

"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.



Elevate Us

with Your Valued Feedback!



誠邀您分享用餐體驗
令服務更臻完善

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 | 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

Virtue Gin Tea
\$68

**SIGNATURE
COCKTAILS**

1911
\$88

Sapientia Martini
\$78



MOCKTAILS

Longan Winter
Melon Red Date Tea
\$38

Salty Lemon Honey
with Dried Orange Peel
\$48





White Peach
Earl Grey
\$38

SPARKLING TEA

Yuzu
Genmaicha
\$38



**SIGNATURE
DRINK**

Iced Coconut Coffee
(limited availability)
\$48



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)	\$168
 三色燻素鵝	Smoked Bean Curd Sheet Rolls Stuffed with Vegetables	\$108
太極鴛鴦羹 (6位)	Tai Chi Tofu & Spinach Soup with Assorted Seafood (6pax)	\$288
脆皮芝士軟殼蝦	Crispy Soft Shell Prawns with Cheese	\$228
醬燒和牛面頰	Braised Beef Cheek in Supreme Sauce	\$348
 招牌鹽水鵝 (隻)	Signature Slow-cooked Goose in Supreme Broth (whole)	\$688
太極鴛鴦飯	Classic Tai Chi Yin-Yang Rice	\$208
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 (6件)	Candied Crispy Pomelo Peel (6pcs)	\$88
 	麻香海蜇頭	Jelly Fish Head with Mala Sauce	\$98
	子薑糖心皮蛋	Pickled Ginger & Century Egg	\$98
 	三色燻素鵝	Smoked Bean Curd Sheet Rolls Stuffed with Vegetables	\$108
 	麻香鳳尾蝦多士 (6件)	Deep-fried Prawns on Toast (6pcs)	\$168
	惹味五香燻魚	Shanghai Smoked Fish	\$168

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



太極鴛鴦羹

Tai Chi Tofu & Spinach Soup
with Assorted Seafood

湯
SOUP
羹

精選例湯

  五指毛桃燉鮮淮山
栗子百合養生湯

濃湯花膠雞絲羹

 太極鴛鴦羹

 椰皇螺頭羊肚菌燉雞

  金銀杏汁燉白肺湯

Soup of the Day

\$158 6位 pax
\$32位 per person

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

\$238 6位 pax
\$48位 per person

Shredded Fish Maw &
Chicken Supreme Thick Soup

\$238 6位 pax
\$48位 per person

Tai Chi Tofu & Spinach Soup
with Assorted Seafood

\$288 6位 pax

Double-boiled Morel Mushroom
& Chicken Soup with Coconut

\$138位 per person

Double-boiled Almond Soup
with Pig's Lung

\$478 12位 pax
\$52位 per person



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

Braised Goose Web with Mushrooms

\$108位
per person

 蝦籽柚皮

Braised Pomelo Peel with Shrimp Roe

\$148

黑蒜花膠鮑魚雞煲

Clay Pot Chicken with Black Garlic,
Fish Maw & Abalone

\$388

  蠔皇原隻鮑魚扣花膠

Braised Whole Abalone with Fish Maw

\$288位
per person



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



翡翠骨香鯧 (黃立鯧)
Deep-fried Pampano
with Assorted Vegetables



海

SEAFOOD

鮮

椒鹽鮮魷

Deep-fried Squid with Salt & Pepper

\$148

油泡龍躉球

Wok-fried Giant Garoupa Fillets

\$198

 脆皮芝士軟殼蝦

Crispy Soft Shell Prawns with Cheese

\$228

蒜爆蝦球

Stir-fried Prawns with Garlic

\$238

 金沙麥皮黃金蝦

Crispy Prawns with Cereal & Salted Egg Yolk

\$238

 翡翠骨香鯧 (黃立鯧)

Deep-fried Pampano with Assorted Vegetables

\$288

原隻桶蠔

(酥炸 / 薑蔥 / 砵酒)

Pacific Oysters

(Deep-fried / Ginger & Scallion / Port Wine Stew)

\$298

焗釀響螺
Baked Stuffed Sea Whelk




脆皮芝士軟殼蝦
Crispy Soft Shell Prawns
with Cheese

海

SEAFOOD

鮮

Ⓛ2 焗釀響螺

Baked Stuffed Sea Whelk

\$88

Ⓛ2 巧手古法炆斑翅

Braised Fish Fin with Oyster
& Dark Soy Sauce

\$488

Ⓛ2 生猛海鮮 (48小時前預訂, 時價)

