* | Baked Chicken with Pepper* | — | \$488 |
| 05 金華玉樹雞 | Steamed Boneless Chicken with Vegetables and Jinhua Ham | \$268 | \$518 |
| 06 瑤柱上湯菜膽雞 | Steamed Chicken with Garden Greens and Conpoy | \$248 | \$488 |
| 07 明園脆皮雞 | Ming Yuen Signature Crispy Chicken | \$228 | \$438 |
| 08 香酥樟茶鴨 | Crispy Smoked Duck | \$168 | \$328 |
| 09 生菜包乳鴿裨 | Sautéed Minced Pigeon with Lettuce | — | \$188 |
| 10 妙齡BB乳鴿 | Crispy Baby Pigeon | — | \$98 |
| 11 鮑魚黑蒜滑雞煲 | Chicken with Abalone and Black Garlic Casserole | \$288 | 例牌 regular |

* 需一天前預訂 please give 24 hrs in advance



豬類

Pork

| | | |
|-----------------------------|--|-------|
| 01 燒汁黑毛豬卷 (六件) | Kurobuta Pork Roll with Teriyaki Sauce (6 pcs) | \$238 |
| 02 客家梅菜扣肉 | Braised Pork with Preserved Vegetables | \$188 |
| 03 招牌杏脯鳳梨咕嚕肉 | Signature Sweet and Sour Pork with Apricot and Pineapple | \$188 |
| 04 鎮江焗肉排 | Baked Spare Ribs with Sweet Vinegar | \$178 |
| 05 和味海山骨 | Crispy Pork Chop in Shrimp Sauce | \$178 |
| 06 馳名蒸肉餅 (馬友咸魚 / 梅菜 / 土魷馬蹄) | Steamed Minced Pork Salted Fish / Preserved Vegetables / Dried Squid and Water | \$178 |
| 07 欖菜肉鬆四季豆 | Stir-fried String Beans with Preserved Olives and Minced Pork | \$178 |

牛類

Beef

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| 01 脆皮牛肋骨伴黃金泡菜 | Crispy Beef Ribs with Kimchi | \$368 |
| 02 中式煎牛柳 | Cantonese Style Pan-fried Sliced Beef Tenderloin | \$238 |
| 03 X.O.醬京蔥炒牛柳條 | Stir-fried Shredded Beef Tenderloin with X.O. Sauce and Scallions | \$238 |
| 04 石板老北京醬爆牛肉 | Traditional Beijing Style Stir-fried Beef with Bean Paste on Griddle Pan | \$238 |
| 05 鎮江牛肉片 | Baked Beef with Sweet Vinegar | \$238 |
| 06 時蔬炒牛肉 | Stir-fried Beef with Seasonal Vegetables | \$238 |
| 07 高燒牛腩 | Braised Beef Brisket Casserole | \$238 例牌 regular |

飯麵

Rice and Noodles



| | | |
|-----------------|--|------------------|
| 01 龍蝦湯泡飯 | Soaked Rice with Lobster in Supreme Soup | \$368 例牌 regular |
| 02 鮑魚瑤柱福建炒飯 | Fujian Style Fried Rice with Abalone and Conpoy | \$238 |
| 03 明園炒飯 | Ming Yuen Signature Fried Rice | \$188 |
| 04 沙茶牛河 | Stir-fried Beef and Rice Noodles with Sa Cha Sauce | \$188 |
| 05 滑蛋牛肉煎米粉 | Crispy Rice Vermicelli with Sliced Beef and Fried Eggs | \$188 |
| 06 金牌炒麵 | Signature Stir-fried Noodles | \$188 |
| 07 肉絲雙面黃 | Shredded Pork on Crispy Noodles | \$188 |
| 08 雞湯煨稻庭烏冬 | Braised Inaniwa Udon with Chicken Soup | \$188 |
| 09 鮑魚雙菇炆麵 | Braised Noodles with Abalone and Mixed Mushrooms | \$188 |
| 10 黑松露炆伊麵 (素) | Braised E-fu Noodles with Black Truffle (V) | \$188 |
| 11 蛋白紅米菜粒炒飯 (素) | Fried Brown Rice with Egg White and Diced Vegetables (V) | \$138 |
| 12 魚湯蠔仔大地魚肉碎粥 | Oyster Congee with Minced Pork and Dried Flatfish in Fish Soup | \$188 例牌 regular |
| 13 魚蛋魚片米線 | Fish Ball and Fish Cake Rice Noodles in Soup | \$88 每碗 per bowl |



外賣譜

TAKEAWAY MENU

付款方式 PAYMENT METHODS

PayPal / 繳費靈 PPS / 信用卡 Credit Card / 現金 Cash / PayMe / 微信支付 WeChat Pay / 支付寶 ALIPAY / 轉數快 FPS / BoC Pay

