



SHARK FIN
INN 食為先酒家



MORE DETAILS

- * Minimum spending is \$25 per head.
- * A public holiday surcharge of 10% is applied on Public Holidays.
- * All photos are for reference only




預訂名菜

SHARK FIN
SIGNATURE
(Per-Order)

原煲臘味飯

Preserved Duck, Pork Belly & Chinese Sausage
with Rice Cooked in Hot Pot



秘製琵琶鴨 (一隻)
Pipa Duck (Whole)

分體佛跳牆
Buddha Jump Over The Wall

海鮮冬天節瓜盅 時令 (六位起)
Double Boiled Combination Consommé in Melon
(Min 6 per serve)

淮山杞子燉鶴鶉 (六位起)
Braised Quail with Chinese Yam & Goji Berry Soup
(Min 6 per serve)

原燉鳳吞翅 (六位起)
Double-Boiled Whole Chicken Stuffed with Shark Fin in Consommé
(Min 6 per serve)

海味紹菜窩 六位起
Sautéed Combination Seafood & Chinese Cabbage with Stock
in a Hot Pot

脆皮霸王鴨 (一隻)
Crispy Stuffed Whole Duck with Combination

清燉菜膽鮑翅 (每位)
Double Boiled Supreme Shark Fin with Vegetable in Consommé
(per person)

南乳吊燒雞
Chicken with Red-Fermented Beancurd

玫瑰豉油雞
Soy Sauce Chicken

豉油王乳鴿
Soy Sauce Pigeon

北京片皮鴨

SUPREME
ROAST PEKING DUCK



北京片皮鴨

Peking Duck (Sliced Boneless Duck Wrapped in Hand-Made Pancake)

一隻20件	Whole 20 pieces	\$ 82
半隻10件	Half 10 pieces	\$ 45

一鴨二食(可選擇)

Choices of Second Courses (Optional)

- 七彩炒鴨絲 + \$ 18
Shredded Duck Stir Fried with Bean Sprouts & Capsicum
- 鴨肉生菜包(兩位起) + \$ 10 (Each)
Diced Duck Meat Wrapped in Lettuce (Min 2 pax)

燒味

ROAST DISHES

明爐燒鴨 (半隻) \$ 38.5
Roasted Duck (Half)

紅燒頂乳鴿 \$ 50
Roasted Crispy Skin Pigeon

醉香走地雞 (半隻) \$ 33.5
Drunken Free Range Chicken (Half)



蜜汁叉燒 \$ 29.5
Barbecue Sweet Pork



涼拌火鴨絲 \$ 35.5
Cold Shredded Roasted Duck & Pickled Vegetables Julienne Salad

冷盤

COLD DISHES

海蜇燻蹄 \$ 26.5
Preserved Sliced Pork Knuckle & Jellyfish

海蜇鴨舌 \$ 35.5
Soy Marinated Duck Tongue & Jellyfish

涼拌芝麻雞 \$ 31.5
Cold Shredded Chicken & Pickled Vegetables Julienne Salad

麻辣仙掌鴨舌 \$ 34.5
Spicy Duck's Feet & Duck's Tongue

海蜇燻蹄鴨舌 \$ 32.5
Sliced Knuckle with Duck's Tongue & Jellyfish

湯羹

SOUP

是日燉湯(淮山杞子燉螺頭) \$ 40
Consommé of the day (for 2-4 pax)

紅燒雞絲翅 \$ 38
Shark Fin Soup with Shredded Chicken

紅燒蟹肉翅 \$ 38
Shark Fin Soup with Crab Meat

八珍瑤柱羹 \$ 9
Dried Scallop & Combination Soup

雞絲魚肚羹 \$ 9
Chicken & Fish Maw Soup

粟米魚肚羹 \$ 9
Fish Maw & Sweet Corn Soup

粟米雞蓉羹 \$ 9
Minced Chicken & Sweet Corn Soup

海皇豆腐羹 \$ 9
Diced Seafood & Bean Curd Soup

什燴湯 \$ 9
Combination & Vegetable in Clear Soup



四川酸辣湯 \$ 9
Szechuan Hot & Sour Soup



雲吞菜湯 \$ 9
Won Ton Soup



錦繡鴨絲羹 \$ 9
Shredded Roasted Duck & Combination Soup

頭盤

ENTRÉE



肉鬆生菜包 (兩件)
Minced Delicacies Wrapped in
Lettuce (San Choi Bow)

