

港飲港食

Taste of Hong Kong

粵菜新繹 尋味香港

悅見邀您踏上舌尖的港味之旅，在傳統與創新的交織中，品味香港粵菜的無限可能。主廚以西班牙伊比利亞黑毛豬，演繹蜜汁叉燒的昇華體驗；鑊氣乾炒牛河，在經典中尋求突破；鮮活肉蟹邂逅避風塘風味的奇妙火花。還有中西合璧的黑椒蜜汁薯仔牛粒、充滿香港地道風味的金菇肥牛沙嗲煲，以及返璞歸真的金蒜銀絲蒸蝦，款款皆是驚喜。至於悅見的點心系列，主廚在傳統廣東點心的基礎上，在造型與口味上注入新派創意。無論是精緻小巧的外觀，還是意想不到的味蕾體驗，都將帶給您耳目一新的感受。

悅見的餐牌，更是一封來自香港的味覺邀請函。讓我們拿起筷子，一同探索香港粵式料理的萬千變化，品嚐屬於香港的味道。

Cantonese Cuisine Reimagined: A Culinary Journey Through Hong Kong

Canton House invites you on a flavorful Hong Kong adventure, where tradition meets innovation to unlock the endless possibilities of Cantonese cuisine. Our chef elevates honey-glazed barbecued pork (char siu) to new heights with Spanish Iberico pork, while the classic wok-fried beef noodle is reimagined with a modern twist. Fresh, lively crab meets the iconic typhoon shelter flavor in a delightful culinary fusion. Discover even more surprises with our East-meets-West black pepper honey-glazed potato and beef cubes, the authentically Hong Kong-style enoki mushroom and sliced beef satay claypot, and the simply exquisite minced garlic glass noodle steamed shrimp. As for Canton House's dim sum collection, our chef infuses creativity into both the presentation and flavors of traditional Cantonese dim sum. From their delicate and refined appearance to the unexpected sensations on your palate, prepare for a completely refreshing experience.

More than just a menu, Canton House's offerings are a flavorful invitation from Hong Kong. Join us as we pick up our chopsticks and explore the countless variations of Hong Kong-style Cantonese cuisine, savoring the taste of Hong Kong itself.

 廚師推介 Chef's Recommendation  素菜 Vegan Choice  內含花生 With Peanut

另設加一服務收費 Subject to 10% service charge 圖片只供參考 Photo for reference only



黃金鹹蛋黃炸魚皮
Deep-fried Fish Skin with Salted Egg Yolk



黃金鹹蛋黃涼瓜
Stir-fried Bitter Melon with Salted Egg Yolk

🌸 珍寶黑松露蝦多士 (3 件起)
Jumbo Prawn Toast with Black Truffle (Min 3 pcs)

🌸 百花釀松葉蟹鉗 (3 件起)
Deep-fried Snow Crab Claw Stuffed with Shrimp Paste (Min 3 pcs)

椒鹽一口豆腐 🌿
Deep-fried Tofu Cube with Salt and Pepper

黃金鹹蛋黃涼瓜
Stir-fried Bitter Melon with Salted Egg Yolk

黃金鹹蛋黃炸魚皮
Deep-fried Fish Skin with Salted Egg Yolk

\$32 / 件 pcs

\$38 / 件 pcs

\$68

\$72

\$78



百花釀松葉蟹鉗
Deep-fried Snow Crab Claw Stuffed with Shrimp Paste

珍寶黑松露蝦多士
Jumbo Prawn Toast with Black Truffle

椒鹽一口豆腐
Deep-fried Tofu Cube with Salt and Pepper

燃手小菜 SIGNATURE HOT DISH





椒鹽九肚魚
Deep-fried Bombay Duck with Salt and Pepper



墨魚汁蒸肉餅
Steamed Squid Ink Pork Patty

老少平安琵琶豆腐
Pipa Tofu with Dace Fish Paste

懷舊五柳炸蛋
Deep-fried Egg with Five Willow

\$ 88

老少平安琵琶豆腐
Pipa Tofu with Dace Fish Paste

\$ 88

椒鹽九肚魚 (6 件)
Deep-fried Bombay Duck with Salt and Pepper (6 pcs)