陽明山莊「外賣亭」已於會所大堂全面投入服務
 星期一至六：上午11時30分至下午2時30分 / 晚上6時至8時30分
 星期日及公眾假期：上午11時至下午2時30分 / 晚上6時至8時30分
 Parkview's Takeaway Desk is fully operational in the Clubhouse Lobby
 Mon - Sat: 11:30am - 2:30pm / 6:00pm - 8:30pm
 Sun & PH: 11:00am - 2:30pm / 6:00pm - 8:30pm

香港大潭水塘道88號
 88 Tai Tam Reservoir Road, Hong Kong
www.hongkongparkview.com

如閣下對任何食物過敏，請告知服務員，本餐廳將會盡力配合
 If you have any food allergies, please let our restaurant staff know and we will do our best to accommodate

環保外賣餐具 Eco-friendly utensils : HK\$10

外賣熱線 Takeaway Hotline : 2812 3453 / 9526 6026
 由2024年5月1日起 From 1 May, 2024



網上訂購外賣套餐九折優惠
 10% DISCOUNT FOR TAKEAWAY SET MENU ONLINE ORDERS



自定外賣套餐

Create Your Own Set Menu

| 供應時間 AVAILABILITY 12:00 - 21:00 | | | |
|---------------------------------|---------------------------------|---------------------------------|-----------------------------------|
| | 兩位用 For 2 persons HK\$458 | 四位用 For 4 persons HK\$868 | 六位用 For 6 persons HK\$1,238 |
| | 可選擇 Choice of | | |
| 湯羹 Soup | 1 | 2 | 3 |
| 主菜 Main | 2 | 4 | 6 |
| 甜品 Dessert | 1 | 2 | 3 |

湯羹 Soup

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|---------------|---|
| 01 每日精選例湯 | Soup of the Day |
| 02 蟹肉粟米羹 | Sweetcorn and Crab Meat Soup |
| 03 瑤柱冬茸羹 | Winter Melon Soup with Conpoy |
| 04 北菇燉菜膽湯 (素) | Double-boiled Black Mushroom Soup with Mustard Greens (V) |

甜品 Dessert

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|------------|--|
| 01 黑糖蜂巢糕 | Brown Sugar Honeycomb Cake |
| 02 香滑十勝紅豆糕 | Coconut Milk Red Bean Pudding |
| 03 薑茶湯圓 | Glutinous Rice Dumplings in Ginger Soup |
| 04 蛋白杏仁茶 | Almond Cream with Egg White |
| 05 香草綠豆沙 | Sweetened Green Bean Soup |
| 06 陳皮紅豆沙 | Sweetened Red Bean Soup with Aged Tangerine Peel |



主菜 Main



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|----------------|---|
| 01 *西蘭花炒美國帶子 | *Sautéed U.S. Scallop with Broccoli |
| 02 *翠綠炒斑球 (六件) | *Stir-fried Garoupa with Seasonal Greens (6pcs) |
| 03 蜜味叉燒 | Honey-glazed Char Siu |
| 04 脆皮燒腩仔 | Crispy Roast Pork Belly |
| 05 明園脆皮雞 | Ming Yuen Signature Crispy Chicken |
| 06 鳳梨咕嚕肉 | Sweet and Sour Pork with Pineapple |
| 07 涼瓜肉片 | Stir-fried Sliced Pork with Bitter Melon |
| 08 欖菜肉鬆四季豆 | Stir-fried String Beans with Preserved Olives and Minced Pork |
| 09 窩燒牛腩 | Casserole Style Braised Beef Brisket |
| 10 蒜心炒牛肉 | Stir-fried Beef with Garlic Shoot |



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|---------------|---|
| 11 紅燒枝竹斑腩 | Braised Garoupa Belly with Bean Curd Sheet |
| 12 窩燒鱈魚腩 | Casserole Style Braised Cod Fish Belly |
| 13 薑蔥蒸大魚頭 | Steamed Fish Head with Ginger and Scallions |
| 14 滑蛋蝦仁 | Stir-fried Eggs with Shrimps |
| 15 巴蜀麻婆豆腐 | Ba-shu Style Mapo Tofu |
| 16 金銀蛋菠菜 | Poached Chinese Spinach with Salted Eggs and Preserved Eggs |
| 17 魚湯浸雜菜 | Poached Vegetables in Fish Soup |
| 18 羅漢齋炆豆腐 (素) | Braised Tofu with Assorted Vegetables (V) |

