

美麗小廚 LAI's Kitchen

香港灣仔譚臣道105-111號豪富商業大廈 一樓
1/F Harvard Commercial Building, 105-111 Thomson Rd, Wan Chai, HK
+852 68031818

營業時間 Business hours 12:00-16:00 | 17:00-01:30



為保持砂鍋類食品風味，我們鼓勵堂食
(外賣需另加12元)。

To preserve the flavor of our clay pot dishes,
we encourage dining in
(an additional \$12 will be charged for takeout).

所有食物價格均以港幣計算 All prices in Hong Kong Dollars

【即叫即製煲仔飯 | Claypot Rice】

(12:00-16:00 | 17:00-01:00) 需等候20分鐘 | prep. time 20min
飯是配角，油係靈魂 | Rice plays supporting role, oil is the soul

 新鮮黃耳野菇素煲仔飯	Yellow Fungus & Mushroom Vegetarian Claypot Rice	98
馬蹄土魷/ 鹹魚 肉餅煲仔飯	Water Chestnut & Dried Squid/ Salted Fish Pork Patty Claypot Rice	108
蝦醬蝦乾肉板根煲仔飯	Shrimp Paste and Dried Shrimp with Pork Collar Claypot Rice	118
蟲草花/ 油雞枰 北菇滑雞煲仔飯 (起骨)	Cordyceps Flower/ Termite Mushroom Chicken (Boneless) Claypot Rice	118/ 138
蘭王窩蛋陳皮牛肉餅煲仔飯	Aged Tangerine Peel & Beef Patty Claypot Rice topped with Nest Ranou Egg	128
茅台金不換蜆肉五花腩煲仔飯	Moutai Clams, Thai Basil and Pork Belly Claypot Rice	138
青麻醬牛舌煲仔飯 (麻)	Ox Tongue with Green Peppercorn Sauce Claypot Rice (Numbing Spice)	138
紫蘇豉蒜鹹水白鱈煲仔飯	Perilla, Black Bean, Garlic with Sea Eel Claypot Rice	148
 剝椒花膠煲仔飯	Chili Fish Maw Claypot Rice	250
老菜脯花膠滑雞煲仔飯	Aged Radish, Fish Maw & Chicken Claypot Rice	250
舞茸菌柴魚兵庫縣武士蠔肉煲仔飯	Claypot Rice with Maitake Mushrooms, Dried Flounder, and Hyogo Samarai Oysters	250
蟹粉花膠/ 鮑魚煲仔飯	Claypot Rice with your choice of Hairy Crab Roe & Fish Maw/ Abalone	400
茅台紫菜北海道左口魚裙邊煲仔飯	Moutai-infused Claypot Rice with Hokkaido Engawa and Seaweed	400
 【鋒哥三寶煲仔飯 Nansen's Trio Claypot Rice】	玫瑰五五臘腸 + 鮮鵝肝潤腸 + 諾鄧鹽封肉	138
	Rose Wine 55 Sausage + Foie Gras Sausage + Nuodeng Ham Claypot Rice	
 【麗姐海陸空煲仔飯 Lai's Trio Claypot Rice】	鮑魚臘味滑雞 (起骨)	198
	Abalone, Preserved Meat & Chicken (Boneless) Claypot Rice	
 【輝少三金鮑魚煲仔飯 Chef Macco's Golden Trio Claypot Rice】	金蒜+鹹蛋黃+金蠔 鮑魚煲仔飯	198
	Golden Garlic + Golden Oyster + Salted Egg Yolk with Abalone Claypot Rice	
 【菁雲特級煲仔飯 J's Garden Special Claypot Rice】	羊肚菌 + 特級皇菇 + 新鮮黃耳 + 諾鄧鹽封肉	198
	Morel + Royal mushrooms + Yellow Fungus + Nuodeng Ham Claypot Rice	
 【胡大俠特製煲仔飯 Master Wu's Signature Claypot Rice】	薑蓉蟹肉煲仔飯	250
	Crab Meat & Ginger Crumble Claypot Rice	

加配升級 | Premium Add-ons

鮮鵝肝潤腸 | Foie Gras Sausage +25
玫瑰五五臘腸 | Rose Wine 55 Sausage +25
諾鄧鹽油鴨腿 | Nuodeng Salted Duck Leg +50
諾鄧鹽封肉 | Nuodeng Ham +50
孟加拉馬友鹹魚 | Bangladesh Salted Fish +50
蘭王窩蛋 | Ranou Egg +15

