

家禽類	Poultry	細 small	大 large
01 北京片皮鴨 (兩食)	Peking Duck with Traditional Condiments (Two Ways)	\$498 半隻 half	\$698 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 生菜包乳鴿崙	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 每煲 per casserole	

* 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	
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 高燒牛腩煲	Braised Beef Brisket Casserole	\$238 每煲 per casserole

飯麵	Rice and Noodles	
01 龍蝦湯泡飯	Soaked Rice with Lobster in Supreme Soup	\$368 每煲 per casserole
02 蟹籽蟹粉海鮮炒飯	Fried Rice with Crab Coral, Crab Roe and Seafood	\$268 每碟 per plate
03 鮑魚瑤柱福建炒飯	Fujian Style Fried Rice with Abalone and Conpoy	\$238
04 明園炒飯	Ming Yuen Signature Fried Rice	\$188
05 沙茶牛河	Stir-fried Beef and Rice Noodles with Sa Cha Sauce	\$188
06 滑蛋牛肉煎米粉	Crispy Rice Vermicelli with Sliced Beef and Fried Eggs	\$188
07 金牌炒麵	Signature Stir-fried Noodles	\$188
08 肉絲雙面黃	Shredded Pork on Crispy Noodles	\$188
09 雞湯煨稻庭烏冬	Braised Inaniwa Udon with Chicken Soup	\$188
10 鮑魚雙菇炆麵	Braised Noodles with Abalone and Mixed Mushrooms	\$188
11 黑松露炆伊麵 (素)	Braised E-fu Noodles with Black Truffle (V)	\$188
12 蛋白紅米菜粒炒飯 (素)	Fried Brown Rice with Egg White and Diced Vegetables (V)	\$138
13 魚湯蠔仔大地魚肉碎粥	Oyster Congee with Minced Pork and Dried Flatfish in Fish Soup	\$188 每煲 per casserole
14 魚蛋魚片米線	Fish Ball and Fish Cake Rice Noodles in Soup	\$88 每碗 per bowl



精選餐酒及威士忌

Wine and Whisky List

精選餐酒及威士忌高達半價優惠

Up to 50% Discount on Selected Wine and Whisky

優惠受條款及細則約束

Terms & Conditions apply

立即訂購

ORDER NOW

1	POSTAGE PAID HONG KONG CHINA 中國香港 郵資已付	Permit No. 特許編號 01109
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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

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 : 港幣HK\$10

外賣
菜譜
TAKEAWAY
MENU

外賣熱線 Takeaway Hotline : 2812 3453 / 9526 6026
由2023年9月20日起 From 20 September, 2023

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



甜品

Dessert

01 每日精選例湯	Soup of the Day
02 蟹肉粟米羹	Sweetcorn and Crab Meat Soup
03 西湖牛肉羹	Minced Beef Soup with Coriander
04 北菇燉菜膽湯 (素)	Double-boiled Black Mushroom Soup with Mustard Greens (V)
01 香滑十勝紅豆糕	Coconut Milk Red Bean Pudding
02 黑糖蜂巢糕	Brown Sugar Honeycomb Cake
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



01 *西蘭花炒美國帶子	*Sautéed U.S. Scallop with Broccoli
02 *粟米斑塊	*Deep-fried Garoupa with Sweetcorn Sauce
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 欖菜肉鬆四季豆	Stir-fried String Beans with Preserved Olives and Minced Pork
08 窩燒牛腩煲	Braised Beef Brisket Casserole
09 薑蔥牛肉	Stir-fried Sliced Beef with Ginger and Scallions
10 紅燒枝竹斑腩煲	Casserole of Braised Garoupa Belly with Bean Curd Sheet



11 涼瓜炆鱈魚腩	Braised Cod Fish Belly with Bitter Melon
12 剁椒蒸大魚頭	Steamed Fish Head with Chopped Chilli
13 滑蛋蝦仁	Stir-fried Eggs with Shrimps
14 魚香茄子	Grilled Eggplant with Salted Fish
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 養生小炒皇 (素)	Sauteed Mixed Vegetables (V) (Broccoli, Red Kidney Beans, Walnuts, Ginkgo seed and Black Fungus)
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	Barbecue Platters	
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 竹笙海皇豆腐羹	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 每日精選老火湯	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 每煲 per casserole
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 南乳齋煲	Casserole of Assorted Vegetables with Fermented Red Bean Curd	\$168 每煲 per casserole
09 砂窩田園三寶	Sliced Bitter Melon, Eggplant and Green Bean Casserole	\$158 每煲 per casserole