

餐前小品 Appetizers

X.O. 醬涼拌涼瓜 Chilled Bitter Melon in XO Sauce	\$6
芝麻手撕雞 Chinese Chicken Salad	\$5 (每位) Per Person
五香牛腩 Five Spice Beef Shin	\$6
佛山汾蹄 Braised Pork Shank	\$5
重慶口水雞 Chongqing Shredded Chicken	\$7
老醋海蜇 Aged Vinegar Marinated Jellyfish	\$8
日式海草 Marinated Seaweed	\$6
白雲鳳爪 White Cloud Phoenix Talon	\$8
滷水鴨舌 Marinated Duck Tongues	\$8
滷水炸豆腐 Chiu Chow Style Deep Fried Tofu	\$6
鮑汁豬腳仔 Pork Knuckle in Superior Abalone Sauce	\$8
上海素鵝 Shanghai Bean Curd	\$8
椒鹽豆腐粒 Deep Fried Tofu with Salted Pepper	\$7
酥炸雲吞 Fried Wontons (8)	\$8
春卷 Egg Rolls (4)	\$8
酥炸蝦丸 Deep Fried Shrimp Balls	\$10
椒鹽鮮魷 Deep Fried Calamari with Salted Pepper	\$10
餐前小品拼盆 Appetizer Combination (3 items)	\$20

明爐燒味 Barbecued Favorites

金陵化皮乳豬件 Roast Suckling Pig	\$20 例 Reg. Order \$40 大 Large Order	一品吊燒雞 Roasted Chicken	\$15 半隻 Half \$28 全隻 Whole
鴻運手抓化皮乳豬 Roasted Whole Suckling Pig	\$120 半隻 Half \$230 全隻 Whole	蜜汁叉燒 Barbecued Pork	\$12
瑤柱貴妃雞 House Special Steamed Chicken	\$15 半隻 Half \$28 全隻 Whole	馳名燒排骨 Barbecued Spare Ribs	\$12
正宗脆皮燒鴨 Roasted Duck	\$16 半隻 Half \$30 全隻 Whole	炭燒豬頸肉 Barbecued Pork Neck	\$14
紅燒乳鴿 Roasted Squab	\$16 每隻 Each	燒味雙拼盤 Barbecue Delicacies Duo Combo <small>Your choice of 2 BBQ items</small>	\$15 例 Reg. Order \$28 大 Large Order
北京片皮鴨 Roasted Peking Duck <small>(兩食炒鴨絲 Two Eats with Shredded Meat — Add \$10)</small>	\$32 全隻 Whole	燒味三拼盤 Barbecue Delicacies Trio Combo <small>Your choice of 3 BBQ items</small>	\$24 例 Reg. Order \$35 大 Large Order
玫瑰豉油雞 Rose Flavored Soya Chicken	\$15 半隻 Half \$28 全隻 Whole	乳豬雙拼盤 Roast Suckling Pig and Barbecue Delicacies Combo	\$25 例 Reg. Order
龍井脆皮茶皇雞 Crispy Premium Black Tea Chicken	\$15 半隻 Half \$28 全隻 Whole	潮州滷水拼盤 Chiu Chow Style Marinated Delicacies Combo	\$22 例 Reg. Order

燕窩參肚 Bird's Nest, Sea Cucumber & Fish Maw

原個木瓜燉官燕 Double Boiled Bird's Nest with Papaya	\$42 (每位) Per Person
鵝掌扣遼參 Prickly Beche De Mer with Goose Web	\$20 (每位) Per Person
花膠拼遼參 Fish Maw with Prickly Beche De Mer	\$38 (每位) Per Person

鮑魚 Abalones

正宗佛跳牆 Buddha Jumped Over the Wall	\$40 (每位) Per Person	花膠北菇鮮鮑片 Fresh Abalone with Fish Maw & Shiitake Mushroom	\$42
特級蠔皇鮑片扒菜膽 Dried Abalone & Tender Greens with Oyster Sauce	\$35	鮑甫扣鵝掌 Dried Abalone with Goose Webs	\$40
海參扒鮮鮑片 Fresh Abalone & Sea Cucumber	\$40	原只鮮鮑魚 Braised Fresh Whole Abalone	季節 Seasonal MP

