

"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.

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.



茗茶 \$12 位 Tea Charge \$12 per head

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

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

加一會所維修費 10% levy applies



太極布甸
Tai Chi Sesame &
Coconut Pudding



太極鴛鴦羹
Tai Chi Tofu & Spinach Soup
with Assorted Seafood









太極鴛鴦飯
Classic Tai Chi Yin-Yang Rice

推薦

SIGNATURE

菜式

 麻香鳳尾蝦多士 (6件)	Deep-fried Prawn on Toast (6pcs)	\$158
 三色燻素鵝	Smoked Bean Curd Sheet Rolls Stuffed with Vegetables	\$98
太極鴛鴦羹 (6位)	Tai Chi Tofu & Spinach Soup with Assorted Seafood (6pax)	\$288
 金銀杏汁燉白肺湯 (10-12位)	Double-boiled Almond Soup with Pig's Lung (10-12pax)	\$438
冰梅京燒骨	Spare Ribs in Plum Sauce & Tangerine Peel	\$148
 焗釀鮮蟹蓋	Baked Stuffed Crab Shell	\$128
 招牌鹽水鵝 (隻)	Signature Slow-cooked Goose in Supreme Broth (whole)	\$688
 招牌脆皮鹽焗雞 (隻)	Signature Crispy Salt-baked Chicken (whole)	\$348
太極鴛鴦飯	Classic Tai Chi Yin-Yang Rice	\$188
太極布甸	Tai Chi Sesame & Coconut Pudding	\$68



三色素燻鵝

Smoked Bean Curd Sheet Rolls
Stuffed with Vegetables



糖脆柚皮

Candied Crispy
Pomelo Peel



前

APPETIZER

菜

脆皮豆腐粒	Crispy Tofu Cubes	\$58
 話梅車厘茄	Preserved Plum Cherry Tomatoes	\$68
  糖脆柚皮	Candied Crispy Pomelo Peel	\$78
金沙白涼瓜	Stir-fried Salted Egg Yolk & White Bitter Melon	\$88
  麻香海蜇頭	Jelly Fish Head with Mala Sauce	\$98
子薑糖心皮蛋	Pickled Ginger & Century Egg	\$98
 三色素燻鵝	Smoked Bean Curd Sheet Rolls Stuffed with Vegetables	\$98
酒糟鴨舌	Drunken Duck Tongue	\$98
惹味五香燻魚	Shanghai Smoked Fish	\$168



推薦 Recommended



含果仁 Nuts



辣 Spicy



素菜 Vegetarian

Ⓛ2/Ⓛ3

48/72 小時前預訂 Pre-order 48/72 hours in advance

加一會所維修費 10% levy applies

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ALUMNI ASSOCIATION
香港大學校友會



太極鴛鴦羹

Tai Chi Tofu & Spinach Soup
with Assorted Seafood

湯

SOUP

羹



五指毛桃燉鮮淮山
栗子百合養生湯

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

\$48位 per person



椰皇螺頭羊肚菌燉雞

Double-boiled Morel Mushroom
& Chicken Soup with Coconut

\$138位 per person



太極鴛鴦羹

Tai Chi Tofu & Spinach Soup
with Assorted Seafood

\$288 6位 pax

金華鷓鴣羹

Braised Guinea Fowl Soup
with Jin Hua Ham

\$198 6位 pax
\$42位 per person

濃湯花膠雞絲羹

Shredded Fish Maw &
Chicken Supreme Thick Soup

\$198 6位 pax
\$42位 per person



金銀杏汁燉白肺湯

Double-boiled Almond Soup
with Pig's Lung

\$438 10-12位 pax
\$48位 per person

精選例湯

Soup of the Day

\$98 4位 pax
\$32位 per person



推薦 Recommended



含果仁 Nuts



辣 Spicy



素菜 Vegetarian



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蠔皇原隻鮑魚扣花膠

Braised Whole Abalone
with Fish Maw



海

DRIED SEAFOOD

味

碧綠花菇扣鵝掌



蝦籽柚皮

黑蒜花膠鮑魚雞煲



D2

蠔皇原隻鮑魚扣花膠

D3

蠔皇原隻南非24頭
乾鮑魚扣花膠

原條關東遼參扣北菇

Braised Goose Web with Mushrooms

\$108位
per person

Braised Pomelo Peel with Shrimp Roe

\$148

Clay Pot Chicken with Black Garlic,
Fish Maw & Abalone

\$388

Braised Whole Abalone with Fish Maw

\$288位
per person

Braised 24-head South Africa Whole Abalone
with Fish Maw

\$688位
per person

Braised Kanto Sea Cucumber
with Mushrooms

\$388位
per person



推薦 Recommended



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辣 Spicy



素菜 Vegetarian

D2/D3

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



海

SEAFOOD

鮮

翡翠生魚卷

Wok-fried Fish Rolls with Vegetables

\$148

椒鹽鮮魷

Deep-fried Squid with Salt & Pepper

\$138



麻香鳳尾蝦多士 (6件)

