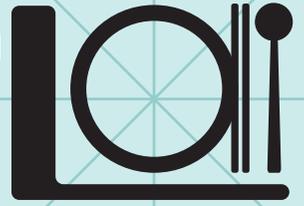


美麗小廚 LAI's Kitchen

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



【即叫即製煲仔飯 | Claypot Rice】 (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
🍲 紫蘇豉蒜 排骨/ 五花腩/ 豬頸肉煲仔飯 Perilla Black Bean: Spare Ribs/ Pork Belly/ Pork Neck Claypot Rice	98/ 108/ 118
🍲 紫蘇豉蒜鹹水白鱈煲仔飯 Perilla Black Bean Eel Claypot Rice	168
陳皮欖角田雞煲仔飯 Tangerine Peel & Olive, Frog Leg Claypot Rice	138
蟲草花/ 油雞糞 北菇滑雞煲仔飯 (起骨) Cordyceps Flower/Termite Mushroom Chicken (Boneless) Claypot Rice	118/ 138
馬蹄土魷/ 咸魚 肉餅煲仔飯 Water Chestnut & Dried Squid/ Salted Fish Pork Patty Claypot Rice	108
蘭王窩蛋陳皮牛肉餅煲仔飯 Ranou Egg with Aged Tangerine Peel Beef Patty Claypot Rice	118
蘭王窩蛋牛肉煲仔飯 Ranou Egg with Beef Claypot Rice	128
韭菜黃鱔煲仔飯 Chives & Ricefield Eel Claypot Rice	148
🍲 梅乾菜五花肉煲仔飯 Preserved Vegetable Pork Belly Claypot Rice	118
大澳蝦醬蝦皮五花肉煲仔飯 Tai O Shrimp Paste & Dried Shrimp Pork Belly Claypot Rice	138
金銀蒜花蟹煲仔飯 (24小時前預訂) Golden Garlic Crab Claypot Rice (24hrs Advance Order)	Market Price
山珍紅鱒煲仔飯 (24小時前預訂) Mix Mushroom & Crab Claypot Rice (24hrs Advance Order)	Market Price
生蠔奄仔蟹煲仔飯 (24小時前預訂) Oyster & Crab Claypot Rice (24hrs Advance Order)	Market Price
🍲 剝椒花膠煲仔飯 🍲🍲 Chili Fish Maw Claypot Rice	250
【麗姐海陸空煲仔飯 Lai's Trio Claypot Rice】 鮑魚臘味滑雞 (起骨) Abalone, Preserved Meat & Chicken (Boneless) Claypot Rice	198
【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 Rose Wine 55 Sausage + Foie Gras Sausage + Nuodeng Ham Claypot Rice	138
【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 Golden Garlic + Golden Oyster + Salted Egg Yolk with Abalone Claypot Rice	198
【胡大俠特製煲仔飯 Master Wu's Signature Claypot Rice】 薑蓉蟹肉煲仔飯 Crab Meat & Ginger Crumble Claypot Rice	250

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
- 諾鄧鹽油鴨批 | 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

【鑊氣小炒 | Wok-Fried Specials】 宵夜直落 | Late Night Until 01:30

【小食 | Snacks】

【🍲】飛魚卵墨汁香腸 Flying Fish Roe Ink Sausage	98
【🍲】辣爆雞中翼 🌶️ Spicy Chicken Wings	98
鹹蛋黃涼瓜 Salted Egg Yolk Bitter Melon	98
【🍲】黃金脆魚皮 Golden Crispy Fish Skin	108
【🍲】冰鎮沙嗲玻璃魷魚 🌶️ Chilled Satay Squid	138
椒鹽 田雞腿/ 九肚魚/ 魷魚鬚 Salt & Pepper Frog Legs/ Bombay Duck fish/ Squid Tentacles	138/ 168/ 188
辣鹵肥腸 🌶️ Spicy Braised Pork Intestine	108
脆皮炸大腸 Crispy Fried Pork Intestine	108
【🍲】辣酒煮花螺 🌶️ Spicy Wine Snails	198
炆拌豬順風 🌶️ Spicy Pig Ear	98
【🍲】黃金臭豆腐 🌶️ Golden Stinky Tofu	98
【🍲】椒麻芥末炆花甲 🌶️ Wasabi Clams	208

