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GINGERI  
CHINESE CUISINE  
粵 菜 精 華

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## 精美前菜 *Appetizers*

鮮果大蝦沙律(歡迎預訂/例) <i>Fresh Fruit Salad with Prawns (Standard)</i>	\$60.00
百花炸釀蟹鉗(隻) <i>Deep Fried Crab Claw with Shrimp Paste (each)</i>	\$9.80
迷你蒜子蜜汁骨(前菜) <i>Mini Honey &amp; Garlic Spareribs</i>	\$15.80
炸鮮蝦雲吞(6隻) <i>Deep Fried Shrimp Wantons (6 pcs)</i>	\$14.80
迷你炸春卷(四條) <i>Spring Rolls (4 rolls)</i>	\$12.80
椒鹽鮮魷(前菜) <i>Deep Fried Fillets of Squid with Spicy Salt</i>	\$16.80
椒鹽雞膝 <i>Deep Fried Chicken Knees with Spicy Salt</i>	\$16.80
鎮江小排骨(前菜) <i>Mini Spareribs with Black Vinegar Sauce</i>	\$15.80
椒鹽豆腐(前菜) <i>Deep Fried Bean Curd with Spicy Salt</i>	\$14.80
海蜇燻蹄 <i>Jelly Fish with Cold Pork Slices</i>	\$18.80
香麻海蜇 <i>Jelly Fish with Sesame Sauce</i>	\$18.80
如意素鵝 <i>Vegetarian Bean Sheet Wraps</i>	\$14.80
五福大拼盤 (例 / 大) <i>Gingeri's Combinations Platter (5 kinds)</i>	\$68.00 / \$98.00
海鮮大拼盤 (例 / 大) <i>Assorted Seafood Platter (Standard / Large)</i>	\$88.00 / \$128.00



## 燕窩 *Swallow Bird's Nest*

	每位 <i>per person</i>	例 <i>standard</i>
蟹肉燕窩燴魚肚羹 <i>Braised Swallow Bird's Nest with Fish Maw &amp; Crab Meat in Thick Soup</i>	\$58.00	\$138.00
雞茸燴燕窩羹 <i>Braised Swallow Bird's Nest with Minced Chicken in Thick Soup</i>	\$55.00	\$118.00
瑤柱竹笙燴燕窩 <i>Braised Swallow Bird's Nest with Bamboo Fungus &amp; Conpoy in Thick Soup</i>	\$58.00	\$138.00
蛋白燕窩燴魚肚羹 <i>Braised Swallow Bird's Nest &amp; Fish Maw in Thick Soup</i>	\$55.00	\$118.00

## 鮑魚、海參 *Abalone, Sea Cucumber*

翡翠婆參鮑片(特價)(各四件) <i>Braised Abalone Slices and Sea Cucumbers on Vegetables with Oyster Sauce</i>	\$78.00
碧綠花膠鮑片(特價)(各四件) <i>Braised Abalone Slices and Fish Maws on Vegetable with Oyster Sauce</i>	\$72.00
鮑片北菇扒時蔬(特價)(各六件) <i>Braised Abalone Slices and Chinese Mushrooms on Vegetable with Oyster Sauce</i>	\$78.00
紅燒原條蝦子海參(特價) <i>Braised Whole Sea Cucumber with Dried Shrimp Roe</i>	時價 <i>Seasonal Price</i>
原條日本關東刺參(位) <i>Braised Whole Japanese Sea Cucumber with Vegetable (Per Person)</i>	時價 <i>Seasonal Price</i>



## 湯 Soup

	每位 per person	例 standard
明火例湯 <i>Soup of the day</i>	-	\$28.80
陳皮花膠鴨絲 <i>Shredded Duck Meat and Fish Maw with Century Peels Thick Soup</i>	\$12.80	\$36.80
竹笙海皇羹 <i>Bamboo Piths with Assorted Seafood Thick Soup</i>	\$12.80	\$33.80
蟹肉魚肚羹 <i>Crab Meat with Diced Fish Maw Thick Soup</i>	\$12.80	\$38.80
西湖牛肉羹 <i>Minced Beef with Egg White and Chinese Parsley Thick Soup</i>	\$11.80	\$28.80
雞茸粟米羹 <i>Minced Chicken with Cream Corn Thick Soup</i>	\$9.80	\$28.80
海鮮酸辣湯 <i>Assorted Seafood in Hot and Sour Soup</i>	\$12.80	\$33.80
海鮮豆腐羹 <i>Assorted Seafood with Bean Curd Thick Soup</i>	\$12.80	\$33.80
鮮蝦雲吞湯 <i>Shrimp Wantons in Soup</i>	\$10.80	\$26.80
蕃茄豆腐斑片湯 <i>Fish Slices with Tomato &amp; Beancurd in Soup</i>	-	\$28.80
鹹蛋芥菜豆腐肉片湯 <i>Pork Slices with Salty Egg, Tofu &amp; Veggie in Soup</i>	-	\$28.80

