



關於「鑄鑄·藝嚙館」

「鑄鑄·藝嚙館」作為香港著名
粵菜食府「鑄記酒家」旗下的首個年輕品牌，
秉承「呈手藝、傳心意、嚙回憶」的核心理念，
致力於在傳承經典的基礎上創新發展。

本品牌不僅保留了正宗粵菜的真實口味和香港獨特的飲食文化精髓，
更以創新的角度詮釋傳統，呈現出富有時代感的現代粵菜風格。

About Yung's Bistro

Taste of Art . Made with Heart

Yung's Bistro marks the first venture of Yung Kee Restaurant since 1942.

Dedicating to the mission of continuing Yung Kee's culinary heritage,

Yung's Bistro is also a chic place where patrons can enjoy authentic

Cantonese cuisine with a modern touch.



燒鵝小知識



食「鵝」好時機?

黑鬃鵝的生長期加上儲肥一般為120日。立春時，天氣和暖，草長得嫩，鵝的食慾亦較佳；立秋後，天氣轉涼，驅使鵝吃得較多，鵝較肥亦較嫩滑。因此，清明及重陽是鵝的當造時節，亦是吃鵝的好時機。炎夏時，鵝較瘦，肉質亦可能會略韌。

吃燒「鵝」的黃金一小時

剛燒起的燒鵝，溫度過百度，若立即把鵝開膛，除令鵝汁瞬間流走外，亦令鵝肉及皮遇上冷空氣而迅速收縮，反令肉質又韌又粗糙。所以，在開膛斬件前，需把燒鵝放涼15分鐘至20分鐘。而鵝的最佳食用時間是一小時，而溫度則是65°C至70°C。

「鵝」那一部份最好食?

答案視乎個人喜好。有人喜歡食鵝髀及鵝胸，有人則會選較滑及較入味的鵝背及鵝腩。鵝下腩即左右鵝髀對下位置，鵝皮下相連薄油脂，肉骨薄、有嚼口、夠鹹香，每隻鵝只有6至8件。鵝背脂肪不多，皮香肉嫩，以鵝尾上的兩件最為美味。另外，還有鮮為人知的鵝碎窩不能不提。鵝碎窩是鵝頸以下，胸口以上位置，鵝油脂香濃郁、鵝皮亦份外鬆脆，是最刁鑽的部位。

「鵝」愛「鵝」油?

鵝油風味細緻、少肥膩感，能保留食材的原味。相比起其他動物油脂，鵝油飽和脂肪酸的含量較低及富含不飽和脂肪酸。有動物界橄欖油之美稱。

「鵝」比鴨矜貴

鵝總比鴨貴，最主要是飼養時間及飼料有異。鴨粗生雜食，成長快，繁殖力強，飼養50至60日便有4斤半至5斤重，可供應市面。但鵝則嘴刁，只食大米、粗糧、草，飼養3個多月才有6斤，還需再儲肥40日，才可供應市面。整個成長期約120日，是鴨的一倍。

「鵝」同鴨的分別!

鵝外形高大威猛、頸腿長、嘴較尖及呈拱形、頭有髻。

鴨外形肥而矮、頸腿短、嘴扁而圓。

鵝肉色略帶紅、味道具油香肉味濃、肉質較實、皮較厚、皮下脂肪較多。

鴨肉色偏白色、味道略帶羶、肉較削身軟脆、皮較薄、皮下脂肪少。

FUN FACTS ABOUT ROASTED GOOSE



WHICH PART OF GOOSE IS MOST DELICIOUS?

It all depends on personal preference. Some people like goose drumsticks (leg) or breast, while others prefer the smooth and tasty goose belly and back. Goose belly (only 6 to 8 pieces after chopping) contains a silky smooth thin layer of fat sandwiched between little bones. The belly traps the marinades in the layer which brings the taste to another level. Similar to the tasting experience of the belly, the roasted goose back has relatively crispy skin especially the pieces closer to the tail. One secret part only known by goose lover is called "the dimple". The "dimple" is located just below the neck part and is merely a skin with fat underneath. The crispiness of the "dimple" coupled with the favors from fat is excellent after roasting.

GOOSE OIL FLAVOR

Goose oil is delicate in flavor, less greasy, and can retain the original flavor of the ingredients. Compared with other animal fats, goose oil has lower content of saturated fatty acid and is rich in unsaturated fatty acid. It is famously reputed as olive oil equivalent in the animal realm.

WHY IS GOOSE MORE EXPENSIVE THAN DUCK?

