

大班樓

粵菜清淡雅致，講求吃出原味，想做得好，首要條件，必須採用最優質新鮮的食材。

我們認為，本地產品，是很好的選擇。

香港新界有本地雞，本地豬，因為用的飼料較好，每天活宰，味道極佳；亦有一些老舊醬園及品牌，依然沿用著傳統方法出產一級頭抽，清鮮至極；以及繼續在做著很有豆味的腐皮；本地有少量漁民，仍每天摸黑在南中國海捕活魚活蝦；在元朗等地，更有不少菜農努力在耕種。大班樓一直盡量去選購，這些新鮮得不能再新鮮的好材料。雖然價錢會高一點。

我們在上水還有自己的小小農場，作為餐廳生曬臘肉，做醃漬的場地。最近亦開始種植有機瓜菜，希望能夠逐漸增加供應。

可以自製的醬汁，我們會在自已廚房自製。蝦油、辣油、雞油、香茅油，提味一流，全皆慢火熬成。

我們相信只要材料鮮，醬汁靚，烹調方法，簡單便好。雞有雞味，魚有魚味，這是粵菜精髓。

最後要提一提，大班樓餐牌上沒有魚翅、海參、燕窩，只因為我們認為其他菜式，更加有趣，或者，更加環保。

希望大家吃得快樂。

Cantonese cuisine is light and delicate, and strives to bring out the original flavours of food. The foremost element of good food is the use of the finest and freshest ingredients.

To us, local produce is an excellent choice.

Chickens and pigs are raised locally in the New Territories. They taste great because they are fed with good quality forage and slaughtered daily. A number of old-style condiment stores continue to adopt traditional ways to produce superb first extract soy sauce in its purest and freshest form, and hand craft beancurd sheets with strong bean taste. A small number of local fishermen are persistently sailing out during the early hours to the South China Sea to catch live fishes and shrimps. In places like Yuen Long, there are a substantial number of vegetable farmers working diligently on their fields.

At The Chairman, we have all along tried our best to acquire these freshest among the freshest ingredients, although their prices are slightly higher.

We also have a small farm of our own in Sheung Shui which is used as the venue for curing preserved meat and making different kinds of pickles. Recently we have started growing organic vegetables, and hopefully we can gradually increase the supply.

For those sauces that we can prepare on our own, we create them in our own kitchen. Shrimp oil, spicy oil, chicken oil and lemongrass oil are perfect for bringing out the authentic tastes and they are all produced through slow cooking.

We believe that as long as the ingredients are fresh, the sauces are outstanding, simple cooking will rule. This is what Cantonese cuisine is all about. Lastly, you will not find shark's fin, sea cucumber, bird's nest on The Chairman's menu, simply because we believe that the other delicacies are more interesting, or, should we say, more eco-friendly.

Bon appetit!

頭盤 Appetizers

大班樓子薑皮蛋 (一隻)	36	v
Pickled Mid-summer Ginger Root served with Century Egg (each)		
九層塔甜醋醃漬小番茄配香茅甜梨	98	v
Cherry Tomatoes Pickled in Basil Reduction with Lemongrass Pickled Pear		
酥炸金針菇	98	v
Crispy Enoki Mushrooms		
七味香脆羊肚菌	118	v
Seven Spices Morel Mushrooms		
二十年咸檸檬金銀蒜蒸蠔子 (每隻) 兩隻起	88	
Razor Clams Steamed with Aged Lemon and Garlic (each) Minimum 2 pcs		
川味香辣紐西蘭小羊腩	148	c
Szechuan Spicy New Zealand Crispy Lamb Belly		
酥炸蟹肉香菇盒 (每件) 兩件起	55	
Deep Fried Crab Meat and Mushrooms Dumplings (each) Minimum 2 pcs		
九層塔辣椒膏炒蜆	158	c
Wild Clams Stir Fried with Chilli Jam and Basil		
清酒魚湯煮蜆	158	
Wild Clams Cooked in Fish Broth and Sake		
蜂巢芋泥煙鴨盒 (每件) 兩件起	55	
Deep Fried Crispy Taro Cake with Smoked Duck (each) Minimum 2 pcs		
陳醋香菜伴蒜味牛舌	148	
Slow Cooked Ox Tongue with Garlic and Vinegar		
檸檬葉蝦棗配山楂汁 (四件)	160	
Fried Prawn Balls with Pickled Plum Sauce (4 pcs)		
麻辣豬肚絲豬耳香菜配番石榴	148	c
Sichuan Style Shredded Pig's Ear & Tripe Salad with Freshly Sliced Guava		
馬友咸魚煎肉餅 (四件)	136	
Pan Fried Minced Pork Cakes with Salted Fish (4 pcs)		
龍井菊花煙燻乳鴿 (一隻)	148	
Smoked Baby Pigeon with Longjing Tea & Chrysanthemum		

