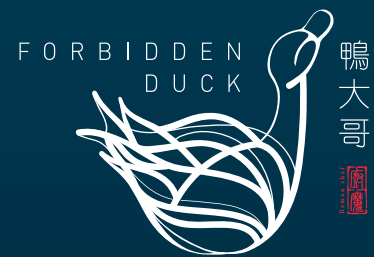
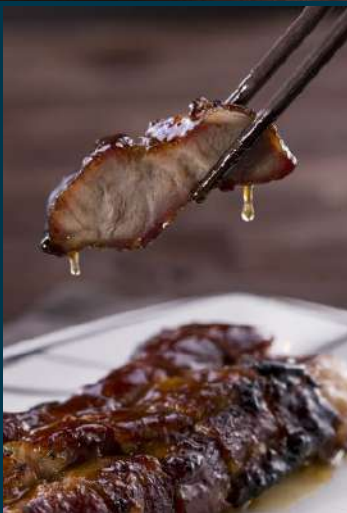


菜單

MENU





廚師精選

SIGNATURE DISHES



北京烤鴨

Peking Duck

每隻 Whole Duck **590**

半隻 Half Duck **308**



蒙古式炒鴨崧

Mongolian Style

148



和牛叉燒

Grilled Wagyu Beef with Garlic

228



鴨絲酸辣湯 (每位)

Hot and Sour Duck Soup (per person)

90



梅子荔芋鴨煲

Boneless Duck with Taro Cake and Plum Sauce

198



海鮮鴨湯泡飯

Seafood Rice in Aromatic Duck Soup


218




廚師推介
Signature Dish




辣
Spicy

 **五柳鴨絲炆米粉** **148**
Duck Meat and Rice Noodle with Five Willow's Sauce

 **黑松露XO 龍蝦粉絲煲** **438**
Lobster and Vermicelli with Black Truffle
Har Mi XO

 **雙味龍鬚黃魚** **258**
"Dragon Beard" Yellow Croaker with Dual Sauce

 **荔枝山楂咕嚕肉** **180**
Sweet and Sour Pork with Lychee and Hawthorn

 **荔枝咕嚕素肉** **138**
Sweet and Sour Vegetarian Meat with Lychee

 **日本柚子檸檬雞** **198**
Japanese Yuzu Lemon Chicken

 **鴨大哥砂鍋炒飯** **198**
Forbidden Duck Clay Pot Fried Rice

 **魚腐野菌浸娃娃菜** **148**
Braised Baby Cabbage with Fish Tofu
and Wild Mushroom





燒味

BARBECUE



北京烤鴨
Peking Duck

每隻 Whole Duck **590**
半隻 Half Duck **308**

雲南黑土豬叉燒

Barbecue Yunnan Black Pig
"Char Siu"

180



和牛叉燒

Grilled Wagyu Beef with Garlic

228

北京烤鴨二食

PEKING DUCK SECOND COURSE ADD ON



原味炒鴨崧

Classic Style

148

葡式鴨崧

Portuguese Style

148



韓式炒鴨崧

Korean Style

148



蒙古式炒鴨崧

Mongolian Style

148



廚師推介
Signature Dish



辣
Spicy

ALL PRICES ARE SUBJECT TO A 10% SERVICE CHARGE

小食

APPETIZERS

-  **陳醋海蜇** **128**
Marinated Jellyfish
- 椒鹽豆腐** **75**
Salt and Pepper Tofu
- 椒鹽雞軟骨** **95**
Salt and Pepper Chicken Cartilage
-  **南翔小籠包** **88**
Nanxiang Steamed Soup Dumplings