Goose is always more expensive than duck. The main reasons are that goose takes longer to raise and have more restrictive diet. Duck is omnivores, grows faster and has stronger reproductive power. It can reach 4.5 to 5 catties after just 50 to 60 days and is ready for market. On the other hand, goose is herbivores, prefers a diet from shrubs and grasses. It has a low fertility and its hatchability requires a careful feed restriction for about two months prior to lay in order to increase gosling numbers. Goose requires about 120 days from hatching to "ready for market". That is double the time of raising goose.

WHAT IS THE DIFFERENCE BETWEEN GOOSE AND DUCK?

Goose is larger than duck in size.

Goose has long and slender neck and shorter bill with a knob on the bill. While duck has flat bill and short legs.

Goose meat is slightly red in color and it is tender and more flavorful.

Duck meat is white in color and its taste is a bit gamey and texture is soft and buttery.

IS THERE A BEST TIME TO TASTE GOOSE?

It generally takes about 120 days for Black Mane Chinese Goose to mature from hatching to "ready for market". During the beginning of the spring season, the weather is warm and the grass is young and tender, Goose usually has better appetite. Also in the beginning of autumn when the weather becomes cooler, Goose tends to eat more and have more fat. Therefore times around April's Qingming festival and October's Chong Yang festival are the two best periods during which Goose's meat is particularly more succulent.

GOLDEN HOUR TO TASTE ROASTED GOOSE

When roasted goose is freshly taken out from the stove, its temperature far exceeds 100°C, the meat moisture still inside needs some time to redistribute back through the meat. If it is cut right away, the meat juice will actually pool out and the beautiful roast will end up very dry and chewy. By letting it rest for 15 to 20 minutes, the moisture is re-absorbed and the meat will be tender and juicy. Therefore, the golden time to taste roasted goose is when its core temperature reaches around 65°C to 70°C and served within one hour after chopping.



嚐回憶風味 *Exclusive Delights*

"嘆" 燒原隻鵝髀 (提前預訂)

Roasted Whole Goose Leg serve with Charcoal Stove (Order in advance)

鴛鴦遠年陳皮牛肉

Steamed Beef Patties and Stir-fried Sliced Beef with Premium Aged Tangerine Peel

家鄉梅菜扣腩肉「採用本地飼養英國皇室御用黑豬-伯克豬 (Berkshire)」

(製作需時30分鐘)

Homestyle Braised Pork with Preserved Vegetables in Soy Sauce

(Locally farmed UK Berkshire Pork) (Requires 30 minute's preparation)

流心西施炸蝦丸

Deep-fried Shrimp Ball with Fermented Bean Curd

潮吃懷舊生死戀

Deep-fried Cod with Diced Salted Fish, Crispy Garlic and Chili in Special Sauce

手撕煙燻童子雞 (製作需時45分鐘)

Smoked Baby Chicken (Requires 45 minute's preparation)

禮雲子蛋清兩口飯 (製作需時30分鐘)

Steamed Egg White, Mini Crab Roe with Rice (Requires 30 minute's preparation)

蔥香櫻花蝦臘腸炊飯

Steamed Rice with Cured Pork Sausage, Sakura Shrimp and Spring Onion

燒味 Barbecued Specialities

鏞記正宗燒鵝

Yung Kee's Signature Roasted Goose

半隻
Half

鵝脾
Leg

例牌
Regular

桶子豉油王雞

Marinated Chicken in Supreme Soy Sauce

全隻
Whole

半隻
Half

吊燒蜜汁叉燒 (採用加拿大特選豬肉)

Barbecued Pork (Premium pork from Canada)

例牌
Regular

精選前菜 Appetizer

懷舊干邑糖心皮蛋#

Preserved Egg with Cognac

脆香椒鹽豆腐粒

Crispy Bean Curd in Spicy Salt

芝麻涼拌海蜇絲

Shredded Jellyfish with Sesame

陳年花雕醉鴨舌

Chilled Duck Tongue in Hua Diao Wine

老陳醋拍蒜青瓜

Chilled Cucumber with Black Vinegar and Garlic

椒香雞樅蝦多士

Spicy Shrimp Toast with Termite Mushroom

古早味蝦籽紮蹄

Steamed Bean Curd Sheet with Shrimp Roe

自家製鴛鴦臘腸

Steamed Cured Goose Liver Sausage and Cured Pork Sausage

淮香椒鹽軟殼蟹

Deep-fried Soft Shell Crab with Spicy Salt

紅燒脆皮BB鴿

Crispy Roasted Pigeon

可選糖心皮蛋配酸薑

Choice of : Preserved Egg with Pickled Ginger

時令湯羹 Soup

花膠松茸燉響螺

Double-boiled Sea Whelk Soup with Matsutake Mushroom and Fish Maw

黃耳腰果天白菇

Double-boiled Mushroom Soup with Yellow Fungus and Cashew Nut

瑤柱海鮮瓜粒湯

Diced Winter Melon Soup with Seafood and Conpoy

川貝海底椰燉豬腱

Double-boiled Pork Shank Soup with Sea Coconut and Chuan Bei

陳皮西洋菜燉生魚 (一天前預訂)

