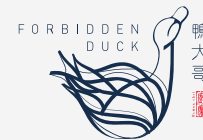


菜單  
MENU



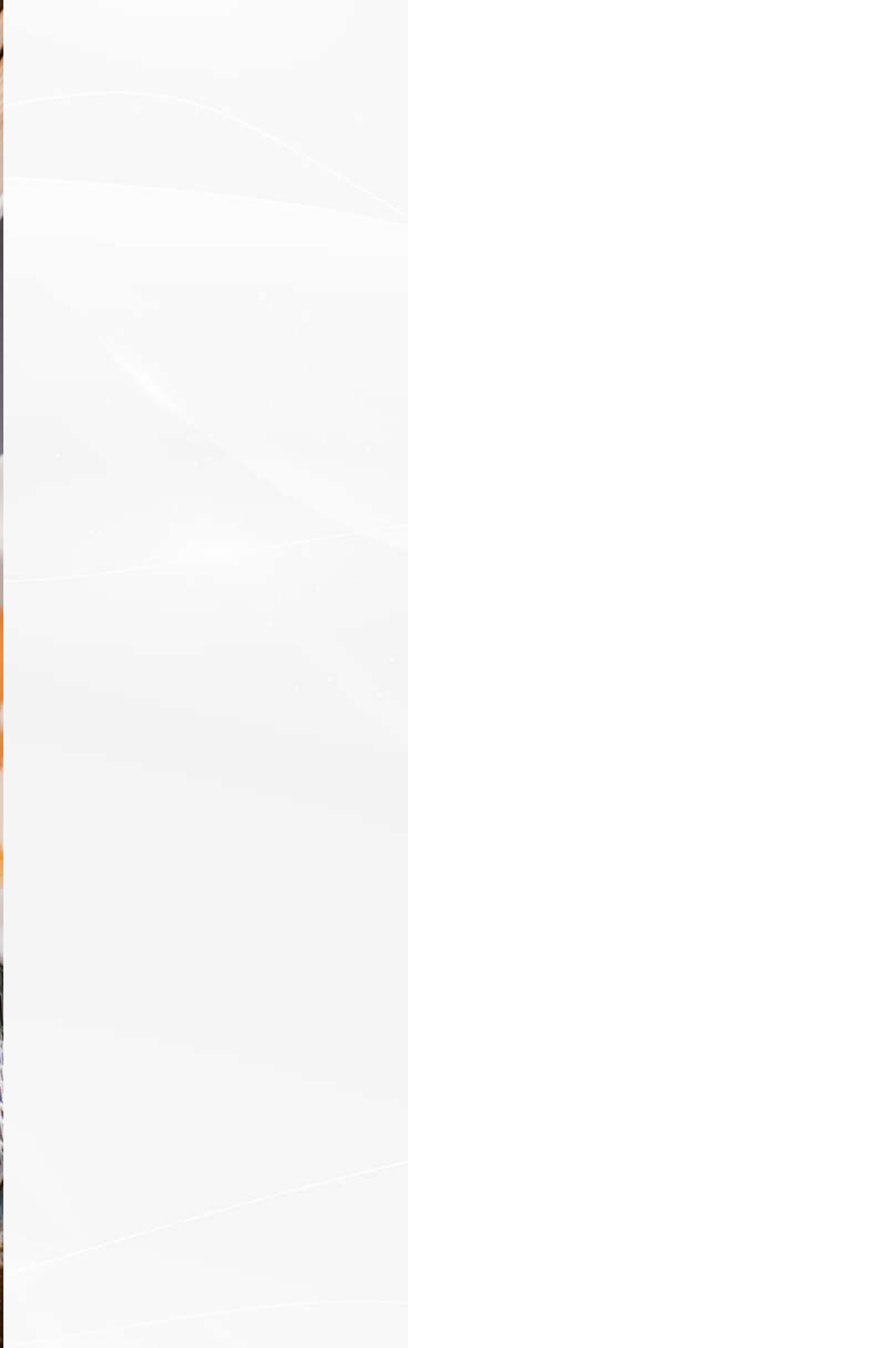


Curated by celebrity Michelin-starred ‘Demon Chef’ Alvin Leung, Forbidden Duck is a culinary destination that blends traditional Chinese flavours with modern cooking techniques, resulting in a seamless combination of the classic and innovation.