煲仔飯滿足加配 Add-ons For Claypot Rice

濃雞湯泡飯焦 | Chicken Broth with Rice Crisps 50
濃蝦湯泡飯焦 | Prawn Broth with Rice Crisps 80

【開胃前菜 | Appetizer】

宵夜直落 | Late Night Until 01:30

【小食 | Snacks】

炆拌豬順風 🌶️	
Spicy Pig Ear	68
辣鹵肥腸 🌶️	
Spicy Braised Pork Intestine	68
櫻花蝦脆皮腸粉 🌶️	
Crispy Rice Noodle Rolls with Sakura Shrimp	68
海葡萄胡麻茄子拌黃金皮蛋	
Chilled Eggplant with Golden Century Egg and Sea Grapes in Sesame Dressing	68
🍷 辣爆雞中翼 🌶️	
Spicy Chicken Wings	98
鹹蛋黃涼瓜	
Salted Egg Yolk Bitter Melon	98
🍷 飛魚卵墨汁香腸	
Flying Fish Roe Ink Sausage	98
避風塘名古屋粟米粒 🌶️	
Typhoon Shelter Style Nagoya Corn Ribs	98
黃金/ 避風塘 🌶️ 脆魚皮	
Golden/ Typhoon Shelter Style Crispy Fish Skin	88/ 108
脆皮炸大腸	
Crispy Fried Pork Intestine	108
麻辣鹵水茼菜鴨血 🌶️	
Mala Duck Blood Curd with Chinese Chives in Soy Marinade	108
不正宗蒜泥白肉 🌶️	
Inauthentic Sliced Pork Belly with Minced Garlic Sauce	128
無雙梅香臭豆腐 🌶️	
Hunan Salty Fish Stinky Tofu	128
🍷 冰鎮沙嗲魷魚 🌶️	
Chilled Satay Squid	138
東江梅菜椒鹽田雞腿 🌶️	
Salt & Pepper Frog Legs with Dongjiang Preserved Vegetable	148
椒鹽 九肚魚/ 魷魚鬚	
Salt & Pepper Bombay Duck fish/ Squid Tentacles	168/ 188
豉油王鵝腸	
Superior Soy Sauce Goose Intestines	188
🍷 辣酒煮花螺 🌶️	
Spicy Wine Snails	198
🍷 椒麻芥末炆花甲 🌶️	
Wasabi Clams	208

