

# 奧卑利

奧卑利的菜單敘述了江南地區的古今面貌，同時是由不同有心之士在廚房背後，匯集各種食材，合力寫成的美麗故事。

江南菜式，在中菜菜系中相對小眾，味道濃淡有致，樸實鮮美，食材及味道搭配得宜，撫慰人心。

食材來源是美味關鍵！我們致力帶來大自然最天然的味道，感受季節更替。為此，總廚黃君民師傅和不同供應商合作，選用各款優質產品。

我們盡力遠離防腐劑及添加劑。超過八成蔬菜為有機種植，大多來自本地農場。我們亦按時令精選特別蔬果，例如茭白、萵筍等。

我們的肉類同樣是精挑細選，醉雞特別選用廣州以人參中藥飼料養飼的南王雞，肉質更結實及鮮甜，豬肉則按所需肉質，採用黑豚肉或法國有機豬肉。各款禽肉均是以人道方式飼養。

豆製品亦經過嚴格挑選。我們的有機豆腐來自本地有機及公平貿易志士們成立的喜點廚房，腐皮來自香港1972年創業、堅持品質、不使用任何防腐劑的老字號樹記。麵條則是由位於黃竹坑的本地麵廠新鮮製造。

醋在中菜的地位舉足輕重，江南地區尤其重視，就如歐洲美食不可缺少橄欖油。我們採用七款不同的醋，包括口碑載道的品牌如恒順、東湖及金梅。我們特備無麩質生抽在需要時使用，醬菜及不同發酵食品均由廚房人手製作。

# OLD BAILEY

Old Bailey's menu is intended to paint a tale of place and time, but so too produce and the people who diligently deliver beautiful things to our kitchen.

As you will discover, the compositions within Jiangnan food speak to a delicate balance, created to calm both mind and palate.

This purity stems from sourcing - one that contains an unwavering admiration for nature and the seasons. It calls upon a network of suppliers edited with time by Executive Chef Wong Kwan Man.

We steer clear of preservatives and additives where we can. Over 80% of our vegetable buy is organic, sourced from small farms in the New Territories and sometimes further afield. Expect varieties like wild rice stem and celtuce.

Our meats are diligently selected and raised with consideration. The chickens in our Drunken Chicken are from Emperor Chicken (南王雞) in

Guangzhou – their natural feed contains Chinese herbs as well as ginseng. Multiple breeds of pork are sourced for various dishes, Kurobuta from Japan as well as an organically raised breed from France.

Beancurd takes centre stage in multiple formats. Joyful Cookery (喜點廚房), an organic venture opened by a collective of passionate fair trade advocates deliver ours daily. So too local artisan producer Shu Kee (樹記) – who since 1942 has made preservative free beancurd sheets. Noodles come freshly made from a local factory in Wong Chuk Hang.

Just as olive oil is essential to European cooking, vinegars are to Chinese, particularly that of Jiangnan. You'll find over seven varieties including the renowned Hengshun (恒順), Donghu (東湖) and Gold Plum (金梅). We employ gluten free soy sauce in several dishes, while our pickles and fermented condiments are house and hand made.

# 時令菜式

文思豆腐羹 (每位)  
酸菜粉皮燴拆骨魚頭  
油燜茭白 ① ❷

八十八元  
二百九十八元  
一百四十八元

## SEASONAL MENU

Wensi bean curd soup (Finely shredded bean curd in chicken soup) / per person	88
Boneless fish head casserole, pickled cabbage, mung bean sheet	298
Soy braised wild rice stem ① ❷	148

All prices are in Hong Kong dollars. 10% service charge applies.

❷ – Gluten-free version available upon request.

① – Vegetarian.

