Culinary Heritage of Hong Kong

Founded in 1974, Tsui Hang Village has been the leading choice for authentic Cantonese cuisine in Hong Kong. Staying true to the philosophy of Guangdong-style cooking, Tsui Hang Village offers diners with impressive choices of nostalgic dim sum, classic Cantonese roasted meats and traditional hand-crafted delicacies that stand the test of time.

自1974年啟業，翠亨邨一直遵循廣東人「不時不食」的傳統，悉心炮製出家鄉風味的粵港式菜餚，譽滿全城的明爐燒味、懷舊心機菜，以及手工製作的精緻點心。每項出品都對色、香、味同樣講究，盡顯廚師的精湛廚藝，帶領饕客細味香江逾四十載。
翠亨招牌十味
TOP 10 SIGNATURE DISHES

黑魚子香芒貴妃蝦球
FRIED KING PRAWNS IN MANGO SAUCE TOPPED WITH CAVIAR

米芝蓮推介名菜，將炸虎蝦拌上鮮芒果醬及黑魚子
The Michelin-recommended dish is refreshingly light and delicious
杏汁燉白腩湯
Double-boiled Pig’s Loin Soup with Almond Cream and Pork
(四至六位用 for four to six persons)
$298

海南椰青燉翅
Double-boiled Shark’s Fin Soup in Young Coconut (2 pieces)
(每位 per person)
$560

北京片皮鴨
Roasted Duck in Beijing Style
(每隻 each)
$498
+ $160 兩隻 for one more style of serving

翠亨靚一雞
Marinated Boneless Chicken with Ground Ginger
(半隻 half) (一隻 each)
$260 $520

皇牌蜜汁叉燒
Honey-glazed Barbecued Pork
(9件 regular)
$188

黑魚子香芒貴妃蝦球
Fried King Prawns in Mango Sauce topped with Caviar
(四件 four pieces)
$380

頭抽鰭魚球
Wok-seared Codfish Fillets in Premium Soy Sauce
$358

桂花蟹肉炒銀絲
Stir-fried Vermicelli with Crabmeat, Bean Sprouts and Scrambled Eggs
$268

酱燒牛肋排
Braised Beef Ribs
$328

冰花燉宮燕
Double-boiled Sweetened Imperial Bird’s Nest
(served with Almond Cream or Coconut Cream) (2 laabs)
(每位 per person)
$688

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另加一服務費 10% service charge applies
圖片只供參考 Photos are for reference only

含果仁 CONTAIN NUTS
紅燒原條刺參
BRAISED WHOLE SEA CUCUMBER IN OYSTER SAUCE
汁質濃香的燒刺參，入口爽滑甘香，是滋補佳品
The prized delicacy with a gelatinous texture is a nourishing treat for the body
Braised Whole South African Abalone (8 heads) and Fish Maw in Oyster Sauce
($328)

Braised Whole South African Abalone in Oyster Sauce (5 heads)
($300)

Braised Whole Abalone in Oyster Sauce (12 heads)
($130)

Braised Fish Maw in Oyster Sauce
($688)

Braised Whole Sea Cucumber with Goose Web in Oyster Sauce
($288)

Braised Whole Sea Cucumber in Oyster Sauce
($228)

Served with
Braised Fish Maw
($150)
Braised Goose Web
($60)

Double-boiled Imperial Bird’s Nest in Supreme Broth (2 tsaels)
($688)
海南椰青燉翅
DOUBLE-BOILED SHARK'S FIN SOUP IN YOUNG COCONUT

Succulent shark’s fin cooked with nourishing coconut water and chicken soup served in young coconut
砂鍋雞包翅 (共大四)
Braised Superior Shark's Fin Soup with Shredded Chicken in Casserole (6 scoops in total)
(適合供四人食用)
$1,800

蟹鉗肉乾撈海虎翅 (二兩半)
Stir-fried Tiger Shark's Fin with Fresh Crabmeat and Supreme Soup (2.5 scoops)
(每位供一人)
$1,680

蟹黃大生翅 (二兩)
Braised Shark's Fin with Crab Coral in Supreme Soup (2 scoops)
(每位供一人)
$560

海南椰青燉翅 (二兩)
Double-boiled Shark's Fin Soup in Young Coconut (2 scoops)
(每位供一人)
$560

蟹肉桂花炒魚翅 (一兩)
Stir-fried Shark's Fin with Crabmeat, Scrambled Eggs and Bean Sprouts (2 scoops)
(每位供一人)
$480

