

Yi Jia

# 家

中華菜館

## 獨食難肥 Appetizers

**櫻花蝦麻醬秋葵**  
Okra and Sakura Shrimp with Sesame Dressing \$68

**四喜烤麩**  
Braised Wheat Gluten with Mushrooms \$62

**辣椒皮蛋**  
Preserved Egg with Chili Sauce \$58

**上海脆皮素鵝**  
Bean Curd Skin Rolled with Mushroom \$78

**蔥油涼伴山藥**  
Premium Dioscorea with Scallion Oil \$55



**臭豆腐**

**臭豆腐**  
Deep Fried Fermented Bean Curd \$80

**口水雞**  
Chilled Chicken in Chili Peppercorn Sauce with Peanuts \$88

**七里莊酒糟醉雞**  
Drunken Chicken with House Special Chinese Wine \$88

**香辣炸茄子**  
Deep Fried Eggplant Chips \$60

**糖醋小排骨**  
Pork Spare Ribs with Zhenjiang Vinaigrette \$82

**雞絲粉皮**  
Shredded Chicken with Green Bean Noodles \$72

**皮蛋豆腐**  
Preserved Egg with Bean Curd \$68

**麻辣香炸鳳尾魚**  
Crispy Phoenix Fish with Peppercorn Chili Oil \$78

**一家醬鴨**  
Yi Jia Marinated Duck \$80

**醉鴨肝**  
Duck Liver in Chinese Wine \$155



**七里莊酒糟醉雞**

## 熱辣辣 暖笠笠 Soup



**酸辣湯**  
Hot and Sour Soup Si Chuen Style \$88

**翡翠魚羹**  
Fresh Fish and Vegetables Thick Soup \$88

**砂鍋雲吞雞**  
Chicken and Won Ton Soup in Casserole \$158

**薺菜豆腐羹**  
Shanghai Vegetable with Bean Curd Thick Soup \$78

**砂窩津白**  
Baby Cabbage with Supreme Broth in Casserole \$148

**金湯萬壽果鰻魚湯**  
Silver Fish with Papaya Soup \$168

## 食住等 Dim Sum

**小籠包 (4件)**  
Steamed Pork Dumplings with Supreme Broth (4pcs) \$58

**菜肉雲吞 (6粒)**  
Shanghai Won Ton Soup (6pcs) \$65

**紅油抄手 (5粒)**  
Won Ton in Garlic and Chili Soya Sauce (5pcs) \$68

**上海春卷 (3件)**  
Deep Fried Spring Roll (3pcs) \$48

**上海糯米燒賣 (4粒)**  
Shanghai Shaomai with Brown Rice (4pcs) \$48

**鮮肉包 (3件)**  
Steamed Pork Bun (3pcs) \$48

**梅菜干包 (3件)**  
Steamed Preserved Mustard Vegetable Bun (3pcs) \$48

**青菇素菜包 (3件)**  
Vegetable and Mushroom Bun (3pcs) \$48

**豆沙包 (3件)**  
Red Bean Bun (3pcs) \$48

**蒸/炸銀絲卷**  
Steamed / Fried Silver Thread Rolls \$32



# 主打戲 Main Course

- 極品蜜汁金華火腿**  
Air Dried Yunnan Ham with Osmanthus Sauce \$188
- 紅燒咸蛋獅子頭**  
Braised Minced Pork Ball with Salty Egg in Soya \$128
- 外婆墨魚烤紅燒肉, 流心蛋**  
Grandmom Braise Pork Belly and Cuttle Fish with Soft Boiled Egg in Soya \$148
- 黑醋排骨**  
Spare Ribs with Special Zhenjiang Vinaigrette Sauce \$118
- 回鍋肉**  
Sauteed Pork Belly with Cabbage in Chili Sauce \$108
- 椒鹽肉排配金元寶**  
Deep Fried Pork Chop with Salt & Pepper with Deep Fried Won Ton \$138
- 水煮牛肉**  
Simmered Sliced Beef with Hot Chili Broth \$198
- 酸菜牛肉**  
Simmered Sliced Beef with Pickled Vegetable \$198
- 蔥爆牛肉配薄餅**  
Wok Fried Beef with Leek (with Pan Cake) \$148
- 怪味雞**  
Deep Fried Chicken with Green Onion Sauce 半隻 \$178
- 張大千雞**  
Wok Fried Chicken with Chili Pepper \$138



- 一家蔥油白切雞**  
Steamed Chicken with Scallions in House Special Wine \$138
- 宮保 / 醬爆雞丁**  
Kung Po / Bean Sauce with Diced Chicken \$138
- 炒雞菘配叉子燒餅**  
Minced Chicken with Vegetables (with Sesame Puff) \$138
- 樟茶鴨**  
Smoked Duck with Tea Leaves Si Chuen Style 半隻 \$208 全隻 \$398
- 黑醋松子魚**  
Deep Fried Fish with Zhenjiang Vinaigrette Sauce 半條 \$198 一條 \$390
- 雜果糖醋魚**  
Deep Fried Fish with Mixed Fruits in Sweet and Sour Sauce 半條 \$198 一條 \$390
- 酸菜魚**  
Simmered Sliced Fish with Pickled Vegetable \$198

