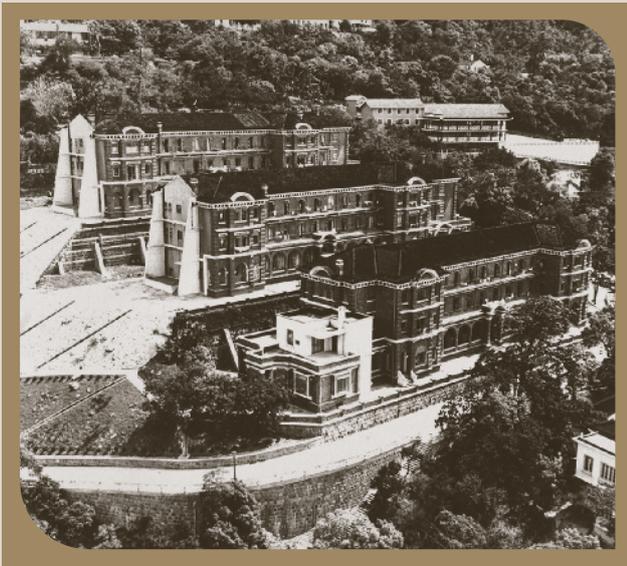




HKUAA

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

## SIGNATURE COCKTAILS

Black Ball  
\$98

Aroma Tonic  
\$88

Green Apple Spritz  
\$88



## MOCKTAILS

Green Apple Soda  
\$38

Aroma Fizz  
\$48

Grapefruit Cider  
\$38

Longan & Winter  
Melon Tea  
\$48

Black Cow  
\$48



## SPARKLING TEA

White Peach Earl Grey  
\$38

Yuzu Genmaicha  
\$38





## 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
葡汁焗釀嚮螺鮑魚	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*)  *水煮牛蛙可升級至韓牛 +\$50	Sichuanese Tai Chi Yin-Yang Duo (Yellow Croaker Fillet in Pickled Cabbage & Chili ; Poached Bullfrog in Chili Oil*)  *Poached Bullfrog in Chili Oil upgrade to Korean Beef +\$50	\$588
 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



Chilled Spicy Sea Whelk

香辣凍花螺

A white, scalloped-edged ceramic bowl filled with a vibrant red sauce. Inside the bowl, several sea whelks are arranged, their shells glistening with the sauce. The dish is garnished with fresh green herbs and sliced red chili peppers. The bowl sits on a rustic wooden cutting board.



Deep-fried Prawn  
on Toast

麻香鳳尾蝦多士

A wooden tray with a black slate insert holds several golden-brown, deep-fried prawn toast bites. Each bite is topped with a whole, fried prawn and a generous sprinkling of black and white sesame seeds. A single purple and white pansy flower is placed as a garnish in the foreground. The background shows a blurred white plate.

# 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

The logo for HKUAA (Hong Kong University Alumni Association Dining) is displayed in a large, gold, sans-serif font.

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 栗子百合養生湯	Double-boiled Hairy Fig Stewed Fresh Chinese Yam, Chestnut, Lily Bulb Nourishing Soup	\$238 6位 persons \$48 位 per person
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
 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 with Crispy Chinese Dough & Assorted Mushrooms	\$138
 牛油果松子肉鬆 蛋白炒飯	Fried Rice with Avocado, Pine Nut, Minced Pork & Egg White	\$138