Deep-fried Prawns on Toast (6pcs)

\$158

油泡龍躉球

Wok-fried Giant Garoupa Fillets

\$188



金沙麥皮黃金蝦

Crispy Prawns with Cereal & Salted Egg Yolk

\$218

蒜爆蝦球

Stir-fried Prawns with Garlic

\$218



老壇酸菜魚

Sichuan Fish Fillets with Pickled Vegetables

\$348



翡翠骨香鯧 (黃立鯧)

Deep-fried Pampano with Assorted Vegetables

\$268



推薦 Recommended



含果仁 Nuts



辣 Spicy



素菜 Vegetarian



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焗釀響螺
Baked Stuffed Sea Whelk



焗釀鮮蟹蓋
Baked Stuffed Crab Shell



海

SEAFOOD

鮮

 (D2) 焗釀響螺	Baked Stuffed Sea Whelk	\$78
 (D2) 焗釀鮮蟹蓋	Baked Stuffed Crab Shell	\$128
(D2) 鴛鴦腸煎釀鮫魚	Pan-fried Stuffed Dace Fish with Preserved Sausages	\$218
(D2) 翡翠骨香鯧 (鷹鯧)	Deep-fried Silver Pomfret with Assorted Vegetables	\$788
(D2) 巧手古法炆斑翅	Braised Fish Fin with Oyster & Dark Soy Sauce	\$488
(D2) 沙巴龍躉 (拍薑海鹽 / 藤椒  / 清蒸 / 豆酥)	Sabah Garoupa (Ginger & Sea Salt / Sichuan Green Pepper  / Steamed / Crispy Bean Crumbs)	\$288 約一斤 approx. 1 catty

 推薦 Recommended

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 素菜 Vegetarian

(D2)/(D3) 48/72 小時前預訂 Pre-order 48/72 hours in advance

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




麻香脆皮牛腩
Crispy-Skinned Beef Brisket



肉 MEAT

豬 Pork Dishes

 黑醋魚香茄子煲

咸魚蒸豚肉餅

遠年陳皮蒸豚肉餅

 冰梅京燒骨

拔絲鳳梨咕嚕肉

 乾窩菜花炒豚肉

 尖椒豉蒜黑豚肉

Braised Eggplant with Black Vinegar & Minced Pork \$128

Steamed Minced Pork Patty with Salted Fish \$128

Steamed Minced Pork Patty with Aged Tangerine Peel \$128

Wok-fried Pork Ribs in Plum Sauce & Tangerine Peel \$148

Sweet & Sour Pork with Pineapple Strips \$148


Stir-fried Cauliflower with Pork \$128

Stir-fried Pork with Chili & Fermented Black Beans \$128

牛 Beef Dishes

陳皮蒸牛肉餅

黑蒜 / 黑松露蒸牛肉餅

 京蔥黑椒爆
安格斯封門柳

蒜片燒汁
安格斯封門柳粒

鮮黑縱菌尖椒爆炒
安格斯封門柳

白涼瓜炒安格斯封門柳

   麻香脆皮牛腩 (伴咖喱醬)

Steamed Beef Patty with Aged Tangerine Peel \$148

Steamed Beef Patty (Black Garlic / Black Truffle) \$168

Stir-fried Angus Hanger Steak with Spring Onion & Black Peppers \$178

Angus Hanger Steak Cubes with Sliced Garlic in Brown Sauce \$178

Stir-fried Sliced Angus Hanger Steak with Fresh Black Morel Mushrooms & Chili Peppers \$198

