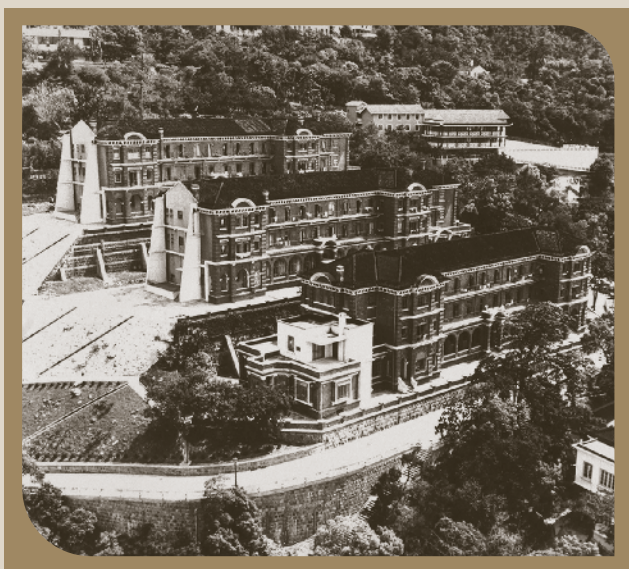




HONG KONG UNIVERSITY  
ALUMNI ASSOCIATION  
香港大學校友會



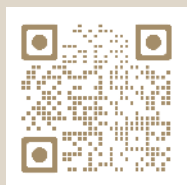
“OLD HALLS”

香港大學校友會於一九三零年代成立，是香港大學首個校友組織，歷史悠久。位於中環蘭桂坊的會所，由專業團隊管理，為會員提供酒店級數的用餐體驗。

會所中菜廳供應眾多優質的中式佳餚。由傳統手功菜、摩登中菜，以至家常小炒均一應俱全，滿足會員的不同需求。

The Hong Kong University Alumni Association was established in the 1930s, making it the first alumni organization of the University of Hong Kong. The self-owned clubhouse is located in the Lan Kwai Fong area in Central and is divided into a Chinese restaurant and DB Lounge, managed by a dedicated team that strives to provide a dining experience on par with top-notch hotels.

Elevate Us  
with Your Valued Feedback!



誠邀您分享用餐體驗  
令服務更臻完善

#### 行政總廚 黎家榮

黎家榮入廚經驗接近20年，曾任職於香港賽馬會高級中菜廳幸運閣，及五星酒店米芝蓮星級食府香宮。自小醉心烹飪的黎師傅對中菜情有獨鍾，尤其喜歡鑽研傳統佳餚的來歷及食譜，並加以改良，期望能夠傳承風味之餘，亦能以新穎的展現方式，宣揚中華文化。

#### Executive Chef Ka-Wing LAI

With nearly 20 years of culinary experience, Chef Lai has worked at prestigious establishments such as the Hong Kong Jockey Club's upscale Chinese restaurant Fortune Room, and a Michelin-starred Chinese restaurant Shang Palace in a five-star hotel. Chef Lai has a deep passion for Chinese cuisine, aims at preserving the original flavours while presenting them in innovative ways, to showcase the beauty of Chinese culture.



#### 茶芥 Tea Charge

午市 Lunch : \$12 位 per person

晚市 Dinner : \$18 位 per person

舊普洱 | 荔枝紅茶 | 龍井 | 鐵觀音 | 香片 | 白牡丹 | 菊花 | 人蔘烏龍

Old Pu'er | Lychee Black | Longjing | Tie Guan Yin | Jasmine | White Peony |  
Chrysanthemum | Ginseng Oolong

加一會所維修費 10% levy applies | 圖片只供參考 Photos are for reference only

# SIGNATURE COCKTAILS

## MAIN LIB

Hua Diao, St. Germain, Cranberry

\$98



## LILY PONG

Gin, Brandy, Yuzu, Watercress Honey

\$98



## HAPPY PARK

Seasonal Chinese-Tea  
Leaf-infused Whisky

\$98



## SUPER PASS

Mou Tai, Whisky, Ginger, Apple

\$98



## SPARKLING TEA

White Peach Earl Grey  
\$42

Yuzu Genmaicha  
\$42





## 龍珠鴛鴦盛

(龍蝦年糕 拼 白咖喱豬扒飯)

Classic Tai Chi Yin-Yang Duo

(Lobster with Sticky Rice Cake ; White Curry Pork Chop Rice)



## 南洋山海鼎

(胡椒肉骨茶 拼 椰香海鮮喇沙)

Singaporean Tai Chi Yin-Yang Duo

(Peppery Bak Kut Teh ; Coconut Seafood Laksa)



## 太極布甸

Tai Chi Mango  
& Coconut Pudding



## 川渝乾坤鍋

(酸菜黃花魚片 拼 水煮牛蛙)

Sichuanese Tai Chi Yin-Yang Duo

(Yellow Croaker Fillet in Pickled Cabbage & Chili ; Poached Bullfrog in Chili Oil)

# 推薦菜式

## SIGNATURE

 麻香鳳尾蝦多士 (6件)

Deep-fried Prawn on Toast (6pcs)

\$168

葡汁焗釀窩螺鮑魚

Baked Stuffed Abalone with Sea Whelk

\$98 位 per person

太極鴛鴦羹

(菠菜海鮮羹 拼 豆腐海鮮羹)

