



米芝蓮星級食府逸東軒  
經典巧手家常粵饌

Michelin-starred Yat Tung Heen  
Authentic Homestyle Cantonese Cuisine

營業時間  
Open Hours

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星期一至星期五  
Monday - Friday :  
11:00 - 15:00 / 18:00 - 23:00

星期六/星期日及公眾假期  
Saturday/Sunday and Public Holiday  
10:00 - 15:00 / 18:00 - 23:00

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Call now for reservations 訂座請致電：  
(852) 2782 1818 / 2710 1093

九龍佐敦北海街香港逸東酒店B2  
Eaton HK, Level B2,  
Entrance Pak Hoi Street, Jordan



精選中國茗茶  
PREMIUM CHINESE TEA

人參烏龍茶

清香撲鼻, 口味甘醇, 舌底生津, 降低壓力和焦慮

Gengseng Oolong

Lower stress and anxiety

上頂珍藏舊普洱

降低膽固醇, 幫助消化

Puerh Tea Deluxe

Reduce cholesterol, Help digestion

特級牡丹王

抗氧化, 降低血壓, 治療頭痛

White Peony Deluxe

Antioxidant, Reduce blood pressure, Cure headache

雀舌龍井

高度抗氧化, 緩解壓力

Longjing Deluxe

Highest concentration of green tea antioxidants, Relieve stress

頂級雀舌香片

顯著花香, 調節血液循環, 抗衰老

Supreme Jasmine Green tea

Significant flowery fragrance, Regulate blood circulation, Anti-aging

清香鐵觀音

改善消化系統, 預防心臟病

Fragrance Tieguanyin

Improve digestion, Prevent heart disease

正山荔枝紅茶

帶芳香荔枝果香, 甘甜潤喉, 尚品紅茶能幫助消化

Keemun Lychee Red Tea

Gently sweet and fruity, A fine digestive tea

玫瑰白毫牡丹

清心白茶帶有玫瑰花香, 能放鬆心情, 舒緩緊張情緒

Rosy White Peony

Light taste white tea with fragrance of rose, A mild tea for relaxing

\$65 每位Per Person





## 巧手小吃 APPETISERS

芥末雲耳海蜆頭 Marinated Jelly Fish and Black Fungus with Wasabi	\$118
▲ 話梅車厘茄 Chilled Tomatoes Marinated with Preserved Plum Juice	\$108
醬爆杏鮑菇 Pan Seared King Oyster Mushrooms with Superior Soy Sauce	\$98
▲ 秘製鮑汁豬仔腳 Marinated Baby Pork Knuckle with Secret Abalone Sauce	\$158
避風塘九肚魚 Deep-fried Bombay Duck Fish with Crispy Garlic and Chili	\$128
▲ 金沙脆豆腐 Golden Fried Diced Beancurd with Salted Egg yolk and Crispy Garlic	\$118
椒鹽黃金粒 Wok Fried Tofu with Spicy Salt	\$108
▲ 香酥黃金鮮魷 Fried Squids with Salted Egg Yolk	\$118
三味弄豆腐 香蔥凍豆腐配鹹蛋黃、香煎豆腐配泰式辣醬、油水炸豆腐 Bean Curd Trio Chilled Beancurd with Preserved Duck Egg Yolk, Pan-fried Beancurd with Chilli Sauce, Marinated Beancurd in Chiu Chow Style	\$188