所有價錢以港幣計算，加一服務費。

❷ – 可轉為無麩質。

① – 素食。

# 江南嘗味旅程

每位 六百元

美酒配對，另加四百五十元

## 前菜拼盤

陳醋青瓜黑木耳／麻香嫩雞伴粉皮／  
金陵鹽水鴨／煙燻素鵝

## 雙色小籠包

灌湯黑豚肉小籠包／麻辣黑豚肉小籠包

## 蜜汁烤雙方

## 雪菜桂魚絲

## 手剝紅燒獅子頭

## 火瞳片津白膽

## 蔥油開洋伴麵

## 甜品拼盤

棗蓉酥餅／紅棗蓮子五寶茶

## A TASTE OF JIANGNAN

600 per person  
add 450 for  
wine pairing

### Appetizer Selections

Marinated black fungus and cucumber, aged vinegar/  
Shredded chicken and mung bean sheet, sesame dressing/  
Nanjing salted duck/  
Tea-smoked bean curd roll, stuffed with vegetables  
*Champagne Perrier-Jouet Grand Brut, Reims, France N.V*

Xiaolongbao (Iberico pork soup dumpling)

Mala Xiaolongbao (Spicy Iberico pork soup dumpling)

Osmanthus-flavoured Jinhua ham, crispy bean curd sheet, mantou  
*Chardonnay, Genoels Elderen Blauw, Haspengouw, Belgium 2015*

Dragon's whisker fish, preserved mustard green

Red-braised Lion's head hand-chopped pork meatball  
*Cabernet Sauvignon, Meerlust Rubicon, Stellenbosch, South Africa 2015*

Braised Chinese cabbage, Jinhua ham

Scallion oil noodles, dried shrimp

### Dessert Platter

Jujube paste crispy crepe  
Five treasure sweet soup with jujube and lotus seed  
*Saracco, Moscato d'asti, 2018*

# 江南滋味之旅

每位 八百元

美酒配對，另加六百二十元

## 前菜拼盤

奧卑利酒糟蛋、麻香本地鮮腐竹、  
陳醋紅蜆頭、十五年花雕醉雞

## 三色小籠包

灌湯黑豚肉小籠包、麻辣黑豚肉小籠包、  
蟹粉黑豚肉小籠包

## 金沙大蝦球

龍井茶皇燻乳鴿

## 蟹粉桂魚絲

慢煮安格斯牛方

## 金腿炒甜豆

## 蟹粉伴麵

## 甜品拼盤

驢打滾、桂花陳酒酒釀丸子

## AN EXQUISITE TASTE OF JIANGNAN

800 per person  
add 620 for  
wine pairing

### Appetizer Selections

Marinated eggs, fermented rice wine/  
Fresh local bean curd sheet, sesame oil/  
Marinated jelly fish and cucumber, aged vinegar/  
Drunken chicken, 15 year-aged Huadiao wine  
*Champagne Perrier-Jouet Grand Brut, Reims, France N.V*

Xiaolongbao (Iberico pork soup dumpling)  
Mala Xiaolongbao (Spicy Iberico pork soup dumpling)  
Hairy crab roe Xiaolongbao (Iberico pork and hairy crab roe soup dumpling)

Wok-fried salted egg yolk prawn  
*Carricante, Girolamo Russo, Nerina, Sicily, Italy 2016*

Longjing tea smoked pigeon

Dragon's whisker fish, hairy crab roe

Slow-braised Angus beef, mantou  
*Nero d'Avola, COS, Cerasuolo di Vittoria Classico, Sicily, Italy 2015*

Sauteed sweet peas, ham

Hairy crab roe hand-pulled noodles

### Dessert Platter

Jujube paste crispy crepe  
Osmanthus and aged rice wine soup with house made glutinous rice dumpling  
*Weingut Joh. Jos. Prum Graacher Himmelreich Spatlese 2012*