\$ 18.5
(2 pcs)



芝麻蝦多士 (兩件) \$14
Sesame Prawn Toast (2 pcs)

海鮮生菜包 (兩件)
Minced Seafood Wrapped in Lettuce (2 pcs)

\$ 19.5

釀蟹鉗
Deep Fried Crab Claw Stuffed with Minced Prawn Meat

\$ 14.5

春卷
Crispy Spring Rolls (2pcs)

\$ 9.5

蒸臘腸
Steamed Chinese Sausage

\$ 8.5

姜蔥帶子
Stir Fried Scallops in Ginger Sauce

\$ 14.5

沙爹雞/牛串 (各一串)
Beef & Chicken Satay en Brochette (1 of Each)

\$ 10.5

椒鹽鵪鶉 (每隻)
Salt & Pepper Quail (Each)

\$ 13.5

游水 海鮮

LIVE
SEAFOOD



生蠔
Rock Oyster

鮮帶子
Scallop

各式蒸法:
Steamed Options:

姜蔥/豉汁/蒜蓉/XO醬/梅子辣椒
Ginger & Shallot / Black Bean / Garlic / XO Chilli / Chilli Pickled Plum

塔省游水龍蝦
Tasmanian Lobster

雪花南極蟹
Snow Crab

肥美肉蟹
Mud Crab

各式調味
Sauce of your choice:

薑蔥
X.O. 醬
星洲椒子

Ginger & Shallot
X.O. Chilli
Singapore Chilli

可配以
Additional
生麵 +\$8 / 伊麵 +\$25 / 河粉 +\$16 /
煎米粉 +\$16 / 粉絲 \$ +16
Egg Noodle +\$8 / E-fu Noodle +\$25 /
Rice Noodle +\$16 / Rice Vermicelli +\$16 /
Vermicelli +\$16

椒鹽
避風塘
Salt and Pepper
Fisherman Shelter Style

香脆黃金	Deep Fried with Golden Egg Yolk	+\$ 15
黑松露	Black Truffle Pâté	+\$ 30
鵝肝醬	Goose Pâté	+\$ 25
花雕蛋白蒸	Steamed with Spirit Wine & Egg White	+\$ 15

Please Ask Our Friendly Staffs for Assistance On The Selection of Combinations.

歡迎向店員查詢

游水

LIVE
SEAFOOD

海鮮



游水青邊鮑魚
Tasmania Greenlip Abalone

各式調味
Sauce of Your Choice:

油泡	Stir-Fried to Perfection
XO醬	Stir-Fried with X.O. Chilli
上湯火焗	Steamboat with Supreme Stock
黑松露	Stir-Fried with Black Truffle Pâté +\$ 30

東星斑
Queensland Coral Trout

青衣魚
Local Parrot Fish

三刀魚
Tasmanian Morwong

西鱘
Barramundi

各式調味
Sauce of Your Choice:

清蒸 / 梅子辣椒 / 陳皮豆豉 / 煎封
Steamed with Ginger, Shallot and Soy Sauce / Chilli Pickled Plum /
Tangerine Peel and Black Bean / Pan-Seared with Soy, Ginger and Shallot

Please Ask Our Friendly Staffs for Assistance On The Selection of Combinations.

