

午市優惠一人餐

LUNCH SET FOR 1



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| 1. | 西班牙黑毛豬肉碎煎釀豆腐煲
Minced Iberico Pork and Stuffed Tofu Pot | \$88 |
| 2. | 蝦仁芙蓉蛋
Shrimp Fu Yung Omelette | \$98 |
| 3. | 魚香茄子煲
Spicy Eggplant and Minced Pork Pot | \$98 |
| 4. | 黑毛豬叉燒炒滑蛋
Scrambled Egg with Barbecued Iberico Pork | \$108 |
| 5. | 西班牙黑毛豬咕嚕肉
Deep-fried Sweet and Sour Pork with Popping Candy | \$108 |
| 6. | 廟街啫啫滑雞煲
Chicken Pot | \$108 |
| 7. | 鹹蛋黃馬蹄煎肉餅
Pan-fried Pork Patty with Salted Egg Yolk and Water Chestnut | \$118 |
| 8. | 黑椒洋蔥牛仔骨
Stir-fried Beef Rib with Pepper and Onion | \$118 |
| 9. | 豉汁蒸倉魚
Steamed Pomfret with Black Bean Sauce | \$128 |
| 10. | 芥蘭炒牛小排
Stir-fried Beef Short Rib with Chinese Kale | \$138 |
| 11. | XO 醬爆炒龍躉斑球
Wok-fried Giant Grouper in XO Sauce | \$148 |
| 12. | 香煎一夜埋馬友
Pan-fried Salted Threadfin | \$148 |



以上套餐配絲苗白飯 (碗) Above set served with Steamed Rice (Bowl)

半價追加飲品
50% Off Add-on Drink



+\$10 追加港經典

(絲襪奶茶 / 香濃咖啡 / 手打檸檬茶)
+ \$10 Enjoy Classic Hong Kong Tea: Milk Tea / Coffee / Handcrafted Lemon Tea

二人點心套餐

\$318
SET FOR 2



手作點心 (選二 Choose 2)

Handmade Dim Sum

香滑流沙包 (3件)

Steamed Custard Lava Bun (3 pcs)

百味醬蒸鳳爪

Steamed Chicken's Feet in Mixed Sauce

腐竹蒸排骨

Steamed Pork Rib with Bean Curd Sheet

魚肚滑雞扎 (2件)

Steamed Chicken Bean Curd Sheet Roll with Fish Maw (2 pcs)

臘香糯寶燒賣 (臘味糯米) (4件)

Steamed Sticky Rice with Preserved Meat Shumai (4 pcs)

明蝦金頂燒賣 (鮮蝦豬肉) (4件)

Steamed Shrimp and Pork Shumai (4 pcs)

翡翠帶子燒賣 (帶子豬肉) (4件)

Steamed Scallop and Angled Luff a Shumai (4 pcs)

紅珊芹香餃 (雞肉香芹) (4件)

Steamed Chicken and Celery Crystal Dumpling (4 pcs)

翡翠蝦芫餃 (鮮蝦芫茜) (4件)

Steamed Shrimp and Coriander Crystal Dumpling (4 pcs)

紫蔥辣牛肉餃 (洋蔥辣牛肉) (4件)

Steamed Onion and Spicy Beef Crystal Dumpling (4 pcs)

流心奶黃煎堆 (4件)

Deep-fried Glutinous Rice Ball with Lava Custard (4 pcs)

雙色一口蘋果鹹水角 (4件)

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

蜜汁黑毛豬叉燒酥 (3件)

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

髮菜陳皮鮫魚球 (6件)

Deep-fried Black Moss and Dried Tangerine Peel Mud Carp Ball (6 pcs)

主菜 Main Dish (選一 Choose 1)