# 精選推介

## 十寶鴨

傳統手工名菜八寶鴨的加強版，「八寶」火腿、瑤柱、冬菇、冬筍、蝦米、蓮子、糯米及鴨肉以外，加入鮑魚及遼參，更顯矜貴，口感亦更豐富。大廚精選兩斤半至三斤的米鴨，釀入以薑米、自製蔥油及花雕酒炒香的餡料，蒸煮入味後可選擇淋上以鴨汁製成的芡汁紅燒，或以椒鹽酥炸，濃郁味美。

紅燒／椒鹽酥炸，一千〇八十元／全隻

需廿四小時前預訂

## 古法富貴雞

江南地區享負盛名的雞肉菜式，肉酥汁鮮，相傳是清朝一名乞丐嘗試不用任何器具烹調偷來的雞隻而意外創出。雞肉全隻先以玫瑰露、老抽、生抽、香料、蔬菜等浸醃，放入以豬肉、大頭菜絲、紫洋蔥及薑等炒成的餡料，以荷葉包起，再以糟泥包圍，焗兩小時取出。此菜香氣四溢，味道豐富，適合多人分享。

八百八十元／全隻

需廿四小時前預訂

## 手打杭州魚丸火腫老鴨湯

杭州魚丸口感鬆軟綿滑，魚味清雅淡麗，是江南的特色小吃，結合另一江南名菜火腫老鴨湯同享，濃淡交融，倍添味美。魚丸每天人手製造，以鐵匙一片一片從鮮鮭魚刮取魚肉，打成魚蓉後用手搓成魚丸，過程中不斷以手感覺魚蓉的質感，作出調整，才可做出細嫩味美的手工魚丸。火腫老鴨湯選用十八月大的老鴨，加入尖筍、火腫和粽葉清燉，最後加入手打魚丸，芳香四溢，清熱補血，養胃生津。

四百九十八元／半隻 九百六十八元／全隻

## 麻辣黑豚肉小籠包

小籠包皮薄多汁，鮮甜無比，是江南地區最受歡迎的點心。奧卑利把小籠包帶至另一層次，採用肉味更濃郁、更鮮甜的黑豚肉製作肉餡，麻辣版本加入四川花椒及不同香料，香、麻、辣、鮮，一口全嘗，美味難忘。所有小籠包均在廚房即叫即製，確保新鮮。

一百〇八元／四隻

## CHEF'S RECOMMENDATIONS

### MALA IBÉRICO PORK XIAOLONGBAO

(SPICY IBERICO PORK SOUP DUMPLING)

108 / 4 PIECES

An addictive dim sum from the Jiangnan region, beloved globally. Old Bailey's take on this traditional soup filled dumpling features premium Iberico pork for the rich flavour and natural sweetness it contains. The flavour profile is elevated through the spice packed addition of Sichuan peppercorns and myriad other spices. The result? Perfection that pleasantly numbs and tingles.

### SUPREME HANGZHOU DUCK SOUP, JINHUA HAM, HAND-POUNDED FISH BALLS

498 / HALF 968 / WHOLE

Hangzhou's fish balls have long been celebrated in China for their lightness and how they capture the flavours of broth. Our kitchen team prepares a limited number of our Hangzhou fish balls each morning for the day. While modern kitchen equipment could quicken this time intensive process, unless made by hand, the texture cannot be finessed and perfected. Prior to serving, these fish balls are added to a double-boiled broth made with Jinhua ham, bamboo shoots and reed leaves. The addition of 18-month-old duck rounds out the layered nature of this soup – one that according to Chinese medicine “drives away inner heat” and is soothing to both stomach and soul.

### TEN TREASURE DUCK

1,080 / WHOLE, 24 HOURS PRE-ORDER REQUIRED

BRAISED / DEEP-FRIED WITH SALT AND PEPPER

A luxurious take on the classic Eight Treasure Duck from Shanghai, Old Bailey's version introduces abalone and sea cucumber on top of the usual eight treasures - Jinhua ham, conpoy, shiitake mushroom, bamboo shoot, dried shrimps, lotus seed, glutinous rice and duck meat. These treasures are combined with ginger, homemade scallion oil and Huadiao wine, before placed in a whole deboned duck that is sewn tight before steaming. Diners can choose to have the duck braised with a rich reduction, or deep-fried with salt and pepper.

