

# 荃福樓

TSUEN  
FU  
LOU

營業時間 Opening Hour  
每天 Daily 8:30am - 4:30pm

## 小菜 Main Dishes

- |   |       |                          |
|---|-------|--------------------------|
| 福建金酥豆腐  | \$118 | <input type="checkbox"/> |
| Fried Bean Curd in Fujian Style   |       |                          |
| 藍莓黃桃咕嚕肉   | \$138 | <input type="checkbox"/> |
| Sweet and Sour Pork with Blueberries and Golden Peach                       |       |                          |
| 豉椒涼瓜肉片  | \$138 | <input type="checkbox"/> |
| Stir-fried Pork Slices with Bitter Melon in Black Bean Sauce & Green Pepper |       |                          |
| 紙包骨   | \$158 | <input type="checkbox"/> |
| Paper-Wrapped Short Ribs  |       |                          |
| 懷舊京都焗肉排   | \$158 | <input type="checkbox"/> |
| Nostalgic Baked Pork Chop with Tomato Sauce                                 |       |                          |
| 潮州鹹菜銀杏鮮腐竹煮豬肚  | \$158 | <input type="checkbox"/> |
| Pork Tripe with Pickled Mustard Green and Ginkgo Nuts and Tofu Sheets       |       |                          |
| 荃福小炒王   | \$158 | <input type="checkbox"/> |
| Tsuen Fu Signature Stir-fry with Chive Flowers and Squid and Dried Shrimps  |       |                          |
| 攪菜肉鬆四季豆   | \$158 | <input type="checkbox"/> |
| Stir-fried String Beans with Minced Pork and Preserved Olive Vegetables     |       |                          |
| 野菌燒豆腐   | \$158 | <input type="checkbox"/> |
| Braised Tofu with Wild Mushroom   |       |                          |
| 上湯蒜子浸莧菜   | \$158 | <input type="checkbox"/> |
| Braised Spinach in Supreme Broth with Garlic                                |       |                          |
| 上湯蒜子瑤柱浸白菜仔  | \$158 | <input type="checkbox"/> |
| Braised Chinese White Cabbage in Supreme Broth with Garlic and Conpoy       |       |                          |
| 海鮮煎蛋角   | \$158 | <input type="checkbox"/> |
| Crispy Seafood Omelette   |       |                          |
| 沙爹牛肉炒芥蘭   | \$158 | <input type="checkbox"/> |
| Stir-Fried Chinese Kale with Satay Beef                                     |       |                          |
| 荷葉包雞  | \$158 | <input type="checkbox"/> |
| Steamed Chicken in Lotus Leaf   |       |                          |



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## 冰鎮拔絲咕嚕肉

Iced Caramelized Sweet and Sour Pork

\$158



## 大馬站 (蝦醬豆腐火腩煲)

Rickshaw Man's Casserole (Tofu & Roasted Pork Belly with Shrimp Paste)

\$158



## 澳門葡汁焗四蔬

Baked Assorted Vegetables in Portuguese Sauce

\$158



## 海皇炒鮮奶

Scrambled Egg White with Assorted Seafood and Milk

\$158



## 西芹腰果雞丁

Stir-fried Chicken with Celery and Cashew Nuts

\$168



## 青芥末沙拉蝦球

Wasabi Mayo Prawns

\$168



## 黃金蝦球

Prawns in Salted Egg Yolks

\$168



## XO醬爆炒西芹花枝片

Stir-fried Sliced Cuttlefish with Celery in XO Sauce

\$168



## 黑椒洋蔥牛仔骨煲

Beef Short Ribs with Black Pepper & Onion in Casserole

\$168



## 蒜片蘆筍牛柳粒

Stir-fried Beef Cubes with Garlic Slices and Asparagus

\$168



## 黑松露百合蘆筍炒蝦仁

Stir-fried Shrimp & Celery with Truffle and Lily Bulb

\$188



## 香煎銀鱈魚

Grilled Black Cod With Salt

\$188



## 鮮沙薑生煎走地雞

Pan-fried Chicken With Fresh Sand Ginger

半隻  
Half

\$188



全隻  
Whole

\$328



## 蒜香脆皮燒雞

Crispy Roasted Chicken with Garlic

半隻  
Half

\$188



全隻  
Whole

\$328



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## 燒味 Roasted Meat

單拼(例) \$118

ONE Item Selected  
(Standard)

☐

雙拼(例) \$178

Mixed with TWO Items  
(Standard)

☐

燒腩仔 Crispy Roast Pork Belly

☐

白切雞 Poached Chicken

☐

叉燒 BBQ Pork

☐

油雞 Soy Sauce Chicken

☐

半隻 \$188

Half

☐

全隻 \$328

Whole

☐

白切雞 Poached Chicken

☐

白切雞 Poached Chicken

☐

油雞 Soy Sauce Chicken

☐

油雞 Soy Sauce Chicken

☐

燒味拼盤 (燒腩仔/叉燒/白切雞/油雞)

\$268

Mixed Roasted Meat Platter

☐

(Crispy Roasted Pork Belly / BBQ Pork / Poached Chicken / Soy Sauce Chicken)

明火白粥

Plain Porridge

每碗  
Per Bowl

\$20

☐

白飯

Rice

每碗  
Per Bowl

\$20

☐

是日老火靚湯

Daily Soup

每碗  
Per Bowl

\$28

☐

上湯米粉/瀨粉

Noodle/Vermicelli in Soup

每碗  
Per Bowl

\$28

☐

油菜

Vegetables

每碟  
Per item

\$45

☐