蠔皇原隻鮑魚扣花膠  
Braised Whole Abalone  
with Fish Maw in Oyster Sauce



# 海味

## 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



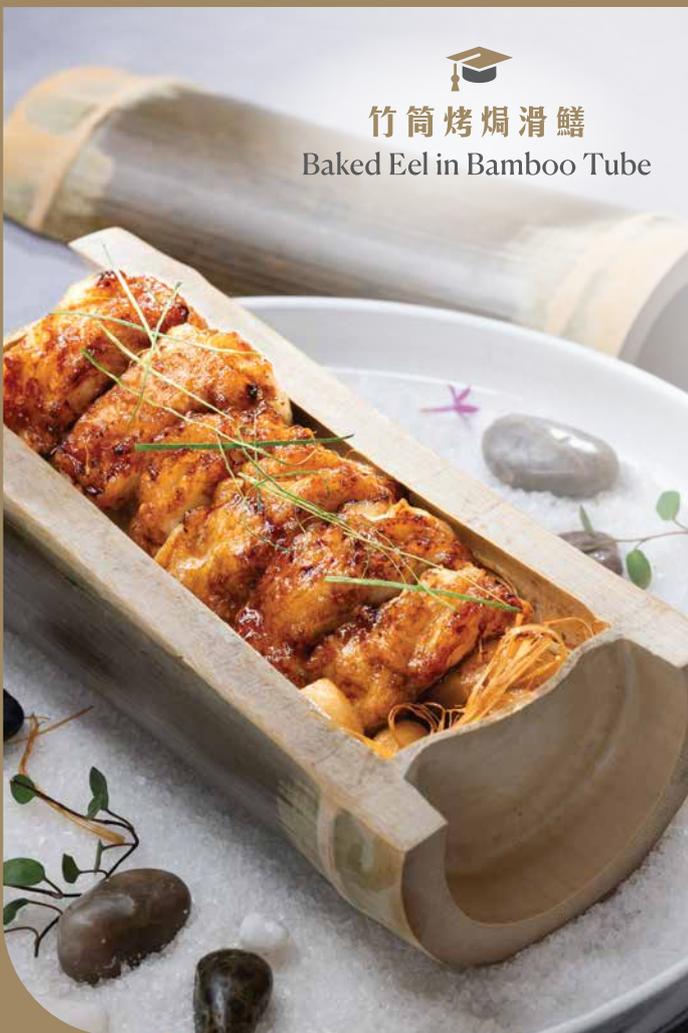
48 小時前預訂 Pre-order 48 hours in advance



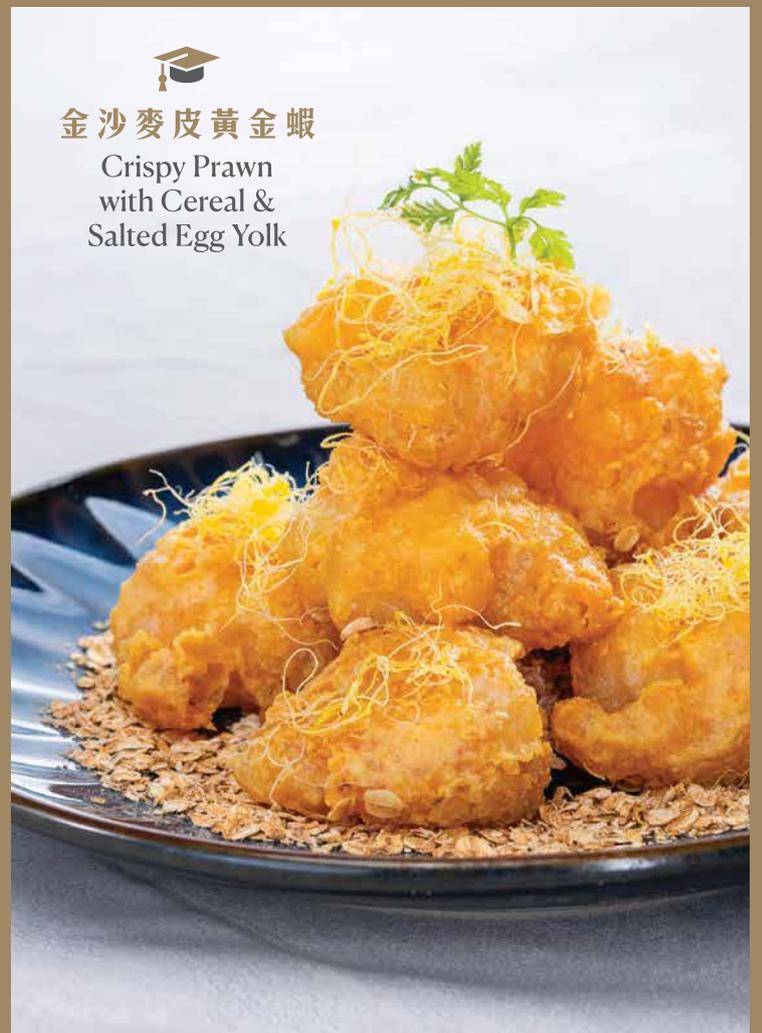
葡汁焗釀嚮螺鮑魚  
Baked Stuffed Abalone  
with Sea Whelk