\$ 98

墨魚汁蒸肉餅
Steamed Squid Ink Pork Patty

\$ 98

西班牙黑毛豬咕嚕肉
Sweet and Sour Iberico Pork

\$ 128



西班牙黑毛豬咕嚕肉
Sweet and Sour Iberico Pork

撚手小菜 SIGNATURE HOT DISH





大筴地椒鹽鮮魷
Deep-fried Squid Tentacles with
Salt and Pepper



黃金鹹蛋黃鮮魷
Deep-fried Squid Tentacles with
Salted Egg Yolk



芥末脆米沙律蝦球
Deep-fried Crispy Rice Wasabi Shrimp
Ball with Salad Dressing

大澳蝦乾海鮮小炒皇
Stir-fried Squid Tentacle, Chinese Chive,
Tai O Dried Shrimp and Noodlefish

大筴地椒鹽鮮魷

Deep-fried Squid Tentacles with Salt and Pepper

\$ 138

黃金鹹蛋黃鮮魷

Deep-fried Squid Tentacles with Salted Egg Yolk

\$ 138

芥末脆米沙律蝦球

Deep-fried Crispy Rice Wasabi Shrimp Ball with Salad Dressing

\$ 138

西蘭花炒日本帶子

Sautéed Japanese Scallop with Broccoli

\$ 148

黑椒洋蔥牛仔骨

Stir-fried Beef Rib with Pepper and Onion

\$ 148

大澳蝦乾海鮮小炒皇

Stir-fried Squid Tentacle, Chinese Chive, Tai O Dried Shrimp and Noodlefish

\$ 158



黑椒洋蔥牛仔骨
Stir-fried Beef Rib with Pepper and Onion



頭抽豉油皇大虎蝦
Stir-fried Prawn with Soy Sauce



大排檔蒸馬友 (普寧豆醬)
Steamed Threadfin
(Puning Bean Sauce)

頭抽豉油皇大虎蝦
Stir-fried Prawn with Soy Sauce

\$ 178

鹹蛋黃金沙大蝦
Stir-fried Prawn with Soy Sauce

\$ 178

大排檔蒸馬友 (普寧豆醬 / 豉汁)
Steamed Threadfin (Puning Bean Sauce or Black Bean Sauce)

\$ 198

黑椒蜜汁薯仔 A5 和牛粒
Stir-fried Beef Cube and Potato in Black Pepper Honey Sauce

\$ 218



黑椒蜜汁薯仔 A5 和牛粒
Stir-fried Beef Cube and Potato in Black
Pepper Honey Sauce





廟街啫啫滑雞煲 (辣)
Chicken Pot (Spicy)



金菇肥牛沙嗲煲
Satay Beef and Enoki Mushroom Pot



西班牙黑毛豬煎釀豆腐煲
Pan-fried Tofu stuffed with Iberico Pork in Casserole

西班牙黑毛豬煎釀豆腐煲
Pan-fried Tofu stuffed with Iberico Pork in Casserole

\$98

魚香茄子煲
Spicy Eggplant and Minced Pork Pot

\$108

啫啫大澳蝦乾唐生菜煲
Tai O Dried Shrimp and Chinese Lettuce Pot

\$138

金菇肥牛沙嗲煲
Satay Beef and Enoki Mushroom Pot

\$148

廟街啫啫滑雞煲 (辣)
Chicken Pot (Spicy)

\$158

蟹籽蟹肉粉絲煲
Crab Meat and Crab Roe Vermicelli in Casserole

\$168





百花蜜汁松板肉叉燒
Honey-Glazed Iberico Pork Jowl Char Siu



橫財就手燻蹄
Chilled Sliced Pork Knuckle

金牌沙田玻璃乳鴿 \$78 / 隻 Whole
Roasted Pigeon

橫財就手燻蹄 \$98
Chilled Sliced Pork Knuckle

百花蜜汁松板肉叉燒 \$138
Honey-Glazed Iberico Pork Jowl Char Siu

 百花蜜汁西班牙黑毛豬叉燒 \$188
Honey-glazed Barbecued Iberico Pork

主廚嚴選頂級西班牙伊比利亞黑毛豬肩胛梅頭部位，脂肪分布均勻、肉質緊緻彈牙。以多款秘製醬料醃製後慢火烤製，最後掃上麥芽糖蜜汁，色澤亮麗、甜香誘人。成品外層微焦，口感香嫩多汁，入口散發濃郁肉香與焦糖氣息，帶來全新層次享受。

Our chef selects premium Spanish Iberico pork shoulder, prized for its marbling and tender bite. Marinated in secret sauces and slow-roasted to seal in juices, it is finished with a maltose honey glaze. The result is glossy, caramelized, and bursting with rich pork aroma and sweet, savory flavors.