### BEGGAR'S CHICKEN

880 / WHOLE, 24 HOURS PRE-ORDER REQUIRED

Said to be the creation of a Qing Dynasty beggar who stole a chicken and attempted to cook it without any utensils, this is one of Jiangnan's pre-eminent sharing dishes. The whole bird is marinated in a medley of rose wine, soy sauce and spices for hours. It is then stuffed with pork, kohlrabi and ginger, before being wrapped in lotus leaves and encased in clay. Slowly baked for two hours, the result is a dish that is as aromatic as it is tender.

## 清燉蟹粉有機豬肉獅子頭

獅子頭是揚州千年名菜，起源可追溯至隋煬帝，入口鬆軟，豐腴可口，其美味為人傳頌一千四百多年，至今仍是餐桌上的常客。奧卑利的獅子頭以古法全人手炮製，把有機豬肉及肥肉細切斬成肉泥，混入鮮拆蟹粉，搓成大顆肉圓，微火清燉，鮮甜無比。

一百六十八元／每位

## 醬炒年糕蟹

我們精選兩斤重的大肉蟹，以秘製磨豉醬汁及花雕酒炒勻，帶出蟹肉自身鮮甜味道，惹味非常。年糕則選用以晚粳米精工製作的寧波水磨年糕，煙韌軟糯而不失嚼勁，盡汲汁醬精華。

時價

## 龍井茶皇燻乳鴿

茶文化在江南地區十分蓬勃，其中龍井茶葉香氣濃郁，甘醇爽口，常被入饌食用。茶燻工序為味道濃郁的乳鴿帶來淡雅幽香，大廚更特地把龍井茶葉香炸伴碟，別有一番滋味。

一百八十八元

## 古法蒸鱔魚

鱔魚是江南地區不時不食的鮮魚，古今不少饕客為此瘋狂。鱔魚的皮下魚油極其鮮美，和其細膩魚肉同吃，滋味無與倫比。奧卑利嚴選肥美的鱔魚，以古法炮製，放上金華火腿、冬菇及酒釀同蒸，是為千古傳頌的美味。

時價



**DOUBLE-BOILED LION'S HEAD  
HAND-MINCED ORGANIC PORK MEATBALL,  
HAIRY CRAB ROE**

**168 / PER PERSON**

With origins that can be traced to the time of Emperor Yang of Sui Dynasty, Lion's Head is a dish said to be so delicious it has been preserved for more than 1,400 years. These succulent meatballs have been beloved by both royalty and the masses. Old Bailey's meatballs feature a handmade mince of organic pork collar-butt and fat for a prized texture, while the addition of hairy crab roe brings sublime sweetness.

**LONGJING TEA SMOKED PIGEON**

**188**

Sweet, smoky and utterly addictive. Longjing's famed green tea contains notes that are as grassy as they are nutty, which brings relevance to the rich, gamey nature of the roasted pigeon. Deep fried tea leaves both complete and enhance this stunning dish.

**WOK-FRIED MUD CRAB,  
NINGPO RICE CAKE**

**SEASONAL PRICE**

The natural sweetness that lies within the whole mud crab is heightened and celebrated through the presence of Huadiao wine and Chef Wong's own fermented bean sauce – a recipe that has slowly evolved with time. Only mud crabs that exceed 1.2 kilograms are selected to ensure an abundance of crab meat exists. The glutinous rice cake, a staple from the port city of Ningpo serves as the perfect means of sopping up the remaining sauce.