西班牙黑毛豬煎釀豆腐煲

Pan-fried Stuffed Tofu Casserole

魚香茄子煲

Spicy Eggplant and Minced Pork Pot

西班牙黑毛豬咕嚕肉

Sweet and Sour Iberico Pork

墨魚汁蒸肉餅

Steamed Squid Ink Pork Patty

玫瑰露頭抽豉油雞 (半隻) +\$38

Soy Sauce Chicken (Half) +\$38

百花蜜汁西班牙黑毛豬叉燒 +\$48

Honey-glazed Barbecued Iberico Pork +\$48

豉汁蒸白鱈 +\$78

Steamed White Eel with Fermented Black Bean Sauce +\$78

蔬菜 Vegetable (選一 Choose 1)

金銀蛋菜心

Poached Choy Sum with Century Egg and Salted Egg

雲石甜酸茄子

Crispy Eggplant with Sweet and Sour Sauce

蒜蓉炒時蔬

Stir-fried Seasonal Vegetables with Minced Garlic

啫啫大澳蝦乾唐生菜煲 +\$38

Tai O Dried Shrimp and Chinese Lettuce Pot +\$38

甜品 Dessert

北海道雙獅奶凍 (2隻)

Lion Dance Hokkaido Milk Pudding (Black Sesame Flavor) (2 pcs)

+\$48 可追加清燉雪梨豬展湯 (位) 或 五指毛桃燉雞湯 (位)
Add \$48 for Double-boiled Pear and Pork Shank Soup (One Person) or Double-boiled Hairy Fig and Chicken Soup (One Person)

+\$88 可追加滋補雞湯燉魚翅 (位)
Add \$88 for Double-boiled Shark's Fin Chicken Soup (One Person)

+\$58 可追加金牌沙田玻璃乳鴿 (隻)
Add \$58 for Roasted Pigeon (Whole)

半價 追加主餐牌港式飲品
Enjoy half price when upgrading to other drinks in main menu

四人點心套餐

\$648
SET FOR 4

港
飲
港
食

悅見
CANTON HOUSE

手作點心 Handmade Dim Sum (選三 Choose 3)

香滑流沙包 (3件)

Steamed Custard Lava Bun (3 pcs)

百味醬蒸鳳爪

Steamed Chicken's Feet in Mixed Sauce

腐竹蒸排骨

Steamed Pork Rib with Bean Curd Sheet

臘香糯寶燒賣 (臘味糯米) (4件)

Steamed Sticky Rice with Preserved Meat Shumai (4 pcs)

明蝦金頂燒賣 (鮮蝦豬肉) (4件)

Steamed Shrimp and Pork Shumai (4 pcs)

翡翠帶子燒賣 (帶子豬肉) (4件)

Steamed Scallop and Angled Luffa Shumai (4 pcs)

紅珊瑚香餃 (雞肉香芹) (4件)

Steamed Chicken and Celery Crystal Dumpling (4 pcs)

翡翠蝦芫餃 (鮮蝦芫茜) (4件)

Steamed Shrimp and Coriander Crystal Dumpling (4 pcs)

紫蔥辣牛肉餃 (洋蔥辣牛肉) (4件)

Steamed Onion and Spicy Beef Crystal Dumpling (4 pcs)

流心奶黃煎堆 (4件)

Deep-fried Glutinous Rice Ball with Lava Custard (4 pcs)

雙色一口蘋果鹹水角 (4件)

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

蜜汁黑毛豬叉燒酥 (4件)

Baked Honey-glazed Barbecued Iberico Pork Puff Pastry (4 pcs)

髮菜陳皮鯪魚球 (6件)

Deep-fried Black Moss and Dried Tangerine Peel Mud Carp Ball (6 pcs)

明爐燒味 Siu Mei (選一 Choose 1)

百花蜜汁西班牙黑毛豬叉燒

Honey-glazed Barbecued Iberico Pork

玫瑰露頭抽豉油雞 (半隻)

Soy Sauce Chicken (Half)

秘製蔥油五鮮雞 (半隻)

Scallion Oil Chicken (Half)

招牌風沙脆皮燒雞 (半隻)

Signature Roasted Chicken with Deep-fried Garlic and Chili (Half)