歡迎向店員查詢

廚師 推介

CHEF
SPECIAL



大千雞球煲
Braised Chicken with Thousand
Chilli Sauce

\$ 28.5



燒汁三鮮 (蝦球帶子鮮魷) \$36.5
Sautéed Seafood Combo in
Homemade Barbecue Sauce

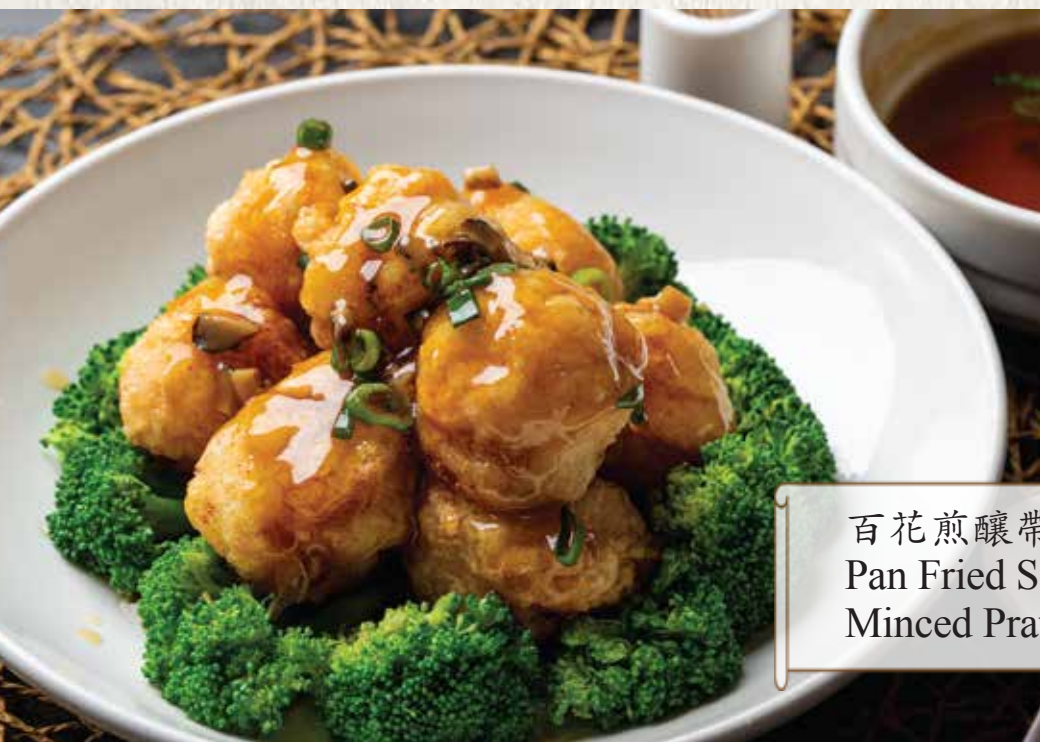
鐵板沙爹海鮮 Satay Seafood Combination on Sizzling Plate	\$ 36.5
雜燴雀巢 Deluxe Combination in Bird's Nest	\$36.5
大千蝦球煲 King Prawns with Thousand Chilli Sauce	\$ 38
蒙古醬爆羊肉 Mongolian Lamb	\$ 30.5
鮑甫扣原條海參 (需預訂) -鮑甫,魚肚,冬菇,瑤柱,菜膽 Fish Maw, Sea Cucumber, Chinese Mushroom, Dried Scallop	\$ 時價 Market Price



玻璃蝦球 \$ 38
Crystal King Prawns



黃金牛仔骨 \$ 35.5
Deep Fried Beef Short
Ribs with Golden Egg Yolk



百花煎釀帶子 \$38.5
Pan Fried Scallops with
Minced Prawn Meat

香酥脆肉排
Deep Fried Double-boiled
Pork Ribs

\$31.5



芝麻炸子雞 (半隻)
Crispy Fried Sesame Chicken (Half)