竹筒烤焗滑鱈  
Baked Eel in Bamboo Tube



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



# 海鮮

## SEAFOOD

 葡汁焗釀嚮螺鮑魚	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



## 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

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

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

\$588

## 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



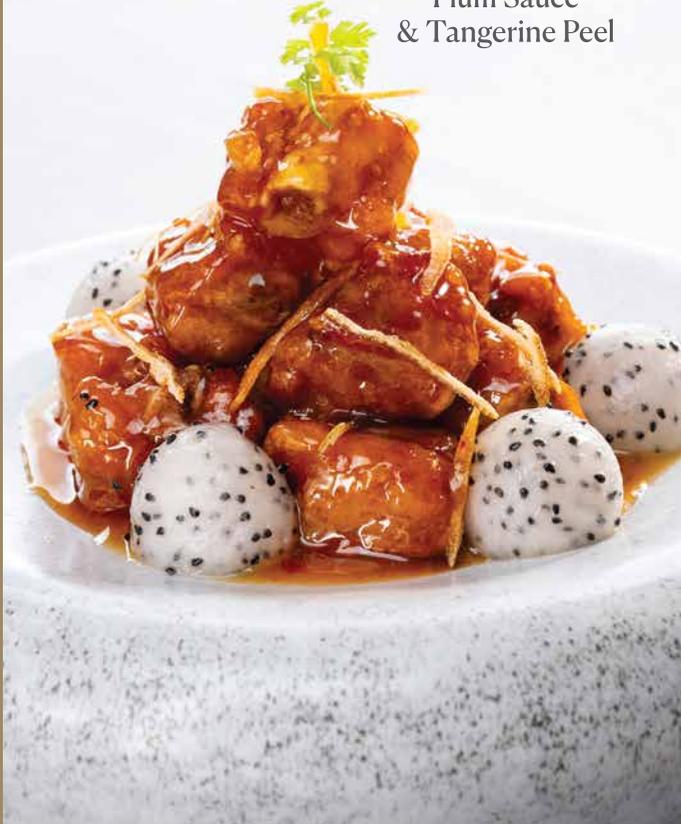
素菜 Vegetarian

D2

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



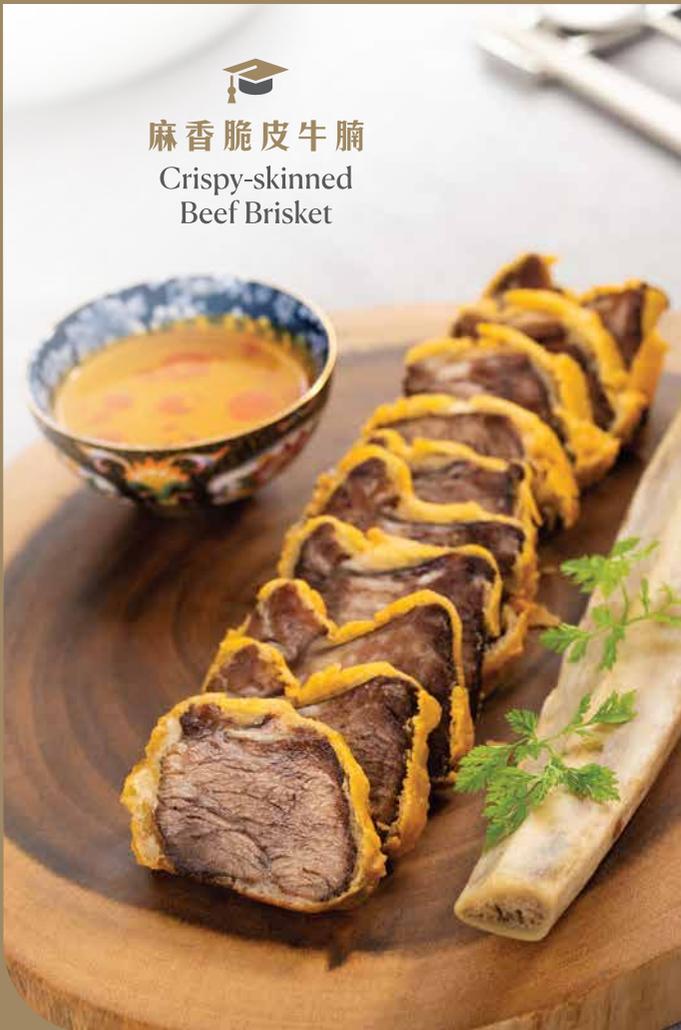
冰梅京燒骨  
Wok-fried Pork Rib in  
Plum Sauce  
& Tangerine Peel



