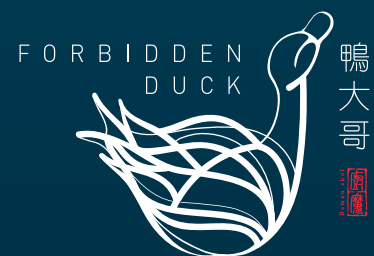


# 菜單

M E N U





# 廚師精選

## SIGNATURE DISHES

 北京烤鴨  
Peking Duck

每隻 Whole Duck 590  
半隻 Half Duck 308

 鴨大哥小炒王  
Forbidden Duck Stir-fry King

168

 蒙古式炒鴨崧  
Mongolian Style

148

 和牛叉燒  
Grilled Wagyu Beef with Garlic

190

 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** 398  
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

190

# 北京烤鴨二食

PEKING DUCK SECOND COURSE ADD ON



原味炒鴨崙

Classic Style

148

葡式鴨崙

Portuguese Style

148



韓式炒鴨崙

Korean Style

148



蒙古式炒鴨崙

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

Marinated Jellyfish

128

椒鹽豆腐

Salt and Pepper Tofu

75

椒鹽雞軟骨

Salt and Pepper Chicken Cartilage

95



南翔小籠包

Nanxiang Steamed Soup Dumplings

88



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  
Sweet and Sour Pork with Lychee and Hawthorn

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

九層塔三杯雞  
Basil Stewed Chicken

 日本柚子檸檬雞  
Japanese Yuzu Lemon Chicken

陳皮一字骨  
Spare Ribs with Tangerine Peel

脆皮牛腩  
Crispy Beef Brisket

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

180

198

178

198

158

188

208



# 魚 FISH

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

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

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

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

 水煮魚  
Braised Fish Fillet in Chilli Oil Soup 328

 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

398

## 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

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# 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

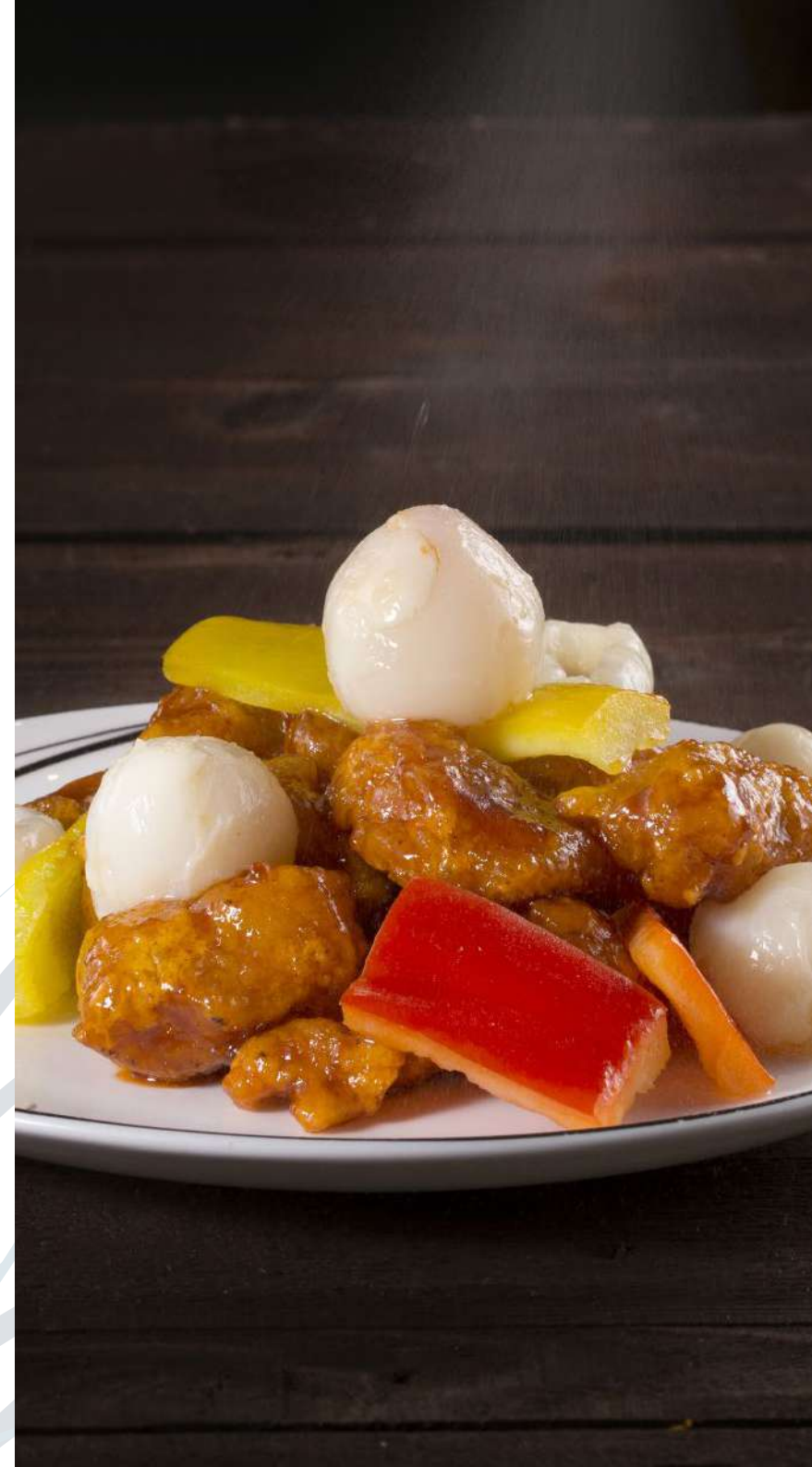
Sweet and Sour Vegetarian Meat with Lychee