Braised Tai Chi Tofu & Spinach Soup  
with Assorted Seafood

\$288 6位 persons

 南洋山海鼎

(胡椒肉骨茶 拼 椰香海鮮喇沙)

Singaporean Tai Chi Yin-Yang Duo

(Peppery Bak Kut Teh ; Coconut Seafood Laksa)

\$388

蠔皇原隻鮑魚扣花膠

Braised Whole Abalone with Fish Maw in Oyster Sauce

\$288 位 per person

 川渝乾坤鍋

(酸菜黃花魚片 拼 水煮牛蛙\*)

Sichuanese Tai Chi Yin-Yang Duo

(Yellow Croaker Fillet in Pickled Cabbage & Chili ;  
Poached Bullfrog in Chili Oil\*)

\$588

\*水煮牛蛙可升級至韓牛 +\$50

\*Poached Bullfrog in Chili Oil upgrade to Korean Beef +\$50

 麻香脆皮牛腩

(伴咖喱醬)

Crispy-skinned Beef Brisket  
with Sesame Sauce & Curry Dip on side

\$238

攪角蜂蜜一字骨

Honey-glazed Pork Rib with Olive Leaf

\$188

 招牌脆皮鹽焗雞

Signature Salt-baked Crispy Chicken

\$388 隻 whole

 龍珠鴛鴦盛

(龍蝦年糕 拼 白咖喱豬扒飯)

Classic Tai Chi Yin-Yang Duo

(Lobster with Sticky Rice Cake ; White Curry Pork Chop Rice)

\$688

 原個羊肚菌蔬菜  
炒南瓜

Stri-fried Assorted Mushrooms  
& Vegetables in Pumpkin Pot

\$188

太極布甸

Tai Chi Mango & Coconut Pudding

\$68



推薦 Recommended



含果仁 Nuts



辣 Spicy



素菜 Vegetarian



48 小時前預訂 Pre-order 48 hours in advance



香辣凍花螺  
Chilled Spicy Sea Whelk

A white, flower-shaped ceramic bowl filled with chilled spicy sea whelks. The whelks are coated in a vibrant red sauce and garnished with fresh green herbs and sliced red chilies. The bowl is placed on a rustic wooden surface.



麻香鳳尾蝦多士  
Deep-fried Prawn  
on Toast

Several golden-brown, deep-fried prawn toast bites are arranged on a dark slate platter. Each bite features a large, succulent prawn on top of a breaded and fried base, garnished with black and white sesame seeds. A small purple and white pansy flower is placed as a garnish in the foreground. The platter is set on a wooden surface.

# 前菜

## APPETIZER

|                                                                                                                                                                                     |                                     |       |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------|-------|
|  冰川藜麥茄子                                                                                            | Crispy Glacier Eggplant with Quinoa | \$88  |
|  涼拌繡球菌                                                                                             | Chilled Cauliflower Fungus Salad    | \$88  |
|  擂椒松花皮蛋                                                                                            | Century Egg with Mashed Pepper      | \$98  |
| 糖醋排骨                                                                                                                                                                                | Sweet & Sour Pork Rib with Vinegar  | \$98  |
|  香辣凍花螺                                                                                           | Chilled Spicy Sea Whelk             | \$108 |
|  麻辣鴨舌                                                                                            | Spicy Mala Duck Tongue              | \$118 |
|   麻香鳳尾蝦多士 (6件) | Deep-fried Prawn on Toast (6pcs)    | \$168 |



### 太極鴛鴦羹

(菠菜海鮮羹 拼 豆腐海鮮羹)

Braised Tai Chi Tofu & Spinach Soup  
with Assorted Seafood



### 南洋山海鼎

(胡椒肉骨茶 拼 椰香海鮮喇沙)

Singaporean Tai Chi Yin-Yang Duo  
(Peppery Bak Kut Teh ; Coconut Seafood Laksa)



# 湯羹

## SOUP

### 精選例湯



五指毛桃燉鮮淮山  
栗子百合養生湯

紅燒花膠雞絲羹



太極鴛鴦羹

(菠菜海鮮羹 拼 豆腐海鮮羹)



南洋山海鼎

(胡椒肉骨茶 拼 椰香海鮮喇沙)



金銀杏汁燉白肺湯

### Soup of the Day

\$238 6位 persons

\$48 位 per person

Double-boiled Hairy Fig Stewed Fresh Chinese Yam,  
Chestnut, Lily Bulb Nourishing Soup

\$238 6位 persons

\$48 位 per person

Braised Shredded Fish Maw & Chicken  
in Thick Soup

\$238 6位 persons

\$48 位 per person

Braised Tai Chi Tofu & Spinach Soup  
with Assorted Seafood

\$288 6位 persons

Singaporean Tai Chi Yin-Yang Duo

\$388

(Peppery Bak Kut Teh ; Coconut Seafood Laksa)