百花蜜汁西班牙黑毛豬叉燒
Honey-glazed Barbecued Iberico Pork

招牌燒味 BARBECUED





秘製蔥油五鮮雞
Scallion Oil Chicken

玫瑰露頭抽豉油雞
Soy Sauce Chicken

\$ 178 / 半隻 Half
\$ 288 / 隻 Whole

秘製蔥油五鮮雞
Scallion Oil Chicken

\$ 178 / 半隻 Half
\$ 288 / 隻 Whole

 招牌風沙脆皮燒雞
Signature Roasted Chicken with Deep-fried Garlic and Chili

\$ 178 / 半隻 Half
\$ 288 / 隻 Whole

一道匠心獨運的雞肉美饌，以其金黃酥脆的外皮聞名。精細的製作工藝 — 從燙皮到風乾，再到高溫油炸，造就如玻璃紙般薄脆的雞皮。低溫油浸鎖住肉質嫩滑，高溫油炸則賦予雞肉完美脆口，肉汁豐潤。滿滿灑上的風沙料（炸蒜末、麵包糠、辣椒）增添層層風味，蒜香四溢，微辣撩人。「皮脆、料香、肉多汁」，是這道菜的靈魂所在，深得追求濃郁口感美饌的饕客青睞。

A culinary masterpiece that celebrates the art of chicken preparation, renowned for its golden, crispy exterior. The meticulous cooking process – from skin scalding to air-drying and high-temperature deep-frying – creates a skin as thin and crisp as glass. Gentle low-temperature oil poaching ensures the meat remains tender, while high-temperature frying delivers a perfect crunch that seals in the juices. Generously sprinkled with "sand" seasoning (deep-fried garlic bits, breadcrumbs, and chili), the dish bursts with layered flavors – garlic's aromatic essence mixed with a tantalizing hint of spice. "Crispy skin, fragrant seasoning, juicy meat" encapsulates the soul of this dish, winning the hearts of gourmets who crave bold, rich flavor experiences.



招牌風沙脆皮燒雞
Signature Roasted Chicken with Deep-fried Garlic and Chili

招牌燒味
BARBECUED





陳皮十三味脆皮燒鴨
Roasted Duck



招牌燒味三拼
Barbecued Trio (Honey-glazed Barbecued Iberico Pork, Roasted Duck & Soy Sauce Chicken)

陳皮十三味脆皮燒鴨
Roasted Duck

\$238 / 半隻 Half
\$398 / 隻 Whole

必食燒味雙拼
(百花蜜汁西班牙黑毛豬叉燒、陳皮十三味脆皮燒鴨)
Barbecued Duo
(Honey-glazed Barbecued Iberico Pork & Roasted Duck)

\$288

招牌燒味三拼
(百花蜜汁西班牙黑毛豬叉燒、陳皮十三味脆皮燒鴨、玫瑰露頭抽豉油雞)
Barbecued Trio
(Honey-glazed Barbecued Iberico Pork, Roasted Duck & Soy Sauce Chicken)

\$338

招牌燒味
BARBECUED



避風塘臭豆腐

Typhoon Shelter Style Stinky Tofu

\$ 118

避風塘酥炸九肚魚

Typhoon Shelter Style Stir-fried Bombay Duck

\$ 128

避風塘艇家鮮魷

Typhoon Shelter Style Stir-fried Squid

\$ 148

避風塘大虎蝦

Typhoon Shelter Style Stir-fried Tiger Prawn

\$ 178

橋底避風塘香爆肉蟹 (16 兩)

Typhoon Shelter Style Stir-fried Fresh Mud Crab (16 tael)