Double-boiled Snakehead Fish Soup with Watercress, Pork Shank and Aged Tangerine Peel (Order 1 day in advance)

蟹肉蛋清粟米羹

Sweet Corn Thick Soup with Crab Meat and Egg White

花膠韭黃瑤柱羹

Thick Soup with Shredded Fish Maw, Conpoy and Chives

金腿海鮮豆腐羹

Bean Curd Thick Soup with Assorted Seafood and Jinhua Ham

高湯西湖牛肉羹

Thick Soup with Minced Beef

火焰迷你佛跳牆 (一天前預訂)

Double-boiled Soup with Fish Maw, Conpoy, Abalone and Mushroom (Order 1 day in advance)

養生素食 Vegetarian

另加一服務費 Plus 10% Service Charge

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山珍海錯 Treasure From The Sea

紅扣南非四頭鮑

Braised 4-Head South African Abalone with Oyster Sauce

蔥燒刺參燴鮑魚

Braised Sea Cucumber with Abalone and Scallion

十頭花膠扒拌天白菇

Braised 10-Head Fish Maw with Mushroom

香辣花膠茄子煲

Braised Fish Maw and Eggplant with Spicy Sauce in Casserole

海鮮美饌 Seafood Delicacies

清蒸游水海東星斑(約一斤)

Steamed Spotted Garoupa (approx. one catty)

上湯焗澳洲龍蝦

Baked Australian Lobster in Superior Soup

生煎大蝦皇

(豉油皇/椒鹽/茄汁)(兩隻起)

Pan-fried Prawn (Soy Sauce / Spicy Salt/ Tomato Sauce)
(Minimum 2 pieces)

燒汁煎釀帶子

Pan-fried Scallop with Minced Shrimp

黃耳蜜豆炒帶子

Stir-fried Scallop with Sweet Pea and Yellow Fungus

雞糞露筍炒蝦球

Sauteed Prawn with Termite Mushroom and Asparagus

脆香芝麻西檸蝦球

Deep-fried Prawn with Sesame and Lemon Sauce

阿拉斯加紅蟹三食(約四斤)(兩天前預訂)

Alaskan Red Crab, served in three ways (approx. four catty)
(Order 2 days in advance)

(1) 花雕蛋白蒸蟹身

Steamed Crab Body with Egg White and Hua Dia Wine

(2) 油鹽焗蟹腳

Baked Crab Legs with Butter

(3) 櫻花蝦蟹蓋炒飯

Fried Rice with Sakura and Crab Meat in Shell

荷香剁椒鱈魚腩

Steamed Cod's Belly with Mushroom and Chopped Chilli Pepper in Lotus Leaf

碧綠甫魚鱈魚球

Sauteed Cod Fillet with Dried Fish and Vegetable

松露蝦仁炒滑蛋

Scrambled Egg with Shrimp and Black Truffle Pate

粵式風味 Specialities

薑蔥台山蠔煲

Sauteed Oyster with Spring Onion and Ginger

蟹肉腿茸燴冬瓜

Braised Winter Melon with Crab Meat and Diced Jinhua Ham

芹香鵝鬆生菜包

Diced Roasted Goose Meat with Assorted Vegetables in Lettuce

爆炒蝦腰小炒王

Stir-fried Chives Flower, Shrimp, Dried Shrimp, Shredded Squid, Cashew, Crispy Salted Fish and Pickled Cabbage

酥炸原隻百花蟹鉗

Deep-fried Crab Claw Coated with Mashed Shrimp

桂花蟹肉炒粉絲

Scrambled Egg with Crab Meat and Vermicelli

荷芹百合炒蝦滑

Sauteed Lily Bulb with Mashed Shrimp and Chinese Celery

惹味椒鹽脆吊片

Crispy Squid with Spicy Salt

另加一服務費 Plus 10% Service Charge

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肉類 Meat

中式生煎牛仔柳

Pan-fried Beef Tenderloin with Tomato Sauce, Chinese Style

黑椒蒜片牛柳粒

Sauteed Diced Beef with Garlic and Black Pepper

尖椒香芹炒牛肉

Stir-fried Sliced Beef and Green Chilli Pepper and Chinese Celery

沙茶醬香牛肋條

Braised Beef Short Ribs with Sacha Sauce

薑蔥爆沙薑雞球

Stir-fried Chicken Fillet with Sand Ginger, Spring Onion and Ginger

鮮摘鳳梨咕嚕肉

Sweet and Sour Pork with Fresh Pineapple

惹味鎮江黑醋骨

Braised Spare Ribs in Black Vinegar Sauce

馬蹄吊片蒸肉餅

Steamed Minced Pork with Dried Squid and Water Chestnut

養生鮮黃耳蒸雞

Steamed Chicken with Yellow Fungus, Red Date and Medlar Seeds

巧手脆皮炸子雞 (兩天前預訂)