- 水煮魚片**  
Simmered Sliced Fish with Hot Chili Broth \$198
- 蒜蓉爆鱔絲**  
Wok Fried Shredded Eel with Garlic \$188
- 年糕毛豆炒蟹 (需預訂)**  
Wok Fried Crab and Green Bean with Rice Cake (pre-order is required) 時價 market price
- 黃金大蝦**  
Wok Fried Prawn with Salty Egg Yolk \$198
- 白肉翠紅霞**  
Prawn with Egg White and Crab Roe \$198
- 清炒河蝦仁**  
Wok Fried River Shrimp \$188
- 鮮茄蝦仁窩糍**  
Fried Shrimp with Tomato (served with Crispy Cake) \$148



## 食清點 Vegetables

- 炒包心菜**  
Stir Fried Cabbage with Garlic \$82
- 醬炒花菜茶樹菇**  
Fried Cauliflower and Tea Mushroom in Bean Sauce \$108
- 田園上素**  
Stir Fried Vegetable \$118
- 醬炒空心菜**  
Fried Water Spinach with Bean Sauce \$82
- 干煸四季豆**  
Sauteed Green Bean with Black Bean and Fresh Pepper \$98

- 滕椒豆干絲炒苦瓜**  
Shredded Bean Curd with Bitter Melon \$88



### 醬炒花菜茶樹菇

# 蟹粉天下

Hairy Crab

## 蟹粉鍋粿

Hairy Crab Paste with Crispy Rice Cake \$188

## 蟹粉伴淮山麵

Hairy Crab Meat with Yam Noodle \$188

## 蟹粉澆頭飯

Fried Rice with Hairy Crab Paste \$188

蟹粉鍋粿



# 餃子

Dumplings

(蒸/煎 Steamed/Pan Fried)