Double-boiled Almond Soup with Pig's Lung

\$528 12位 persons

\$58 位 per person



推薦 Recommended



含果仁 Nuts



辣 Spicy



素菜 Vegetarian



48 小時前預訂 Pre-order 48 hours in advance



# HKU

HONG KONG UNIVERSITY  
ALUMNI ASSOCIATION DINING  
香港大學校友會會所餐廳

## 蟲草花杞子蒸雞

Steamed Chicken  
with Cordyceps Flower & Wolfberry



## 冰川藜麥茄子

Crispy Glacier Eggplant  
with Quinoa



## 鬼馬菇菌鮮淮山

Stir-fried Fresh Chinese Yam  
with Crispy Chinese Dough  
& Assorted Mushrooms



## 涼拌繡球菌

Chilled Cauliflower  
Fungus Salad



## NOURISH DELIGHTS

|                                                                                                                                                                                        |                                                                                          |                                       |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------|---------------------------------------|
|  冰川藜麥茄子                                                                                               | Crispy Glacier Eggplant with Quinoa                                                      | \$88                                  |
|  涼拌繡球菌                                                                                                | Chilled Cauliflower Fungus Salad                                                         | \$88                                  |
|   五指毛桃燉鮮淮山<br>栗子百合養生湯 | Double-boiled Hairy Fig Stewed Fresh Chinese Yam,<br>Chestnut, Lily Bulb Nourishing Soup | \$238 6位 persons<br>\$48 位 per person |
| 金針雲耳蒸雞                                                                                                                                                                                 | Steamed Chicken with Dried Lily Flowers<br>& Black Fungus                                | \$168                                 |
| 蟲草花杞子蒸雞                                                                                                                                                                                | Steamed Chicken with Cordyceps Flower & Wolfberry                                        | \$168                                 |
|  梅菜蒸菜芯                                                                                              | Steamed Choy Sum with Preserved Vegetables                                               | \$98                                  |
|  豉汁蒸豆腐                                                                                              | Steamed Tofu with Black Bean Sauce                                                       | \$98                                  |
|  金銀蒜蒸娃娃菜                                                                                            | Steamed Baby Chinese Cabbage with Minced Garlic                                          | \$98                                  |
|  鬼馬菇菌鮮淮山                                                                                            | Stir-fried Fresh Chinese Yam<br>with Crispy Chinese Dough & Assorted Mushrooms           | \$138                                 |
|  牛油果松子肉鬆<br>蛋白炒飯                                                                                    | Fried Rice with Avocado, Pine Nut,<br>Minced Pork & Egg White                            | \$138                                 |