【小炒/煲仔 | Wok & Claypot】

老菜脯/ 涼瓜肉鬆煎蛋 Aged Radish/ Bitter Melon Minced Pork Ranou Egg Omelette	138
【🍲】烏魚子銀魚仔小炒王 Bottarga & Dried Silverfish Stir-fry	298
鹹酸菜炒豬肚 Pickled Mustard Pork Tripe	128
豉油皇鵝腸 Soy Sauce Goose Intestine	188
大排檔魚香茄子煲 🌶️ Dai Pai Dong Eggplant Pot	128
柱侯新鮮牛筋崩沙腩煲 Teochew Clear Soup Beef Briske	238
蒜蓉粉絲蝦煲 Garlic Vermicelli Prawn Pot	198

【肉類主菜 | Meat Main Courses】

新鮮本地豬 | Fresh Local Pork

山楂欖角骨

Hawthorn & Olive Spareribs

168

話梅黑醋燜豬手

Plum & Black Vinegar Pork Knuckle

168

鮮果咕嚕肉

Fresh Fruit Sweet & Sour Pork

168

金沙骨

Golden Spare Ribs

168

Avize 香檳骨

Avize Champagne Spare Ribs

168

薏米蓮藕/ 蝦皮/ 墨魚汁鮮魷蒸肉餅

Barley Lotus Root/ Dried Shrimp/ Ink Squid Steamed Pork Patty

138/ 148/ 168

梅菜乾豬腩肉煲跟刈包

Preserved Vegetable Pork Belly pot with Buns

188

不正宗蒜泥白肉

Inauthentic Garlic Pork Belly

128

優質牛肉 | Premium Beef

酥脆牛鬆麻婆豆腐

Crispy Beef & Mapo Tofu

128

金湯酸菜本地牛

House-Special Golden Hot & Sour Vegetable Soup with Local Beef

298

豉蒜涼瓜炒本地牛

Bitter Melon & Black Bean Local Beef

208

黑蒜雞縱菌爆本地牛

Black Garlic & Termite Mushroom Local Beef

268

潮式清湯蘿蔔新鮮崩沙腩

Teochew Clear Soup Beef Brisket

268

巴基斯坦咖哩本地牛腩煲跟油炸鬼

Pakistani Curry Beef Brisket Pot with Fried Dough Stick

288

脆米蜜椒番薯牛柳 (SRF美國金標牛)

Crispy Rice & Honey Pepper Beef Tenderloin (SRF Gold Beef)

398

檸檬蜜陳皮乾煸鮮牛展

Lemon Honey & Tangerine Peel Beef Shank

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

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油炸鬼

House Special Pakistani Curry Lamb Chops with Fried Dough Stick

338

水燉酸辣羊肉跟刈包

Braised Lamb in Spicy & Sour Sauce with Buns

338

黃炆羊肉煲 (+羊雜 188)

Yellow-Braised Lamb in Clay Pot (+Lamb Offal 188)

800

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 Tea Crispy Chicken (25mins prep.)	300/ 500
🍲 黃金薑蓉雞 Golden Ginger Chicken	300/ 500
鍋巴辣子雞 🌶️ Crispy Rice Crust Chicken with Sichuan Chili	300/ 500