紅燒包翅 (一兩半)
Braised Shark's Fin Soup (1.5 scoops)
(每位供一人)
$480

肘子片燜包翅 (一兩半)
Double-boiled Shark's Fin Soup with Chinese Ham Slices (1.5 scoops)
(每位供一人)
$480

紅燒蟹肉翅 (一兩)
Braised Shark's Fin Soup with Crabmeat (1 scoop)
(每位供一人)
$360

紅燒竹笙雞絲翅 (一兩)
Braised Shark's Fin Soup with Shredded Chicken and Bamboo Pith (1 scoop)
(每位供一人)
$300
明 爐 燒 味
BARBECUE

乾 隆 一 品 拼
ASSORTED BARBECUED COMBINATION DELIGHTS

翠亨邨的招牌前菜拼盘，包括明爐蜜汁叉燒、紅燒乳鴿、
佐酒一流的燒泡魚乾、以及爽口清新的海蜇和拍青瓜

A decadent Chinese barbecued platter with Tiu Hang Village’s signature barbecued pork, suckling pig,
barbecued globefish complemented by a stylish and refreshing cucumber in vinegar and sesame oil.
北京片皮鴨
Roasted Duck in Beijing Style
(每隻 each)
$498
+$160 兩食
for one more style of serving

乾隆一品拼
(乳鴨、叉燒、海參、燒乳魚積、如貴客)
Assorted Barbecued Combination Delights
(Roasted Suckling Pig, Barbecued Pork, Jellyfish, Barbecued Globefish, Cucumber in Vinegar and Sesame Oil)
$388

脆皮燒鵝
Roasted Goose
(與 regular) (一隻 each)
$288 $720

金牌豉油鵝
Marinated Chicken in Soy Sauce
(半隻 half) (一隻 each)
$260 $520

翠亨嫩一雞
Marinated Boneless Chicken with Ground Ginger
(半隻 half) (一隻 each)
$260 $520

化皮乳豬
Roasted Suckling Pig
(與 regular) (一隻 each)
$240 $1,380

皇牌蜜汁叉燒
Honey-glazed Barbecued Pork
(與 regular)
$188
涼拌小食

APPETIZERS

錦繡玉露堂
ASSORTED FRUIT AND MEAT PLATTER

The colorful strips of mango, melon, roasted duck, walnuts and jellyfish are tossed in a homemade sauce and served in a special way deemed auspicious.
**Simmered Pigeon in Chinese Wine**

**Assorted Fruit and Meat Platter**
(Sliced Duck Meat, Jellyfish, Crispy Dough Stick, Sweetened Walnuts, Honeydew Melon, Hami Melon, Mango, Assorted Sweet and Sour Pickles)

$268

**Marinated Chicken Feet with Ground Ginger and Oil**

**Marinated Chicken Feet with Ground Ginger and Oil**

$248

**Jellyfish with Sesame Oil**

$128

**Deep-Fried Minced Carp Balls served with Clam Sauce**

$108

**Simmered Pigeon in Chinese Wine**

(Each)

$98

**Marinated Chicken Feet with Ground Ginger and Oil**

$98

**Marinated Beef Shin**

$98

**Chilled Pork Slices with Spicy Garlic Sauce**

$88

**Preserved Duck Eggs and Pickled Ginger**

$88

*含果仁 CONTAIN NUTS  辣味 SPICY外加10%服务費 10% service charge applies
圖片只供參考 Photos are for reference only
杏汁燉白肺湯
DOUBLE-BOILED PIG’S LUNG SOUP WITH ALMOND CREAM AND PORK
經大廚精心炮製的肺肺，配上鮮嫩杏汁，入口香濃幼滑，是養顏滋肺的湯品
The creamy white soup is a nourishing delight that comes from a traditional Cantonese recipe
海底椰響螺燉瘦肉湯
Double-boiled Sea Whelk Soup with Sea Coconut and Pork
(四至六位用 for four to six persons)
$308

杏汁燜白肺湯
Double-boiled Pig’s Lung Soup with Almond Cream and Pork
(四至六位用 for four to six persons)
$298

海鮮酸辣湯
Hot and Sour Soup with Seafood
(每位 per person)
$98
(四位用 for four persons)
$288

雞茸蝦粒粟米羹
Sweet Corn Soup with Minced Chicken and Shrimps
(每位 per person)
$98
(四位用 for four persons)
$288