必食燒味雙拼 +\$68

(百花蜜汁西班牙黑毛豬叉燒、陳皮十三味脆皮燒鴨)

Barbecued Trio (Honey-glazed Barbecued Iberico Pork & Roasted Duck) +\$68

啫啫香煲 Clay Pot (選一 Choose 1)

西班牙黑毛豬煎釀豆腐煲

Pan-fried Stuffed Tofu Casserole

魚香茄子煲

Spicy Eggplant and Minced Pork Pot

啫啫大澳蝦乾唐生菜煲

Tai O Dried Shrimp and Chinese Lettuce Pot

金菇肥牛沙嗲煲

Satay Beef and Enoki Mushroom Pot

鑊氣主食 Rice & Noodle (選一 Choose 1)

火鴨絲炒米粉

Stir-fried Rice Vermicelli with Shredded Duck Meat

瑤柱蛋白炒飯

Dried Conpoy and Egg White Fried Rice

安格斯牛肉紅菜頭炒飯

Angus Beef and Beetroot Fried Rice

黑松露鮑魚燜飯 +\$38

Black Truffle and Abalone Braised Rice +\$38

蔬菜 Vegetable (選一 Choose 1)

金銀蛋菜心

Poached Choy Sum with Century Egg and Salted Egg

雲石甜酸茄子

Crispy Eggplant with Sweet and Sour Sauce

蒜蓉炒時蔬

Stir-Fried Seasonal Vegetables with Minced Garlic

甜品 Dessert (選一 Choose 1)

香濃黑芝麻蛋撻 (4件)

Baked Black Sesame Egg Tart (4 pcs)

椰茸香芒慕絲 (4件)

Coconut Puree and Mango Mousse (4 pcs)

+\$48

可追加清燉雪梨豬展湯 (位) 或 五指毛桃燉雞湯 (位)

Add \$48 for Double-boiled Pear and Pork Shank Soup (One Person) or Double-boiled Hairy Fig and Chicken Soup (One Person)

+\$58

可追加金牌沙田玻璃乳鴿 (隻)

Add \$58 for Roasted Pigeon (Whole)

+\$88

可追加滋補雞湯燉魚翅 (位)

Add \$88 for Double-boiled Shark's Fin Chicken Soup (One Person)

特色甜品 DESSERT



楊枝甘露 \$52
Mango Pomelo Sago

滋潤雙湘蓮紅豆沙 (凍/熱) \$38
Hunan Lotus Seed Red Bean Sweet Soup (Cold/Hot)

香濃黑芝麻蛋撻 (3件)
Baked Black Sesame Egg Tart (3pcs)

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

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

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

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



北海道雙獅奶凍



椰茸香芒慕絲

新鮮時蔬 Seasonal Vegetable



金銀蛋菜心



大澳蝦乾上湯浸勝瓜

白灼青菜
Poached Greens \$68

腐乳唐生菜
Stir-fried Chinese Lettuce with Fermented Bean Curd \$72

薑汁生炒芥蘭
Stir-Fried Chinese Kale with Ginger Juice \$82

蒜蓉炒時蔬
Stir-Fried Seasonal Vegetables with Minced Garlic \$82

金銀蛋菜心
Poached Choy Sum with Century Egg and Salted Egg \$88

大澳蝦乾上湯浸勝瓜
Angled Luffa and Dried Shrimp in Supreme Broth \$98

香口小食 Tempting Flavor



椒鹽一口豆腐
Deep-fried Tofu Cube with Salt and Pepper \$62



椒鹽九肚魚 (6件)
Deep-fried Bombay Duck with Salt and Pepper (6 pcs) \$82

韭菜豬紅
Pig Blood Curd with Chinese Chives \$58

黃金鹹蛋黃涼瓜
Stir-fried Bitter Melon with Salted Egg Yolk \$62

蝦蝦脆薄餅
Dried Shrimp Pancake \$68

香煎韭菜蛋餅
Pan-Fried Chinese Chive Egg Pancake \$68

脆皮乳鴿 (隻)
Roasted Pigeon (Whole) \$68

大笪地椒鹽鮮魷
Deep-fried Squid Tentacles with Salt and Pepper \$88

內含花生 With Peanut | 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.