Stir-fried Angus Hanger Steak with White Bitter Melon \$198

Crispy-skinned Beef Brisket with Sesame Sauce & Curry Dip on side \$218



金牌校友脆皮雞

Signature Roasted Chicken
in Cantonese Style



招牌鹽水鵝

Signature Slow-cooked Goose
in Superior Broth



家

POULTRY

禽

Ⓛ2 紅燒妙齡鴿

乾蔥豆豉雞煲

 老乾媽香辣雞煲

金牌校友脆皮雞

蔥油松露脆皮雞

Ⓛ2 富貴乳鴿脯

四川樟茶鴨

Ⓛ2 茶燻豉油雞

 Ⓛ2 招牌脆皮鹽焗雞

 Ⓛ2 招牌鹽水鵝

Roasted Pigeon

\$98 隻 whole

Chicken Casserole w/ Dried Shallots
& Fermented Black Beans

\$168

Spicy Chicken Casserole

\$168

Signature Roasted Chicken
in Cantonese Style

\$178 半隻 half
\$348 隻 whole

Roasted Chicken with Scallion & Truffle

\$188 半隻 half
\$368 隻 whole

Stir-fried Pigeon Fillet & Vegetables
with Crispy Chinese Ham

\$288

Tea-smoked Duck in Sichuan Style

\$348 隻 whole

Smoked Chicken with Tea Leaves

\$348 隻 whole

Signature Salt-baked Crispy Chicken

\$348 隻 whole

Signature Slow-cooked Goose
in Superior Broth

\$688 隻 whole

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Ⓛ2/Ⓛ3 48/72 小時前預訂 Pre-order 48/72 hours in advance

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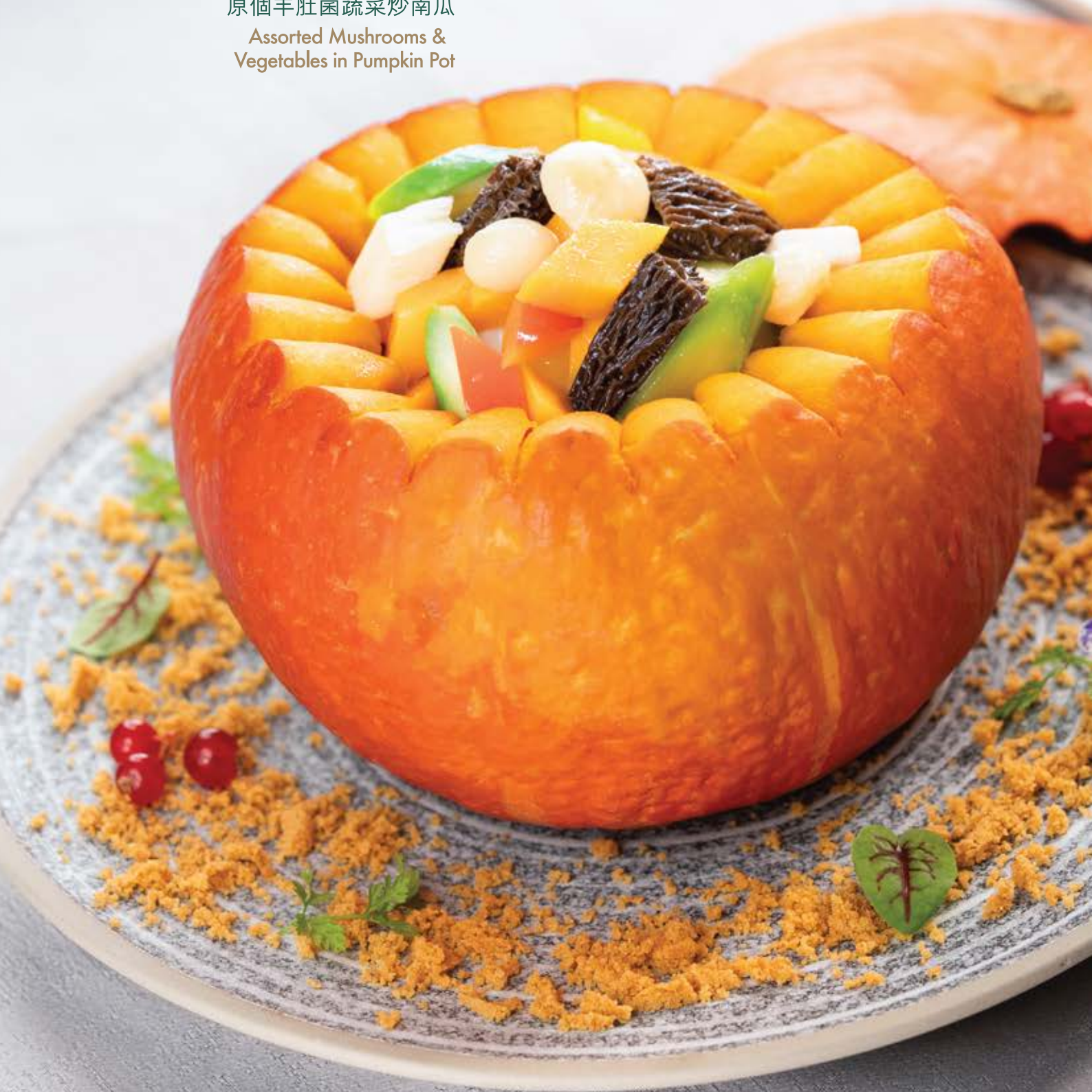
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原個羊肚菌蔬菜炒南瓜

