



富瑤新派粵菜館

YAO Modern Cantonese Cuisine

前菜 APPETIZER



司前溫蛋 / 隻 **\$3**
Siqian Braised Egg / EACH



陳醋花生 **\$6**
Aged Black Vinegar
Peanuts



翡翠青瓜 **\$9**
Jade Cucumber



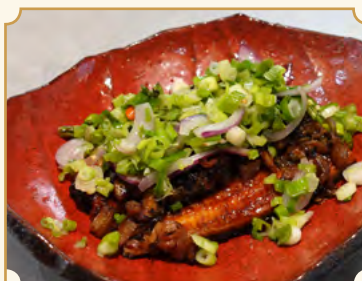
冰川茄子 **\$14**
Crispy Glacier Eggplant



和味豬肚 **\$15**
Marinated Pork Tripe with
Peanuts and Peppers



香焗粟米 **\$15**
Baked Corn with Cheese



惠州梅菜香焗鰻魚 **\$23**
Baked Eel with
Huizhou Preserved Mustard Greens



風味乾逼花蜆 **\$26**
Stir-Fried Clams with
Garlic and Chili

特別推薦 CHEF'S SPECIA



一品瑤味鮑珍飯 **\$35**
YAO Claypot Rice
SMALL | Serves 2-3
LARGE | Serves 4-6 **\$68**



冰糖木瓜燉桃膠 **\$9**
Papaya with Peach Gum

預訂菜式 · 需提前一天預定 PRE-ORDER DISHES · 24-HOUR ADVANCE ORDER REQUIRED



瓦缸焗走地雞絲苗米飯 **\$139**
Clay Pot Rice with Whole Chicken



家鄉碌鴨(原只) **\$88**
Homestyle Braised Whole Duck



風味手撕雞拼海蜆 **\$98**
Hand-Shredded Chicken with Jellyfish



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秋冬精選 SEASONAL MENU



肉類 & 海鮮 MEAT & SEAFOOD



薑油蔥香走地雞 **\$28**
Free-Range Chicken with
Ginger Oil and Scallion



五味碌豬手(原只) **\$35**
Braised Whole Pork Knuckle



正宗新會古井燒鴨/半隻 **\$28**
Roasted Duck in Guijing Style / HALF



農家小炒 **\$32**
Farmhouse Stir-Fry



紅酒牛尾 **\$43**
Red Wine Braised Oxtail



香茅川椒爆牛肋排 **\$32**
Lemongrass and
Sichuan Pepper Beef Short Ribs



太雕汁肉餅蒸大蟹 **\$98**
Steamed Pork Patty with
Giant Crab in Huadiao Wine Sauce



五柳炸蛋菊花魚(原條游水盲曹) **\$98**
Crispy Whole Sea Perch with
Fried Egg in Sweet-and-Sour Sauce



黃椒醬蒸黃魚 **\$38**
Steamed Yellow Croaker with
Yellow Pepper Sauce



紅燒游水盲曹(玉子豆腐) **\$38**
Braised Live Sea Perch with
Egg Tofu



青花椒蒸游水盲曹 **\$68**
Steamed Sea Perch with
Sichuan Peppercorns



胡椒酸菜豬肚煮花蜆 **\$38**
Soup with Pork Tripe,
Clams and Pickled Greens

素菜 VEGETABLE



溫公羅漢齋煲 **\$26**
Braised Buddhist Vegetable
with Red Fermented Bean Curd



古井鴨汁炒菜花 **\$21**
Stir-fried Cauliflower in
Duck Sauce



司前魚鬆炒米粉 **\$26**
Siqian Fish Floss Mei Fun



有機蕃茄黑豚豬扒焗飯 **\$32**
Baked Berkshire
Pork Chop Rice

主食 RICE & NOODLES