## 明爐燒味

### BARBECUED MEAT SELECTION



#### 脆皮逸東烤鴨(二食)

配傳統春餅,青瓜,蔥及海鮮醬

#### Crispy Roasted Peking Duck (Two Courses)

Serve with Steamed Pancake, Cucumber, Spring Onions and Sweet Bean Sauce

每隻 Whole \$768

及可選以下一款菜色

And a choice from below

#### 豉汁涼瓜炆鴨

Braised Duck with Bitter Melon in Black Bean Sauce

#### 生菜包鴨糝

Sautéed Minced Duck with Chinese Lettuce Wrap

#### 鴨鬆炒飯

Fried Rice with Minced Duck

#### 火鴨絲炆米

Braised Rice Noodles with Shredded Duck

#### 金陵醬脆皮燒乳豬

Crispy Roasted Marinated Suckling Pig

每隻 Whole \$1,280

例 Regular \$380

#### ▲ 明爐蜜汁叉燒

Signature Honey-glazed Barbecued Pork

\$238

#### ▲ 脆皮燒腩仔

Signature Roasted Pork Belly

\$198

#### 馳名燒味雙輝 - 蜜汁叉燒、脆皮燒腩仔

Signature Barbecue Combination -

Honey-glazed Barbecued Pork and Roasted Pork Belly

\$368

#### 明爐吊燒鵝

Roast Marinated Goose

每隻 Whole \$688

例 Regular \$288

#### 鴻運脆皮雞

Crispy Fried Chicken

每隻 Whole \$480

半隻 Half \$280

#### 頭抽生浸走地雞

Poached Free Range Chicken in Superior Soy Sauce

每隻 Whole \$480

半隻 Half \$280



湯·羹  
SOUP AND BROTH

- ▲ 花膠鮮杏汁燉白肺  
Double-boiled Pork Lung Soup with Fish Maw and Almond  
每位 Per Person \$180
- 海皇酸辣湯  
Hot and Sour Soup with Assorted Seafood  
每位 Per Person \$160
- ▲ 花菇黃耳竹筍燉菜膽  
Double-boiled Cabbage Soup with Yellow Fungus,  
Bamboo Pith and Black Mushroom  
每位 Per Person \$160
- 紅燒雞絲燴燕窩  
Braised Bird's Nest Soup with Shredded Chicken  
每位 Per Person \$348
- 金粟生拆蟹肉羹  
Sweet Corn Broth with Fresh Crab Meat  
每位 Per Person \$180
- 蟹肉龍皇燴燕窩  
Braised Bird's Nest Soup with Crab Meat and Assorted Seafood  
每位 Per Person \$380
- ▲ 高湯鮮蟹肉燴官燕  
Braised Bird's Nest with Fresh Crab Meat in Supreme Soup  
每位 Per Person \$550
- 蟲草花膠參燉螺頭(四至六位用)  
Double-boiled Sea Whelk Soup with Sea Cucumber and Cordyceps  
Flower (For 4-6 persons)  
每窩 Per Pot \$680

- 保健老火湯  
Daily Healthy Soup  
每位 Per Person \$108  
每煲(四至六位用)  
Per Pot (For 4-6 Persons) \$338

星期一 Monday  
海螺鮮淮山煲豬腱(功效:滋陰,養神)  
Pork Shank Soup with Chinese Yam and Conch

星期二 Tuesday  
赤小豆粉葛鯪魚煲西施骨(功效:降火,健脾)  
Pork Spare Rib Soup with Carp, Kudzu Small Red Rice Bean

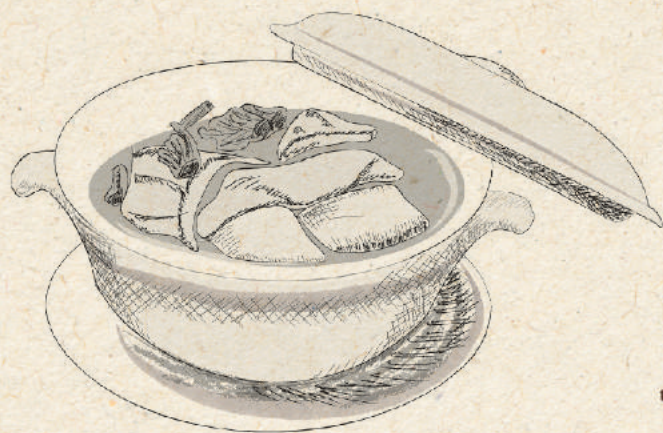
星期三 Wednesday  
龍杏豬橫膾生魚煲雞骨草(功效:清熱,護肝)  
Herbal Abri Fruticulosus Soup with Snakehead Fish, Pork Tongue and Ginkgo