\$31.5



腐皮鴨掌包
Deboned Duck Feet and Prawn
Meat Wrapped in Bean Curd Skin

\$ 38





蒜片牛柳球

\$42

Eye Fillet Beef with Roasted Garlic

中式牛柳球

\$ 38.5

Eye Fillet Beef with Cantonese Style

蜜椒牛柳球

\$ 38.5

Eye Fillet Beef with Honey Pepper

燒汁牛柳球

\$ 38.5

Eye Fillet Beef Homemade Barbecue Sauce

京汁牛柳絲

\$ 38.5

Shredded Eye Fillet Beef in Peking Sauce

沙嗲粉絲牛肉

\$ 31.5

Sliced Beef with Satay Sauce and Vermicelli

蠔皇牛肉

\$ 29.5

Sliced Beef with Oyster Sauce

時菜牛肉

\$ 29.5

Sliced Beef Stir Fried with Seasonal Vegetables

牛肉 BEEF



豉汁牛肉 \$ 29.5
Braised Sliced Beef with
Black Bean Sauce



腰果牛肉 \$ 29.5
Beef with Cashew Nuts &
Diced Vegetables



芥末牛柳球 \$ 42
Eye Fillet Beef with Honey
Mustard

京汁牛柳絲 \$ 38.5
Shredded Eye Fillet Beef in
Peking Sauce

沙嗲粉絲牛肉 \$ 31.5
Sliced Beef with Satay Sauce
and Vermicelli

蠔皇牛肉 \$ 29.5
Sliced Beef with Oyster
Sauce

時菜牛肉 \$ 29.5
Sliced Beef Stir Fried with
Seasonal Vegetables

四川牛肉 \$ 29.5
Beef with Szechuan
Chilli Sauce

咖喱牛肉 \$ 29.5
Sliced Beef with Curry
Sauce

燒汁牛仔骨 \$ 35.5
Beef Short Ribs With
Homemade Barbecue Sauce

蜜椒牛仔骨 \$ 35.5
Honey Glazed Beef Short
Ribs with Black Pepper Sauce
on a Sizzling Plate

家禽

POULTRY

西湖鴨 (West Lake Style) \$ 32.5
Deep-Fried Deboned Duck with
Sweet & Sour Sauce

海鮮扒鴨 \$ 36.5
Steamed Duckling with Seafood
Combination & Vegetables

菜膽上湯雞 (半隻) \$ 31.5
Steamed Chicken with
Vegetables (Half)

脆皮炸子雞 (半隻) \$ 28.5
Deep Fried Crispy Skin
Chicken (Half)

豉汁雞球 \$ 28.5
Sautéed Sliced Chicken with
Black Bean Sauce

咖哩雞球 \$ 28.5
Sautéed Sliced Chicken with
Curry Sauce

沙爹雞球 \$ 28.5
Sautéed Sliced Chicken with
Satay Sauce

腰果雞球 \$ 28.5
Stir Fried Chicken with Cashew
Nuts & Diced Vegetables

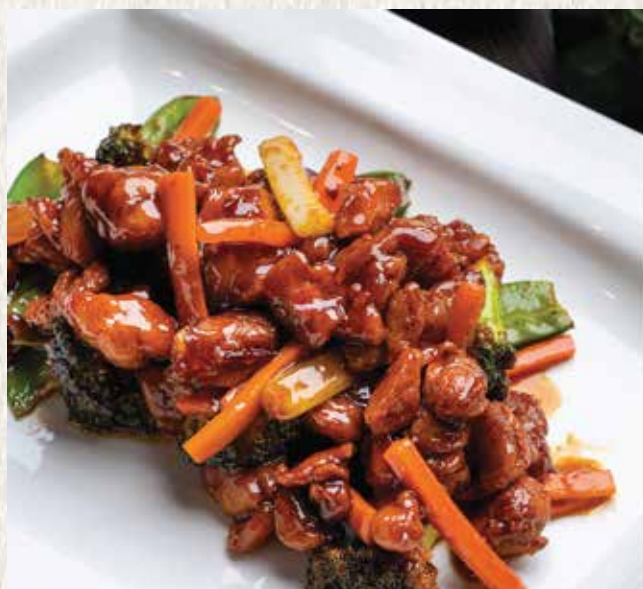
檸檬汁軟雞 \$ 28.5
Lemon Chicken



時菜雞球 \$ 28.5
Chicken with Seasonal Vegetables



芋茸香酥鴨 \$ 32.5
Crispy Fried Deboned Duck
Stuffed with Yam



四川雞球 \$ 28.5
Chicken with Szechuan Sauce



咕嚕肉
Sweet & Sour Pork (Traditional)