蠔皇原隻鮑魚扣花膠

Braised Whole Abalone  
with Fish Maw in Oyster Sauce



## DRIED SEAFOOD

桂花炒素翅

Stir-fried Vegetarian Shark Fin  
with Scrambled Egg

\$188

碧綠花菇扣蠔皇  
原隻鮑魚

Braised Whole Abalone  
with Mushroom in Oyster Sauce

\$198 位 per person

 蠔皇原隻鮑魚  
扣花膠

Braised Whole Abalone with Fish Maw  
in Oyster Sauce

\$288 位 per person

 蠔皇原隻鮑魚  
扣遠參

Braised Whole Abalone  
with Sea Cucumber in Oyster Sauce

\$548 位 per person



推薦 Recommended



含果仁 Nuts



辣 Spicy



素菜 Vegetarian



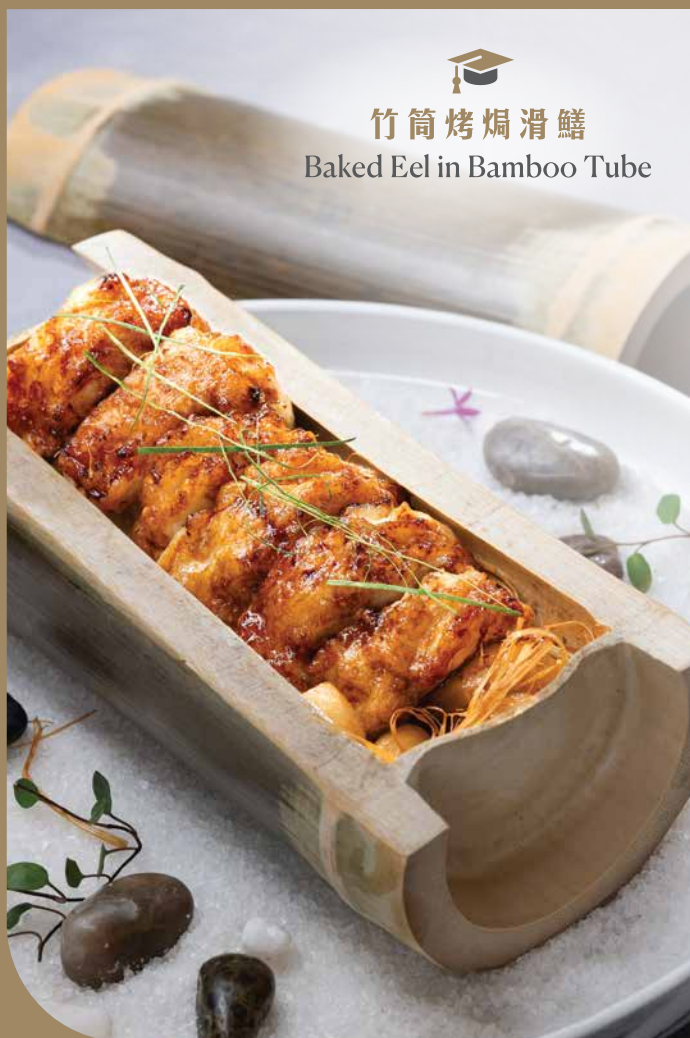
48 小時前預訂 Pre-order 48 hours in advance



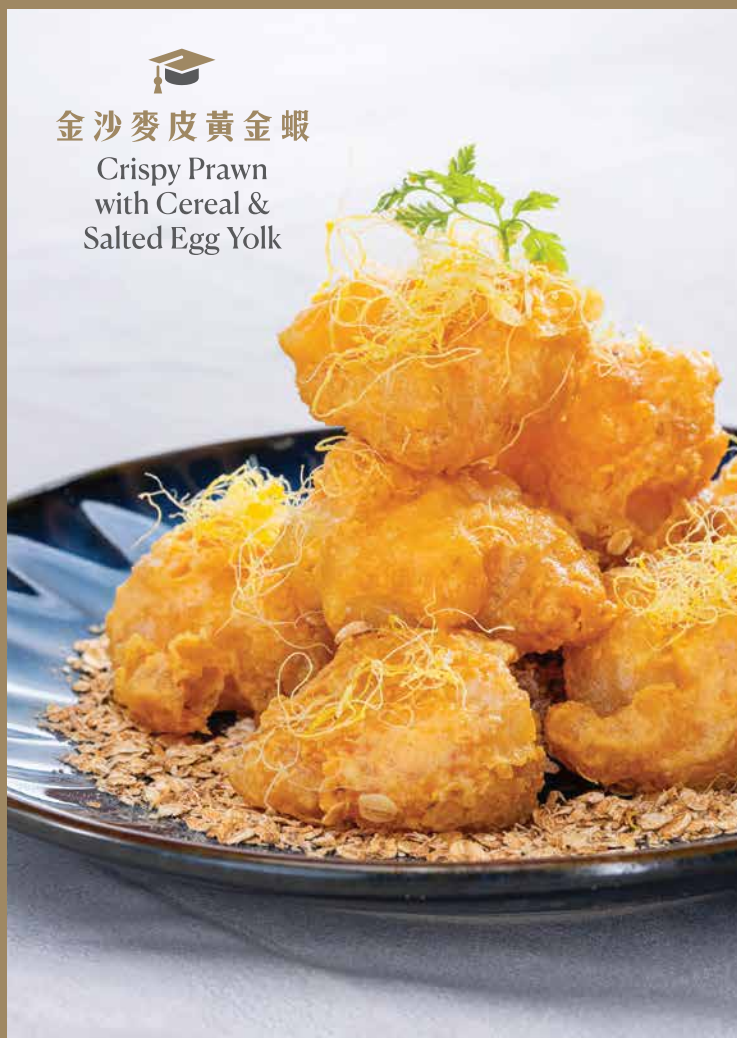
葡汁焗釀蜆鮑魚  
Baked Stuffed Abalone  
with Sea Whelk



竹筒烤焗滑鱔  
Baked Eel in Bamboo Tube



金沙麥皮黃金蝦  
Crispy Prawn  
with Cereal &  
Salted Egg Yolk



# 海鮮

## SEAFOOD

 葡汁焗釀蜆鮑魚

Baked Stuffed Abalone with Sea Whelk

\$98 位 per person

椒鹽鮮魷

Deep-fried Squid with Salt & Pepper

\$148

 竹筒烤焗滑鱔

Baked Eel in Bamboo Tube

\$238

 金沙麥皮黃金蝦

Crispy Prawn with Cereal & Salted Egg Yolk

\$238

翡翠炒東星班球

Wok-fried Coral Garoupa Fillet

\$328

蒜蓉粉絲  
蒸東星班頭腩

Steamed Coral Garoupa's Head & Belly  
with Garlic & Glass Vermicelli

\$328

 推薦 Recommended

 含果仁 Nuts

 辣 Spicy

 素菜 Vegetarian

 48 小時前預訂 Pre-order 48 hours in advance



## 川渝乾坤鍋

(酸菜黃花魚片 拼 水煮牛蛙)

Sichuanese Tai Chi Yin-Yang Duo

(Yellow Croaker Fillet in Pickled Cabbage & Chili ;

Poached Bullfrog in Chili Oil)



D2

## 川渝乾坤鍋

(酸菜黃花魚片 拼 水煮牛蛙\*)

\*水煮牛蛙可升級至韓牛 +\$50

Sichuanese Tai Chi Yin-Yang Duo

\$588

(Yellow Croaker Fillet in Pickled Cabbage &amp; Chili ; Poached Bullfrog in Chili Oil\*)

\*Poached Bullfrog in Chili Oil upgrade to Korean Beef +\$50

D2

## 生猛海鮮

(48小時前預訂，時價)

Fresh Seafood (Pre-order 48 hours in advanced; current Market Prices apply)

