



Café A 歷山餐廳

Chinese Delicacies Menu | 中式美饌餐目 (For Dine-in Only | 只供堂食)

Available Time 供應時段

Lunch 午市 : Mon - Fri (except public holiday & its eves) | 星期一至五 (公眾假期及前夕除外) | 12:00 - 14:30

Dinner 晚市 : Sun - Thu (except public holiday & its eves) | 星期日至四 (公眾假期及前夕除外) | 18:30 - 21:30

SOUP | 湯/羹

Daily Soup Selection 精選例湯

Corn and Fish Maw Broth 粟米魚肚羹

APPETIZER | 前菜

Sliced Pork Belly with Garlic Sauce 蒜泥白肉

Marinated Pork Knuckle and Jellyfish with Sesame Oil 海蜇燻蹄

Tofu with Preserved Duck Egg and Ginger Pickle in Sesame Sauce 酸薑皮蛋豆腐

Marinated Beef Shin 鹵水牛腩

Marinated Cucumber and Black Fungus with Sichuan Spicy Vinegar 麻辣雲耳拍青瓜

MAIN COURSE | 主菜

Steamed Chicken with Ginger and Scallion 薑蔥霸王雞

Marinated Chicken in Sichuan Style Chili Sauce 川味口水雞

Wok-fried Chicken with Herbs and Scallion in Taiwanese Style 台式三杯雞

Stir-fried Scallop with Asparagus and Elm Fungus 蘆筍如意炒帶子

Stir-fried Fish Maw with Scallion and XO Sauce XO 醬京蔥炒花膠

Sautéed Shrimp, Scallop and Sea Cucumber with Celery and Cashew Nut 西芹腰果海中寶

Deep-fried Eggplant, Chili, Bell Pepper stuffed with Shrimp Paste 百花避風塘三寶

Scrambled Egg with Black Truffle Sauce and Shrimp 黑松露滑蛋炒蝦仁

Stir-fried Prawn with Salted Egg Yolk and Butter 金沙焗大蝦

Boiled Fish Fillet with Pickled Cabbage and Sichuan Chili 金湯酸菜魚

Steamed Grouper Fillet with Mushroom and Jinhua Ham 古法蒸石斑柳

Steamed Pork Belly with Dried Shrimp and Conpoy in Lotus Leaf 蓮香金鉤瑤柱蒸腩片

Deep-fried Spare Rib with Honey Yuzu Sauce 蜜餞柚子骨

Steamed Pork Patty with Preserved Vegetable 梅菜蒸肉餅



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MAIN COURSE | 主菜

- Poached Seasonal Vegetable in Wild Mushroom Soup 野生菌浸時蔬
Stewed Beancurd with Minced Beef and Preserved Egg in Sichuan Pepper Sauce 麻婆皮蛋牛鬆豆腐
Stir-fried Lotus Root with Fresh Lily Bulb and Black Fungus 荷塘春色
Sichuan Spicy Poached Beef 水煮牛肉
Stir-fried Beef Tenderloin with Black Garlic 黑蒜牛仔柳
Wok-fried Beef Tenderloin with Cumin and Chinese Tea 孜然茶香牛柳粒

DESSERT | 甜品

- Seasonal Sweetened Soup 合時糖水

SET MENU FOR 2 | 二人套餐

- Soup 湯/羹 (2 Portions 客)
Appetizer 前菜 (1 Portion 客)
Main Course 主菜 (2 Portions 份)
Dessert 甜品 (2 Portions 客)
Steamed Rice 絲苗白飯 (2 Bowls 碗)

HK\$498

ADDITIONAL ORDER | 額外選購

- ** Soup 湯/羹 HK\$38 | Per Bowl 每碗
** Appetizer 前菜 HK\$68 | Each 每款
** Main course 主菜 HK\$158 | Each 每款
** Dessert 甜品 HK\$38 | Each 每款
** Steamed Rice 絲苗白飯 HK\$15 | Per Bowl 每碗
** Chinese Tea / Water 中式茗茶 / 水 HK\$20 | Per Person 每位

All prices are in Hong Kong Dollars and subject to 10% service charge. 價目以港幣計算並需加一服務費。

Food preparation takes time, please be patient. 食品製作需時，敬請耐心等待。

For those with special dietary requirements or allergies who may wish to know the food ingredients used, please ask for restaurant staff.
如對某類食物敏感或對食材有特別要求，請向餐廳職員查詢。