\$ 29.5

豬肉 PORK

生炒肉排骨
Sweet & Sour Pork Ribs

\$ 29.5

京都焗肉排
Pork Spare Ribs with Peking Sauce

\$ 29.5

椒鹽肉排
Pork Spare Ribs with Salt and Pepper

\$ 29.5

砵酒焗肉排
Pork Spare Ribs with Vintage Port Wine Sauce

\$ 29.5

紅燒豆腐
Sliced Roasted Pork with Bean Curd, Chinese
Mushroom & Vegetables

\$ 29.5

海鮮

SEAFOOD



蠔皇原隻鮑魚

Braised Whole Abalone in Oyster Sauce

\$ 時價

Market Price



薑葱帶子 \$ 38.5
Scallops with Ginger & Shallot

油泡帶子 \$ 38.5
Stir Fried Scallops

四川炒帶子 \$ 38.5
Stir Fried Scallops in Szechuan Sauce

冬菇時菜帶子 \$ 38.5
Scallops with Chinese Mushroom & Vegetables

X.O. 醬炒帶子 \$ 38.5
Scallops with X.O. Sauce

油泡斑球 \$ 29.5
Stir Fried Fish Fillets

粟米斑塊 \$ 29.5
Fish Fillets in Batter with Sweet Corn Sauce

銀湖石斑卷 \$ 38
Sliced Coral Trout Wrapped with Minced Prawn Meat



椒鹽鮮魷 \$ 34
Salt & Pepper Calamari



甜酸脆斑塊 \$ 29.5
Sweet & Sour Fish Fillets in Batter



斑片時菜 \$29.5
Sliced Fish Fillets with Seasonal Vegetables



蜜糖蝦球
Honey King Prawns

\$ 38

星洲椒子蝦球 Stir Fried King Prawns with Singapore Chilli Sauce	\$ 38
黃金蝦球 Deep Fried King Prawns with Golden Egg Yolk	\$ 38
冬菇時菜炒蝦球 King Prawns with Chinese Mushroom & Vegetables	\$ 38
沙爹蝦球 Stir Fried King Prawns in Satay Sauce	\$ 38
豉汁蝦球 Stir Fried King Prawns in Black Bean Sauce	\$ 38
咖哩蝦球 Stir Fried King Prawns in Curry Sauce	\$ 38
甜酸蝦球 Stir Fried King Prawns in Sweet & Sour Sauce	\$ 38
四川蝦球 Stir Fried King Prawns in Szechuan Chilli Sauce	\$ 38



惹味星洲椒子炒蜆
Stir-Fried Pipis with Singapore Chilli

\$ 32.5

加油條底 with Chinese Donut +\$ 4

各式調味 Sauce of your choice:

X.O.醬 / 豉汁 / 蒜蓉牛油

X.O. Chilli / Black Bean / Garlic Butter



蒜蓉牛油中蝦 \$ 38
Sautéed Prawns with Garlic
& Butter (with Shell)

椒鹽中蝦 \$ 38
Salt & Pepper Prawns (with Shell)