Crispy Chicken (Order 2 days in advance)

全隻
Whole

時蔬、豆腐

Seasonal Vegetables and Tofu

生拆蟹粉滑豆腐

Braised Bean Curd with Crab Roe

銀檢醬帶子豆腐

Steamed Scallop and Bean Curd with Yanmin Sauce

海味銀絲雜菜煲

Braised Assorted Vegetables with Shredded Fish Maw, Conpoy and Vermicelli in Casserole

豉蒜炒杜阮涼瓜

Stir-fried Bitter Melon with Garlic and Black Bean

蝦醬吊片炒通菜

Stir-fried Water Spinach and Squid with Shrimp Paste

花膠瑤柱扒西蘭花

Braised Broccoli with Fish Maw and Conpoy

上湯杞子竹笙浸菜遠

Poached Choy Sum with Bamboo Fungus and Medlar Seed in Broth

金銀蛋上湯莧菜

Poached Chinese Spinach with Preserved and Salted Egg in Broth

清炒/蒜茸/上湯時蔬

(菜遠/西蘭花/唐生菜/通菜/莧菜)

Stir-fried / Stir-fried with Garlic

/ Poached with Seasonal Vegetables

(Choy Sum / Broccoli / Lettuce / Water Spinach

/ Chinese Spinach)

養生素食 Vegetarian

榆耳竹笙上素羹

Thick Soup with Yellow Fungus and Bamboo Fungus

腰果五秀素小炒

Stir-fried Assorted Vegetables and Fungus with Cashew

羊肚菌紅燒豆腐

Braised Bean Curd with Morel

欖菜四季豆炒飯

Fried Rice with Diced String Beans and Preserved Vegetable

鮮鳳梨"菇"嚕肉 (兩位用)

Sweet and Sour Portobello Mushroom with Fresh Pineapple and OmniPork (Plant-based) (For 2 persons)

野菌麻婆素豆腐

Sichuan Style Bean Curd with Mushroom

香煎蓮藕素肉餅

Pan-fried Lotus Root Cake with OmniPork (Plant-based)

靈芝菇扒西蘭花

Braised Broccoli with Marmoreal Mushroom

另加一服務費 Plus 10% Service Charge

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特色飯麵 Rice and Noodle

海鮮豉油皇炒麵

Stir-fried Noodles with Assorted Seafood in Soy Sauce

肉絲炒麵

Fried Noodles with Shredded Pork

乾炒牛河

Stir-fried Flat Rice Noodle with Sliced Beef

星州炒米

Fried Vermicelli in Singapore Style

揚州炒飯

Fried Rice in Yangzhou Style

鮑魚雞粒砂窩飯

Braised Rice with Diced Abalone and Chicken in Casserole

瑤柱蛋白炒飯

Egg White Fried Rice with Conpoy

飄香鮮蝦荷葉飯

Steamed Rice with Shrimp, Chicken and Mushroom,
Wrapped in Lotus Leaf

上湯生麵 / 米粉

Noodle / Vermicelli in Soup

絲苗白飯

Steamed Rice

甜品 Dessert

冰花清香馬蹄露

Water Chestnut Sweet Soup with Egg

遠年陳皮紅豆沙

Red Bean Sweet Soup with Aged
Tangerine Peel

萬壽果燉雪耳(凍)

Chilled Sweet Soup Papaya with Papaya
and Snow Fungus

金絲椰香脆麻花

Fried Dough Twist with Sesame and Shredded Dry Coconut

是日精選凍糕(三件)

Daily Chilled Pudding (3 pcs)

其他 Other

鏞記XO醬

Yung Kee Supreme XO Sauce

指天椒絲

Shredded Bird Eye Hot Chili

各式茗茶 / 開水

Chinese Tea / Hot Water

切餅費

Cakeage

開瓶費

Corkage

烈酒開瓶費

Corkage for Spirit / Chinese Wine

另加一服務費 Plus 10% Service Charge

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