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## 游水海鮮 *Live Seafood*

象拔蚌 刺身、白灼、油泡

*Live Geoduck*

時價

*Seasonal Price*

游水蝦 白灼、豉油皇煎、蒜茸開邊蒸

*Live Shrimp*

時價

*Seasonal Price*

亞拉斯加皇帝蟹\*

*Alaska King Crab*

時價

*Seasonal Price*

龍蝦\*

*Live Lobster*

時價

*Seasonal Price*

大蟹\*

*Live Crab*

時價

*Seasonal Price*

\*烹調法：薑蔥 / 豉汁 / 避風塘 / XO醬 / 奶油 / 黑椒 / 燒汁 / 上湯 / 清蒸  
蒜茸蒸 / 花雕蒸 / 鳳脂蒸 / 蛋白蒸 / 荷葉蒸 / 梅子蒸 / 金沙炒 / 咖喱炒

游水石斑

*Live Rock Cod*

時價

*Seasonal Price*

游水龍脷

*Live Sole*

時價

*Seasonal Price*

游水鯽魚

*Live Tilapia*

時價

*Seasonal Price*

游水大蜆

*Live Clams*

\$26.80 / 例

\*烹調法：豉汁 / 避風塘 / 土芹胡椒浸 +\$3 / 油鹽水菜芯浸 +\$3

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## 時菜海鮮 *Seafood*

翠玉明蝦球	\$33.80
<i>Sautéed Prawns and Vegetables with Minced Garlic</i>	
干燒蝦球	\$33.80
<i>Sautéed Prawns and Vegetables with Spicy Sauce</i>	
西檸蝦球	\$33.80
<i>Sautéed Prawns and Vegetables with Lemon Sauce</i>	
韭黃滑蛋炒蝦仁	\$29.80
<i>Shrimps and Yellow Chives in Eggs Scramble Style</i>	
四川炒蝦仁	\$29.80
<i>Sautéed Shrimps Szechun Style</i>	
宮保炒蝦仁	\$29.80
<i>Sautéed Shrimps with Assorted Peppers and Cashews in Spicy Sauce</i>	
碧綠炒帶子	\$36.80
<i>Sautéed Scallops with Vegetables</i>	
黑椒炒帶子	\$36.80
<i>Sautéed Scallops and Vegetables with Black Pepper</i>	
薑蔥生蠔煲	\$38.80
<i>Oysters with Green Onions and Ginger in Hot Pot</i>	
酥炸生蠔	\$38.80
<i>Deep Fried Oysters</i>	
翡翠炒青衣柳	\$28.80
<i>Sautéed Fillets of Cod with Vegetable</i>	
玉樹麒麟斑	\$28.80
<i>Steamed Cod Fillets with Ham, Vegetables and Chinese Mushrooms</i>	
五柳斑塊	\$26.80
<i>Deep Fried Cod Fillets with Sweeten Preserved Pickles</i>	
粟米斑塊	\$26.80
<i>Deep Fried Cod Fillets with Cream Corns</i>	
椒鹽斑塊	\$26.80
<i>Deep Fried Cod Fillets with Hot and Spicy Salt</i>	