Fresh Seafood

(Pre-order 48 hours in advance; current Market Prices apply)

貝殼類 Shellfish

大扇貝
Scallop

大連鮮鮑魚
Fresh Abalone from Dalian

南非鮮鮑魚
Fresh Abalone from South Africa

龍蝦及蝦類 Lobster, Shrimp or Prawns

龍蝦
Lobster

瀨尿蝦
Mantis Shrimp

基圍蝦
Jinga Shrimp

魚類 Fish

沙巴龍躉
Sabah Giant Garoupa

東星班
Leopard Coral Garoupa

老虎班
Tiger Garoupa



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

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 \$168

Sweet & Sour Pork with Pineapple Strips \$168

牛 Beef Dishes

陳皮/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

 麻香脆皮牛腩 (伴咖喱醬)

 醬燒和牛面頰

 鮮茄香茅燒牛肋肉

Steamed Beef Patty (Aged Tangerine Peel / Black Garlic / Black Truffle) \$148

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

Crispy-skinned Beef Brisket with Sesame Sauce & Curry Dip on side \$238

Braised Beef Cheek in Supreme Sauce \$348

Beef Rib with Tomato & Lemongrass \$358



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



招牌鹽水鵝
Signature Slow-cooked Goose
in Superior Broth



家

POULTRY

禽

乾蔥豆豉雞煲

Chicken Casserole w/ Dried Shallots
& Fermented Black Beans

\$168

金牌校友脆皮雞

Signature Roasted Chicken
in Cantonese Style

\$188 半隻 half
\$368 隻 whole

蔥油松露脆皮雞

Roasted Chicken with Scallion & Truffle

\$198 半隻 half
\$388 隻 whole

四川樟茶鴨

Tea-smoked Duck in Sichuan Style

\$348 隻 whole

 茶燻豉油雞

Smoked Chicken with Tea Leaves

\$368 隻 whole

  招牌脆皮鹽焗雞

Signature Salt-baked Crispy Chicken

\$388 隻 whole

  招牌鹽水鵝

Signature Slow-cooked Goose
in Superior Broth

\$688 隻 whole



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 \$98

 薑汁黃糖炒芥蘭

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

欖菜乾煸四季豆

Stir-fried Preserved Olive & Green Beans \$108

魚湯/濃湯 時令蔬菜

Seasonal Vegetables in Fish Soup / Supreme 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

 南乳溫公齋煲

Braised Assorted Vegetables & Fermented Bean Curd in Pot \$118

蝦乾粉絲雜菜煲

Dried Shrimp with Vermicelli & Vegetables in Pot \$138

   原個羊肚菌蔬菜炒南瓜

Assorted Mushrooms & Vegetables in Pumpkin Pot \$188

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



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	\$138
章魚雞粒炆飯	Braised Octopus & Chicken Rice	\$138
金瑤蛋白炒飯	Fried Rice with Conpoy & Egg White	\$138
松露雜菌炆伊麵	Braised E-Fu Noodles with Truffle & Assorted Mushrooms	\$138
欖菜生炒牛鬆飯	Fried Rice with Minced Beef & Preserved Olives	\$138
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	\$158
魚湯龍躉米線	Sliced Giant Garoupa & Rice Noodles in Fish Soup	\$158
 太極鴛鴦飯	Classic Tai Chi Yin-Yang Rice	\$208
絲苗白飯	Jasmine Rice	\$30



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

\$42位
per person

 銀杏燉湘蓮

Double-boiled Ginkgo Nut
& Lotus Seed Sweet Soup

\$42位
per person

 杏仁雪耳燉木瓜

Double-boiled White Fungus, Papaya
& Almond

\$42位
per person

桂花雪糕

Osmanthus Ice Cream

\$48

紹興酒雪糕

Shaoxing Wine Ice Cream

\$48

 太極布甸

Tai Chi Sesame & Coconut Pudding

\$68

 香芒脆奶卷

Crispy Rolls Stuffed with Mango Cream

\$68

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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**HONG KONG UNIVERSITY
ALUMNI ASSOCIATION DINING**

香港大學校友會會所餐廳

中環德己立街2號業豐大廈101室
Room 101, Yip Fung Building, 2 D'Aguiar Street, Central

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

DRAWING ROOM CONCEPTS
CLUBHOUSE MANAGEMENT