## 貝殼類 Shellfish

## 南非鮮鮑魚

Fresh Abalone from South Africa

## 大連鮮鮑魚

Fresh Abalone from Dalian

## 大扇貝

Scallop

## 龍蝦及蝦類 Lobster, Shrimp or Prawn

## 澳洲龍蝦

Lobster from Australia

## 本地龍蝦

Lobster from Local

## 基圍蝦

Jinga Shrimp

## 魚類 Fish

## 東星斑

Coral Garoupa

## 老虎斑

Tiger Garoupa

## 沙巴龍躉

Sabah Giant Garoupa



推薦 Recommended



含果仁 Nuts



辣 Spicy



素菜 Vegetarian



48 小時前預訂 Pre-order 48 hours in advance



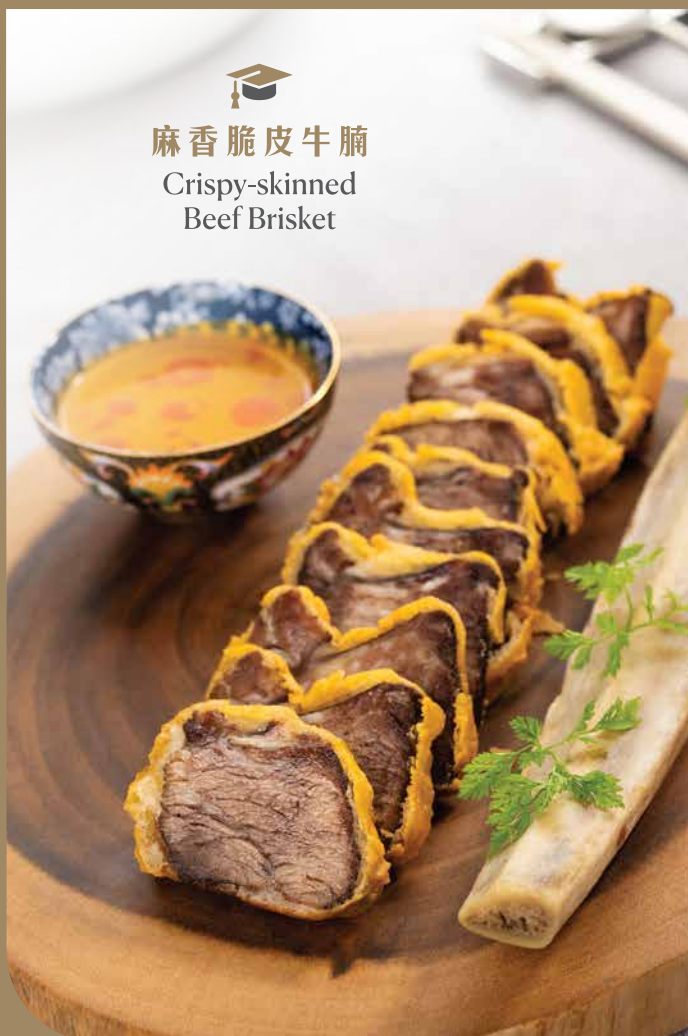
冰梅京燒骨  
Wok-fried Pork Rib in  
Plum Sauce  
& Tangerine Peel



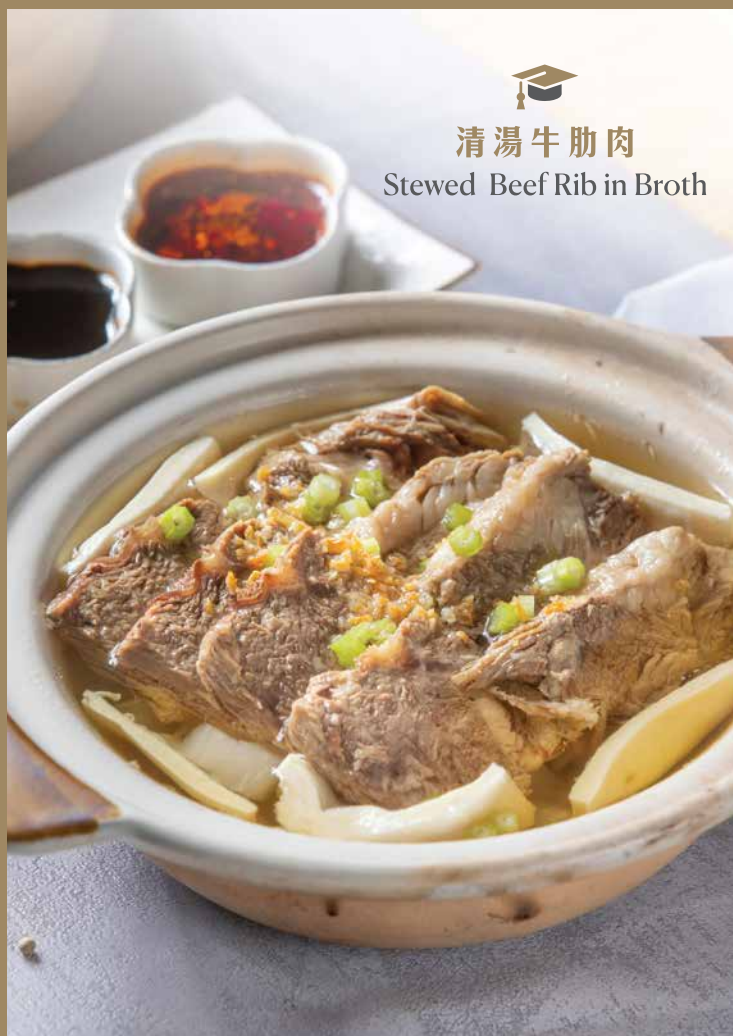
欖角蜂蜜一字骨  
Honey-glazed Pork Rib  
with Olive Leaf