湯 Chinese Soup

十豆蟲草鬚湯 (一位) 88 v
Slow-cooked Vegetarian Assorted Beans Soup with Cordyceps Root

老火靚湯 (一位) 98
Soup of the Day

主菜 Main Courses

海鮮 Seafood

清蒸海黃腳臘 / 方利 / 海班 預定 時價
Steamed Catch of the Day *Advance Order / Market Price*

薑絲話梅松鼠全魚 預定 時價
Deep Fried Whole Fish with Shredded Ginger *Advance Order / Market Price*
and Preserved Plum Sauce

一班兩食：時菜炒班球， 椒鹽頭腩 或 預定 時價 c
陳皮蒸頭腩 或 *Advanced Order / Market Price* 老干媽豆豉
蒸頭腩 c

Whole Fish 2 Flavours:
Stir Fried with Chinese Vegetables , and
Deep Fried in Spicy Salt or c
Steamed with Mandarin Peel or
Steamed with Black Beans and chilli c

雞油花雕蒸花蟹配陳村粉 時價
Steamed Fresh Flowery Crab with Aged ShaoXing Wine,
Fragrant Chicken Oil & Flat Rice Noodles *Market Price*

香辣胡椒炒花蟹 時價 c
Spicy Peppercorn Flowery Crab *Market Price*

辣椒膏九層塔炒大花蟹 大、中、小辣 時價 c
Chilli Jam Flowery Crab Hot, Medium , Light *Market Price*

二十年咸檸檬金銀蒜蒸蜆子 (每隻) 兩隻起 88
Razor Clams Steamed with Aged Lemon and Garlic (each) Minimum 2 pcs

魚米湯煮大花蝦球， 椒鹽蝦頭 (每隻) 兩隻起 115

King Prawns Cooked in Fish and Rice Broth , Deep Fried Peppered Prawn Heads

蝦子炒大花蝦球, 椒鹽蝦頭 (每隻) 兩隻起	115
Sauteed Prawns with Shrimp Roes, Deep Fried Peppered Prawn Heads (4pcs)	
櫻花蝦XO醬炒大花蝦球, 椒鹽蝦頭 (每隻) 兩隻起	115 c
Sauteed Prawns with Chilli Paste, Deep Fried Peppered Prawn Heads (4pcs)	
香辣蘑菇胡椒大蝦	298 c
Spicy Peppercorn King Prawns	
沙茶粉絲游水大蝦煲	298 c
Fresh Prawns with Herbed Homemade Satay Sauce, Garlic and Spring Onion in Clay Pot	

家禽 Poultry

香煎百花雞件配魚露 (一隻) 預定	580
Pan Fried Whole Crispy Chicken Stuffed with Shrimp Paste <i>Advanced Order</i>	
龍井煙燻米鴨配黑糖羅望子醬 (半隻)	198
Tea Smoked Duck with Tamarind and Dark Sugar	
慢煮乾葱焗滑雞 (例牌)	188
Fried Chicken with Caramelized Shallot and Onion	
十八味豉油雞 (例牌)	178
The Chairman's Soy Sauce Chicken	
青花椒麻辣雞 (例牌)	178 c
Szechuan Green Pepper and Chilli Chicken	

肉類 Meat

乾燒陳醋蒜香澳洲牛肋骨	288
Slow Cooked then Fried Australian Beef Ribs with Vinegar and Garlic	
乾燒麻辣澳洲牛肋骨	288
Slow Cooked then Fried Australian Beef Ribs with Szechuan Spices	
麵醬無花果炆牛三味(牛坑腩、牛根、牛肚)	236
Beef Briskets 、Tripe Stew in Bean Paste and Dried Figs	
上湯薑葱白灼特級肥牛頸脊	236