**STEAMED REEVES SHAD, JINHUA HAM,  
FERMENTED GLUTINOUS RICE**

**SEASONAL PRICE**

A fish praised by many for its delicate meat and omega-rich skin, Reeves shad has long held an elevated position in the Jiangnan region. Reserved by some for special occasions, this steamed fish is topped with Jinhua ham, shiitake mushroom and served atop fermented glutinous rice.

## 蜜汁烤雙方

選用28個月以上的上等金華火腿，加入自製桂花糖蜜蒸煮，與自製腐皮千層一同放入蒸包同享，滋味變化萬千。蜜汁雙方箇中手工繁多，光是火腿的處理工序便已費時四小時以上。菜式色澤艷麗，層次豐富，是古今中外皆喜的名菜。

七十八元／每件／兩件起

## 家鄉有機時菜炒麵皮

樸實的家鄉菜式，以最簡單的時令食材，反璞歸真，盡嘗大自然真摯味道，突顯江南古雅水鄉之美。總廚黃君民師傅以家傳秘方自製麵皮，香煎備用，與有機時令蔬菜同炒，只使用最簡單的調味，麵粉香、蔬菜甜，滿載幸福滋味。

一百八十八元

## 慢煮安格斯牛方

實而不華的經典菜式，選用肉味濃郁的美國頂級安格斯牛肉，輕煎後放入砂窩，加入檸檬葉和花雕酒微火慢煮三小時，牛味香濃、入口鬆軟，伴以自製的蝴蝶餅蒸包，用以蘸上肉汁，細味菜式精華。

四百三十八元

## 蟹粉拌麵

蟹粉把清幽蟹肉及香濃蟹黃結合為一，盡取大開蟹鮮美精華。蟹粉人手鮮拆，炒香後甘香四溢，麵條先以自製蔥油拌勻，再加上蟹粉，滋味不凡。選用本地粉麵廠新鮮製作的扁身薄南京麵，相比一般幼身麵條，更易掛上蟹粉及蔥油醬汁。

一百六十八元／每位

## OSMANTHUS-SCENTED JINHUA HAM, CRISPY BEAN CURD SHEET, MANTOU

(MINIMUM 2 PIECES)

78 / PER PIECE

A dish that is complex, time consuming to make and utterly delicious. 36-month ham from Jinhua is sliced and pressed before being steamed with Old Bailey's house made Osmanthus syrup and then served alongside crispy bean curd sheets and soft, floury mantou buns. Eating Jinhua ham that's been glazed to a red, golden colour is said to bring great happiness.

## SLOW-BRAISED USDA PRIME ANGUS BEEF, MANTOU

438

Prime Angus beef from the USA is quickly seared, before being braised with lemon leaves and Huadiao wine for three hours. The resulting meat is one that holds together, but breaks apart easily before being spooned into house made mantou buns at the table – the perfect vessel in which to hold both the meat, and mop up the gravy. A fine example of a dish that while seemingly simple, brings great comfort.

## VILLAGE-STYLE HOUSE MADE HANDKERCHIEF PASTA WITH ORGANIC SEASONAL GREENS

188

A virtuous and vegetable laden meal that is rustic and nostalgic. Handmade from Chef Wong's memory and without written recipe, "mianpi" noodles, akin to a handkerchief pasta are pan fried until golden before organic seasonal greens are added. Unassuming and surprisingly addictive, this is a dish Chef Wong fondly recalls from his childhood.

## HAIRY CRAB ROE HAND-PULLED NOODLES

168 / PER PERSON

A heavenly dish showcasing fresh noodles from a local artisan supplier that have been tossed with creamy roe from hairy crab. The crab roe is cooked ever so slightly, while the noodles, dressed with a house made scallion oil, are able to absorb the sauce owing to their thin, flat shape.