星期四 Thursday  
螺頭乾昆布老黃瓜煲豬龍骨(功效:滋陰,養顏)  
Pork Spare Rib Soup with Yellow Cucumber, Dried Kelp and Sea Whelk

星期五 Friday  
花旗蔘川貝合掌瓜煲生魚(功效:清熱,化痰)  
Snakehead Fish Soup with Gassho Melon, Fritillary Bulb and American Ginseng

星期六 Saturday  
玉竹茨實蘋果煲豬腱(功效:清燥,健脾)  
Pork Shank Soup with Apple, Euryale Ferox and Fragrant Landpick

星期日 Sunday  
南北杏鮮陳腎西洋菜煲西施骨(功效:清熱,潤肺)  
Pork Spare Rib Soup with Watercress, Duck Gizzard and Almond





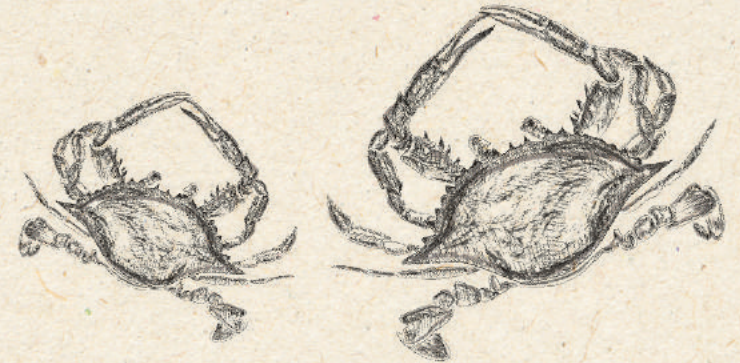
山珍·海味  
GOURMET DRIED SEAFOOD

▲ 古法燉佛跳牆 (鮑魚、海參、花膠及瑤柱) Double-boiled Soup with Abalone, Sea Cucumber, Fish Maw and Conpoy	每位 Per Person	\$398
蠔皇原隻四頭南非鮑魚 Braised South African Abalone (4 heads) in Abalone Sauce		\$988
蠔皇十頭南非鮑魚扣鵝掌 Braised South African Abalone (10 heads) with Goose Web in Abalone Sauce		\$488
蠔皇十八頭南非鮑魚扣關東遼參 Braised Whole South African Abalone (18 heads) with Kanto Sea Cucumber in Abalone Sauce		\$468
日本關東遼參扣花膠 Braised Fish Maw with Kanto Sea Cucumber in Abalone Sauce		\$448
鮑汁花膠扣鵝掌 Braised Fish Maw with Goose Web in Abalone Sauce		\$348
鮑甫扒菜膽 Braised Sliced Abalone with Seasonal Vegetables in Abalone Sauce		\$398
▲ 蝦子京蔥爆關東遼參 Stir-fried Sea Cucumber with Dried Shrimp Roe and Spring Onion		\$680