 廚師推介
Signature Dish

 辣
Spicy


ALL PRICES ARE SUBJECT TO A 10% SERVICE CHARGE

肉類 MEAT

 荔枝山楂咕嚕肉 180
Sweet and Sour Pork with Lychee and Hawthorn

 梅子荔芋鴨煲 198
Boneless Duck with Taro Cake and Plum Sauce

九層塔三杯雞 178
Basil Stewed Chicken

 日本柚子檸檬雞 198
Japanese Yuzu Lemon Chicken

陳皮一字骨 158
Spare Ribs with Tangerine Peel

脆皮牛腩 188
Crispy Beef Brisket

 XO醬京蔥爆安格斯肥牛 208
Sautéed Angus Beef in XO Sauce with Scallion



魚 FISH

 雙味龍鬚黃魚 258
"Dragon Beard" Yellow Croaker with Dual Sauce

頭抽銀雪魚 280
Pan Fried Black Cod with First Press Soy Sauce

啫啫斑腩豬潤煲 230
Sizzling Garoupa and Pork Liver in Casserole

薑蔥班球 280
Stir Fried Garoupa with Ginger and Spring Onion

 水煮魚 328
Braised Fish Fillet in Chilli Oil Soup



廚師推介
Signature Dish



辣
Spicy

ALL PRICES ARE SUBJECT TO A 10% SERVICE CHARGE



海鮮 SEAFOOD

醬皇野菌炒帶子

Sautéed Scallop with
Assorted Wild Mushrooms

218

椒鹽鮮魷

Salt and Pepper Squid

168



黑松露XO 龍蝦粉絲煲

Lobster and Vermicelli with Black Truffle
Har Mi XO

438

黃金脆奶炒蝦仁

Stir Fried Fresh Water Shrimps
with Golden Crispy Milk

198



黃金蝦

Fried Prawns in Salted Egg Yolk Sauce

198

豉汁帶子蒸豆腐

Steamed Scallop and Tofu in Black Bean Sauce

198

頭抽煎封大蝦 (位上, 兩位起)

Pan Fried King Prawn with First Press Soy Sauce
(Minimum order of 2 persons or above)

98

荔枝焦糖黑醋大蝦

Balsamic Caramelized Prawns with Lychee

208



避風塘生蠔

Aberdeen Crispy Oyster

208



廚師推介
Signature Dish



辣
Spicy

ALL PRICES ARE SUBJECT TO A 10% SERVICE CHARGE

蔬菜

VEGETABLES

蒜子上湯時菜 **128**

Amaranth Green with Garlic and Soup



魚香茄子煲 **138**

Yu Shiang Eggplant

炒時令蔬菜 **108**

Stir Fried Seasonal Vegetable

豉汁涼瓜 **128**

Stir Fried Bitter Melon with Black Bean Sauce

金銀蛋炒涼瓜 **128**

Stir Fried Bitter Melon with Salted Egg and Century Egg

欖菜肉碎秋葵 **138**

Stir Fried Okra with Fermented Olive and Mince Pork

海味雜菜煲 **168**

Dried Scallop with Seasonal Vegetable

魚腐野菌浸娃娃菜 **148**

Braised Baby Cabbage with Fish Tofu and Wild Mushroom



廚師推介
Signature Dish



辣
Spicy

ALL PRICES ARE SUBJECT TO A 10% SERVICE CHARGE

素菜系列

VEGETARIAN

珍菌豉油皇炒麵

Fried Noodles with Fungus and Soy Sauce

128

翡翠素香肉炒飯

Vegetarian Meat Fried Rice with Jade Vegetable

128



荔枝咕嚕素肉

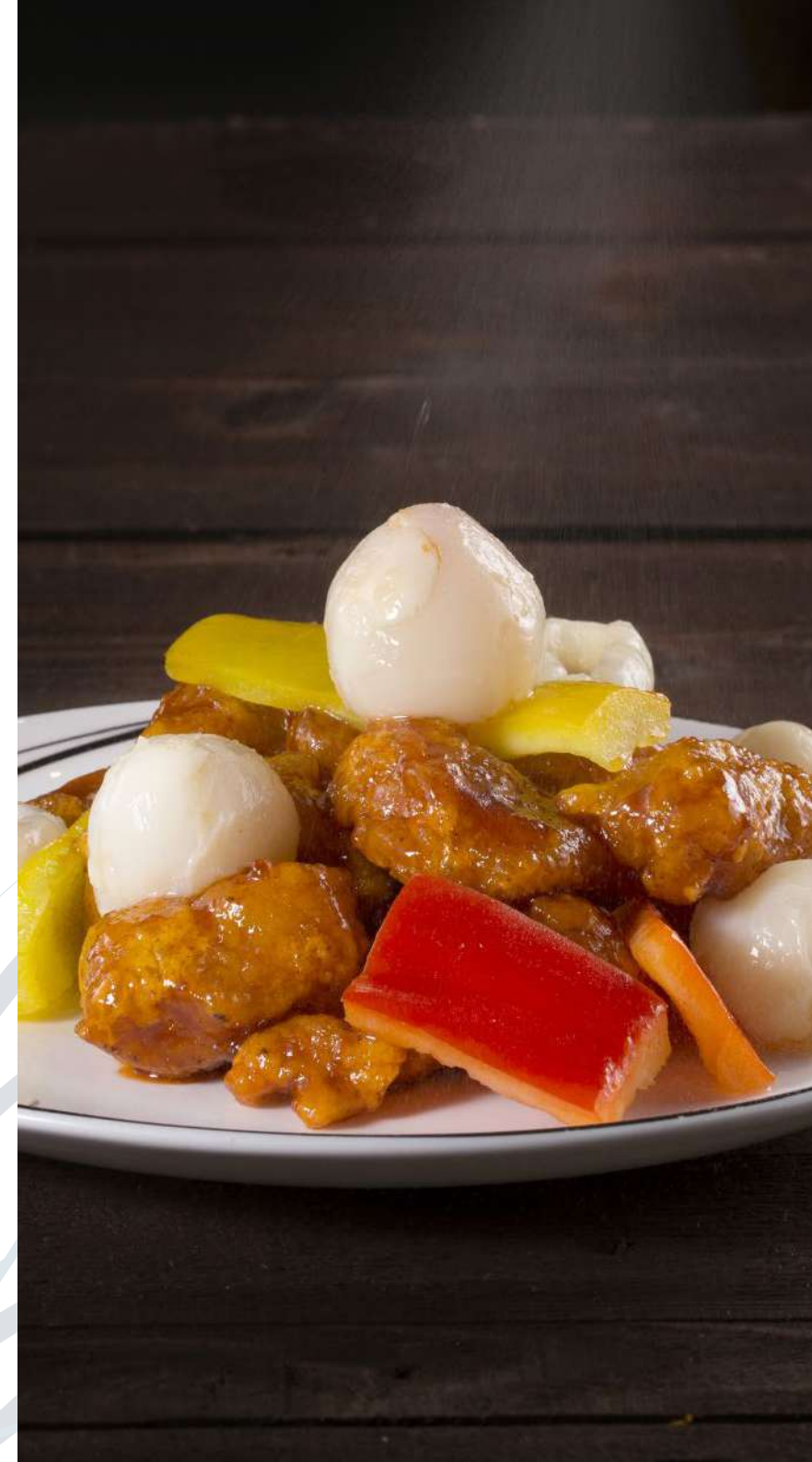
Sweet and Sour Vegetarian Meat with Lychee