# 點心

蟹粉黑豚肉小籠包 (四隻)	一百八十八元
灌湯黑豚肉小籠包 (四隻)	九十八元
麻辣黑豚肉小籠包 (四隻)	一百〇八元
上素小籠包 (四隻) ①	七十八元
揚州燒賣	八十八元
素菜蒸餃 ①	六十八元
雙色花卷 ①	三十八元
黑豚肉紅油抄手	八十八元
薺菜雲吞	八十八元
黑豚肉生煎包	六十八元
蘿蔔絲酥餅	六十八元
上海春卷 ①	六十八元

## DIM SUM

Xiaolongbao, hairy crab roe (Ibérico pork and hairy crab roe soup dumpling) / 4 pieces	188
Xiaolongbao (Ibérico pork soup dumpling) / 4 pieces	98
Mala xiaolongbao (spicy Ibérico pork soup dumpling) / 4 pieces	108
Vegetarian xiaolongbao / 4 pieces ①	78
Yangzhou-style glutinous rice siu mai	88
Steamed vegetarian dumpling ①	68
Steamed silver thread mantou ①	38
Wonton with Ibérico pork in Shanghai chilli sauce	88
Wonton with pork and shepherd's purse	88
Shengjianbao (pan-fried Ibérico pork dumpling)	68
Shredded turnip puff pastry	68
Shanghainese spring roll	68

All prices are in Hong Kong dollars. 10% service charge applies.

✂ – Gluten-free version available upon request.

① – Vegetarian.

所有價錢以港幣計算，加一服務費。

✂ – 可轉為無麩質。

① – 素食。

# 開胃冷盤

奧卑利酒糟蛋 (兩隻) ①	六十八元
有機蘋果醋青瓜卷 ①	七十八元
話梅鮮日本淮山 ①	一百零八元
梁溪脆鱈	一百零八元
蜜餞燻魚	九十八元
煙燻素鵝 ①	七十八元
揚州肴蹄	八十八元
金陵鹽水鴨	八十八元
十五年花雕醉雞	九十八元
陳醋紅蜆頭	一百四十八元
陳醋青瓜黑木耳 ①	六十八元
麻香嫩雞伴粉皮	八十八元
天白菇烤麩 ①	八十八元
醬蘿蔔萵筍 ①	七十八元
香干馬蘭頭 ①	七十八元
麻香本地鮮腐竹 ①	三十八元

## APPETIZER

Marinated eggs, fermented rice wine / 2 pieces ①	68
Cucumber peel roll, organic apple cider vinegar ①	78
Marinated Japanese yam, preserved plum ①	108
Liangxi crispy eel	108
Honey-glazed smoked fish	98
Tea-smoked bean curd sheet, stuffed with organic vegetables ①	78
Yangzhou style crystal pork terrine	88
Nanjing salted duck	88
Drunken chicken, 15 year aged Huadiao wine	98
Marinated jellyfish and cucumber, aged black vinegar	148
Marinated black fungus and cucumber, aged black vinegar ①	68
Shredded chicken and mung bean sheet, sesame dressing	88
Marinated bran dough and shiitake mushroom, fresh soybean ①	88
Sautéed celtuce with house made pickled turnip ①	78
Finely minced malantou and pressed bean curd ①	78
Fresh local bean curd sheet, sesame oil ①	38

All prices are in Hong Kong dollars. 10% service charge applies.

☞ - Gluten-free version available upon request.

① - Vegetarian.

所有價錢以港幣計算，加一服務費。

☞ - 可轉為無麩質。

① - 素食。

# 滋補湯羹

手打杭州魚丸火腫老鴨湯 (半隻，四至六位用)	四百九十八元
(全隻，八至十二位用)	九百六十八元
清燉雲吞雞湯 (每位) ❷	九十八元
海皇酸辣羹 (每位)	八十八元
濃湯醃篤鮮 (每位)	八十八元
松茸宋嫂魚羹 (每位)	九十八元
天白菇燉北海道刺參湯 (每位) ❷	三百八十八元

## SOUP

Supreme Hangzhou duck soup, Jinhua ham, hand-pounded fish balls / half, serve 4-6 persons	498
/ whole, serve 8-12 persons	968
Chicken soup, pork wonton / per person ❷	98
Hot and sour seafood soup / per person	88
Yan du xian (Salted pork soup, bamboo shoot and ham) / per person	88
Sister-in-law Song's fish soup, matsutake mushroom / per person	98
Double-boiled Hokkaido sea cucumber soup, shiitake mushroom / per person ❷	388

All prices are in Hong Kong dollars. 10% service charge applies.