138

## 百合雲耳炒素魚

Vegetarian Fish Fried with Lilly Bulbs and Fungus

148



廚師推介  
Signature Dish



辣  
Spicy

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

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



## 鴨大哥小炒王

Forbidden Duck Stir-fry King

168

## 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

Yuzu Peach Cakes

42

藍山咖啡糕

Blue Mountain Coffee Jelly

42



楊枝甘露

Mango Pomelo Sago

48

養顏棗皇糕

Steamed Red Date 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 (需預訂)

Steamed Longevity Lotus Paste Buns  
(pre-order required)

42



廚師推介  
Signature Dish

ALL PRICES ARE SUBJECT TO A 10% SERVICE CHARGE

# 飲品

DRINK MENU



# 茶 TEA

	每位
普洱 (小青柑)	25
Pu'er (Green Mandarin)	
香片	20
Jasmine	
普洱	20
Pu'er	
鐵觀音	20
Tie Guan Yin	
人參烏龍	20
Ginseng Oolong Tea	
龍井	20
Long Jing Tea	
壽眉	20
Shoumei (White Tea)	

ALL PRICES ARE SUBJECT TO A 10% SERVICE CHARGE





## WINE

Milton Park, Chardonnay, South Australia  
Milton Park, Shiraz, South Australia

### GLASS

98

98

### BOTTLE

490

490

## BEER

### DRAUGHT

Asahi (300ml)

65

### BOTTLE

Tsing Tao (330ml)

45

## SOFT DRINKS

Coca-Cola / Coke Zero / Sprite

Soda Water / Tonic Water

Fresh Lime Soda

30

30

40

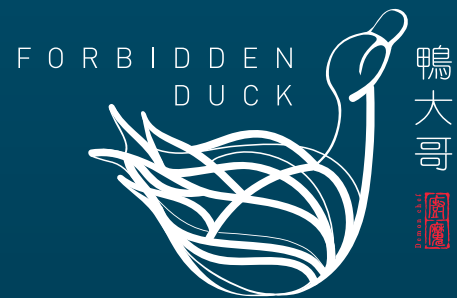
## BOTTLED WATER

San Pellegrino (Sparkling Water)

Aqua Panna (Still Water)

60

60



[forbiddenduck.hk](http://forbiddenduck.hk)

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