麻香脆皮牛腩  
Crispy-skinned  
Beef Brisket



清湯牛肋肉  
Stewed Beef Rib in Broth



## 肉

## MEAT

## 豬 Pork

 黑醋魚香茄子煲Braised Eggplant with Black Vinegar  
& Minced Pork

\$128

鹹魚蒸豚肉餅

Steamed Minced Pork Patty with Salted Fish

\$128

 冰梅京燒骨

Wok-fried Pork Rib in Plum Sauce &amp; Tangerine Peel

\$168

拔絲鳳梨咕嚕肉

Sweet &amp; Sour Pork with Pineapple Strip

\$168

 欖角蜂蜜一字骨

Honey-glazed Pork Rib with Olive Leaf

\$188

## 牛 Beef

脆蒜燒汁  
安格斯封門柳粒Angus Hanger Steak Cube  
with Crispy Garlic in Brown Sauce

\$178

   麻香脆皮牛腩  
(伴咖喱醬)Crispy-skinned Beef Brisket  
with Sesame Sauce & Curry Dip on Side

\$238

 椒香和牛面肉

Braised Beef Cheek with Sichuan Pepper

\$288

 清湯牛肋肉

Stewed Beef Rib in Broth

\$288

 推薦 Recommended 含果仁 Nuts 辣 Spicy 素菜 Vegetarian 48 小時前預訂 Pre-order 48 hours in advance



脆椒辣子雞  
Crispy Fried Chicken  
with Chilli Pepper



  
招牌脆皮鹽焗雞  
Signature Salt-baked  
Crispy Chicken

### 金針雲耳蒸雞

Steamed Chicken with Dried Lily Flowers  
& Black Fungus

\$168

### 蟲草花杞子蒸雞

Steamed Chicken with Cordyceps Flower  
& Wolfberry

\$168

### 鹿茸菌大千雞煲

Braised Chicken with Antler Mushroom in Clay Pot

\$188

### 脆椒辣子雞

Crispy Fried Chicken with Chilli Pepper

\$218

### 金牌校友脆皮雞

Signature Deep-fried Chicken  
in Cantonese Style

\$188 半隻 half

\$368 隻 whole

### Ⓛ2 茶燻豉油雞

Smoked Chicken with Tea Leave

\$188 半隻 half

\$368 隻 whole

### Ⓛ2 招牌脆皮鹽焗雞

Signature Salt-baked Crispy Chicken

\$388 隻 whole



推薦 Recommended



含果仁 Nuts



辣 Spicy



素菜 Vegetarian



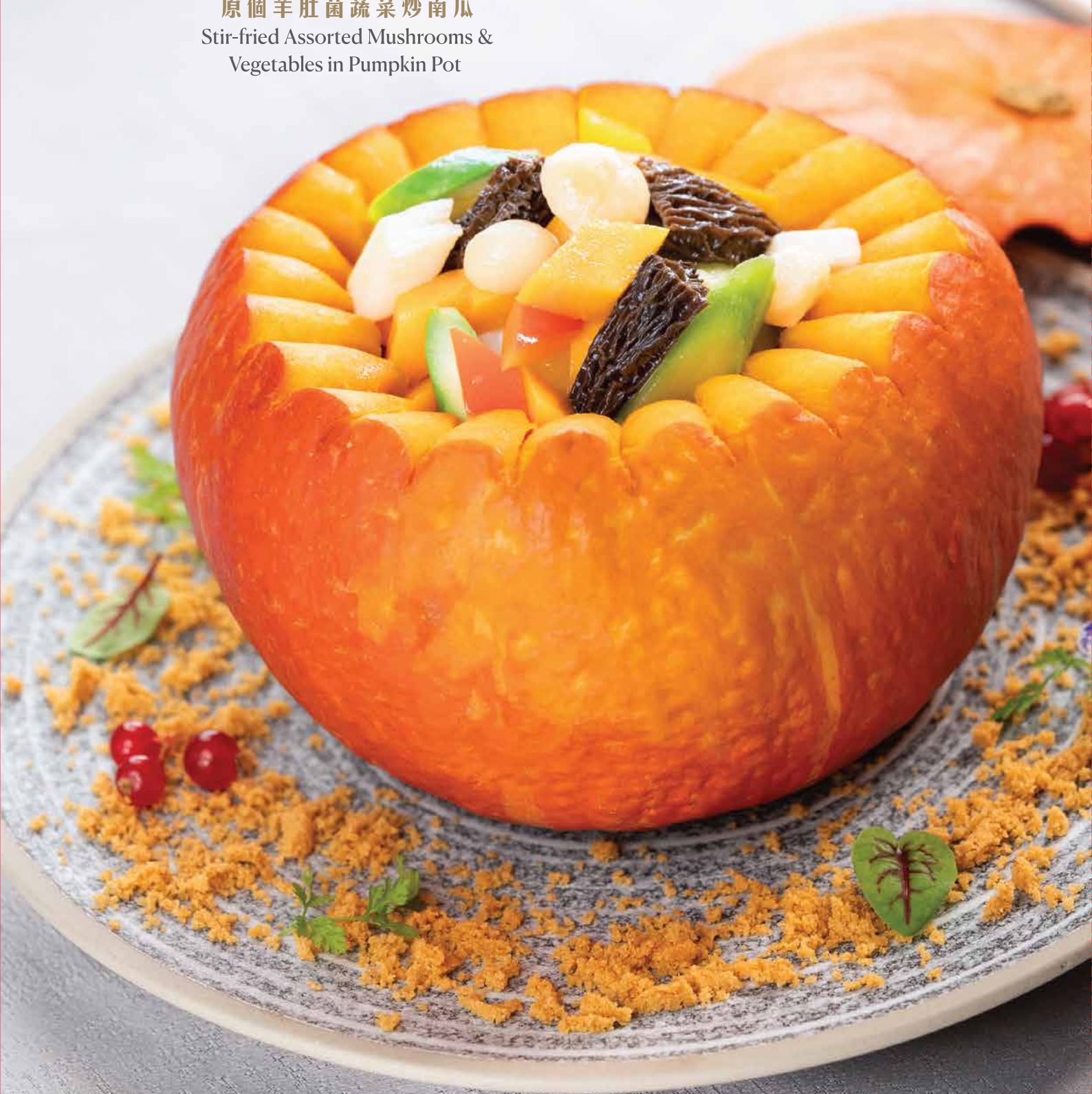
Ⓛ2 48 小時前預訂 Pre-order 48 hours in advance