\$ 538



避風塘臭豆腐
Typhoon Shelter Style Stinky Tofu



避風塘大虎蝦
Typhoon Shelter Style Stir-fried Tiger Prawn

橋底避風塘香爆肉蟹
Typhoon Shelter Style Stir-fried Fresh Mud Crab



香港風味經典，匠心演繹海鮮之美。精選肉蟹，先炸至外殼酥脆，再與金黃蒜酥同炒。蟹肉吸收蒜香辣味，鮮甜與濃郁風味完美平衡。炸蒜、辣椒的濃郁香氣交織，口感層次豐富。講究「蒜酥金黃不苦，蟹肉外脆內嫩」，嗜辣者可加重辣椒，越辣風味越狂野。

A classic Hong Kong seafood delicacy that masterfully interprets the beauty of marine cuisine. Carefully selected mud crab is first deep-fried to a crisp exterior shell, then stir-fried with golden-brown garlic bits. The crab meat absorbs the garlicky and spicy notes, creating a perfect balance of sweetness and intensity. The rich aromas of deep-fried garlic and chili intertwine, offering a multi-dimensional taste experience. Adhering to the principle of "golden garlic that's not bitter, crab that's crisp outside and tender inside," this dish invites spice lovers to amplify the heat, with additional chili making the flavors increasingly wild and exciting.

香港仔避風塘

CLASSIC HONG KONG TYPHOON SHELTER STYLE





豉汁蒸白鱈
Steamed White Eel with
Fermented Black Bean Sauce



醬焗乳山蠔
Baked Rushan Oyster

醬焗乳山蠔 (蒜焗/黃醬芝士) (2隻起) \$38 / 隻 pcs
Baked Rushan Oyster (Garlic / Mashed Potato and Cheese Sauce)(Min 2 pcs)