【海產盛宴 | Seafood Feast】

🍲 豉椒炒花甲伴油炸鬼 Black Bean Clams with Fried Dough Stick	208
胡椒湯花甲跟油炸鬼 🌶️ Pepper Soup Clams Pot with Fried Dough Stick	248
花甲蒸蘭王水蛋 Steamed Clams with Ranou Egg	208
韭黃滑蛋蝦 Chive & Scrambled Ranou Egg with Prawns	168
巴馬臣芝士酥炸生蠔 Parmesan Fried Oysters	238
剉椒蒸生蠔 🌶️ Chili Steamed Oysters	238
潮汕香酥蠔仔烙 Teochew Crispy Oyster Omelette	188
薑蔥/ 避風塘炒辣蟹 🌶️🌶️ (薑蔥可加蝦子麵底 +80) Ginger Scallion/ Typhoon Shelter Crab (+Shrimp Roe Noodles +80)	1,280/ 1,480/ 1,680
紫菜魷魚烙 Seaweed Squid Omelette	188
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
🍲 黃梅脆鹹水鱧 Yellow Plum Crispy Eel	298
順德反骨鹹水鱧 Shunde Style Eel	298
陳皮欖豉蒸鹹水白鱧 Tangerine Peel & Olive Steamed Eel	298
茅台乾燒大蝦碌 🌶️ Moutai Dry-fried King Prawns	328
🍲 古法碎爛海斑 Traditional Braised Grouper	888
一魚貳食 (翡翠黃耳炒班球, 枝竹五花腩蒜子) *需48小時前預訂 Two-Way Fish (Stir Fried Fillet with Vegetable & Yellow Fungus, Fish Braised with Fried Tofu Skin & Pork Belly) (48hrs advance order)	1,280

【時令蔬菜 | Seasonal Vegetables】

川味乾煸四季豆 	98
Sichuan Dry-fried String Beans	
豉蒜涼瓜	118
Black Bean Bitter Melon	
啫啫芥蘭/涼瓜煲	128
Sizzling Kale/Bitter Melon Pot	
馬拉盞/ 椒絲腐乳唐生菜 	128
Shrimp Paste/ Fermented Tofu Chinese Lettuce	
金銀蛋浸/蒜香時蔬	98
Century Egg & Salted Egg Vegetables/Garlic Greens	
 黃耳鮮菇紅燒豆腐	128
Yellow Fungus Mushroom Braised Tofu	
蘭王窩蛋金銀蒜蒸茄子	98
Ranou Egg with Garlic Steamed Eggplant	
酸辣土豆絲 	98
Sour Spicy Potato Shreds	

【經典澱粉 | Classic Carbs】

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	
 經典乾炒本地牛河	148
Classic Local Beef Chow Fun	
豉油皇肉絲炒蝦子麵	128
Stir-Fried Shrimp Roe Noodles with Shredded Pork in Soy Sauce	
 港式黑椒牛柳意粉	168
HK Style Black Pepper Local Beef Spaghetti	
煎蛋豉椒免治牛/ 豬肉/ 花甲 煎脆米 	208
Fried Egg Minced Beef/ Pork/ Clams Crispy Rice Noodle	
麻油胡椒薑米鴨血粉絲湯跟油炸鬼 	168
Sesame Oil, Pepper, Ginger, Duck Blood Vermicelli Soup with Fried Dough Stick	
絲苗白飯	15
Jasmine Rice	

【特別介紹 | Special Feature】 復刻經典 | Classic Revival

砂鍋菜膽雞煲牙擦脊翅/ 花膠 (4位用)	
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 (for 4 persons)	一份 Full 888
Recreating 1980s signature dish by Master Chef Lai Yu Sum	半份 Half 500

【甜點 | Desserts】

潮汕糖醋兩面黃 (製作需時 20分鐘)	138
Teochew Sweet & Vinegar Crispy Noodle (prep. time 20min)	
 潮汕反沙芋 (製作需時 20分鐘)	138
Teochew Candied Taro (prep. time 20min)	
潮汕鹹蛋卷	88
Teochew Salted Egg Roll	
炸奶黃包	80
Fried Custard Bun	

【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)

【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

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

天下皆知美之為美，斯惡已；

When everyone knows beauty as beauty, ugliness arises.