生猛·海鮮  
FROM THE SEA

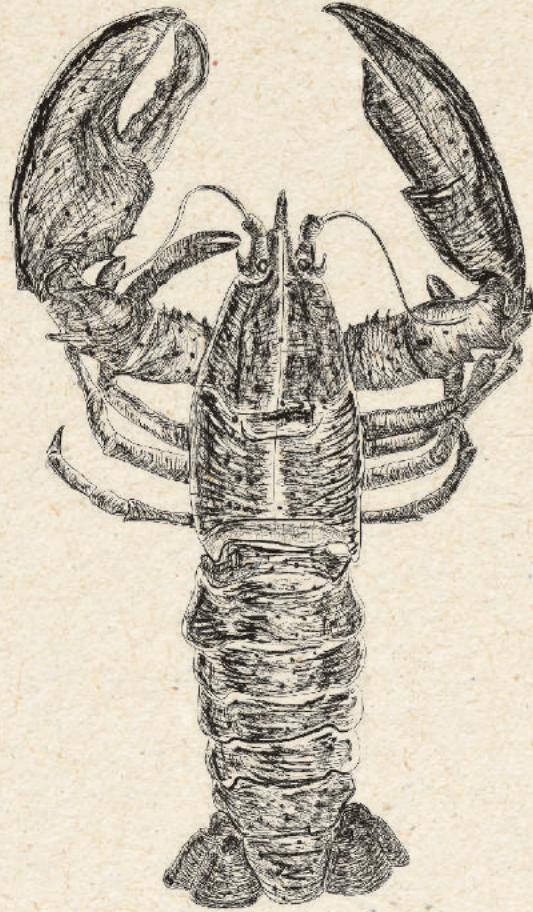
原條象拔蚌二食 Whole Geoduck Clam Served Two Ways (刺身 / 白灼 / 薑蔥清炒) (Sashimi / Poach / Sautéed with Asparagus)	每隻 Each	\$1,380
紐西蘭活蠔子皇 (兩隻起) New Zealand Razor Clams (Minimum 2 Pieces) (蒜蓉蒸 / 豉蒜蒸 / 薑蔥清炒) (Steamed with Garlic / Steamed with Black Beans and Garlic / Sautéed with Asparagus)	每隻 Each	\$45
新鮮南非鮑魚 (兩隻起) Fresh South African Abalone (Minimum 2 Pieces) (陳皮蒸 / 蒜蓉蒸 / 椒鹽) (Steamed with Madarin Peel / Steamed with Garlic / Wok Fried with Spicy Salt)	時價 Market Price	
清蒸海上鮮 Steamed Fresh Fish (紅東星斑 / 紅瓜子 / 海老虎斑 / 杉斑) (Leopard Coral Garoupa / Tomato Hind / Brown Marbled Garoupa / Flowery Garoupa)	時價 Market Price	
生猛龍蝦 Fresh Boston Lobster (上湯焗 / 蒜茸蒸 / 芝士牛油焗 / 椒鹽 / 豉椒爆炒) (Braised with Supreme Soup / Steamed with Garlic, Baked with Cheese and Butter / Wok Fried with Spicy Salt / Stir-fried with Black Bean and Chili)	時價 Market Price	
游水活中蝦 Fresh Prawns (白灼 / 椒鹽 / 上湯焗 / 豉油皇煎) (Poached / Fried with Spicy Salt / Braised in Supreme Soup / Pan-fried with Soy Sauce)	時價 Market Price	
糕蟹 / 肉蟹 / 花蟹 Fresh Crabs (花雕雞油蒸 / 薑蔥焗 / 避風塘炒) (Steamed with Chinese Wine / Steamed with Scallions and Ginger / Stir-fried with Garlic and Chili)	時價 Market Price	