138

百合雲耳炒素魚

Vegetarian Fish Fried with Lilly Bulbs and Fungus

148



ALL PRICES ARE SUBJECT TO A 10% SERVICE CHARGE



湯

SOUPS

每位



鴨絲酸辣湯

Hot and Sour Duck Soup

90

海鮮魚肚羹

Seafood and Fish Maw Soup

90

竹笙雞茸粟米羹

Creamed Corn Chicken Soup with Bamboo Pith

80

花膠濃湯雞煲翅 (4-6位用)

Braised Shark Fin in Chicken Broth with Fish Maw
(serves 4-6)

720

是日燉湯

Daily Double Boiled Soup

98



廚師推介
Signature Dish



辣
Spicy

ALL PRICES ARE SUBJECT TO A 10% SERVICE CHARGE

粉,麵,飯

RICE & NOODLES



五柳鴨絲炆米粉

Duck Meat and Rice Noodle with
Five Willow's Sauce

148

蛋白瑤柱炒飯

Fried Rice with Egg White and Conpoy

148

肉絲炒脆麵

Fried Egg Noodles with Shredded Pork

138



海鮮鴨湯泡飯

Seafood Rice in Aromatic Duck Soup

218



鴨大哥砂鍋炒飯

Forbidden Duck Signature Seafood Fried Rice
in Clay Pot

198

乾燒野菌伊麵

Braised E-Fu Noodles with Wild Mushrooms

138

海鮮濃湯米粉

Seafood Soup Noodles

188

絲苗白飯

Jasmine Rice

18



廚師推介
Signature Dish



辣
Spicy

ALL PRICES ARE SUBJECT TO A 10% SERVICE CHARGE


甜點

DESSERT




 柚子蜜桃糕 **42**
Yuzu Peach Cakes

藍山咖啡糕 **42**
Blue Mountain Coffee Jelly

 楊枝甘露 **48**
Mango Pomelo Sago

養顏棗皇糕 **42**
Steamed Red Date Puddings

黃金脆奶 **68**
Golden Crispy Milk

 冰糖椰汁燉官燕盞 (足三兩) **268**
Bird's Nest with Rock Sugar and Coconut Milk

蓮蓉壽桃包 (需預訂) **58+**
Steamed Longevity Lotus Paste Buns
(pre-order required)

飲品

DRINK MENU



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



WINE

Milton Park, Chardonnay, South Australia

GLASS

98

BOTTLE

490

Milton Park, Shiraz, South Australia

98

490

BEER

DRAUGHT

Asahi (300ml)

65

BOTTLE

Tsing Tao (330ml)

45

SOFT DRINKS

Coca-Cola / Coke Zero / Sprite

30

Tonic Water

30

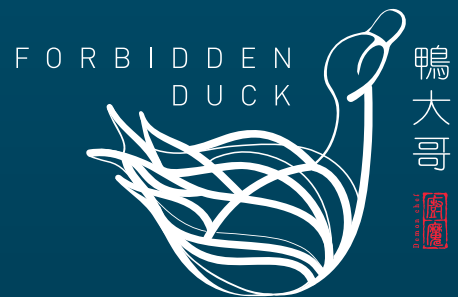
BOTTLED WATER

San Pellegrino (Sparkling Water)

60

Aqua Panna (Still Water)

60



forbiddenduck.hk

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