【鑊氣小炒 | Wok-Fried Specials】

宵夜直落 | Late Night Until 01:30

【小炒/ 煲仔 | Wok & Claypot】

大排檔魚香茄子煲

Dai Pai Dong Eggplant Pot

128

鹹酸菜炒豬肚

Pickled Mustard Pork Tripe

128

老菜脯/ 涼瓜肉鬆煎蛋

Aged Radish/ Bitter Melon Minced Pork Ranou Egg Omelette

138

乾鍋新鮮田雞腿

Dry Pot Fresh Frog Legs

168

潤腸臘腸炒芥蘭

Stir-fried Chinese Broccoli with Cured Pork Sausage and Goose Liver Sausage

168

🍲 芙蓉粉絲蝦煲

Spicy Garlic Vermicelli Prawn Pot

198

柱侯新鮮牛筋腩煲

Teochew Clear Soup Beef Tendon & Beef Brisket

238

🍲 薑蔥/ 麻辣 遼參豆腐煲

Scallian Oil/ Mala Sea Cucumber and Tofu Clay Pot

268

🍲 烏魚子銀魚仔小炒王

Stir-fried Mullet Roe & Dried Silverfish with Mixed Vegetable

298

【特別介紹 | Special Feature】

復刻經典 | Classic Revival

🍲 蝦蜆膏百花釀柚皮

Braised Pomelo Pith stuffed with Spicy Mini Crab Paste & Shrimp Paste

398

砂鍋菜膽雞煲牙揀脊翅/ 花膠 復刻80年代富萬年酒樓 (黎汝森師傅) 名菜

Claypot Chicken Broth with Fish Maw/ Shark's Fin

Recreating 1980s signature dish by Master Chef Lai Yu Sum

半份 Half 500

一份 Full 888

🍲 酸蘿蔔墨魚乾胡椒豬肚金山勾翅/ 遼參湯

Choice of "Kin Shan" Hooked Shark Fin/ Sea Cucumber

in Peppery Pork Stomach Broth with Pickled Radish and Dried Cuttlefish

每位 person 400

【肉類主菜 | Meat Main Courses】

新鮮本地豬 | Fresh Local Pork

	豉汁日本南瓜蒸肉排 Steamed Pork Ribs with Japanese Pumpkin in Black Bean Sauce	148
	砂薑煎焗粉腸 Pan-Fried Pig's Intestines with Sand Ginger	148
	Avize 香檳骨 Avize Champagne Spare Ribs	168
	山楂欖角骨 Hawthorn & Preserved Olive Pork Ribs	168
	糖心蛋話梅黑醋燜豬手 Soft-poached Egg, Plum & Black Vinegar Pork Knuckle	168
	意大利黑醋鮮果咕嚕肉 Balsamic Vinegar Fresh Fruit Sweet & Sour Pork	168
	石澳梅菜王五花腩片蒸菜心 Steamed Pork Belly and Shek O Preserved Vegetable with Choy Sum	168
	鹹魚件蝦乾/ 墨魚汁鮮魷 蒸肉餅 Steamed Pork Patty w/ Salted Fish & Dried Shrimp/ Squid Ink & Fresh Squid	168
	梅菜乾紅燒肉跟刈包 Braised Pork Belly with Preserved Mustard Greens served with Gua Bao Buns	188
	桂花山楂紅燒肉跟刈包 Braised Pork Belly with Osmanthus and Hawthorn served with Gua Bao Buns	188

招牌三黃雞料理 | Signature Yellow Chicken

	大紅袍脆皮雞 (製作需時25分鐘) Big Red Robe Crispy Chicken (25mins prep.)	半隻Half 300/ 一隻Whole 500
	黃金薑蓉大扇雞 Golden Ginger Capon	半隻Half 500/ 一隻Whole 888
	路其鵝肝醬片皮雞 Sliced Crispy Chicken Skin with Rougie Foie Gras Sauce	10件pcs 500/ 20件pcs 888
	鍋巴辣子雞  Crispy Rice Crust Chicken with Sichuan Chili	300

【肉類主菜 | Meat Main Courses】

優質牛肉 | Premium Beef

 酥脆牛鬆麻婆豆腐	Crispy Beef & Mapo Tofu	168
豉蒜涼瓜炒本地匙仁	Bitter Melon & Black Bean Local Beef (Chuck Flap)	208
沙爹本地匙仁炒芥蘭	Satay Local Beef (Chuck Flap) Stir-fried with Chinese Kale	218
意大利黑醋酸蘿蔔泡椒炒本地匙仁	Stir-fried Local Beef (Chuck Flap) with Pickled Chillies, Preserved Radish (Balsamic Vinegar)	268
黑蒜雞樅菌爆本地匙仁	Black Garlic & Termite Mushroom Local Beef (Chuck Flap)	268
川味乾煸新鮮牛展	Sichuan-Style Dry-Fried Beef Shank	268
藥膳清湯牛腩	Nourishing Beef Brisket in Herbal Clear Soup	268
巴基斯坦咖哩本地牛筋腩煲跟自家製麵包	Pakistani Curry Beef Tendon & Beef Brisket Pot with Homemade Bread	288
 金湯酸菜本地匙仁	House-Special Golden Hot & Sour Vegetable Soup with Local Beef (Chuck Flap)	298
鐵板25年陳皮紅酒燴牛尾	Braised Oxtail with Red Wine and 25yr Aged Mandarin Peel served on a Sizzling Iron Plate	328
 脆米蜜椒番薯牛柳 (SRF美國金標牛)	Crispy Rice & Honey Pepper Beef Tenderloin (SRF Gold Beef)	398
 茅台乾燒花仁牛柳 (SRF美國金標牛)	Moutai Dry-fried Beef Tenderloin with Peanuts (SRF Gold Beef)	398

寧夏灘羊 | Ningxia Lamb

 乾煸土豆孜然羊肉	Dry-fried Cumin Lamb with Potato	188
三蔥爆羊小切	Three-Onion Lamb Chops	268
水燉酸辣羊肉跟刈包	Braised Lamb in Spicy & Sour Sauce with Gua Bao Buns	268
 金湯酸菜羊肉 (+羊雜 188)	House-Special Golden Hot & Sour Vegetable Soup with Lamb (+Lamb Offal 188)	298
自調巴基斯坦咖哩羊小切跟自家製麵包	House Special Pakistani Curry Lamb Chops with Homemade Bread	298
 黃燉羊肉煲 (+羊雜 188)	Yellow-Braised Lamb in Clay Pot (+Lamb Offal 188)	800