## 海鮮煮意

SIGNATURE SEAFOOD

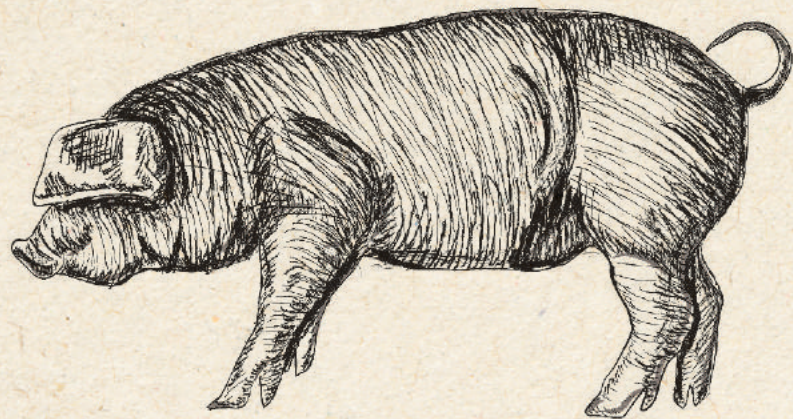


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|--|---------------|-------|
| ▲ 芝士鮮蟹肉焗釀蟹蓋 (兩位起; 烹調需時約30分鐘)<br>Baked Crab Shell Stuffed with Fresh Crab Meat, Cheese and Onion<br>(Minimum 2 persons; Cooking time is approximately 30 minutes) | 每位 Per Person | \$180 |
| 雪花松葉炸釀鮮蟹鉗(兩位起)<br>Deep-fried Fresh Crab Claw stuffed with<br>Minced Shrimps ( Minimum 2 persons )  | 每位 Per Person | \$180 |
| 上湯焗開邊乳龍蝦<br>Braised Baby Lobster in Supreme Soup   | 每隻 Whole      | \$438 |
| 三蔥爆龍蝦球<br>Wok Fried Off-shell Lobster with Spring Onion, Scallion and Shallot  |               | \$480 |
| 油泡海星班球<br>Sautéed Garoupa Fillet with Superior Soup  |               | \$680 |
| 川辣燻蝦球<br>Wok Fried Tiger Prawns with Sichuan Chili   |               | \$438 |
| ▲ 二弄玻璃蝦球<br>Tiger Prawns Two Ways - Sweet and Sour Prawn, Sautéed Prawn  |               | \$438 |
| ▲ 砂鍋和味銀絲焗海中蝦<br>Braised Sea Prawns with Onion and Vermicelli in Clay Pot   |               | \$388 |
| 砂鍋和味銀絲焗蠔子皇<br>Braised King Razor Clams with Onion and Vermicelli in Clay Pot   |               | \$388 |
| ▲ 七味鹽燒生蠔<br>Crispy-fried Oysters with Seven Spices   |               | \$298 |
| 合桃鮮蘆筍玉帶子<br>Stir-fried Scallops and Asparagus with Walnuts   |               | \$388 |
| 帶子琵琶豆腐<br>Pan-fried Tofu and Scallop Fritters  |               | \$238 |
| 帶子過橋豆腐蒸蛋白<br>Steamed Egg White and Bean Curd with Scallop  |               | \$238 |
| 珊瑚玉石帶子<br>Braised Japanese Scallops in Bean Curd, topped with<br>Crab Meat and Crab Roe Sauce  |               | \$280 |



豬·牛·羊  
PORK · BEEF · MUTTON

- ▲ 脆皮乳豬鮮蟹肉炒桂花 \$380  
Roasted Suckling Pig Served on Scrambled Egg with Fresh Crab Meat, Conpoy and Bean Sprouts
- ▲ 毛家東坡肉 \$268  
Slow Braised Pork Belly in Sweet Gravy
- 蒜片佐賀和牛粒 \$388  
Pan-fried Diced Japanese Saga Wagyu Rib Eye with Crispy Garlic
- 蒜蓉香煎安格斯牛柳 \$438  
Pan-seared Angus Beef Tenderloin with Chopped Garlic
- 三椒泡牛仔柳 \$280  
Stir-fried Beef Tenderloin with Mixed Bell Peppers
- ▲ 七味鹽燒羊鞍 \$280  
Pan-fried Lamb Rack with Seven Spices
- 南乳一字排骨 \$268  
Deep-fried Pork Spare Ribs Marinated with Red Beancurd Sauce
- 鳳梨咕嚕肉 \$280  
Traditional Sweet and Sour Pork with Pineapple
- 鮮沙薑生煎羊鞍 \$280  
Pan Fried Lamb Rack with Mashed Ginger