# HKU

HONG KONG UNIVERSITY  
ALUMNI ASSOCIATION DINING  
香港大學校友會會所餐廳



原個羊肚菌蔬菜炒南瓜  
Stir-fried Assorted Mushrooms &  
Vegetables in Pumpkin Pot



# 蔬菜

## VEGETABLES

 清炒 / 蒜蓉  
時令蔬菜

Stir-fried / Garlic Seasonal Vegetables \$98

 金銀蒜蒸娃娃菜

Steamed Baby Chinese Cabbage with Minced Garlic \$98

 梅菜蒸菜芯

Steamed Choy Sum with Preserved Vegetables \$98

 豉汁蒸豆腐

Steamed Tofu with Black Bean Sauce \$98

 薑汁黃糖炒芥蘭

Stir-fried Kale with Ginger & Brown Sugar \$108

魚湯時令蔬菜

Poached Seasonal Vegetables in Fish Soup \$113

 大澳啫啫唐生菜

Sizzling Chinese Lettuce with Tai-O Shrimp Paste \$118

 素珍紅燒豆腐煲

Braised Tofu with Vegetables in Pot \$118

 鬼馬菇菌鮮淮山

Stir-fried Fresh Chinese Yam with Crispy Chinese Dough  
& Assorted Mushrooms \$138

蝦乾粉絲雜菜煲

Poached Assorted Vegetables with Vermicelli  
& Dried Shrimp in Pot \$138

   原個羊肚菌蔬菜  
炒南瓜

Stir-fried Assorted Mushrooms  
& Vegetables in Pumpkin Pot \$188



## 龍珠鴛鴦盛

(龍蝦年糕 拼 白咖喱豬扒飯)

Classic Tai Chi Yin-Yang Duo

(Lobster with Sticky Rice Cake ; White Curry Pork Chop Rice)



# 主食

## RICE & NOODLES

### 金瑤蛋白炒飯

Fried Rice with Conpoy & Egg White

\$138

### 松露什菌炆伊麵

Braised E-Fu Noodles with Truffle  
& Mixed Mushrooms

\$138

### 牛油果松子肉鬆 蛋白炒飯

Fried Rice with Avocado, Pine Nut,  
Minced Pork & Egg White

\$138

### 鑊仔乾炒安格斯 封門柳牛河

Stir-fried Rice Noodles  
with Sliced Angus Hanger Steak

\$138

### 美極生炒韓牛飯

Fried Rice with Korean Beef in Maggi Sauce

\$168

### 濃湯海鮮脆米泡飯

Crispy Rice with Seafood in Supreme Broth

\$168

### 三蔥香茅黃魚飯

Fried Rice with Yellow Croaker,  
Lemongrass & Spring Onion

\$228

### (D2) 龍珠鴛鴦盛

(龍蝦年糕 拼 白咖喱豬扒飯)

Classic Tai Chi Yin-Yang Duo

(Lobster with Sticky Rice Cake; White Curry Pork Chop Rice)

\$688

### 太極養生飯

(十穀米配白飯)

Tai Chi Nourishing Rice

(Ten-grain Rice; Jasmine Rice)