【海產盛宴 | Seafood Feast】

韭黃滑蛋蝦 Scrambled Eggs with Yellow Chives and Shrimp	168
潮汕香酥蠔仔烙 Teochew Crispy Oyster Omelette	188
胡椒湯花甲跟油條 Pepper Soup Clams Pot with Fried Dough Stick	248
🍲 豉椒炒花甲伴油條 Black Bean Clams with Fried Dough Stick	208
花甲蒸蘭王水蛋 Steamed Clams with Ranou Egg	208
巴馬臣芝士紫菜酥炸生蠔 Fried Oysters with Parmesan and Seaweed	238
粟米石斑塊 Sweet Corn & Grouper Fillet	298
自家制金湯酸菜魚 House-Special Golden Hot & Sour Vegetable Soup with Fish Fillet	298
🍲 黃梅脆鹹水白鱈 Yellow Plum Crispy Eel	298
🍲 三杯煎焗鹹水白鱈 Three Cups Style Pan-Fried Sea Eel	298
陳皮欖豉/ 紫蘇豉蒜 蒸鹹水白鱈 Steamed Sea Eel w/ Dried Tangerine Peel, Chinese Olive, & Fermented Black Bean/ Perilla, Garlic and Fermented Black Bean	298
🍲 蔥烤瓦片銀雪魚 Baked Sliver Cod with Scallions	388
🍲 黃椒醬蟹肉粉絲煲 Yellow Chili Sauce Crab Meat and Glass Noodles in Clay Pot	800
🍲 紫蘇豉蒜蒸盤龍鹹水白鱈 (原條) Three Cups Style Pan-Fried/ Perilla, Garlic & Fermented Black Bean in Coiled Shape (Whole piece)	888
大肉蟹 製法：	
薑蔥/ 紫蘇豉蒜/ 咖哩 // 黑胡椒 // 避風塘 // 寧鄉口味 (加蝦子麵底 +80)	
Giant Mud Crab Cooked in: Ginger & Spring Onion/ Perilla, Garlic & Fermented Black Bean/ Curry /Typhoon Shelter Style /Black Pepper /Hunan Spicy Garlic Flavour (+Shrimp Roe Noodles +80)	
	1,280起 up

【時令蔬菜 | Seasonal Vegetables】

欖菜/ 川味 乾煸四季豆/ 鐵棍淮山	98
Preserved Olive Vegetable/ Sichuan Dry-fried String Beans/ Iron Stick Yam	
金銀蛋浸/ 蒜香時蔬	98
Century Egg & Salted Egg Vegetables/ Garlic Greens	
蘭王窩蛋金銀蒜蒸茄子	98
Ranou Egg with Garlic Steamed Eggplant	
豉蒜涼瓜	118
Black Bean Bitter Melon	
啫啫芥蘭/ 涼瓜煲/ 椰菜苗	128
Sizzling Kale/ Bitter Melon Pot/ Baby Cabbage	
馬拉盞/ 椒絲腐乳蝦皮唐生菜	128
Shrimp Paste/ Fermented Tofu Chinese Lettuce	
菁雲黑松露醬野菌百合炒蘆筍	128
Stir-Fried Wild Mushrooms, Lily Blubs, and Asparagus with J's Garden Black Truffle Paste	
羊肚菌黃耳百合燒豆腐	168
Braised Tofu with Morel Mushrooms, Yellow Fungus, Lily Blub	

【經典澱粉 | Classic Carbs】

豉油皇肉絲炒蝦子麵	98
Stir-Fried Shrimp Roe Noodles with Shredded Pork in Soy Sauce	
鹹蛋黃鮮蝦炒飯	128
Salted Egg Yolk Prawn Fried Rice	
老菜脯雞粒炒飯	138
Aged Radish Chicken Fried Rice	
經典乾炒本地 (匙仁) 牛河	148
Classic Local Beef (Chuck Flap) Chow Fun	
港式黑椒牛柳意粉	148
HK Style Black Pepper Local Beef Spaghetti	
麻油胡椒薑米鴨血粉絲湯跟油條	168
Sesame Oil, Pepper, Ginger, Duck Blood Vermicelli Soup with Fried Dough Stick	
發達燒鵝鮮蟹肉荷葉糯米飯	168
Steamed Sticky Rice with Fat J Roast Goose & Fresh Crab Meat in Lotus Leaf Wrap	
煎蛋豉椒免治牛/ 豬肉/ 花甲 煎脆米	208
Fried Egg Minced Beef/ Pork/ Clams Crispy Rice Noodle	
上湯海蝦煎米粉	368
Crispy Pan-Fried Rice Noodles with Sea Prawns in Superior Broth	
絲苗白飯	15
Jasmine Rice	

