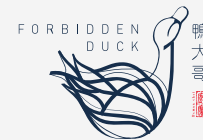


菜單
MENU





TIMES SQUARE | QUARRY BAY

Curated by celebrity Michelin-starred ‘Demon Chef’ Alvin Leung, Forbidden Duck is a culinary destination that blends traditional Chinese flavours with modern cooking techniques, resulting in a seamless combination of the classic and innovation.

Obsessed with Peking Duck, Chef Leung has been experimenting for years to engineer a modern take on the traditional recipe. Forbidden Duck has gained fame for serving one of the best Peking Ducks in both Hong Kong and Singapore, while also offering other signature duck dishes, delectable dim sum, and innovative Cantonese cuisine.

北京烤鴨
PEKING DUCK



烤鴨

PEKING DUCK



北京烤鴨

Peking Duck

原隻 Whole Duck 590

半隻 Half Duck 308



原味炒鴨鬆

Classic Style Minced Duck

158

葡式炒鴨鬆

Portuguese Style Minced Duck

158



韓式炒鴨鬆

Korean Style Minced Duck

158

蒙古式炒鴨鬆

Mongolian Style Minced Duck

158

燒味

BARBECUE



雲南黑土豬叉燒

Barbecue Yunnan Black Pig Char Siu

190

和牛叉燒

Wagyu Beef Char Siu

238

原味炒鴨鬆

CLASSIC STYLE MINCED DUCK







APPETIZERS

	櫻花蝦海蜇青瓜 Sakura Shrimp Jellyfish with Smacked Cucumber	138
	泡椒蓮藕海蜇 Lotus Roots and Jellyfish with Pickled Peppers	138
	椒鹽雞軟骨 Salt and Pepper Chicken Cartilage	105
	椒鹽豆腐 Salt and Pepper Tofu	85
	上海小籠包 (6件) Xiao Long Bao (6 pcs)	98

 SOUPS

 是日燉湯 98
Daily Double Boiled Soup

 鴨絲酸辣湯 98
Hot and Sour Duck Soup

海鮮魚肚羹 98
Seafood and Fish Maw Soup

竹笙雞茸粟米羹 80
Creamed Corn Chicken Soup with Bamboo Pith

 花膠濃湯雞煲翅 728
Braised Shark Fin in Chicken Broth
with Fish Maw **4-6位用**
serves 4-6



SEAFOOD



黑松露XO 龍蝦粉絲煲

448

Lobster and Vermicelli with Black Truffle Har Mi XO

黃金蝦

208

Fried Prawns in Salted Egg Yolk Sauce

荔枝焦糖黑醋大蝦

218

Balsamic Caramelised Prawns with Lychee



蔥香紅腰豆燴海參

328

Braised Sea Cucumber with Red Kidney Beans and Scallion

海參蠔豉煲

368

Braised Sea Cucumber and Dried Oyster



薑蔥爆金豪 (六隻/八隻)

328/388

Stir-fried Oyster with Ginger and Scallions (6pcs/8pcs)



避風塘生蠔

218

Aberdeen Crispy Oyster



XO醬鮮蘆筍炒雙蚌

258

Stir-Fried Clams and Asparagus in XO Sauce

醬皇野菌炒帶子

228

Sautéed Scallop with Assorted Wild Mushrooms

椒鹽鮮魷

178

Salt and Pepper Squid

豉汁帶子蒸豆腐

208

Steamed Scallop and Tofu in Black Bean Sauce




XO醬龍蝦粉絲煲

LOBSTER AND VERMICELLI WITH HAR MI XO

 FISH

黑白木耳剝椒蒸龍躉腩 238

Steamed Sabah Garoupa with Black
and White Fungus and Chilli Pepper

 金蒜蒸龍躉腩 238


Steamed Sabah Garoupa with Golden Garlic

啫啫斑腩豬潤煲 240


Sizzling Garoupa and Pork Liver in Casserole

薑蔥班球 290

Stir Fried Garoupa with Ginger and Spring Onion

 雙味龍鬚黃魚 268

"Dragon Beard" Yellow Croaker with Dual Sauce

 水煮魚 338

Braised Fish Fillet in Chilli Oil Soup





梅子荔芋鴨煲

BONELESS DUCK WITH TARO AND PLUM SAUCE





MEAT

 梅子荔芋鴨煲	208	 玫瑰山楂咕嚕肉	190
Boneless Duck with Taro Cake and Plum Sauce		Sweet and Sour Pork with Rose and Hawthorn	
瓦罉蔥油雞	半隻 Half Duck 268	脆皮牛腩	198
Claypot Scallion Oil Chicken		Crispy Beef Brisket	
九層塔三杯雞	188	 XO醬京蔥爆安格斯肥牛	218
Basil Stewed Chicken		Sautéed Angus Beef with Scallion in XO Sauce	
日本柚子檸檬雞	208	陳皮一字骨	168
Japanese Yuzu Lemon Chicken		Spare Ribs with Tangerine Peel	
 辣子田雞	218	新疆孜然爆羊肉	218
Spicy Frog with Chilli		Stir-Fried Cumin Lamb	
水煮田雞	328		
Braised Frog in Chilli Oil Soup			