\$28

### 絲苗白飯

Jasmine Rice

\$20

 推薦 Recommended

 含果仁 Nuts

 辣 Spicy

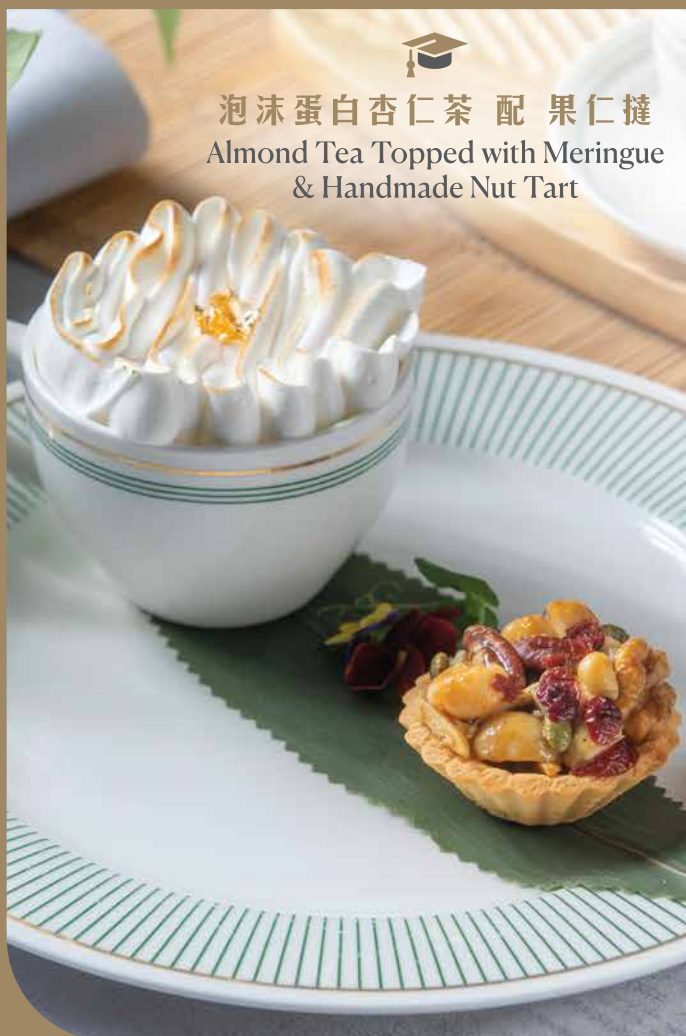
 素菜 Vegetarian

(D2) 48 小時前預訂 Pre-order 48 hours in advance

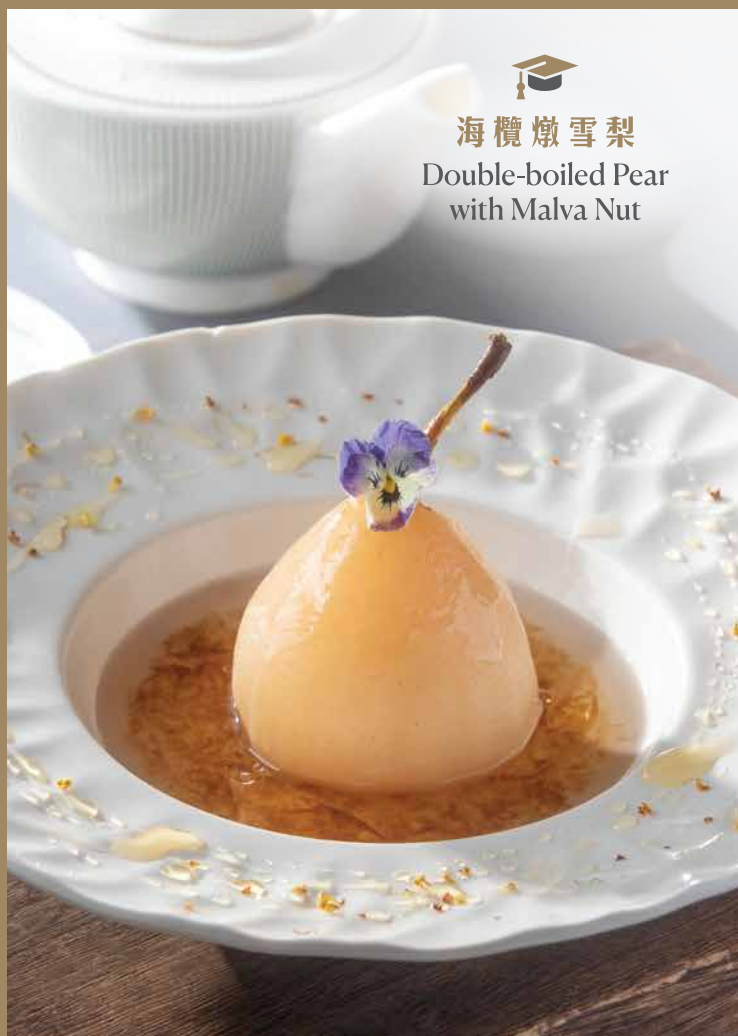


太極布甸

Tai Chi Mango & Coconut Pudding



泡沫蛋白杏仁茶 配 果仁撻  
Almond Tea Topped with Meringue  
& Handmade Nut Tart



海欖燉雪梨  
Double-boiled Pear  
with Malva Nut

# 甜品

## DESSERT

每位 per person

|                                                                                                                                                                                        |                                                        |      |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------|------|
| 香滑芝麻糊                                                                                                                                                                                  | Black Sesame Sweet Soup                                | \$42 |
|  黑豆松子合桃糊                                                                                              | Walnut Sweet Soup<br>with Black Bean & Pine Nut        | \$42 |
| 特色雪糕                                                                                                                                                                                   | Ice Cream of The Day                                   | \$48 |
|  太極布甸                                                                                                | Tai Chi Mango & Coconut Pudding                        | \$68 |
|  海欖燉雪梨 (凍/熱)                                                                                        | Double-boiled Pear with Malva Nut (Iced / Hot)         | \$88 |
|   泡沫蛋白杏仁茶<br>配果仁撻 | Almond Tea Topped with Meringue &<br>Handmade Nut Tart | \$98 |

所有菜式不添加味精  
Dishes are prepared without additional MSG

會員如有特殊飲食需要或食物敏感，請於點餐前告知侍應生  
For members who have food allergies or special dietary requirements,  
please kindly inform your server upon placing your order

開瓶費 Corkage Fee

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\$150/瓶 per standard bottle (標準容量葡萄酒及清酒 wine and sake)  
或 OR  
\$300/瓶 per bottle (烈酒 liquor)

切餅費 Cake-Cutting Fee

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\$150/個 per cake (1 LB)

HKUAA

HONG KONG UNIVERSITY  
ALUMNI ASSOCIATION DINING

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DRAWING ROOM CONCEPTS  
CLUBHOUSE MANAGEMENT