湯 Soups

山菌魚肚湯 Fish Maw Soup with Assorted Mushrooms	\$18 例 Bowl	海鮮窩巴湯 Seafood with Sizzling Rice Soup	\$13 例 Bowl
老火足料煲靚湯 House Special Soup of the Day	\$13 例 Bowl	龍蝦酸辣湯 Lobster Hot & Sour Soup	\$39 例 Bowl
錦繡瑤柱羹 Dried Scallop with Supreme Broth	\$14 例 Bowl	窩雲吞湯 House Special Won Ton Soup	\$14 例 Bowl
竹笙海皇羹 Supreme Seafood Broth with Bamboo Pith	\$15 例 Bowl	蟹肉魚肚羹 Crab Meat with Fish Maw Soup	\$16 例 Bowl
西湖牛肉羹 Westlake Soup	\$14 例 Bowl	粟米雞茸羹 Sweet Corn with Minced Chicken Soup	\$13 例 Bowl
酸辣湯 Hot and Sour Soup	\$12 例 Bowl	竹笙如意素菜羹 Vegetable and Bamboo Pith Soup	\$12 例 Bowl

炒飯類 Rice Dishes

招牌炒飯 House Special Fried Rice	\$20	福建炒飯 Fook Kin Fried Rice	\$16
金腿帶子粒炒飯 Ham & Scallop Fried Rice	\$14	鴛鴦炒飯 Yin Yang Fried Rice	\$16
咸魚雞粒炒飯 Salted Fish & Diced Chicken Fried Rice	\$14	臘味芥粒炒飯 Cured Meats with Chinese Broccoli Fried Rice	\$14
潮式炒飯 Chiu Chow Style Fried Rice	\$14	上素炒飯 Vegetable Fried Rice	\$12
瑤柱蛋白炒飯 Dried Scallop & Egg White Fried Rice	\$15	魚湯海鮮泡飯 Seafood with Fish Broth Cooked Rice	\$16
攪菜肉碎炒飯 Minced Pork & Preserved Cabbage Fried Rice	\$12	肉絲炒餅 Diced Green Onion Pancake with Pork	\$14

🔥 - 辣 Spicy

價錢和供應若有更改, 恕不另行通知 Prices and availabilities subject to change without advance notice.

ABC 美食外賣



富林海鮮酒家 ABC Seafood Restaurant

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www.abcseafoodrestaurant.com