荔枝山楂咕嚕肉

SWEET AND SOUR PORK WITH LYCHEE AND HAWTHORN



VEGETABLES

蒜子上湯時菜

Seasonal Vegetable with Garlic and Soup

138

海味雜菜煲

Dried Scallop with Assorted Vegetable

178



魚香茄子煲

Yu Shiang Eggplant

148

川味麻婆豆腐

Sichuan-style Mapo Tofu

168

炒時令蔬菜

Stir Fried Seasonal Vegetable

118

欖菜肉碎秋葵

Stir Fried Okra with Fermented Olive and Minced Pork

148

豉汁涼瓜

Stir Fried Bitter Melon with Black Bean Sauce

138



鐵板啫啫通菜

Sizzling Water Spinach

148

金銀蛋炒涼瓜

Stir-Fried Bitter Melon with Salted Egg
and Century Egg

138

魚腐野菌浸娃娃菜

Braised Baby Cabbage with Fish Tofu and
Wild Mushroom

158



VEGETARIAN

- 🍃 玫瑰山楂咕嚕素肉 148
Sweet and Sour Mock Meat with Rose and Hawthorn
- 🍃 百合雲耳炒素魚 158
Mock Fish Fried with Lilly Bulbs and Fungus
- 🍃 鮮百合白木耳炒蘆筍 148
Stir-Fried Asparagus with Lily Bulb and White Fungus
- 🍃 翡翠素香肉炒飯 138
Mock Meat Fried Rice with Vegetables
- 🍃 珍菌豉油皇炒麵 138
Fried Noodles with Fungus and Soy Sauce

鴨大哥砂鍋炒飯

FORBIDDEN DUCK SIGNATURE SEAFOOD FRIED RICE IN CLAYPOT



粉麵 NOODLES

 五柳鴨絲炆鴛鴦米粉	158	XO醬乾炒安格斯牛肉河	208
Duck Meat Rice Noodles		Fried Rice Noodles with Angus Beef in XO Sauce	
肉絲炒脆麵	148	 珍菌豉油皇炒麵	138
Fried Egg Noodles with Shredded Pork		Fried Noodles with Fungus and Soy Sauce	
鮮茄濃湯石斑塊洞庭麵	218	乾燒野菌伊麵	148
Dongting Noodles with Grouper Fish in Fresh Tomato Soup		Braised E-Fu Noodles with Wild Mushrooms	
海鮮濃湯米粉	188		
Seafood Soup Noodles			

飯 RICE

 海鮮鴨湯泡飯	228	蛋白瑤柱炒飯	158
Seafood Rice in Aromatic Duck Soup		Fried Rice with Egg White and Conpoy	
 鴨大哥砂鍋炒飯	228	海膽蟹籽炒飯	298
Forbidden Duck Signature Seafood Fried Rice in Claypot		Sea Urchin and Crab Roe Fried Rice	
 翡翠素香肉炒飯	138	 絲苗白飯	20
Mock Meat Fried Rice with Vegetables		Jasmine Rice	



楊枝白露
MANGO POMELO SAGO



蓮蓉壽桃包
Steamed Longevity Lotus Paste Buns

甜點

DESSERT

- | | |
|---|-----|
|  楊枝甘露
Mango Pomelo Sago | 48 |
|  十勝紅豆糕
Tokachi Red Bean Cake | 42 |
| 柚子蜜桃糕
Yuzu Peach Cakes | 42 |
| 養顏棗皇糕
Red Dates Puddings | 42 |
| 黃金脆奶
Golden Crispy Milk | 68 |
|  冰糖椰汁燉官燕盞 (足三兩)
Bird's Nest with Rock Sugar and Coconut Milk | 268 |
| 蓮蓉壽桃包 (三件起, 限量供應)
Steamed Longevity Lotus Paste Buns
(Minimum 3 pcs, Daily Limited) | 58+ |

飲品

DRINKS





TEA

每位

香片

Jasmine

20

普洱

Pu'er

20

鐵觀音

Tie Guan Yin

20

人參烏龍

Ginseng Oolong Tea

20

龍井

Long Jing Tea

20

壽眉

Shoumei (White Tea)

20

每份

普洱 (小青柑)

Pu'er (Green Mandarin)

+25

加菊花

Add chrysanthemum

+20

	GLASS	BOTTLE
WHITE		
Santa Carolina, Chardonnay Sauvignon Blanc, Central Valley, Chile	68	380
RED		
Santa Carolina, Cabernet Sauvignon, Central Valley, Chile	68	380
DRAUGHT		
Stella (330ml/500ml)		65/88
BOTTLE		
Tsing Tao (330ml)		45
SOFT DRINKS		
Coca-Cola / Coke Zero / Sprite / Tonic Water		30
BOTTLED WATER		
San Pellegrino (Sparkling Water)		60
Acqua Panna (Still Water)		60