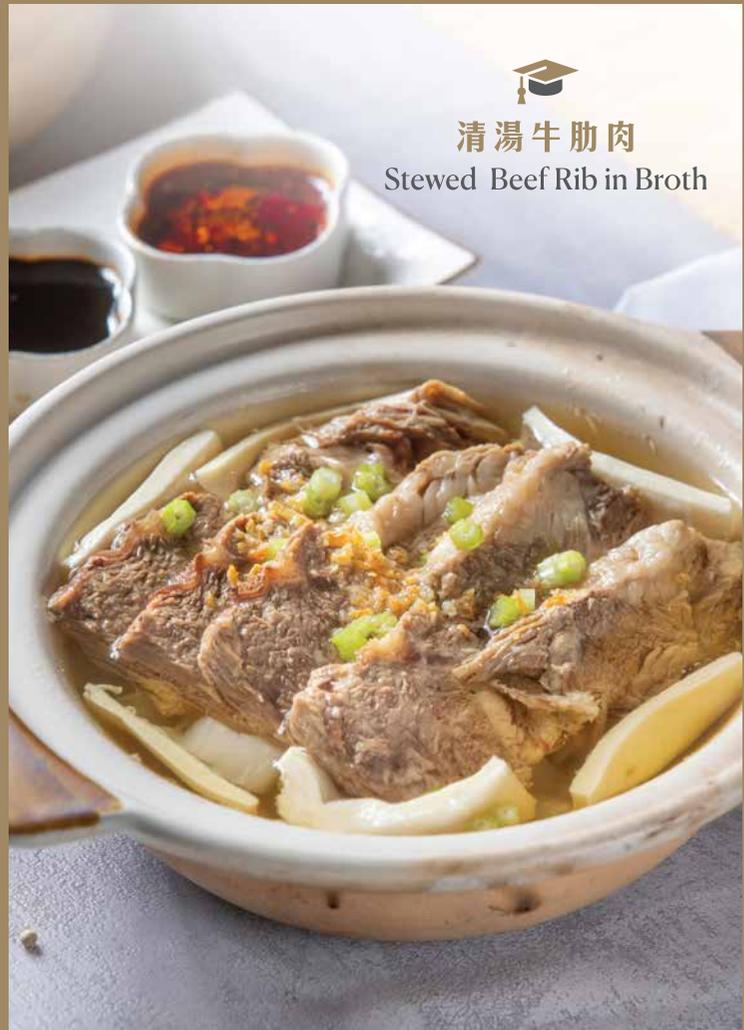
欖角蜂蜜一字骨  
Honey-glazed Pork Rib  
with Olive Leaf



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 & Tangerine Peel	\$168
拔絲鳳梨咕嚕肉	Sweet & 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