黃金鹹蛋黃炸魚皮
Deep-fried Fish Skin with Salted Egg Yolk \$68



黃金鹹蛋黃鮮魷
Deep-fried Squid Tentacles with Salted Egg Yolk \$92



香煎韭菜蛋餅

脆皮乳鴿



Taste of Hong Kong
港飲港食

悅見
CANTON HOUSE

經手人:
By

檯號:
Table No.

TW-L-202402

大圍圍方 3 樓 332 號舖
Shop 332, 3/F, The Wai, Tai Wai ☎ 2886 8223

茗茶 (普洱、龍井、香片) / 熱開水 \$13 / 每位 per person
Pu'er, Longjing, Jasmine Tea Or Hot Water Charge

廚師推介 Chef's Recommendation 素菜 Vegan Choice
另設加一服務收費 Subject to 10% service charge | 圖片只供參考 Photo for reference only

籠仔蒸點 Steamed Dim Sum



悅見蝦餃皇



鮮竹陳皮牛肉球



翡翠帶子燒賣



四大天王燒賣

- 叉燒包 (2件) \$38
Steamed Barbecued Pork Bun (2 pcs)
- 香滑流沙包 (3件) \$38
Steamed Custard Lava Bun (3 pcs)
- 懷舊麻蓉包 (3件) \$42
Steamed Sesame Paste Bun (3 pcs)
- 腐竹蒸排骨 \$42
Steamed Pork Rib with Bean Curd Sheet
- 百味醬蒸鳳爪 \$42
Steamed Chicken's Feet in Mixed Sauce
- 原籠馬拉糕 \$48
Steamed Cantonese Sponge Cake
- 悅見蝦餃皇 (3件) \$48
Steamed Shrimp Dumpling (3 pcs)
- 鮮竹陳皮牛肉球 (3件) \$48
Steamed Dried Tangerine Peel Beef Ball with Bean Curd Sheet (3 pcs)
- 黑椒金錢肚 \$52
Steamed Black Pepper Beef Tripe
- 魚肚滑雞扎 (2件) \$52
Steamed Chicken Bean Curd Sheet Roll with Fish Maw (2 pcs)
- 羶蔥牛柏葉 \$52
Steamed Beef Tripe with Ginger and Scallion
- 招牌荷葉糯米飯 \$52
Steamed Signature Sticky Rice in Lotus Leaf
- 臘香糯寶燒賣 (臘味糯米) (4件) \$46
Steamed Sticky Rice with Preserved Meat Shumai (4 pcs)
- 明蝦金頂燒賣 (鮮蝦豬肉) (4件) \$48
Steamed Shrimp and Pork Shumai (4 pcs)
- 翡翠帶子燒賣 (帶子豬肉) (4件) \$48
Steamed Scallop, Shrimp and Angled Luffa Shumai (4 pcs)
- 黑鑽蝦香燒賣 (松露蝦豚) (4件) \$52
Steamed Truffle Shrimp and Pork Shumai (4 pcs)
- 四大天王燒賣 (4件) \$58
(臘味糯米、松露蝦豚、帶子豬肉、鮮蝦豬肉)
Steamed Shumai Quartet (4 pcs) (Sticky Rice with Preserved Meat, Truffle Shrimp and Pork, Scallop with Shrimp and Pork, Shrimp and Pork)
- 紅珊瑚香餃 (雞肉香芹) (4件) \$48
Steamed Chicken and Celery Crystal Dumpling (4 pcs)
- 紫蔥辣牛肉餃 (洋蔥辣牛肉) (4件) \$48
Steamed Onion and Spicy Beef Crystal Dumpling (4 pcs)