【甜點 | Desserts】

炸奶黃包 (三件)	60
Fried Custard Bun	
潮汕鹹蛋卷 (四件)	60
Teochew Salted Egg Roll	
冰鎮紅酒啤梨	68
Chilled Poached Pear in Red Wine	
椰香脆麻花	98
Crispy Coconut Fried Dough Twists	
梅乾菜炒湯圓	128
Stir-fried Glutinous Rice Dumplings with Preserved Mustard Greens (Meicai)	
潮汕反沙芋 (製作需時 20分鐘)	138
Teochew Candied Taro (prep. time 20min)	
潮汕糖醋兩面黃 (製作需時 20分鐘)	138
Teochew Sweet & Vinegar Crispy Noodle (prep. time 20min)	

【飲料 | Drinks】

自家製養生飲料 (凍/ 熱)
Home-made Nourishing Drinks (Cold/ Hot)

40

啤酒 | Beers

朝日啤酒
Asahi Beer

1罐 can 40 /6罐 cans 200

朝日0.00啤酒
Asahi 0.00

1罐 can 40 /6罐 cans 200

三得利啤酒
Suntory Beer

1罐 can 40 /6罐 cans 200

西班牙金星啤酒
Estrella Damm Inedit

1支 bottle 100

青島原漿啤酒
Tsingtao Draft

1支 bottle 150

汽水 | Soft Drinks

可樂/ 零度可樂/ 雪碧/ 忌廉/ 梳打水
Coke /Diet Coke /Sprite /Cream Soda /Soda Water 20

礦泉水 | Water

依雲礦泉水 (500毫升)
Evian Mineral Water (500ml)

40

聖培露有汽水 (500毫升)
S.Pellegrino Sparkling Water (500ml)

40

自來酒水 (750毫升以下) 每支收費 HK\$100
Corkage HK\$100 per bottle (under 750ml)

茗茶 | Fine Teas

每位 20 | per person

茉莉花茶
Jasmine

普洱茶
Pu'er

鐵觀音
Tieguanyin

菊花普洱
Chrysanthemum Pu'er

【特調飲品/ 鮮果汁冰 (無添加糖)】
Specialty Drinks/ Iced Fresh Juice (No added Sugar)

青檸白玉甘蔗汁

Lime Sugarcane Juice

40

青檸白玉甘蔗杜松子酒

Lime Sugarcane Gin

80

青檸白玉甘蔗沙冰

Lime Sugarcane Slush

45

青檸白玉甘蔗杜松子酒沙冰

Lime Sugarcane Gin Slush

85

四季柑桔檸檬汁 (超酸)

Kumquat Lemon Juice (super sour)

40

四季柑桔檸檬杜松子酒 (超酸)

Kumquat Lemon Gin (super sour)

80

四季柑桔檸檬沙冰 (超酸)

Kumquat Lemon Slush (super sour)

45

四季柑桔檸檬杜松子酒沙冰 (超酸)

Kumquat Lemon Gin Slush (super sour)

85

檸檬菠蘿汁

Lemon Pineapple Juice

40

檸檬菠蘿釀酒

Lemon Pineapple Rum

80

檸檬菠蘿沙冰

Lemon Pineapple Slush

45

檸檬菠蘿釀酒沙冰

Lemon Pineapple Rum Slush

85

青檸粉紅石榴汁

Lime Guava Juice

40

青檸粉紅石榴釀酒

Lime Guava Rum

80

青檸粉紅石榴沙冰

Lime Guava Slush

45

青檸粉紅石榴釀酒沙冰

Lime Guava Rum Slush

85

檸檬茶沙冰 (正常/ 走甜)

Lemon Tea Slush (Regular/ No Sugar)

40

檸檬茶杜松子酒沙冰 (正常/ 走甜)

Lemon Tea Gin Slush (Regular/ No Sugar)

85

青檸愛文芒果沙冰

Irwin Mango Lime Slush

65

青檸愛文芒果燒酎沙冰

Irwin Mango Lime Shochu Slush

105

天下皆知美之為美，斯惡已；

When everyone knows beauty as beauty, ugliness arises.

為保持砂鍋類食品風味，我們鼓勵堂食
(外賣需另加12元)。

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we encourage dining in
(an additional \$12 will be charged for takeout).

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