以上主菜均配白飯
All mains are served with rice

*另加 Add HK\$100 (素) 素菜 (V) Vegetarian Dish

外賣小菜 Takeaway Menu

明爐燒烤

- | | | |
|------------------|--|--|
| 01 化皮乳豬 (需一天前預訂) | Roast Suckling Pig (please give 24 hrs in advance) | \$658 半隻 half \$1,288 全隻 each |
| 02 馳名鵝件滷水拼盤 | Marinated Goose and Meat Platter | \$328 |
| 03 滷水鵝片 | Marinated Sliced Goose | \$248 |
| 04 明爐燒鵝 | Roast Goose | \$248 例牌 regular \$448 半隻 half \$868 全隻 each |
| 05 玫瑰油雞 | Marinated Chicken with Soy Sauce | \$228 半隻 half \$438 全隻 each |
| 06 脆皮燒腩仔 | Crispy Roast Pork Belly | \$198 |
| 07 蜜味叉燒 | Honey-glazed Char Siu | \$198 |



小食

- | | Appetisers | 每碟 per plate |
|--------------|--|--------------|
| 01 黃金墨魚餅 | Crispy Cuttlefish Cakes | \$108 |
| 02 蒜香牛柳粒 | Stir-fried Diced Beef Tenderloin with Garlic | \$108 |
| 03 海蜇燻蹄 | Jellyfish and Marinated Boneless Pork Knuckle | \$98 |
| 04 金醬豬手粒 | Diced Pork Knuckle with Spicy Garlic Sauce | \$98 |
| 05 椒鹽魷魚鬚 | Crispy Squid Tentacles with Spicy Salt | \$98 |
| 06 五香素鴨 (素) | Spicy Marinated Vegetarian Duck in Soy Sauce (V) | \$98 |
| 07 胡麻鮮淮山 (素) | Chinese Yam with Sesame Sauce (V) | \$98 |
| 08 和風脆豆腐 (素) | Japanese Style Crispy Tofu (V) | \$98 |



湯羹

- | | Soup | 每位 per person |
|---------------|--|--|
| 01 姬松茸螺頭燉鮑魚 | Double-boiled Abalone and Sea Conch Soup with Blaze Mushroom | \$138 |
| 02 杏汁豬肺湯 | Pork Lung Soup with Chinese Almond Juice | \$108 |
| 03 海鮮酸辣湯 | Hot & Sour Soup with Seafood | \$108 |
| 04 蟹肉冬茸羹 | Winter Melon Soup with Crab Meat | \$98 |
| 06 竹筴海皇豆腐羹 | Braised Seafood Soup with Bamboo Pith and Bean Curd | \$98 |
| 05 粟米魚肚羹 | Sweetcorn Soup with Fish Maw | \$88 |
| 07 北菇燉菜膽湯 (素) | Double-boiled Black Mushroom Soup with Mustard Greens (V) | \$88 |
| 08 是日精選老火湯 | Soup of the Day | \$58 每位 per person \$188 每窩 per pot |

海鮮

- | | Seafood | |
|------------|--|--------------------|
| 01 頭抽三蔥銀鱈魚 | Wok-fried Sliced Black Cod with Supreme Soy Sauce and Mixed Onions | \$368 每碟 per plate |
| 02 野米金沙蝦球 | Pan-fried Shrimps with Wild Rice and Salted Egg Paste | \$328 每碟 per plate |
| 03 蛋白蒸蝦 | Steamed Egg White with Shrimps | \$328 每碟 per plate |
| 04 窩燒龍躉 | Braised Giant Garoupa Casserole | \$298 例牌 regular |
| 05 焗釀鮮蟹蓋 | Baked Stuffed Crab Shell | \$238 每件 each |
| 06 百花釀蟹鉗 | Crispy Stuffed Crab Claw | \$108 每件 each |



健康素菜

- | | Vegetarian | |
|-------------|--|------------------|
| 01 鮮淮山薏米浸時蔬 | Poached Seasonal Vegetables with Coix Seeds and Chinese Yam | \$188 |
| 02 松子千葉豆腐 | Steamed Sliced Tofu with Pine Nuts | \$188 |
| 03 養生小炒皇 | Sautéed Mixed Vegetables (Broccoli, Red Kidney Beans, Walnuts, Ginkgo seed and Black Fungus) | \$168 |
| 04 羅漢炆豆腐 | Braised Tofu with Assorted Vegetables | \$158 |
| 05 豉味茄子炆豆腐 | Braised Tofu and Eggplant with Black Bean Sauce | \$158 |
| 06 燒椒茄子 | Grilled Pepper with Eggplant | \$138 |
| 07 醋溜手撕包菜 | Sliced Cabbage Stuffed with Vinegar and Garlic | \$138 |
| 08 南乳齋 | Casserole of Assorted Vegetables with Fermented Red Bean Curd | \$168 例牌 regular |
| 09 砂窩田園三寶 | Sliced Bitter Melon, Eggplant and Green Bean Casserole | \$158 例牌 regular |