🌿 金蒜粉絲蒸開邊虎蝦 \$148
Steamed Halved Tiger Prawn with Minced Garlic and Glass Noodle

🌿 豉汁蒸白鱈 \$228
Steamed White Eel with Fermented Black Bean Sauce



金蒜粉絲蒸開邊虎蝦
Steamed Halved Tiger Prawn with
Minced Garlic and Glass Noodle





XO 醬彩蔬炒龍躉球
Stir-fried Giant Grouper with XO
Sauce and Assorted Vegetable



鹽板馬友
Salt-Grilled Fingerfour Threadfin



金蒜粉絲蒸龍躉
Steamed Giant Grouper with
Minced Garlic and Glass Noodle

甄選海鮮
SEAFOOD

🌿 金蒜粉絲蒸龍躉 \$208
Steamed Giant Grouper with Minced Garlic and Glass Noodle

🌿 惹味啫啫龍躉煲 \$218
Giant Grouper Pot

XO 醬彩蔬炒龍躉球 \$218
Stir-fried Giant Grouper with XO Sauce and Assorted Vegetable

🌿 避風塘龍躉 \$218
Typhoon Shelter Style Stir-fried Giant Grouper

鹽板馬友 \$268
Salt-Grilled Fingerfour Threadfin



惹味啫啫龍躉煲
Giant Grouper Pot





西班牙黑毛豬
叉燒炒飯
Barbecued Spanish Iberico
Pork Fried Rice

火鴨絲炒米粉
Stir-fried Rice Vermicelli with
Shredded Duck Meat

火鴨絲炒米粉

Stir-fried Rice Vermicelli with Shredded Duck Meat

\$ 128

紅菜頭安格斯牛肉炒飯

Angus Beef Fried Rice

\$ 148

瑤柱蛋白炒飯

Dried Conpoy and Egg White Fried Rice

\$ 148

西班牙黑毛豬叉燒炒飯

Barbecued Spanish Iberico Pork Fried Rice

\$ 148

悅見乾炒安格斯牛小排河

Canton House Stir-fried Beef Short Rib Flat Rice Noodle

\$ 158

豉油皇 A5 和牛粒炒飯

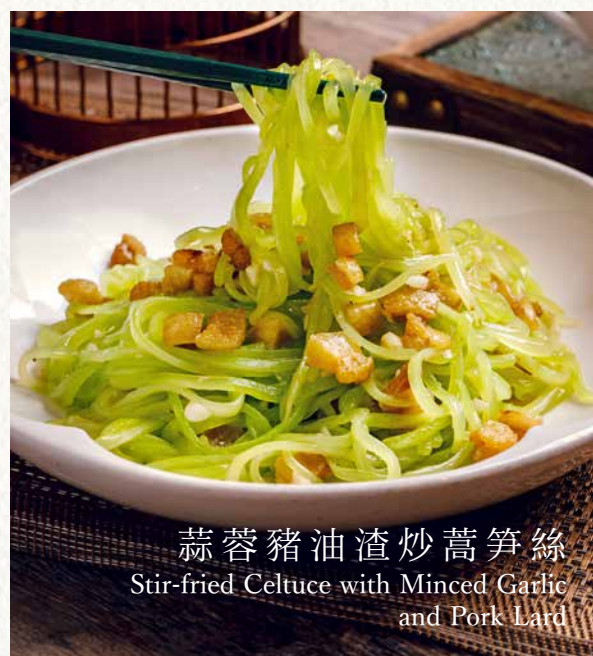
Diced A5 Wagyu Beef Fried Rice with Soy Sauce

\$ 188



悅見乾炒安格斯牛小排河
Canton House Stir-fried Beef Short Rib Flat
Rice Noodle





蒜蓉豬油渣炒蒿筍絲
Stir-fried Celtuce with Minced Garlic and Pork Lard



雲石甜酸茄子
Crispy Eggplant with Sweet and Sour Sauce



金銀蛋菜心
Poached Choy Sum with Century Egg and Salted Egg

大澳蝦乾上湯浸勝瓜
Angled Luffa and Dried Shrimp in Supreme Broth



招牌碗仔魚翅
Faux Shark's Fin Soup



滋補雞湯燉魚翅
Double-boiled Shark's Fin Chicken Soup



五指毛桃燉雞湯
AnglDouble-boiled Hairy Fig and Chicken Soup

- 雲石甜酸茄子  \$98
Crispy Eggplant with Sweet and Sour Sauce
- 蒜蓉炒時蔬  \$98
Stir-fried Seasonal Vegetables with Minced Garlic
-  金銀蛋菜心 \$98
Poached Choy Sum with Century Egg and Salted Egg
-  蒜蓉豬油渣炒蒿筍絲 \$118
Stir-fried Celtuce with Minced Garlic and Pork Lard
-  大澳蝦乾上湯浸勝瓜 \$128
Angled Luffa and Dried Shrimp in Supreme Broth

- 清燉雪梨豬腱湯 \$68 / 位 Per
Double-boiled Pear and Pork Shank Soup
- 五指毛桃燉雞湯 \$68 / 位 Per
Double-boiled Hairy Fig and Chicken Soup
-  招牌碗仔魚翅 \$98 / 位 Per
Faux Shark's Fin Soup
-  滋補雞湯燉魚翅 \$108 / 位 Per
Double-boiled Shark's Fin Chicken Soup
-  金湯雞煲翅 \$688 / 4 位 Person
Shark's Fin Chicken Soup \$988 / 6 位 Person





芝士鮮蝦炸春卷
Deep-fried Cheese and
Shrimp Spring Roll

雙色一口蘋果鹹水角
Apple-shaped Deep-fried Bi-color Sticky
Rice Dumpling with Minced Pork and
Dried Shrimp

蜜汁黑毛豬叉燒酥 (3 件)

Baked Honey-glazed Barbecued Pork Puff Pastry (3pcs)

\$ 58

雙色一口蘋果鹹水角 (4 件)

Apple-shaped Deep-fried Bi-color Sticky Rice Dumpling with Minced Pork and Dried Shrimp (4pcs)

\$ 62

芝士鮮蝦炸春卷 (4 件)

Deep-fried Cheese and Shrimp Spring Roll (4pcs)

\$ 68

🌸 四彩琉璃水晶餃

(雞肉香芹、鮮蝦豬肉、洋蔥辣牛肉、鮮蝦芫茜)

Steamed Colorful Crystal Dumpling (Chicken and Celery, Pork and Shrimp Paste, Onion and Spicy Beef, Shrimp and Coriander)

\$ 78

🌸 四大天王燒賣

(臘味糯米、松露蝦豚、帶子豬肉、鮮蝦豬肉)

Steamed Shumai Quartet (Sticky Rice with Preserved Meat, Truffle Shrimp and Pork, Scallop and Angled Luffa, Shrimp and Pork)