足料老火湯 (每日精選) 
Soup of the Day
(每位 per person)
$58
(四位用 for four persons)
$188

花菇竹笙燉菜膽湯
Double-boiled Soup with Mushrooms, Bamboo Pith and Chinese Cabbage
(每位 per person)
$128
Fried King Prawns in Mango Sauce Topped with Caviar

Michelin-recommended dish is refreshingly light and delicious.
酸菜浸老虎斑
Simmered Brown Marbled Garoupa with Pickled Cabbage in Soup
$520

花雕蛋白蒸海斑片
Steamed Garoupa Filets with Egg White in Chinese Wine
$388

松板銀鳕魚
Fried Codfish Fillets in Homemade Soy Sauce
$338

黑魚子香芒貴妃蝦球
Fried King Prawns in Mango Sauce topped with Caviar (四件 four pieces)
$380

宮保蝦球
Kung Pao Prawns (六件 six pieces)
$300

焗釀蟹蓋
Baked Crab Shell stuffed with Crabmeat (每隻 each)
$158

焗釀響螺
Baked Sea Whelk stuffed with Assorted Meat (每隻 each)
$128
海鮮
SEAFOOD

頭抽鰤魚球
WOK-SEARED CODFISH FILETS IN PREMIUM SOY SAUCE
嫩滑鰤魚炸香後以醇厚頭抽炒製，鮮香濃郁
Premium soy sauce complements the tender codfish with a rich and aromatic flavor
葡汁南瓜海鮮盅
Baked Assorted Seafood and Bell Peppers with Portuguese Sauce in Pumpkin
$300

頭抽鰤魚球
Wok-seared Codfish Fillets in Premium Soy Sauce
$358

蟹肉粟米石斑塊
Deep-fried Garoupa Fillets with Sweet Corn and Crabmeat
$388

黑松露醃蟹肉菊花蛋
Scrambled Eggs with Crabmeat and Black Truffle Paste
$268

桂花蟹肉炒銀絲
Stir-fried Vermicelli with Crabmeat, Bean Sprouts and Scrambled Eggs
$268

金沙帶子
Deep-fried Scallops coated with Salty Egg Yolks
(六件 six pieces)
$200

涼瓜蛋白炒魚肚
Stir-fried Fish Maw with Bitter Cucumber and Egg White
$198

妃子過橋 (法蘭豆滷炒桂花蚌)
Stir-fried Clams with French Beans
$188

鍋貼牛奶拼香煎魚餅
Crispy Bread topped with Milk Custard and Crispy Minced Carp Cakes
$168
DEEP-FRIED CRISPY CHICKEN TOPPED WITH SPRING ONIONS AND SOY SAUCE

The homemade spring onion sauce with ginger and garlic adds extra flavors to the juicy chicken with golden and crispy skin.
黑松露菌烤脆皮雞
Roasted Crispy Chicken with Black Truffle Paste
(每隻 each)
$600

脆皮炸子雞
Deep-fried Crispy Chicken
(半隻 half) (一隻 each)
$260 $520

蔥油脆皮雞
Deep-fried Crispy Chicken topped with Spring Onions and Soy Sauce
(半隻 half) (一隻 each)
$260 $520

鹽焗鴨
Traditional Baked Chicken in Salt
(半隻 half) (一隻 each)
$260 $520

川椒雞球
Sautéed Chicken Filets with Fermented Bean Paste and Chilies
$220

脆皮燒乳鴿
Crispy Baby Pigeon
(每隻 each)
$120
肉類
MEAT

醬燒牛肋排
BRAISED BEEF RIBS
牛肋排以自製醬汁及蔬菜以文火燉煮兩小時，肉質鬆化入口即溶，味道香軟馥郁。
Brasel with homemade sauce and vegetables for two hours, the beef ribs are soft, juicy and flavoursome.
Fried Diced Wagyu Beef with Sliced Garlic
Braised Beef Ribs
$328

Fried Diced Wagyu Beef with Sliced Garlic
$308

Pan-fried Lamb Racks glazed with Maple Syrup
$268

Steamed Minced Pork Cake with Salted Fish
$268

Braised Pork Ribs with Sweet Black Vinegar in Casserole
$188

Braised Pork Belly with Pickled Vegetables
$188

Deep-fried Pork in Sweet and Sour Sauce
$168

Braised Pork Fillets with Dark Vinegar and Marinated Pear
$168

Contain Nuts

Additional 10% service charge applies
Pictures are for reference only.
VEGETABLES, FUNGI & BEAN CURD