家禽  
POULTRY

- ▲ 脆皮片皮雞 (二食) 每隻 Whole \$598  
配傳統春餅, 青瓜, 青蔥及海鮮醬  
Golden Fried Whole Crispy Chicken (Two Courses)  
Served with Steamed Pancake, Cucumber, Spring Onion and Sweet Bean Sauce
- 及可選以下一款菜色  
And a choice from below
- 生菜包雞鬆  
Sautéed Minced Chicken with Chinese Lettuce Wrap
- 乾蔥豆豉燜雞  
Stewed Chicken with Black Bean and Shallot
- 雞鬆炒飯  
Fried Rice with Minced Chicken
- 雞絲炒麵  
Fried Noodles with Shredded Chicken
- ▲ 香麻象拔蚌撈雞 \$738  
Marinated Geoduck Clams and Shredded Chicken in Sichuan Spicy Dressing
- 脆皮黃油鹽香雞 每隻 Whole \$480  
Deep-fried Crispy Fragrant Chicken
- 鮮沙薑陳皮生煎雞 半隻 Half \$298  
Pan-fried Chicken with Ginger and Mandarin Peel Serving on Hot Pan
- 香爆辣子雞 半隻 Half \$280  
Wok-fried Chicken with Sun-dried Chili
- 青檸煎軟雞 半隻 Half \$280  
Crispy-fried Chicken Fillet with Lime Sauce and Sesame
- ▲ 蜂巢荔茸鴨 (烹調需時約30分鐘) 半隻 Half \$280  
Deep-fried Boneless Duck stuffed with Mashed Taro  
(Cooking time is approximately 30 minutes)
- 金華玉樹走地雞 (烹調需時約30分鐘) 半隻 Half \$298  
Steamed Free Range Chicken with Yunnan Ham, Black Mushroom and Vegetables  
(Cooking time is approximately 30 minutes)



## 砂鍋推介

CLAY POT SERVING

- |  |       |
|--|-------|
| ▲ 砂鍋干葱鮑魚雞<br>Seared Abalone and Chicken with Shallots in Clay Pot  | \$580 |
| ▲ 和味粉絲肉蟹煲<br>Braised Fresh Crab with Vermicelli in Clay Pot  | \$498 |
| 砵酒焗美國生蠔<br>Stewed American Oysters with Port Wine in Clay Pot  | \$298 |
| 砂鍋鮑汁柚皮扣鷓掌花菇<br>Braised Goose Web, Pomelo Peel and Shiitake Mushroom<br>with Abalone Sauce in Clay Pot    | \$368 |
| ▲ 砂鍋薑蔥爆乳香銀鱈魚<br>Wok Fried Sliver Cod Fish with Onion, Ginger and Preserved<br>Beancurd Paste in Clay Pot | \$288 |
| 砂鍋薑蔥焗生蠔<br>Stewed American Oysters with Scallion and Ginger in Clay Pot                                  | \$298 |
| 砂鍋排骨炆大芥菜<br>Slow Braised Spare Rib and Mustard Cabbage in Clay Pot                                       | \$280 |
| XO醬三蔥牛筋腩<br>Fried Beef Flank with Onion, Shallot, Scallion with XO Sauce in Clay Pot                     | \$280 |
| 砂鍋蝦乾和味粉絲節瓜<br>Braised Fuzzy Melon with Vermicelli and Dried Shrimp in Clay Pot                           | \$280 |