\$ 78



四大天王燒賣
Steamed Shumai Quartet

四彩琉璃水晶餃
Steamed Colorful Crystal Dumpling

手作點心 HANDMADE DIM SUM





一口迷你菠蘿包 (雪糕)
Mini Pineapple Bun (Ice Cream)

滋潤雙湘蓮紅豆沙
Hunan Lotus Seed Red
Bean Sweet Soup

椰茸香芒慕絲
Coconut Puree and Mango
Mousse Cube

楊枝甘露
Mango Pomelo Sago



北海道雙獅奶凍
Lion Dance Hokkaido Milk Pudding
(Black Sesame Flavor)

特色甜品
DESSERT

滋潤雙湘蓮紅豆沙 (凍 / 熱)
Hunan Lotus Seed Red Bean Sweet Soup (Cold/Hot)

\$48 / 位 Per

一口迷你菠蘿包 (鳳梨) (3 件)
Mini Pineapple Bun (Grilled Pineapple) (3pcs)

\$58

一口迷你菠蘿包 (雪糕) (3 件)
Mini Pineapple Bun (Ice Cream) (3pcs)

\$58

楊枝甘露
Mango Pomelo Sago

\$58 / 位 Per

椰茸香芒慕絲 (4 件)
Coconut Puree and Mango Mousse Cube (4pcs)

\$62

北海道雙獅奶凍 (2 隻)
Lion Dance Hokkaido Milk Pudding (Black Sesame Flavor) (2pcs)

\$68

腰果拿破崙
Nutty Cashew Mille-Feuille

\$88 / 位 Per



腰果拿破崙
Nutty Cashew Mille-Feuille





花樣年華 (雜果花紅茶)
Floral Years (Mixed Fruit Floral Black Tea)

甜蜜蜜
(椰香龍眼冰蜜)
Sweetie (Iced Longan
Coconut with Honey)

重慶森林
(抹茶豆腐 Oreo)
Chongqing Forest
(Tofu Pudding and Oreo Matcha)


百香多多
Passion Fruit Yakult

心想事成
(香橙奶綠)
Orange Green Milk Tea


港好飲 Hong Kong Good Drink Collection

 甜蜜蜜 (椰香龍眼冰蜜) Sweetie (Iced Longan Coconut with Honey)	\$ 32
 花樣年華 (雜果花紅茶) Floral Years (Mixed Fruit Floral Black Tea)	\$ 32
重慶森林 (抹茶豆腐 Oreo) Chongqing Forest (Tofu Pudding and Oreo Matcha)	\$ 32

港果茶 Fruit Tea Collection

 維港果韻 (芒果 / 菠蘿) Fruit Tea (Mango / Pineapple)	\$ 32
心想事成 (香橙奶綠) Orange Green Milk Tea	\$ 32

港多多 Yakult Collection

 百香多多 Passion Fruit Yakult	\$ 38
抹茶多多 Matcha Yakult	\$ 38

港好茶 Classic Hong Kong Tea

	熱 Hot	凍 Ice
絲襪奶茶 Milk Tea	\$ 22	\$ 24
香濃咖啡 Coffee	\$ 22	\$ 24
鴛鴦 Yuen Yang	\$ 22	\$ 24
 手打檸茶 Handcrafted Lemon Tea	/	\$ 26

其他 Other

可樂 / 雪碧 / 無糖可樂 Coke / Sprite / Zero Coke	\$ 16	紅酒 Red Wine (Bottle)	\$ 288 / 支
藍妹 Blue Girl	\$ 36 / 300ml	白酒 White Wine (Bottle)	\$ 288 / 支
七寶生啤 Sapporo	\$ 48 / 250ml \$ 58 / 500ml		





茗茶 / 熱開水 \$15 / 每位 per person
(普洱、龍井、香片、胎菊、鐵觀音)

Pu'er, Longjing, Jasmine Tea, Embryo Chrysanthemum, Tieguanyin, Or Hot Water Charge

白飯 \$15 / 碗 Bowl
Steamed Rice

開瓶費 \$100 / 每支 750 毫升 per 750ml bottle
Corkage Charge

切餅費 \$100 / 每個 Each
Cake Cutting Charge

如閣下對任何食品有任何過敏反應或
特殊飲食要求請提前告知我們的服務員

Please inform your server of any food related allergies as
your well-being and comfort are our greatest concern.