## 韭菜鍋貼

Pan Fried Pork and Green Chives Dumpling \$58

## 鮮肉鍋貼

Pan Fried Pork Dumpling \$58

## 菜肉鍋貼

Pan Fried Pork and Vegetable Dumpling \$58

## 素菜鍋貼

Pan Fried Vegetable Dumpling \$58

# 澆頭麵

Noodles

## 大排麻醬拌麵

Noodle with Pork Chop in Sesame Sauce \$90

## 蝦仁腰花麻醬拌麵

Noodle with Shrimp and Pork Kidney in Sesame Sauce \$98

## 素什錦澆頭麵

Vegetarian Noodle Soup \$82

## 蛤蜊豬肝澆頭麵

Mian with Clam and Pork Liver in Soup \$88

## 腰花肉片澆頭麵

Mian with Pork Kidney and Slice Pork in Soup \$88

## 海鮮澆頭麵

Mian with Seafood in Soup \$108

## 黃魚石鍋淮山麵

Yam Noodle with Yellow Crocker in Stone Pot \$118

## 大排湯麵

Mian with Pork Chop in Soup \$85

## 擔擔麵

Dan Dan Mian \$75

澆

頭

麵

# 打底

Rice & Noodle



醬油煙鴨胸炒飯

Fried Rice with Smoked Duck Breast in Soya \$118

## 金銀蛋煙腿炒飯

Fried Rice with Smoked Ham and Salty Egg \$108

## 石窩咸肉菜炒飯

Fried Rice with Salty Pork and Vegetable in Pot \$108

## 家鄉上海粗炒麵

Fried Thick Noodles with Vegetable and Shredded Pork in Soya Sauce \$105

## 上海炒年糕

Stir Fried Rice Cakes in Soya Shanghai Style \$105

## 三鮮兩麵黃

Assorted Seafood with Crispy Noodle \$108

# 甜蜜蜜

Desserts

## 缸鴨狗玫瑰桂花湯丸

Sesame Paste Dumplings in Osmanthus and Fermented Wine Soup \$48

## 棗泥拉糕 (4件)

Red Date Pudding (4pcs) \$52

## 豆沙窩餅

Red Bean Puree Pan Cake \$52



高力芒果奶黃

棗泥窩餅 Red Date Pan Cake \$72

高力芒果奶黃 (4件) Deep Fried Soufflé Balls with Mango Custard (4pcs) \$65

炸芝麻團 (5件) Deep Fried Sesame Ball (5pcs) \$48

SPICY 辣

VEGETARIAN 素吃



Jia Cha

追蹤我哋 yijia.hk



## 芝士雲系列 Cheese Cloud Series

### A1. 溫文爺爺

椰子芝士雲, 伯爵茶, 海底椰

Earl Grey Tea with Coconut Jelly and Coconut Cheese Cloud

\$40



### A2. 非常外父

芒果芝士雲, 伯爵茶

Earl Grey Tea with Mango Cheese Cloud

\$40



### A3. 嬌滴滴侄女

芒果芝士雲, 香片

Jasmine Tea with Mango Cheese Cloud

\$40



### A4. 弄皮大表哥

巨峰芝士雲, 巨峰焙茶

Grape Hojicha with Grape Cheese Cloud

\$40



### A5. 潮爆公公

巨峰芝士雲, 巨峰茉莉茶

Grape Jasmine Tea with Grape Cheese Cloud

\$40



### A6. 瀟灑契爺

芒果芝士雲, 抹茶, 紅豆

Matcha and Red Bean with Mango Cheese Cloud

\$40



### A7. 鬼馬三叔

椰子芝士雲, 抹茶, 紅豆

Matcha and Red Bean with Coconut Cheese Cloud

\$40



### A8. 野蠻奶奶

紅豆冰

Red Bean Milk

\$40

## 清新系列 Refreshing Series [ 凍或熱 ]

### B1. 霸氣大哥

柑桔薑伯爵茶, 薑, 糖

Kalamance, Ginger & Honey Earl Grey Tea

\$36



### B2. 帥氣姑丈

柑桔薑焙茶, 薑, 蜜糖

Kalamance, Ginger & Hojicha

\$38



### B3. 扭擰妹頭

柑桔伯爵茶, 雜莓, 檸檬爆珠

Kalamance Mixed Berries & Honey Balls Earl Grey Tea

\$36

### B4. 串嘴表妹

柑桔茉莉茶, 雜莓, 檸檬爆珠

Kalamance with Mixed Berries & Honey Balls Jasmine Tea

\$34



## 果茶系列 Fruit Tea Series



### C1. 優雅姑媽

蝶豆花玫瑰菠蘿茉莉茶, 菠蘿

Butterfly Pea Flower, Rose & Pineapple Jasmine Tea

\$34



### C2. 甜美姨姨

梨糖漿, 薑糖漿, 青檸汁, 茉莉花, 雪耳, 蜜餞薑

Pear, Ginger, Lime Juice, Jasmine Tea, Snow Fungus, Kalamanci

\$38



### C3. 可愛細妹

白桃茉莉茶

White Peach Jasmine Tea

\$34



### C4. 白雪雪姐姐

白桃焙茶

White Peach Hojicha

\$38

### C5. 甜美二妹

橙柚子蜜糖伯爵茶, 迷迭香

Citrus & Honey with Rosemary Earl Grey Tea

\$36



### C6. 香氣二家姐

橙柚子蜜糖茉莉茶, 羅勒

Citrus & Honey with Basil Jasmine Tea

\$34



### C7. 豔麗表姐

玫瑰荔枝茉莉茶, 杞子

Rose, Lychee & Wolfberry Jasmine Tea

\$34



### C8. 長氣嫩嫩

熱情果茉莉茶, 羅勒

Passionfruit with Basil Jasmine Tea

\$34



### C9. 善良姨婆

蝶熱情果伯爵茶, 百里香

Passionfruit with Thyme Earl Grey Tea

\$36



## 果龍味 Fruity Dragon

### D1. 懵盛盛大嫂 白桃, 蔓越莓, 汽水

White Peach & Cranberry, Soda

\$34

### D2. 型格大叔 巨峰, 菠蘿, 汽水

Grape & Pineapple, Soda

\$34

### D3. 失魂堂弟 番石榴, 橙, 汽水

Guava, Orange, Soda

\$34

### D4. 紅卜卜堂妹 士多啤梨, 荔枝, 蔓越莓, 汽水

Strawberry, Lychee & Cranberry, Soda

\$34

### D5. 熱情嬌嬌 熱情果, 菠蘿, 汽水

Passionfruit, Pineapple, Soda

\$34

## 加料 Add On

\$3 椰果 Nate De Coco

\$5 櫻花波霸 Sakura Boba / 芋頭波霸 Taro Boba / 蜂蜜波霸 Honey Boba

\$13 芒果芝士雲 Mango Cheese Cloud / 椰子芝士雲 Coconut Cheese Cloud / 提子芝士雲 Grape Cheese Cloud

開瓶費每支\$100

\$100 per bottle for corkage charge

## 中国酒 Chinese Wine

### 雕王 (廿五年)

Diao Wang (25-Year) (400ml)

\$200



## House Wine

Red/White Wine

bottle \$250

## 啤酒 Beer

Suntory Gold Lager (Draught) (380ml)

\$48

Suntory Malt Black (Draught) (380ml)

\$53

## Soft Drink

### 可樂、零系可樂、雪碧

Coke, Coke Zero, Sprite

\$28

## 中国茶 Chinese Tea

### 四寶茶

Four Treasure Tea

每位 \$8  
per person