Beef Neck Fillets with Ginger and Shallot in Chicken Broth		
時菜頭抽炒和牛腩片	182	
Wagyu Beef Brisket Stir Fried with Chinese Vegetables		
咸檸檬炸菜牛頸瘠蒸豆腐	158	
Steamed Beef Fillets and Beancurd with Pickled Lemon		
川味香辣紐西蘭小羊腩	188	
Szechuan Spicy New Zealand Crispy Lamb Belly		
香酥紐西蘭草飼羊肋骨 (每支) 兩支起	82	
5 Spices Slow Cooked then Fried New Zealand Grass Fed Lamb Ribs (each) Minimum 2 pcs		
三杯紅麴一字排骨 (每支) 四支起	55	
Braised Spare Ribs with Dark Soya Sauce, Chinese Wine and Red Yeast		
話梅肉桂糖醋排骨 (每支) 四支起	55	
Braised Spare Ribs with Preserved Plums in Caramelized Black Vinegar (each) Minimum 4 pcs		
烏梅陳醋甜酸生炒骨	188	
Sweet and Sour Pork with Balsamic Vinegar and Pickled Plums		

蔬菜 Vegetables

冬菇羊肚菌炆腐皮	158	v
Braised Layer Beancurd with Morel Muchrooms		
豆豉辣椒乾煸菜甫豆乾粒	148	c v
Dried Bean Curd and Vegetables Stir Fried with Black Beans and Chilli		
梅菜蒸芥蘭	128	v
Steamed Kai Lan with Pickled Chinese Vegetables		
魚湯腐皮浸時菜	138	
Layered Beancurd and Bean Sprout in Fish Broth		
瑤柱咸魚醬炒時菜	128	
Braised Seasonal Chinese Vegetables with Salted Fish Paste		

飯 / 粥 / 麵 Rice / Congee / Noodles

白飯 Steamed Rice	18
陳皮腐竹銀杏粥 Beancurd & Ginkgo Nut Congee flavoured with Dried Mandarin Peel	28
大班樓手打肉丸明火粥 每位 (四位起) Beancurd & Ginkgo Nut Congee with Pork Meat Balls	55
三蝦炒飯: 鮮蝦、蝦乾、蝦膏 Fried Rice with Prawns Trio – <i>Fresh Prawns, Sun-dried Prawns & Shrimp Paste</i>	188
欖菜猪肉鬆紅葱炒飯 Fried Rice with Pork Chin and Pickled Vegetables	178
瑤柱蛋白菜粒炒飯 Fried Rice with Dried Scallops, Egg White and Vegetables	188
豉油王和牛腩片銀芽乾炒陳村粉 Wok-fried Flat Noodles with Wagyu Beef Brisket	188

甜品 Desserts

桂花杞子雪糕/子薑雪糕 Osmanthus & Wolfberry Ice-cream / Pickled Ginger Ice-cream	45
生磨杏仁茶 Homemade Almond Sweet Soup	58

飲品 Beverages

各式名茶 陳年普洱茶/鐵觀音/香片/菊花 Chinese Tea <i>Old Pu-erh Tea/ Tie Guan Yin Tea (Iron Buddha) / Jasmine</i>	20
---	----

晚飯套餐一 Dinner Set Menu A 4位起 (4 persons or above) \$ 598 / head

蜂巢芋泥煙鴨盒

Deep Fried Crispy Taro Cake with Smoked Duck

七味香脆羊肚菌

v

Seven Spices Morel Mushrooms

馬友咸魚煎肉餅

Pan Fried Minced Pork Cakes with Salted Fish

老火靚湯

Soup of the Day

魚米湯煮大花蝦球, 椒鹽蝦頭 或 蝦子炒大花蝦球, 椒鹽蝦頭

King Prawns Cooked in Fish and Rice Broth or

Sauteed Prawns with Shrimp Roes

(轉 雞油花雕蒸大花蟹配陳村粉, 每位加HK \$ 60)

(change to Steamed Fresh Flowery Crab with Aged ShaoXing Wine & Fragrant Chicken Oil , extra HK \$ 60 per person)

慢煮乾葱焗滑雞

Fried Chicken with Caramelized Shallot and Onion

麵醬無花果炆牛三味 (牛坑腩、牛根、牛肚) 或 川味香辣紐西蘭小羊腩 c

Beef Briskets 、Tripe Stew in Bean Paste and Dried Figs or

Szechuan Spicy New Zealand Crispy Lamb Belly

魚湯浸菜苗 / 梅菜芥蘭 / 薑汁芥蘭

Seasonal Baby Vegetables cooked in Homemade Fish Broth

三蝦炒飯: 鮮蝦、蝦乾、蝦膏

Fried Rice with Prawns Trio –

Fresh Prawns, Sun-dried Prawns & Shrimp Paste

生磨杏仁茶 / 杞子雪糕

Desserts of the Day

晚飯套餐二 Dinner Set Menu B 4位起 (4 persons or above) \$ 698 / head

九層塔甜醋醃漬小番茄配香茅甜梨

v

Cherry Tomatoes Pickled in Basil Reduction with Lemongrass Pickled Pear

蜂巢芋泥煙鴨盒

Deep Fried Crispy Taro Cake with Smoked Duck

陳醋香菜伴蒜味牛舌

Slow Cooked Ox Tongue with Garlic and Vinegar

川味香辣紐西蘭小羊腩

Szechuan Spicy New Zealand Crispy Lamb Belly

c

老火靚湯

Soup of The Day

雞油花雕蒸大花蟹配陳村粉

Steamed Fresh Flowery Crab with Aged ShaoXing Wine &
Fragrant Chicken Oil & Flat Rice Noodles