## 雞、鴨 *Chicken, Duck*

北京片皮鴨 (一食)	\$85.00
<i>Roasted Peking Duck (one course)</i>	
加：鴨鬆生菜包 (二食)	\$20.00
<i>add: Minced Duck Meat Lettuce Wraps (two courses)</i>	
加：鴨架湯 (三食)	\$15.00
<i>add: Roasted Duck Bones with Vegetable in Soup ( three courses)</i>	
如意八寶鴨(歡迎預訂)	(全隻) whole \$128.00
<i>Braised Whole Duck Stuffed</i>	
菜膽上湯走地雞	(半隻) half \$27.80
<i>Poached Free Range Chicken with Vegetable</i>	(全隻) whole \$46.80
薑蔥油淋走地雞	(半隻) half \$26.80
<i>Poached Free Range Chicken with Green Onion and Ginger</i>	(全隻) whole \$46.80
貴妃走地雞	(半隻) half \$26.80
<i>Marinated Free Range Chicken</i>	(全隻) whole \$46.80
脆皮炸子雞	(半隻) half \$26.80
<i>Deep Fried Crispy Chicken</i>	(全隻) whole \$46.80
西檸芝麻雞	\$28.80
<i>Deep Fried Fillets of Chicken with Sesame in Lemon Sauce</i>	
菠蘿咕嚕雞球	\$28.80
<i>Sweet &amp; Sour Boneless Chicken</i>	
翡翠炒雞柳	\$28.80
<i>Sautéed Fillets of Chicken with Vegetable</i>	
宮保雞球	\$28.80
<i>Sautéed Fillets of Chicken and Cashews with Spicy Sauce</i>	
北菇雲腿蒸雞	\$28.80
<i>Steamed Chicken with Chinese Mushrooms and Preserved Hams</i>	
紫蘿炒雞片	\$28.80
<i>Sautéed Fillets of Chicken with Diced Pineapples and Baby Ginger</i>	
腰果炒雞丁	\$28.80
<i>Stir Fried Diced Chicken with Cashews</i>	
金針雲耳蒸雞	\$28.80
<i>Steamed Chicken with Chinese Fungus and Dried Lily Flowers</i>	



## 牛肉 *Beef*

黑椒牛仔柳	\$36.80
<i>Pan Fried Fillets of Beef Tenderloin with Black Pepper Sauce</i>	
中式牛仔柳	\$36.80
<i>Pan Fried Fillets of Beef Tenderloin with Sweet and Sour Sauce</i>	
蒜香牛仔柳	\$36.80
<i>Sautéed Fillets of Beef Tenderloin and Vegetable with Minced Garlic</i>	
砵酒焗牛仔柳	\$36.80
<i>Sautéed Fillets of Beef Tenderloin with Port Wine Sauce</i>	
牛鬆生菜包	\$38.80
<i>Minced Beef Lettuce Wraps</i>	
翡翠炒牛肉	\$29.80
<i>Sautéed Sliced Beef with Vegetable</i>	
薑蔥爆牛肉	\$29.80
<i>Stir Fried Sliced Beef with Ginger and Green Onion</i>	
味菜炒牛柳絲	\$30.80
<i>Stir Fried Shredded Beef with Preserved Cabbage</i>	
豉椒炒牛肉	\$29.80
<i>Stir Fried Sliced Beef with Peppers and Black Bean</i>	
四川炒牛肉	\$29.80
<i>Stir Fried Sliced Beef with Celery, Onion &amp; Pepper (Szechun Style)</i>	
辣炒豆卜牛肉	\$29.80
<i>Stir Fried Sliced Beef &amp; Bean Curd Puff with Chili</i>	
白灼金菇牛肉	\$29.80
<i>Poached Sliced Beef with Enoki Mushroom in Supreme Soup</i>	
水煮牛肉	\$38.80
<i>Poached Sliced Beef in Hot &amp; Chili Soup</i>	



## 豬肉 *Pork*

京都焗肉排	\$27.80
<i>Deep Fried Pork Chops with Sweet &amp; Sour Sauce</i>	
椒鹽焗肉排	\$27.80
<i>Deep Fried Pork Chops with Spicy Salt</i>	
沙汁焗肉排	\$27.80
<i>Deep Fried Pork Chops with Mayonnaise</i>	
菠蘿咕嚕肉	\$24.80
<i>Sweet and Sour Boneless Pork</i>	
蒜子蜜汁骨	\$24.80
<i>Honey Garlic Spareribs</i>	
西檸芝麻骨	\$24.80
<i>Deep Fried Spareribs with Sesame and Lemon Sauce</i>	
蓮藕雲腿北菇粒鹹蛋蒸肉餅	\$26.80
<i>Steamed Minced Pork with Lotus Roots, Preserved Ham, Diced Chinese Mushrooms and Salted Egg</i>	

## 煲仔 *Hot Pot*

鹹魚雞粒豆腐煲	\$29.80
<i>Diced Chicken with Salted Fish and Bean Curd in Hot Pot</i>	
漁香茄子煲 (辣)	\$24.80
<i>Spicy Minced Pork and Egg Plant in Hot Pot (Hot)</i>	
蒜子斑腩豆腐煲	\$30.80
<i>Braised Cod and Bean Curd with Garlic in Hot Pot</i>	
蝦子百花豆腐煲	\$30.80
<i>Deep Fried Bean Curd with Shrimp Paste and Vegetable in Hot Pot</i>	
八珍豆腐煲	\$30.80
<i>Braised Bean Curd with Assorted Seafood &amp; Meat in Hot Pot</i>	
沙嗲牛肉粉絲煲	\$29.80
<i>Braised Sliced Beef with Bean Thread Sheet in Hot Pot</i>	
粉絲雜菜煲	\$24.80
<i>Braised Mixed Vegetables with Bean Thread Sheet in Hot Pot</i>	