❷ - Gluten-free version available upon request.

② - Vegetarian.

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❷ - 可轉為無麩質。

② - 素食。

# 鮮活河鮮

秘製醬炒年糕蟹	時價
十五年花雕蒸肉蟹	時價
雪菜星斑球	七百八十元
龍鬚桂魚絲	三百六十八元
蟹粉桂魚絲	四百三十八元
松子桂魚	三百八十八元
酒釀丸子燒桂魚	三百三十八元
古法蒸鱒魚	時價
椒鹽小黃魚	一百三十八元
銀黃炒鱔糊	一百八十八元
清炒河蝦仁	二百六十八元
甜豆河蝦仁	三百二十八元
蟹粉河蝦仁	四百三十八元
宮保大蝦球	二百八十八元
金沙大蝦球	二百九十八元
蟹粉脆鍋巴	三百六十八元

## RIVER & LAKE SEAFOOD

Wok-fried mud crab, Ningbo rice cake	Seasonal Price
Steamed mud crab, 15 year old Huadiao wine	Seasonal Price
Sauteéd Garoupa, preserved mustard green	780
Dragon's whisker fish (whole wok-fried shredded Mandarin fish)	368
Dragon's whisker fish, hairy crab roe	438
Crispy whole Mandarin fish, sweet and sour sauce, pine nut	388
Braised whole Mandarin fish, glutinous rice balls, house made fermented rice and bean sauce	338
Steamed Reeves shad, Jinhua ham, shiitake mushroom, fermented glutinous rice	Seasonal Price
Crispy yellow croaker, salt and pepper 𩚑	138
Braised eel, Chinese chives	188
Sauteéd river shrimp	268
Sauteéd river shrimp, sweet pea	328
Sauteéd river shrimp, hairy crab roe	438
Wok-fried Gongbao prawn	288
Wok-fried salted egg yolk prawn	298
Crispy rice, hairy crab roe	368

All prices are in Hong Kong dollars. 10% service charge applies.

𩚑 - Gluten-free version available upon request.

⑦ - Vegetarian.

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𩚑 - 可轉為無麩質。

⑦ - 素食。

# 江南薈萃

蔥燒刺參／兩條起(每條)	二百八十八元
古法富貴雞／需二十四小時前預訂(全隻)	八百八十元
十寶鴨／需二十四小時前預訂(全隻)	一千〇八十元
(可選) 紅燒／椒鹽酥炸	
香酥鴨(半隻) ❷	二百六十八元
香酥鴨(全隻) ❷	四百九十八元
龍井茶皇燻乳鴿 ❷	一百八十八元
蜜汁烤雙方／兩件起(每件)	七十八元
東坡肉	一百二十八元
紅燒手剝有機豬肉獅子頭	一百八十八元
清燉蟹粉有機豬肉獅子頭(每位)	一百六十八元
慢煮安格斯牛方	四百三十八元
宮保炒雞丁	一百八十八元
辣子雞	一百八十八元

## MEAT & POULTRY

Braised sea cucumber, scallion (minimum 2 pieces) / per piece	288
Beggar's chicken (24 hours pre-order required) / whole	880
Ten treasure duck (24 hours pre-order required) / whole	1,080
choose: Braised / Deep-fried with salt and pepper	
Crispy duck / half ❷	268
Crispy duck / whole ❷	498
Longjing tea smoked pigeon ❷	188
Osmanthus-scented Yunnan ham, crispy bean curd sheet, mantou (minimum 2 pieces) / per piece	78
Dongpo pork (red-braised pork belly with shimeji mushroom)	128
Red-braised Lion's Head hand-minced organic pork meatball	188
Double-boiled Lion's Head hand-minced organic pork meatball, hairy crab roe	168
Slow-braised USDA Prime Angus beef, mantou	438
Wok-fried Gongbao chicken	188
Wok-fried chilli chicken	188

All prices are in Hong Kong dollars. 10% service charge applies.