豉油王中蝦 \$ 38
Pan-Fried Prawns (with Shell) with Light Soy Sauce

干煎中蝦 \$ 38
Pan-Fried Prawns (with Shell) with Mandarin Sauce

酥炸蝦丸 \$ 38
Deep Fried Prawn Balls

蝦餅炒時菜 \$ 38
Sautéed Prawn Cake with Seasonal Vegetables

時菜鮮魷 \$ 34
Sautéed Calamari with Seasonal Vegetables

蝦醬鮮魷 \$ 34
Stir Fried Calamari with Prawn Paste

HOT POT

煲仔



魚香茄子煲

\$ 31.5

Spicy Minced Pork & Egg Plant in Hot Pot

鮑魚海參鴨掌煲 \$ 55.5
Abalone, Sea Cucumber,
Duck Feet in Hot Pot

鮑魚海參冬菇煲 \$ 55.5
Abalone, Sea Cucumber,
Chinese Mushroom in Hot Pot

鹹魚雞粒豆腐煲 \$ 28.5
Minced Chicken, Salty Fish &
Bean Curd in Hot Pot

海鮮豆腐煲 \$ 36.5
Seafood & Bean Curd in Hot Pot

姜蔥雞球煲 \$ 28.5
Braised Boneless Chicken with
Ginger & Onion in a Hot Pot

北菇滑雞煲 \$ 28.5
Chicken & Chinese Mushroom
in Hot Pot

柱侯牛腩煲 \$ 29.5
Braised Beef Brisket in Hot Pot

梅菜扣肉煲 \$ 29.5
Braised Pork Belly & Preserved
Vegetables in Hot Pot

粉絲什菜煲 \$ 29.5
Mixed Seasonal Vegetables &
Vermicelli in a Hot Pot



八珍豆腐煲 \$ 36.5
Combination & Bean Curd
in Hot Pot



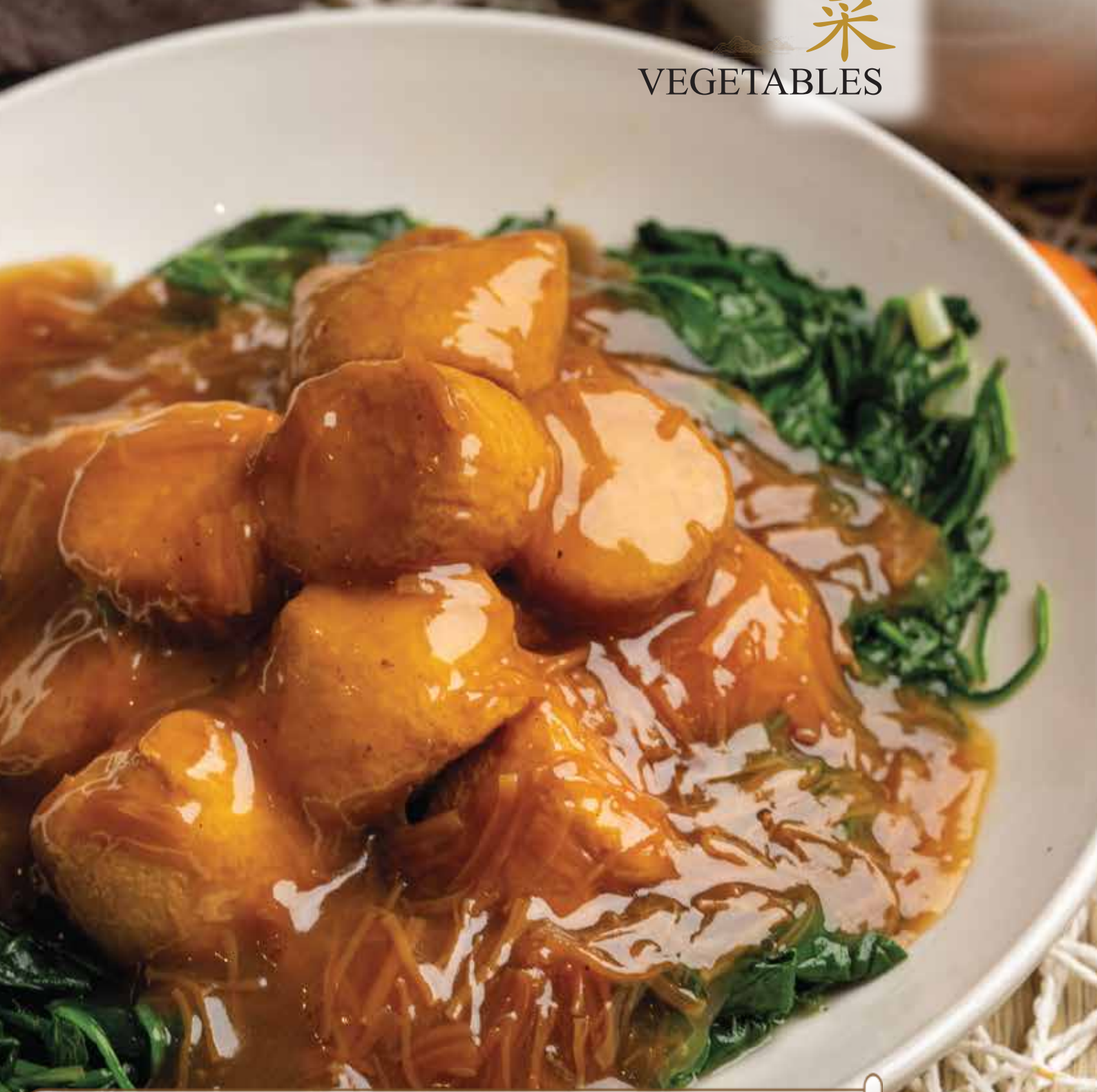
姜蔥牛肉煲 \$ 29.5
Braised Sliced Beef with Ginger
& Onion in a Hot Pot