脆椒辣子雞  
Crispy Fried Chicken  
with Chilli Pepper



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

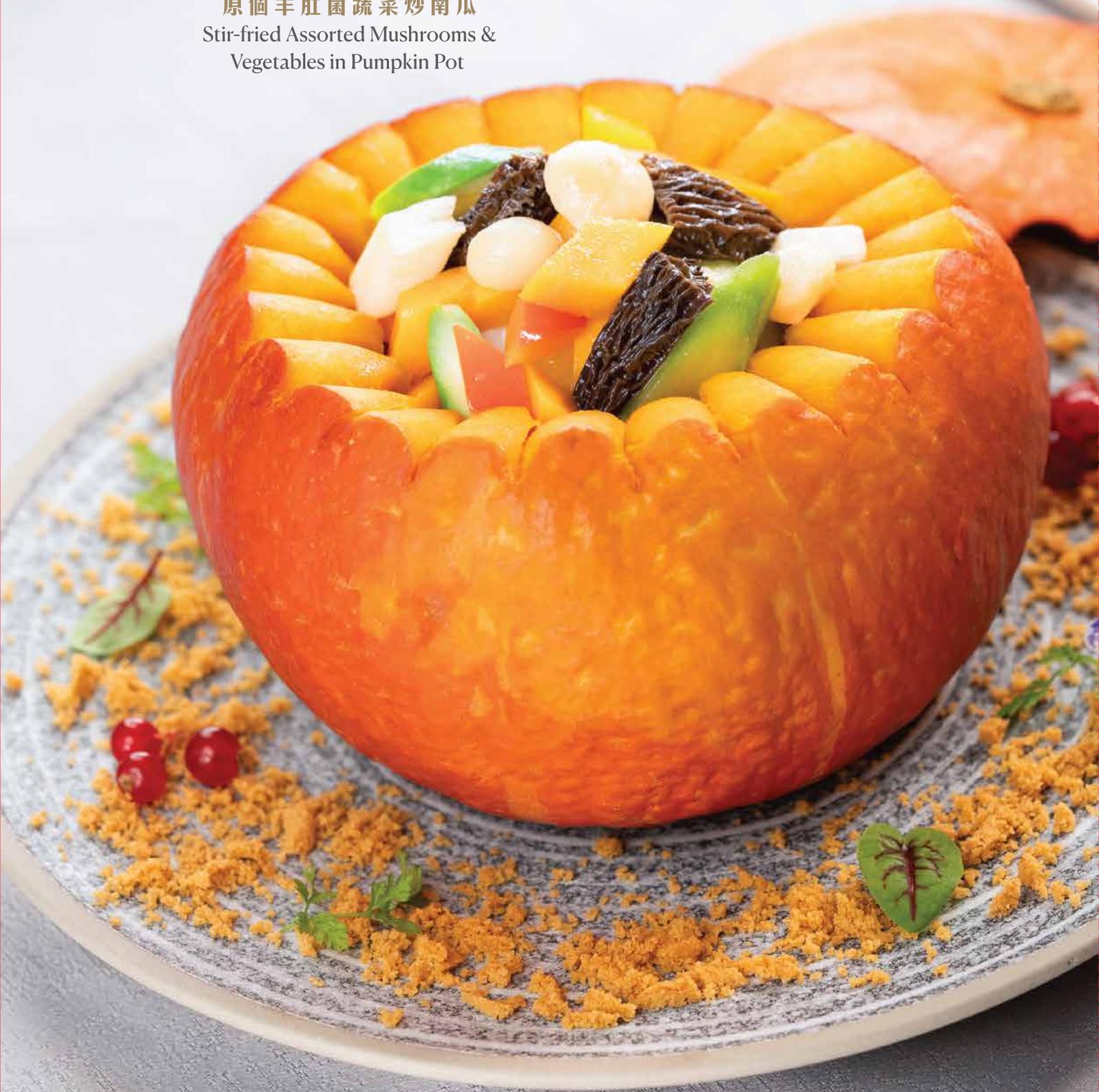
金針雲耳蒸雞	Steamed Chicken with Dried Lily Flowers & Black Fungus	\$168
蟲草花杞子蒸雞	Steamed Chicken with Cordyceps Flower & Wolfberry	\$168
 鹿茸菌大千雞煲	Braised Chicken with Antler Mushroom in Clay Pot	\$188
 脆椒辣子雞	Crispy Fried Chicken with Chilli Pepper	\$218
金牌校友脆皮雞	Signature Deep-fried Chicken in Cantonese Style	\$188 半隻 half \$368 隻 whole
 茶燻豉油雞	Smoked Chicken with Tea Leave	\$188 半隻 half \$368 隻 whole
  招牌脆皮鹽焗雞	Signature Salt-baked Crispy Chicken	\$388 隻 whole

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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

 推薦 Recommended

 含果仁 Nuts

 辣 Spicy

 素菜 Vegetarian

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

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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)