- 翡翠蝦芫餃 (鮮蝦芫茜) (4件) \$52
Steamed Shrimp and Coriander Crystal Dumpling (4 pcs)
- 珊瑚鮮蝦餃 (鮮蝦豬肉) (4件) \$52
Steamed Pork and Shrimp Paste Crystal Dumpling (4 pcs)
- 四彩琉璃水晶餃 (4件) \$58
(雞肉香芹、鮮蝦豬肉、洋蔥辣牛肉、鮮蝦芫茜)
Steamed Colorful Crystal Dumpling (4 pcs) (Chicken and Celery, Pork and Shrimp Paste, Onion and Spicy Beef, Shrimp and Coriander)
- 咖喱魷魚 \$58
Steamed Curry Squid



四彩琉璃水晶餃

現做腸粉 Steamed Handmade Rice Roll

- 春風得意腸 \$52
Steamed Doughstick Rice Roll with Shrimp Filling
- 鮮蝦韭黃腸粉 \$58
Steamed Fresh Shrimp Rice Roll
- 西班牙黑毛豬叉燒腸粉 \$58
Steamed Barbecued Pork Rice Roll
- 香茜 A5 和牛腸粉 \$68
Steamed Cilantro A5 Wagyu Beef Rice Roll



香茜 A5 和牛腸粉



雙色一口蘋果鹹水角



芝士鮮蝦炸春卷

煎炸點心

Pan-fried and Deep-fried Dim Sum

- 流心奶黃煎堆 (3件) \$38
Deep-fried Glutinous Rice Ball with Lava Custard (3pcs)
- 百花蜜蛋散 \$42
Honey-glazed Egg Twist
- 蜜汁黑毛豬叉燒酥 (3件) \$48
Baked Honey-glazed Barbecued Iberico Pork Puff Pastry (3pcs)
- 雙色一口蘋果鹹水角 (4件) \$48
Apple-shaped Deep-fried Bi-color Sticky Rice Dumpling with Minced Pork and Dried Shrimp (4pcs)
- 髮菜陳皮鯪魚球 (6件) \$52
Deep-fried Black Moss and Dried Tangerine Peel Mud Carp Ball (6 pcs)
- 芝士鮮蝦炸春卷 (4件) \$58
Deep-fried Cheese and Shrimp Spring Roll (4 pcs)
- 鮮蝦炸雲吞 (4件) \$52
Deep-fried Shrimp Wonton (4 pcs)
- XO 醬炒蘿蔔糕 (微辣) \$62
Stir-fried Turnip Cake with XO Sauce (Mild Spicy)

經典主食 Classic Rice and Noodle



- 西班牙黑毛豬叉燒流心蛋飯 \$108
Barbecued Spanish Iberico Pork Fried Rice with Soft-boiled Egg



西班牙黑毛豬叉燒炒飯

- 豉油皇炒麵 \$108
Soy Sauce Stir-fried Noodle

- 秘製蔥油五鮮雞飯 \$108
Scallion Oil Chicken Rice

- 星洲炒米 \$118
Singapore-style Fried Rice Vermicelli

- 火鴨絲炒米粉 \$128
Stir-fried Rice Vermicelli with Shredded Duck Meat

- 瑤柱蛋白炒飯 \$128
Dried Conpoy and Egg White Fried Rice

- 西班牙黑毛豬叉燒炒飯 \$128
Barbecued Spanish Iberico Pork Fried Rice

- 悅見乾炒安格斯牛小排河 \$138
Canton House Stir-fried Angus Beef Short Rib Flat Rice Noodle

- 黑松露鮑魚燜飯 \$188
Black Truffle and Abalone Braised Rice



悅見乾炒安格斯牛小排河

靚媽燉湯 Double-boiled Soup

- 清燉雪梨豬腱湯 (盅) \$58
Double-boiled Pear and Pork Shank Soup (Bowl)
- 五指毛桃燉雞湯 (盅) \$58
Double-boiled Hairy Fig and Chicken Soup (Bowl)
- 招牌碗仔魚翅 (盅) \$78
Faux Shark's Fin Soup (Bowl)