海鮮 Live Seafood Market Price

大龍利 (清蒸, 豉汁, 酥炸, 椒鹽)
Flounder

大龍斑 (炒球, 清蒸, 炆, 椒鹽)
Ling Cod

石九公 (炒球, 清蒸, 炆, 煲湯)
Cabezon

石斑 (炒球, 清蒸, 炆, 酥炸)
Rock Cod

銀鱈魚 (焗, 三杯)
Sea Bass

大銀曹 (炒球, 清蒸, 酥炸, 潮式凍)
Bass

魚立魚 (清蒸, 煲湯, 梅菜蒸)
Tilapia

鮎魚 (豉汁, 酥炸, 潮式酥炸, 炆)
Catfish


大蟹 (金沙焗, 椒鹽, 薑蔥, 上湯焗, 蒜茸蒸, 避風塘, 花雕蛋白蒸)
Dungeness Crab

雞與肉類 Chicken & Meat

脆皮糯米雞 \$60 例
Crispy Chicken Stuffed with Fried Stick Rice

金華玉樹雞 \$15 半隻 Half
\$30 全隻 Whole
Steamed Boneless Chicken with Ham & Mushroom

黑胡椒臘腸蒸雞  \$13 例
Black Pepper Steamed Chicken & Cured Sausage

碧綠川椒雞  \$13 例
Emerald Szechuan Chicken

荷香蒸黃毛滑雞 \$16 例
Steamed Chicken in Lotus Leaf

蝦醬碎炸雞件 \$16 例
Fried Chicken with Shrimp Paste

西檸煎軟雞 \$14 例
Pan Fried Chicken Patty with Lemon Sauce

豉汁炒雞球  \$14 例
Sautéed Chicken with Black Bean Sauce

宮保雞丁  \$14 例
Kung Pao Chicken

腰果雞丁 \$14 例
Cashew Nuts with Chicken

澳洲龍蝦
(刺身, 金沙焗, 椒鹽, 上湯焗, 蒜茸蒸, 避風塘, 薑蔥)
Australian Lobster

波士頓龍蝦
(刺身, 金沙焗, 椒鹽, 上湯焗, 蒜茸蒸, 避風塘, 薑蔥)
Maine Lobster

太平洋龍蝦 (刺身, 金沙焗, 椒鹽, 上湯焗, 蒜茸蒸, 避風塘, 薑蔥)
Pacific Lobster

象拔蚌 (刺身, 椒鹽, 白灼, 碧綠炒)
Geoduck Clam

大蜆 (辣酒, 豉汁炒)
Manila Clam

響螺 (白灼, 碧綠炒, XO醬炒)
Sea Conch

富貴蝦 (金沙焗, 刺身, 白灼, 蒜茸蒸, 椒鹽, 豉油王干煎, 花雕)
Prawns

游水大蝦沙律 (十位用 請預訂)
Prawns Salad (Serves 10. Please order 1 day in advance.)