## 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

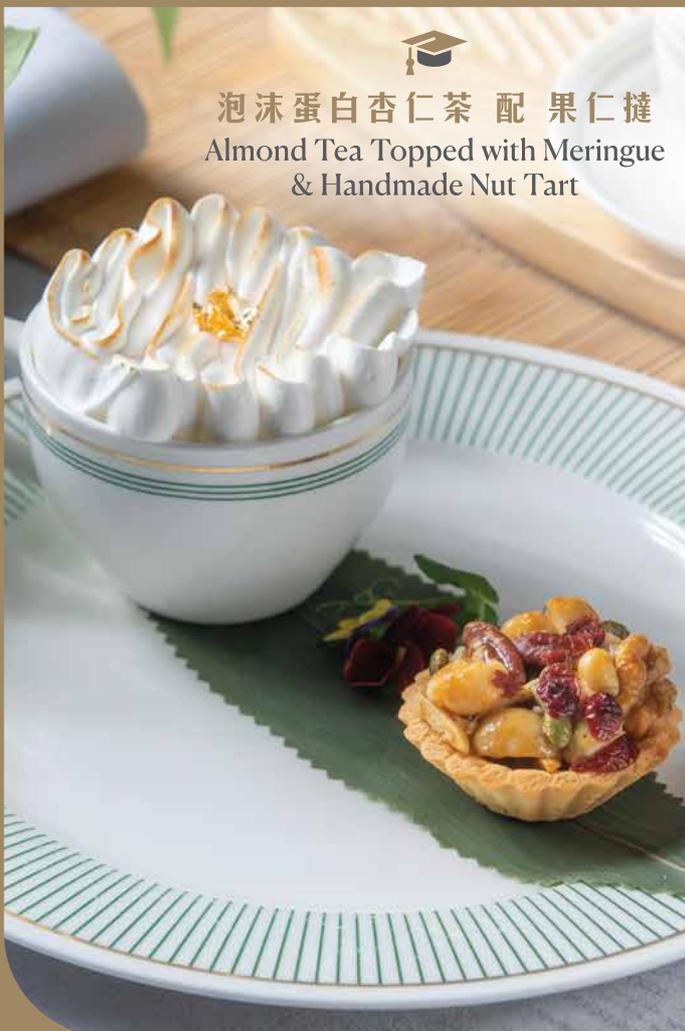
 素菜 Vegetarian

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

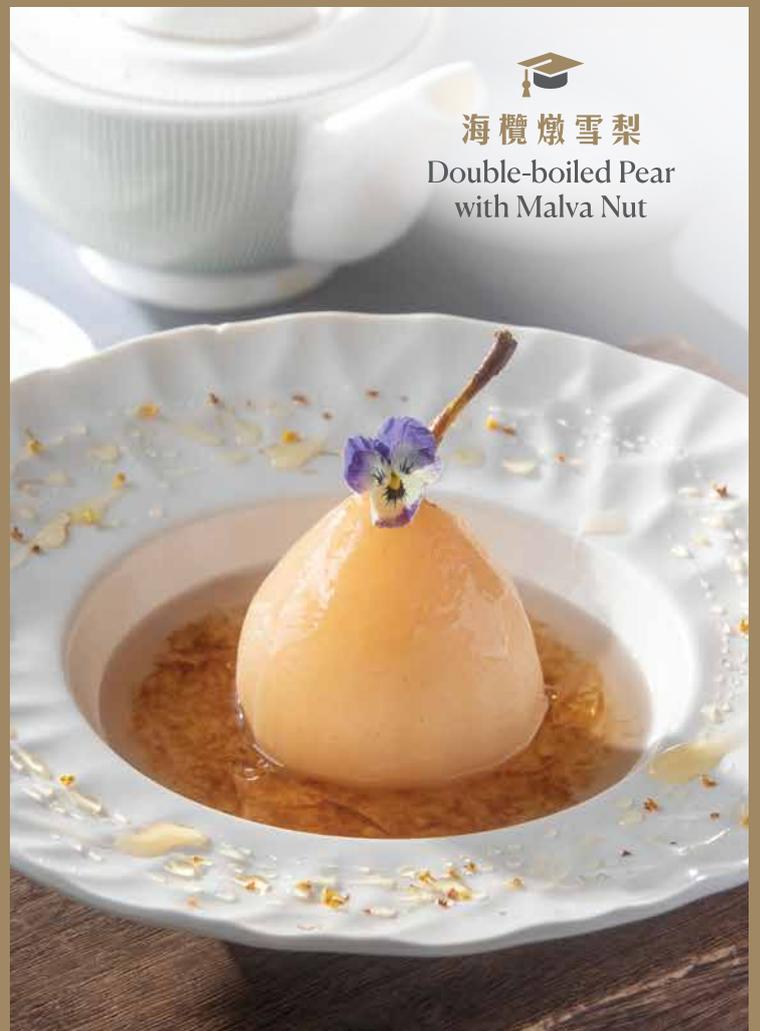


太極布甸

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 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 配果仁撻	Almond Tea Topped with Meringue & 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

\$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

\$150/個 per cake (1 LB)

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DRAWING ROOM CONCEPTS  
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