魚米湯煮大花蝦球, 椒鹽蝦頭 或 蝦子炒大花蝦球, 椒鹽蝦頭

King Prawns Cooked in Fish and Rice Broth or

Sauteed Prawns with Shrimp Roes

乾燒陳醋蒜香澳洲牛肋骨 或 話梅肉桂糖醋排骨

Slow Cooked then Fried Australian Beef Ribs with Vinegar and Garlic or
Braised Spare Ribs with Preserved Plums in Caramelized Black Vinegar

魚湯浸菜苗/ 梅菜芥蘭 / 薑汁芥蘭

Seasonal Baby Vegetables cooked in Homemade Fish Broth

欖菜豬頸肉紅葱炒飯 或 大班樓手打肉丸明火粥

Fried Rice with Pork Chin and Pickled Vegetables or

Beancurd & Ginkgo Nut Congee with Pork Meat Balls

生磨杏仁茶 / 杞子雪糕

Desserts of the Day

晚飯套餐三 Dinner Set Menu C 8位起 (8 persons or above) \$ 798 / head

預定 Advance Order

九層塔甜醋醃漬小番茄配香茅甜梨

v

Cherry Tomatoes Pickled in Basil Reduction with Lemongrass Pickled Pear

二十年咸檸檬金銀蒜蒸蜆子

Steamed Razor Clams with Pickled Lemon and Garlic

酥炸蟹肉香菇盒

Deep Fried Crab Meat and Mushrooms Dumplings

蜂巢芋泥煙鴨盒

Deep Fried Crispy Taro Cake with Smoked Duck

老火靚湯

Soup of The Day

清蒸游水海班

Steam Catch of The Day

雞油花雕蒸大花蟹配陳村粉

Steamed Fresh Flowery Crab with Aged ShaoXing Wine & Fragrant Chicken Oil & Flat Rice Noodles

香煎百花雞件配魚露

Pan Fried Whole Crispy Chicken Stuffed with Shrimp Paste

乾燒陳醋蒜香澳洲牛肋骨 或 川味香辣紐西蘭小羊腩 c

Slow Cooked then Fried Australian Beef Ribs with Vinegar and Garlic or Szechuan Spicy New Zealand Crispy Lamb Belly

魚湯浸菜苗/梅菜芥蘭/薑汁芥蘭

Seasonal Baby Vegetables cooked in Homemade Fish Broth

三蝦炒飯: 鮮蝦、蝦乾、蝦膏

Fried Rice with Prawns Trio –

Fresh Prawns, Sun-dried Prawns & Shrimp Paste

生磨杏仁茶 / 杞子雪糕

Desserts of the Day

二人套餐

Dinner For Two

\$ 598 / person

川味香辣紐西蘭小羊腩

Szechuan Spicy New Zealand Crispy Lamb Belly

c

酥炸蟹肉香菇盒

Deep Fried Crab Meat and Mushrooms Dumplings

櫻花蝦XO醬炒大花蝦球, 椒鹽蝦頭

或

Sauteed King Prawns with Chilli Paste, Deep Fried Peppered Prawn Heads Or

雞油花雕蒸大花蟹配陳村粉

(加 HK \$ 140一位)

Steamed Fresh Flowery Crab with Aged ShaoXing Wine & (extra HK \$ 140 per person)

Fragrant Chicken Oil & Flat Rice Noodles

三杯紅麴一字排骨 或 話梅肉桂糖醋排骨

Braised Spare Ribs with Dark Soya Sauce, Chinese Wine and Red Yeast or

Braised Spare Ribs with Preserved Plums in Caramelized Black Vinegar

薑汁芥蘭

v

Chinese Vegetables Stir Fried with Ginger

三蝦炒飯: 鮮蝦、蝦乾、蝦膏

Fried Rice with Prawns Trio –

Fresh Prawns, Sun-dried Prawns & Shrimp Paste

生磨杏仁茶 / 杞子雪糕

Desserts of the Day