Assorted Mushrooms &
Vegetables in Pumpkin Pot



蔬

VEGETABLES

菜

清炒/蒜蓉 時令蔬菜	Stir-fried / Garlic Seasonal Vegetables	\$88
魚湯/濃湯 時令蔬菜	Seasonal Vegetables in Fish Soup / Supreme Soup	\$98
 薑汁黃糖炒芥蘭	Stir-fried Kale with Ginger & Brown Sugar	\$98
 欖菜乾煸四季豆	Stir-fried Preserved Olive & Green Beans	\$108
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
 南乳溫公齋煲	Braised Assorted Vegetables & Fermented Bean Curd in Pot	\$118
  素麻婆豆腐	Vegetarian Mapo Tofu	\$128
蝦子琵琶豆腐	Pan Fried Pipa Tofu with Shrimp Roe	\$138
   原個羊肚菌蔬菜 炒南瓜	Assorted Mushrooms & Vegetables in Pumpkin Pot	\$168

 推薦 Recommended

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 辣 Spicy

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太極鴛鴦飯

Classic Tai Chi Yin-Yang Rice



主

RICE & NOODLE

食

桂花炒新竹米粉	Stir-fried Rice Vermicelli with Scrambled Eggs	\$128
章魚雞粒炆飯	Braised Octopus & Chicken Rice	\$128
金瑤蛋白炒飯	Fried Rice with Conpoy & Egg White	\$128
松露雜菌炆伊麵	Braised E-Fu Noodles with Truffle & Assorted Mushrooms	\$128
欖菜生炒牛鬆飯	Fried Rice with Minced Beef & Preserved Olives	\$128
鑊仔乾炒安格斯 封門柳牛河	Stir-fried Rice Noodles with Sliced Angus Hanger Steak	\$138
 濃湯海鮮脆米泡飯	Crispy Rice with Seafood in Supreme Broth	\$138
魚湯龍躉米線	Sliced Giant Garoupa & Rice Noodles in Fish Soup	\$138
 太極鴛鴦飯	Classic Tai Chi Yin-Yang Rice	\$188
砂窩鵝肝牛鬆野米炒飯	Fried Wild Rice with Foie Gras & Minced Beef in Casserole	\$198



太極布甸

Tai Chi Sesame &
Coconut Pudding



香芒脆奶卷

Crispy Rolls stuffed
with Mango Cream



甜

DESSERT

品

 蛋白杏仁茶	Boiled Almond Tea with Egg White	\$38位 per person
 銀杏燉湘蓮	Double-boiled Ginkgo Nut & Lotus Seed Sweet Soup	\$38位 per person
 杏仁雪耳燉木瓜	Double-boiled White Fungus, Papaya & Almond	\$38位 per person
 抹茶奶凍	Matcha Panna Cotta	\$48
 太極布甸	Tai Chi Sesame & Coconut Pudding	\$68
 香芒脆奶卷	Crispy Rolls Stuffed with Mango Cream	\$68
冰花燉官燕	Double-boiled Bird's Nest with Rock Sugar	\$540位 per person
椰子雪糕	Coconut Ice Cream	\$35
榴槤雪糕	Durian Ice Cream	\$35

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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

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香港大學校友會

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www.hkuaadining.hk   [hkuaa.dining](https://www.instagram.com/hkuaa.dining)

DRAWING ROOM CONCEPTS
CLUBHOUSE MANAGEMENT