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.

Led by Executive Chinese Chef Hsu Ping Chiu, Forbidden Duck continues to elevate the dining experience by introducing new and creative dishes while retaining its signature Peking Duck. With unique ingredients carefully selected by Chef Leung and meticulous attention to detail by Chef Hsu, Forbidden Duck promises to delight both the palate and the senses.

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

168

葡式炒鴨鬆

Portuguese Style Minced Duck

168



韓式炒鴨鬆

Korean Style Minced Duck

168

蒙古式炒鴨鬆

Mongolian Style Minced Duck

168

燒味

BARBECUE



雲南黑土豬叉燒

Barbecue Yunnan Black Pig Char Siu

228

原味炒鴨鬆  
CLASSIC STYLE MINCED DUCK






## APPETIZERS

櫻花蝦海蜇青瓜 148  
Sakura Shrimp Jellyfish with Smacked Cucumber

泡椒蓮藕海蜇 148  
Lotus Roots and Jellyfish with Pickled Peppers

酥炸芝心蝦丸 (6件) 108  
Crispy Prawn Balls with Stuffed Cheese (6 pcs)

椒鹽鮮魷 168  
Salt and Pepper Fresh Squid


 椒鹽豆腐 78  
Salt and Pepper Tofu


椒鹽雞軟骨 98  
Salt and Pepper Chicken Cartilage

 上海小籠包 (5件) 98  
Xiao Long Bao (5 pcs)



## 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

竹筍雞茸粟米羹 80  
Creamed Corn Chicken Soup with Bamboo Pith

花膠濃湯雞煲翅 (足八兩) 728  
Braised Shark Fin in Chicken Broth with Fish Maw 4-6位用  
serves 4-6

鴨絲酸辣湯  
HOT AND SOUR DUCK SOUP





## SEAFOOD



### 游水海中蝦

Live Prawns

可選: 沙嗲粉絲煲 / 金銀蒜蒸 / 白灼  
Cooking methods: Satay Vermicelli in Claypot /  
Steamed with Garlic / Poached

時價

Market Price



### 游水龍蝦

Live Lobster

可選: 上湯伊麵 / 金銀蒜蒸 / 芝士焗 / XO醬粉絲煲  
Cooking methods: E-fu Noodle in Broth / Steamed with Garlic /  
Baked with Cheese / Vermicelli with Har Mi XO in Claypot

每隻 Each 568

### XO醬龍蝦粉絲煲

LOBSTER AND VERMICELLI WITH HAR MI XO



### 麥香黃金蝦

FRIED PRAWNS IN SALTED EGG YOLK WITH  
CORN FLAKES



### 頭抽煎封大蝦 (位上, 兩位起)

每隻 Each 98

Pan Fried King Prawn with First Press Soy Sauce  
(per person, minimum of 2 people)