## 時蔬、豆腐 *Vegetable, Bean Curd*

瑤柱扒時蔬	\$32.80
<i>Braised Conpoy on Vegetable with Oyster Sauce</i>	
蟹肉扒時蔬	\$36.80
<i>Braised Crab Meat with Seasonal Green</i>	
竹筴北菇扒時蔬	\$30.80
<i>Braised Bamboo Fungus and Chinese Mushrooms with Vegetable</i>	
北菇扒時蔬	\$28.80
<i>Braised Chinese Mushroom on Vegetable with Oyster Sauce</i>	
羅漢上素	\$26.80
<i>Braised Buddha Style Vegetable</i>	
瓊山豆腐	\$28.80
<i>Steamed Bean Curd with Diced Seafood</i>	
雲腿麒麟豆腐	\$28.80
<i>Steamed Bean Curd with Ham, Chinese Mushroom and Vegetable</i>	
百花蒸釀豆腐	\$28.80
<i>Steamed Bean Curd with Shrimp Paste and Vegetable</i>	
麻婆豆腐	\$25.80
<i>Braised Diced Bean Curd and Green Onion with Chili Sauce</i>	
紅燒豆腐	\$25.80
<i>Braised Deep Fried Bean Curd with Vegetable</i>	
方魚炒芥蘭	\$25.80
<i>Stir Fried Gai Lan with Diced Dried Fish</i>	
清炒菜芯 / 芥蘭	\$24.80
<i>Stir Fried Choy Sum or Gai Lan</i>	



## 飯，麵 *Rice, Noodle*

瑤柱蛋白炒飯	\$29.80
<i>Fried Rice with Diced Conpoy and Egg White</i>	
鴛鴦炒飯	\$29.80
<i>Fried Rice with Shredded Chicken in Tomato Sauce and Shrimps in Cream Sauce</i>	
福州炒飯	\$28.80
<i>Fried Rice with Conpoy and Shrimps (Fook Chow Style)</i>	
生炒糯米飯	\$29.80
<i>Stir Fried Glutinous Rice</i>	
揚州炒飯	\$27.80
<i>Fried Rice with Shrimps and Diced BBQ Pork</i>	
鹹魚雞粒炒飯	\$28.80
<i>Fried Rice with Diced Salt Fish and Chicken</i>	
干炒牛河	\$28.80
<i>Stir Fried Flat Rice Noodles and Beef Slices with Soya Sauce</i>	
滑蛋蝦球炒河	\$32.80
<i>Prawns with Scramble Egg on Flat Rice Noodles</i>	
海鮮炒河	\$30.80
<i>Flat Rice Noodles with Assorted Seafood</i>	
星州炒米	\$26.80
<i>Stir Fried Rice Vermicelli with Curry (Singapore Style)</i>	
干燒伊麵	\$25.80
<i>Braised Soft Egg Noodles with Straw Mushroom</i>	
招牌窩麵	\$29.80
<i>Noodles with Assorted Seafood and Meat in Soup</i>	
鴻圖蟹肉窩伊麵	\$33.80
<i>Crab Meat with Egg on E-Fu Noodles in Soup</i>	
瑤柱金菇撈麵	\$28.80
<i>Braised Noodles with Diced Conpoy and Enoki Mushroom</i>	



## 精美甜品 *Dessert*

椰汁燉燕窩 (位)	\$58.00
<i>Swallow's Nest with Coconut Milk ( per person )</i>	
冰糖燉燕窩 (位)	\$58.00
<i>Swallow's Nest with Rock Sugar ( per person )</i>	
生磨合桃露 (位) (加湯丸 + \$2.00)	\$7.50
<i>Fresh Grind Walnut Cream ( per person ) ( Add Sticky Rice Balls + \$2.00 )</i>	
薑汁湯丸 (位)	\$7.50
<i>Sweetened Sticky Rice Balls in Ginger Soup ( per person )</i>	
西米焗布甸 (位 / 例 / 大)	\$9.25 / \$18.00 / \$28.00
<i>Baked Tapioca Pudding with Diced Taro ( per person / standard / large )</i>	
椰汁糕 (4 件)	\$8.25
<i>Coconut Pudding (4 pieces )</i>	
香芒凍布甸 (位)	\$8.25
<i>Mango Pudding ( per person )</i>	