帶子蝦球雙魚蒸豆腐
STEAMED SCALLOPS AND PRAWNS WITH BEAN CURD IN DUO SAUCE

The soft, light and silky bean curd contrasts with the succulent seafood cooked in specialty sauces.
帶子蝦球鴛鴦蒸豆腐
Steamed Scallops and Prawns with Bean Curd in Duo Sauce
$268

南瓜鴛鴦三珍菇
Braised Fungi with Pumpkin and Dried Bean Curd Sheet
$188

翠塘豆腐
Steamed Egg White and Bean Curd topped with Diced Vegetables and Seafood
$188

客家煎釀豆腐
Pan-fried Bean Curd topped with Minced Fish
$168

梅菜肉鬆蒸茄子
Steamed Eggplants with Pickled Vegetables and Minced Pork
$168

魚湯浸時蔬
Simmered Vegetables in Fish Broth
$148
月光寶盒
YELLOW BELL PEPPER STUFFED WITH STIR-FRIED ASSORTED VEGETABLES

The healthy delight features whole yellow bell pepper stuffed with crisp braised vegetables.
竹笙羅漢上素
Braised Assorted Vegetables with Bamboo Fish
$188

 переход腐皮卷
Braised Vegetarian Bean Curd Rolls in Oyster Sauce
$188

红燒豆腐
Braised Bean Curd with Mushrooms and Konnyaku Noodles in Oyster Sauce
$168

菌皇雙珍菌燴鮮淮山
Braised Chinese Yam with Mushrooms in Black Truffle Sauce
$168

四素生菜包
Stir-fried Assorted Vegetables and Pine Nuts served with Lettuce Wrap
$148

月光寶盒
Yellow Bell Pepper stuffed with Stir-fried Assorted Vegetables
$128
特製粉麺飯

RICE & NOODLES

SAUTÉED RICE VERMICELLI WITH SHREDDED BARBECUED PORK, SHRIMPS AND PICKLES

以芝麻炒香鬆勁的米粉，伴上鮮蝦球、明爐叉燒絲、金黃蛋絲，風味絕佳

Tsui Hang Village’s most loved and satisfying dish
滑蛋帶子蝦仁炒河粉
Wok-fried Flat Rice Noodles with Scallops, Shrimps and Scrambled Eggs
$248

沙茶牛肉炒河粉
Sautéed Flat Rice Noodles with Sliced Beef in Sha Cha Sauce
$188

杜小月櫻花蝦炒飯
Fried Rice with Sakura Shrimps and Pork
$188

銀芽肉絲兩面黃
Pan-fried Noodles served with Shredded Pork and Bean Sprouts Broth
$168

翠亨邨招牌炒米粉
Sautéed Rice Vermicelli with Shredded Barbecued Pork, Shrimps and Pickles
$168

甫魚炒飯
Fried Rice with Conpoy, Diced Fish and Roasted Duck Meat
$168

臘味炒飯
Fried Rice with Conpoy, Egg White and Pork Floss
$168
冰花燜官燕
DOUBLE-BOILED SWEETENED IMPERIAL BIRD’S NEST
晶瑩剔透的上等官燕，配上椰汁或杏汁，養胃潤燥
The fine and nourishing delicacy is served with a choice of coconut cream or almond cream
桂花agen汤丸
Glutinous Rice Dumplings in Sweetened Osmanthus and Ginger Tea

icedagen官燕（伴杏仁或椰汁）(二选)
Double-boiled Sweetened Imperial Bird’s Nest (served with Almond Cream or Coconut Cream) (2 pieces)
每位 per person)
$688

蛋白杏仁茶
Sweetened Almond Cream with Egg White
每位 per person)
$48

大良嫩鲜奶
Double-boiled Fresh Milk in Shunde Style
每位 per person)
$48

芒果布甸
Chilled Mango Pudding
每位 per person)
$48

桂花agen汤丸
Glutinous Rice Dumplings in Sweetened Osmanthus and Ginger Tea
每位 per person)
$48

芝麻菲林卷
Chilled Black Sesame Rolls
(三件 three pieces)
$48

古法马拉糕
Traditional Steamed Sponge Cake
每位 each)
$48

杞子桂花糕
Chilled Sweet Osmanthus Pudding with Medlar
(四件 four pieces)
$42