新鮮時蔬  
VEGETABLE SPECIALS



竹笙鼎湖上素 Simmered Assorted Fungus with Bamboo Pith	\$218
雀巢玲瓏翠玉 Sautéed Assorted Vegetables with Bell Pepper Celery on Potato Shell	\$218
溫公粗齋煲 Braised Assorted Vegetables and Fungus with Preserved Red Beancard Paste	\$198
▲ 大澳蝦膏唐生菜膽 Stewed Lettuce with Preserved Tai O Shrimp Paste in Clay Pot	\$188
薑汁荷塘玉蘭蓮 Stir-fried Kale with Fresh Ginger	\$178
▲ 野菌魚湯浸時蔬 Simmered Seasonal Vegetables and Mushrooms in Fish Broth	\$218
鮑汁花菇扒時蔬 Braised Shiitake Mushroom and Seasonal Vegetables in Abalone Sauce	\$238
有機水耕唐生菜 Hydroponic Chinese Lettuce	
蟹肉扒 Braised with Crab Meat	\$280
瑤柱扒 Braised with Conpoy	\$280
上湯浸 Simmered in Supreme Broth	\$218
蒜蓉炒 Sautéed with Garlic	\$218
魚湯浸 Simmered in Fish Broth	\$218

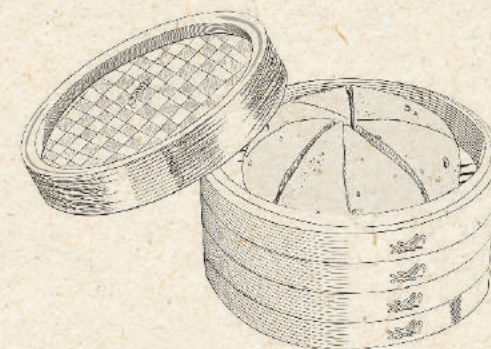


粉 · 麵 · 飯  
RICE AND NOODLES

▲ 籠仔荷葉陳皮生煎雞飯 Steamed Rice with Pan-fried Chicken and Mandarin Peel serving in Lotus Leaf	\$298
薑米鮮蟹肉蛋白炒飯 Fried Rice with Fresh Crab Meat, Egg White and Ginger	\$278
瑤柱松子蛋白炒飯 Fried Rice with Egg White, Pine Nuts and Conpoy	\$198
▲ 鮑汁瑤柱荷葉飯 Fried Rice with Diced Goose, Chicken, Mushroom and Conpoy Wrapped in Lotus Leaf	\$208
揚州炒飯 Yang Chow Fried Rice with Barbecued Pork, Shrimps and Vegetables	\$228
鴻圖窩麵 E-fu Noodle Soup with Fresh Crab Meat and Crab Roe	\$328
高湯蝦球窩麵 Tiger Prawns Noodle in Supreme Soup	\$268
金粟珍菌蘭度五穀炒飯 Fried Five Grains Rice with Sweet Corn, Mushrooms and Kales	\$208

精緻甜點  
SWEET TREATS

原盅燉官燕 (一位用) (可選椰汁、杏汁、薑汁、紅棗或冰糖) Double-boiled Supreme Bird's Nest (For One Person) (Choice of Coconut Milk, Almond Milk, Ginger Juice, Red Date or Rock Sugar)	\$568
▲ 蛋白杏仁茶湯圓 Steamed Almond Cream with Egg White and Glutinous Dumpling	\$48
川貝陳皮燉津梨 Double-boiled Pear Soup with Chuan Pei and Mandarin Peel	\$45
▲ 家鄉甜薄餅 Pan-fried Glutinous Pancake with Grounded Peanuts	\$58
香脆麻花蛋散 Caramelized Crispy Egg Twist	\$45
擂沙湯圓 Steamed Glutinous Dumpling with Peanuts and Sesame	\$45
原個馬拉糕 Steamed Sponge Cake	\$58
香芒蘆薈 Chilled Mango and Aloe Vera	\$78
楊枝甘露 Chilled Mango Sago Cream with Pomelo	\$48
香芒布甸 Fresh Mango Pudding	\$48
▲ 香芒糯米卷 Chilled Mango Glutinous Rolls	\$58





為支持生態保育工作,我們已從菜譜中剔除魚翅菜式。  
如有特別需要,歡迎向服務員查詢。

In support of our aim to preserve the ecosystem,  
we have removed shark fin dishes from our menus.  
Please inform our colleagues of any special dietary requirements.

▲ 馳名菜式 Signature Dish

另加一服務費  
Subject to 10% service charge