

“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。

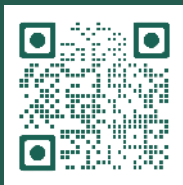
Executive Chef Ka-Wing LAI

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

茗茶及小食 \$18位 Tea and Snack Charge \$18 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
桂花炒瑤柱	Stir-fried Conpoy with Scrambled Eggs	\$148
慢煮風沙豬鞍扒	Slow-cooked Pork Saddle Steak with Crispy Garlic & Chili	\$228
醬燒和牛面頰	Braised Beef Cheek in Supreme Sauce	\$348
 脆皮松露八寶雞 (隻)	Crispy Chicken Stuffed with Truffle & Eight Treasure (whole)	\$688
 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

桂花炒瑤柱

Stir-fried Conpoy with Scrambled Eggs

\$148

 蝦籽柚皮

Braised Pomelo Peel with Shrimp Roe

\$148

薑蔥炒花膠

Stir-fried Fish Maw  
with Ginger & Scallion

\$298

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



竹筒烤焗滑鱈  
Baked Eel in Bamboo Tube



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

# 海 SEAFOOD 鮮

椒鹽鮮魷

油泡龍躉球

 脆皮芝士軟殼蝦

蒜爆蝦球

 金沙麥皮黃金蝦

竹筒烤焗滑鱈

 蟹肉大良炒鮮奶

 翡翠骨香鯧 (黃立鯧)

原隻桶蠔  
(酥炸/ 薑蔥/ 砵酒)

翡翠炒東星班球

  老壇酸菜魚

Deep-fried Squid with Salt & Pepper

\$148

Wok-fried Giant Garoupa Fillets

\$198

Crispy Soft Shell Prawns with Cheese

\$228

Stir-fried Prawns with Garlic

\$238

Crispy Prawns with Cereal & Salted Egg Yolk

\$238

Baked Eel in Bamboo Tube

\$238

Shunde Style Stir-fried Egg White & Milk  
with Crab Meat

\$268

Deep-fried Pampano with Assorted Vegetables

\$288

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

\$298

Wok-fried Leopard Garoupa Fillets

\$328

Sichuan Fish Fillets with Pickled Vegetables

\$348

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 advanced; 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

  慢煮風沙豬鞍扒

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

Slow-cooked Pork Saddle Steak with Crispy Garlic & Chili \$228

## 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

  脆皮松露八寶雞

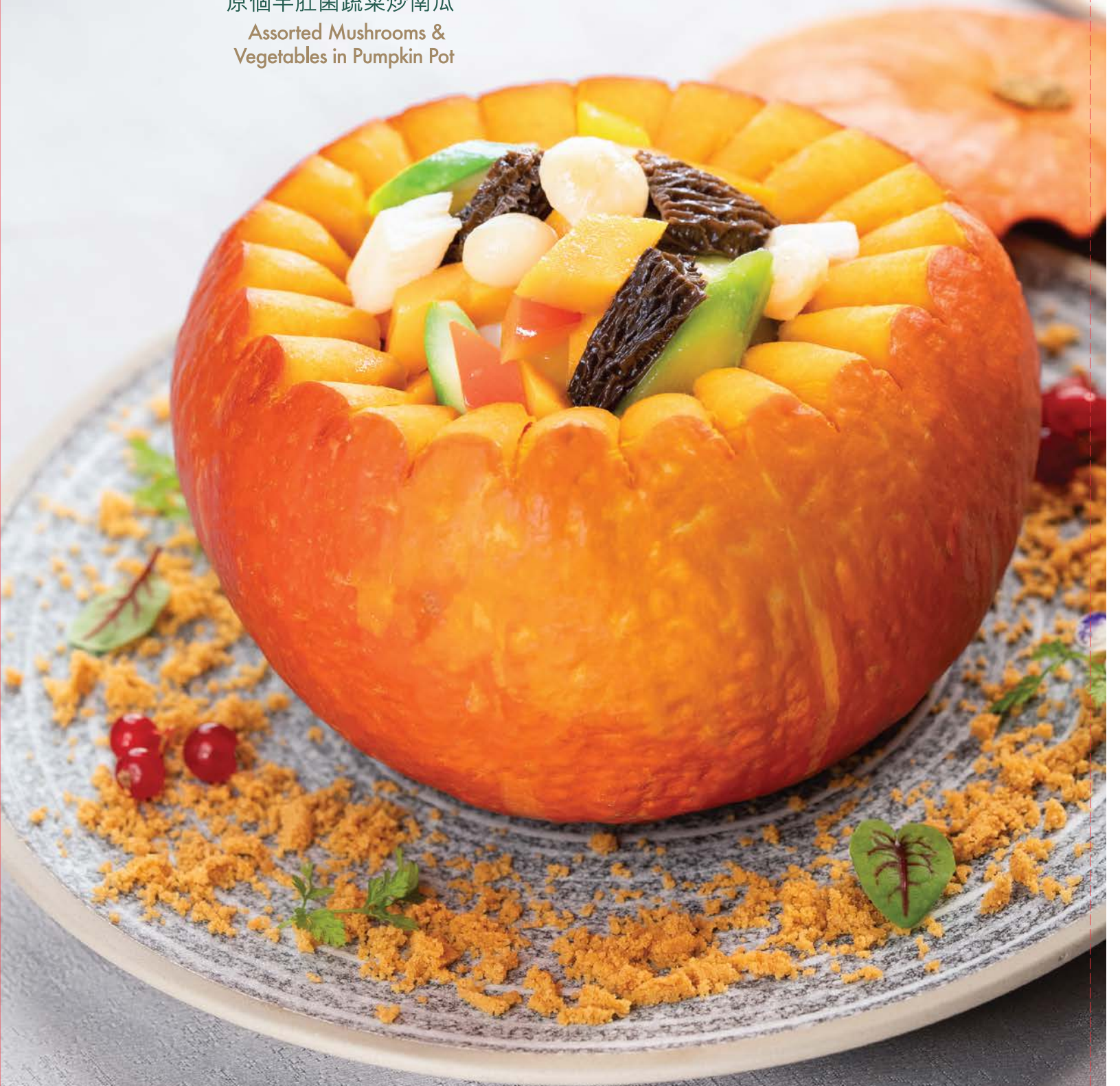
Crispy Chicken Stuffed  
with Truffle & Eight Treasure

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

DRAWING ROOM CONCEPTS  
CLUBHOUSE MANAGEMENT