田雞 (荷香雲腿蒸, 炆, 碧綠炒, 椒鹽, 豉汁)
Frog

黑椒牛柳粒 \$16 例
Peppery Diced Beef

古法椒鹽骨 \$14
Salt & Pepper Ribs

京醬肉絲  \$15
Sautéed Pork with Spicy Bean Sauce

夏果黑椒肥牛粒  \$18
Macadamia Nut & Fatty Beef in Black Pepper Sauce

菠蘿咕魯肉 \$14
Sweet and Sour Pork

香煎豬扒 \$14
Pan Fried Pork Chop

京都洋蔥豬扒 \$14
Mandarin Style Pork Chop

蒙古牛肉  \$15
Mongolian Beef

豉椒牛肉  \$15
Sautéed Beef in Black Bean Sauce


中式牛柳 \$16
Chinese Style Beef Filet in Tomato Sauce

蔥爆牛柳條 \$16
Beef Strips Sautéed in Fried Spring Onions

馳名煲仔 Hot Pot Casserole

鮑魚一品煲 \$38
Dried Seafood Combo with Abalone Sauce


花膠鵝掌煲 \$36
Fish Maw and Goose Webs

臺式三杯雞  \$16
Chicken with Wine Sauce


黑椒牛仔骨煲  \$16
Short Ribs with Onion in Black Pepper Sauce

麻婆豆腐煲 \$13
Ma Po Tofu

香芋南瓜圍蝦煲 \$15
Live Shrimp with Pumpkin & Taro

泰式雜菜煲  \$13
Thai Style Assorted Vegetables in Broth

魚香肉菘茄子煲  \$14
Eggplant with Minced Pork

黑椒香蔥雞煲  \$16
Chicken in Black Pepper Sauce

紅燒班腩煲 \$16
Braised Fish Fillet


羅漢千葉豆腐 \$15
Thousand Leaf Tofu

露笋炒桃仁 \$14
Asparagus Sauté with Honey Glazed Walnuts


花菇扒芥膽 \$15
Shiitake Mushrooms and Seasonal Vegetables


竹笙扒翠肉瓜 \$15
Bamboo Pith with Zucchini

養生八寶蔬 \$14
Eight Treasures

拍姜炒芥蘭  \$13
Chinese Broccoli with Ginger

西芹銀杏百合 \$13
Celery, Gingko Nut, Lily Bulb

黑椒炒雜菌  \$13
Assorted Mushrooms with Black Pepper

干煸四季豆  \$13
Spicy Fried Long Green Beans

雪菜燴南瓜 \$13
Preserved Cabbage with Pumpkin

脆皮炸豆腐 \$13
Crispy Fried Tofu


無錫排骨煲 \$17
Mandarin Style Spareribs

金菇瑤柱茄子煲 \$14
Enoki Mushroom with Dried Scallop & Eggplant


三文魚醬肉菘茄子煲  \$15
Minced Pork, Eggplant in Salmon Sauce

大千海鮮煲  \$18
Seafood Combo with Hot Pepper Sauce

北菇鵝掌煲 \$28
Black Mushroom & Goose Webs

沙爹粉絲海鮮煲  \$18
Satay Seafood & Vermicelli

咸魚雞粒豆腐煲 \$14
Salted Fish, Chicken & Tofu

榨菜金菇肥牛煲  \$16
Fatty Beef with Enoki Mushroom & Preserved Radish

南乳溫公齊煲 \$13
Vegetables in Preserved Bean Curd Sauce

台式三杯銀雪魚腩煲 Seasonal
Taiwan Style “Three Cups” Braised Sea Bass Casserole

清炒合時蔬 \$13
Sautéed Seasonal Greens

野菌銀杏炒露笋 \$14
Sautéed Gingko Nut, Wild Mushroom and Asparagus

上湯蒜子泡豆苗 \$16
Fried Garlic Cloves with Snow Pea Vine


清炒鮮露笋 \$14
Sautéed Fresh Asparagus

竹笙扒三蔬 \$15
Bamboo Pith with 3 Vegetables

美果炒素蝦仁 \$16
Cashew Vegetarian Shrimp

芹香炒素腰花 \$15
Sautéed Chinese Celery

上海素燒茄子 \$13
Shanghai Style Braised Eggplant

椒鹽豆腐粒  \$11
Deep Fried Tofu with Salt and Pepper

紅燒山水豆腐 \$12
Braised Fresh Tofu

鵲巢素菜丁 \$15
Sautéed Diced Vegetables served on a Golden Nest

名師精選 Chef's Specialties

辣汁煎釀茄子  \$15
Spicy Eggplant Stuffed with Minced Chicken

蝦仁涼山豆腐 \$14
Steamed Egg White with Tofu and Shrimp

翡翠炒蟹腿 \$18
Seasonal Vegetables with Crab Leg Meat

萬壽果百合蝦仁 \$15
Papaya, Lily Bulb and Shrimp

泰皇汁燒龍利球  \$15
Thai Style Sautéed Flounder Fish

香煎金粟餅 \$14
Crisp Corn Patty with Minced Shrimp Past

蒜香肉排 \$14
Crispy Pork Chop with Minced Garlic

梅菜燒腩蒸茄子 \$14
Brisket with Preserved Cabbage and Eggplant

剁肉菜脯蒸豆腐 \$14
Minced Pork with Preserved Radish and Tofu


玉蘭鮮菌龍利球 \$16
Flounder with Chinese Broccoli and Mushrooms

上湯浸大蜆 \$16
Clam in Shell with Supreme Broth

葡汁海鮮釀豆腐 \$16
Seafood Baked in Portuguese Style Sauce with Tofu

瑞士牛仔骨 \$16
Swiss Style Beef Short Ribs


炒麵類 Fried Noodle

馬來炒貴刁  \$14
Malaysian Chow Fun

菜甫魚香茄子炆米  \$14
Spicy Eggplant in Rice Vermicelli

榨菜鴨絲炆米  \$14
Duck and Preserved Radish Rice Vermicelli

金菇瑤柱炆麵 \$15
Enoki Mushroom and Dried Scallop Noodle

泰式炒米粉  \$14
Thai Style Rice Noodle

合桃鮮蝦球 \$18
Honey Walnut Prawns

川辣蝦球  \$16
Szechuan Spicy & Sour Prawns

蒜茸蝦球 \$18
Garlic Prawns

椒鹽中蝦  \$16
Salted Spicy Prawns in Shell

翡翠杏汁蝦球 \$18
Fried Spinach Leaves with Shrimp in Almond Juice

蜜椒帶子蝦球  \$18
Scallop & Shrimp with Honey Black Pepper Sauce

荷香海鮮蒸豆腐 \$15
Seafood & Tofu in Lotus Leaf

豉汁帶子蒸豆腐  \$18
Scallop with Tofu in Black Bean Sauce

蝦龍糊 \$16
Prawns with “Lobster” Sauce

碧綠夏果牛仔粒 \$17
Diced Beef Sautéed with Seasonal Vegetables

雪理紅南瓜豬扒 \$17
Pork Chop Sautéed with Pumpkin and Preserved Vegetables

碧綠香菜心玉帶子 \$18
Scallops Sautéed with Seasonal Vegetables