粉絲蝦碌煲 \$ 38
Prawn & Vermicelli in a
Hot Pot (with Shell)

蔬菜

VEGETABLES



瑶柱扒玉子豆腐時菜
Dried Scallop on Silky Bean curd & Vegetables

\$ 36.5



X.O. 肉鬆四季豆 \$ 31.5
Stir Fried Long Green Beans &
Minced Pork with X.O. Chilli Sauce



什菜豆腐煲 \$ 29.5
Braised Bean Curd with Mixed
Vegetables



麻婆豆腐 \$ 29.5
Spicy Minced Beef & Bean Curd

金銀蛋浸菠菜 \$ 36.5
Baby Spinach in Stock with
Salted Egg & Century Egg

紹酒薑汁芥蘭 \$ 29.5
Chinese Broccoli with Ginger
& Chinese Wine

蒜蓉雪豆 \$ 31.5
Snow Peas with Garlic

羅漢上素 \$ 31.5
Law Hon Jai (Dish for Monks)

清炒時菜 \$ 29.5
Mixed Seasonal Vegetables

椒鹽香豆腐 \$ 29.5
Spicy Deep Fried Bean Curd
with Salt & Pepper

香煎琵琶豆腐 \$ 36.5
Pipa Bean Curd

百花煎/蒸釀豆腐 \$ 38
Stuffed Bean Curd with Minced
Prawn Meat

主 食

RICE &
NOODLE



乾炒牛河

\$ 29.5

Sliced Beef with Rice Noodle

雪菜火鴨絲窩米

\$32.5

Shredded Roasted Duck & Preserved Vegetables
with Rice Vermicelli in Soup

雪菜叉燒絲炒米

\$ 29.5

Stir Fried Shredded B.B.Q. Pork with Fried
Preserved Vegetables & Rice Vermicelli

干燒伊麵

\$ 25.5

Stir-Fried E-fu Noodle with Shredded Mushroom

羅漢上素撈麵

\$ 31.5

Law Hon Jai & Egg Noodle

炒貴刁

\$ 28.5

Char Kway Teow

鮮蝦水餃

\$ 26.5

Prawns Dumpling in Soup



海鮮炒麵 \$36.5
Seafood & Combination with
Fried Noodle



黑松露鮮蝦炒飯 \$ 48
Prawns & Black Truffle Fried Rice



星洲炒米 \$ 29
Singapore Fried Noodle

雜燴炒麵 \$36.5
Combination & Vegetables
with Fried Noodle

菜遠雞球炒麵 \$ 28.5
Chicken & Vegetables with
Fried Noodle

時菜牛肉炒麵 \$ 29.5
Beef & Vegetables with Fried
Noodle

菜遠蝦球炒麵 \$ 38
Prawns & Vegetables with
Fried Noodle

福建炒飯 \$ 36.5
Hokkien Fried Rice

瑤柱蛋白炒飯 \$ 32.5
Dried Scallop & Egg White
Fried Rice

鹹魚雞粒炒飯 \$ 28.5
Diced Chicken & Salty Fish
Fried Rice

楊州炒飯 (大/小) L\$ 18.5
Special Combination S\$ 14.5
Fried Rice

齋炒飯(大/小) L\$ 18.5
Vegetarian Fried Rice S\$ 14.5

鴛鴦炒飯 \$ 45.5
Fried Rice with Creamy Prawns
& Shredded Chicken in Tomato
Sauce