### 麥香黃金蝦

248

Fried Prawns in Salted Egg Yolk with Corn Flakes

### 醬皇野菌炒帶子

238

Sautéed Scallop with Assorted Wild Mushrooms

### 翠塘豆腐

198

Braised Tofu with Scallop, Prawns,  
Mixed Vegetables and Egg White



### 避風塘生蠔

228

Aberdeen Crispy Oyster



**魚** FISH

時令蒸魚

Steamed Seasonal Fish

時價

Market Price



桂花雪梨脆蟾球

Fried Eel with Osmanthus and Pear

280

頭抽銀雪魚

Pan Fried Black Cod with First Press Soy Sauce

280

紅燒斑腩煲

Braised Grouper in Soy Sauce

258



油泡斑球

Fried Grouper

288

雙味龍鬚黃魚

"Dragon Beard" Yellow Croaker with Dual Sauce

280

桂花雪梨脆蟾球

FRIED EEL WITH OSMANTHUS AND PEAR



梅子荔芋鴨煲

BONELESS DUCK WITH TARO AND PLUM SAUCE





## MEAT

- |   |   |     |
|---|---|-----|
|    | 荔枝山楂咕嚕肉<br>Sweet and Sour Pork with Lychee and Hawthorn     | 198 |
|   | 羊肚耳炒黑豚肉<br>Sautéed Berkshire Pork with Morel Mushroom       | 198 |
|   | 乾蔥豆豉雞球<br>Chicken with Dried Scallion and Black Bean Sauce  | 188 |
|   | 日本柚子檸檬雞<br>Japanese Yuzu Lemon Chicken                      | 218 |
|    | 芝麻百花雞<br>Sesame Chicken                                     | 268 |
|   | 梅子荔芋鴨煲<br>Boneless Duck with Taro and Plum Sauce            | 228 |
|   | 咖哩脆皮牛腩<br>Crispy Beef Brisket in Curry Sauce                | 198 |
|   | XO醬京蔥爆安格斯肥牛<br>Sautéed Angus Beef with Scallion in XO Sauce | 218 |
|  | 醬皇什菌牛柳條<br>Stir-fried Beef Filet with Mushrooms             | 228 |
|  | 荔枝咕嚕素肉<br>Sweet and Sour Mock Meat with Lychee              | 148 |

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

128

### 海味雜菜煲

Dried Scallop with Assorted Vegetable

188

### 魚香茄子煲

Yu Shiang Eggplant

138

### 欖菜肉碎秋葵

Stir Fried Okra with Fermented Olive and Minced Pork

148

### 炒時令蔬菜

Stir Fried Seasonal Vegetable

118

### 魚腐野菌浸娃娃菜

Braised Baby Cabbage with Fish Tofu and Wild Mushroom

148

### 豉汁涼瓜

Stir Fried Bitter Melon with Black Bean Sauce

128



### 白灼時菜

Boiled Seasonal Vegetables

118



### 金銀蛋浸時菜

Seasonal Vegetables with Salted Egg and Century Egg

138

## 粉 麵 NOODLES

	五柳鴨絲炆米粉 Duck Meat and Rice Noodle with Five Willow's Sauce	148		乾燒野菌伊麵 Braised E-Fu Noodles with Wild Mushrooms 可轉素食 <b>Vegetarian Option Available</b>	148
	海鮮濃湯米粉 Seafood Soup Rice Noodles	188		珍菌豉油皇炒麵 Fried Noodles with Fungus and Soy Sauce	138
	肉絲炒脆麵 Fried Egg Noodles with Shredded Pork	148		XO醬乾炒安格斯牛肉河 Fried Rice Noodles with Angus Beef in XO Sauce	238
	鮮茄濃湯石斑塊洞庭麵 Dongting Noodles with Grouper Fish in Fresh Tomato Soup	238			

## 飯 RICE

	海鮮鴨湯泡飯 Seafood Rice in Aromatic Duck Soup	218		蛋白瑤柱炒飯 Fried Rice with Egg White and Conpoy	158
	鴨大哥砂鍋炒飯 Forbidden Duck Signature Seafood Fried Rice in Clay Pot	208		絲苗白飯 Jasmine Rice	20
	翡翠素香肉炒飯 Vegetarian Meat Fried Rice with Vegetables	138			

### 椰汁棗皇糕

Red Dates Coconut Milk Puddings



### 桂花糕

OSMANTHUS JELLY



### 楊枝甘露

MANGO POMELO SAGO



## DESSERT

- |  |     |
|--|-----|
|  楊枝甘露<br>Mango Pomelo Sago          | 48  |
| 椰汁棗皇糕 (三件)<br>Red Dates Coconut Milk Puddings (3pcs)   | 48  |
|  桂花糕 (三件)<br>Osmanthus Jelly (3pcs) | 48  |
| 抹茶椰汁糕 (三件)<br>Matcha and Coconut Puddings (3pcs)   | 48  |
| 冰糖椰汁燉官燕盞 (足三兩)<br>Bird's Nest with Rock Sugar and Coconut Milk   | 288 |
| 蓮蓉壽桃包 (三件起, 限量供應)<br>Steamed Longevity Lotus Paste Buns<br>(Minimum 3 pcs, Daily Limited)                            | 62+ |

**茶** 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