❷ - Gluten-free version available upon request.

② - Vegetarian.

所有價錢以港幣計算，加一服務費。

❷ - 可轉為無麩質。

② - 素食。



# 農場時蔬

雪菜毛豆百葉 ①	一百四十八元
揚州煮干絲	一百四十八元
有機麻婆辣豆腐	一百四十八元
蝦籽鍋塌有機豆腐	一百八十八元
鮮拆蟹粉有機豆腐	二百三十八元
干扁肉鬆有機四季豆	一百六十八元
火朥片津白膽	一百八十八元
金腿炒甜豆	二百八十八元
清炒甜豆 ① <del>✕</del>	二百三十八元
杭椒有機茄子 ① <del>✕</del>	一百六十八元
魚湯鮮茄浸有機時蔬 <del>✕</del>	二百二十八元
農場有機時蔬 ① <del>✕</del>	一百四十八元

## VEGETABLES

Sautéed fresh soybean, bean curd knot, preserved mustard green ①	148
Yangzhou-style braised shredded bean curd sheet, Jinhua ham	148
Mapo organic bean curd, French organic pork	148
Pan-fried organic bean curd with egg, shrimp roe	188
Braised organic bean curd, hairy crab roe	238
Sautéed organic green bean, minced pork	168
Braised Chinese cabbage, Jinhua ham	188
Sautéed sweet peas, Jinhua ham	288
Sautéed sweet peas ① <del>✕</del>	238
Sautéed Hangzhou green chilli, organic aubergine ① <del>✕</del>	168
Braised seasonal organic greens, tomato, fish broth <del>✕</del>	228
Seasonal organic greens ① <del>✕</del>	148

All prices are in Hong Kong dollars. 10% service charge applies.

~~✕~~ – Gluten-free version available upon request.

① – Vegetarian.

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~~✕~~ – 可轉為無麩質。

① – 素食。

# 五穀主食

嫩雞煨麵 (每位)	一百〇八元
魚湯鮮茄煨麵 (每位)	一百二十八元
蟹粉拌麵 (每位)	一百六十八元
蛤蜊香辣拌麵 (每位)	一百六十八元
蔥油開洋拌麵 (每位)	九十八元
家鄉有機時菜炒麵皮 ⑦	一百八十八元
上海粗炒	一百六十八元
上海鹹肉有機菜飯	一百七十八元
瑤柱金勾有機五穀炒飯	一百六十八元
雞火炒飯 ❧	一百六十八元
鱔糊炒飯	一百九十八元

## RICE & NOODLE

Chicken noodle soup / per person	108
Tomato noodle soup, fish broth / per person	128
Hairy crab roe hand-pulled noodles / per person	168
Clams hand-pulled noodles, chilli / per person	168
Scallion oil noodles, dried shrimp / per person	98
Village-style house made handkerchief pasta with organic seasonal greens ⑦	188
Shanghai-style wok-fried noodles	168
Steamed rice, salted pork and chopped organic seasonal greens	168
Fried organic multi-grain rice, shrimp, conpoy ❧	178
Fried rice, chicken and ham ❧	168
Fried rice, shredded eel	198

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❧ - Gluten-free version available upon request.

⑦ - Vegetarian.

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❧ - 可轉為無麩質。

⑦ - 素食。

# 甜品

八寶飯 (每位)	九十八元
棗蓉酥餅	七十八元
驢打滾	六十八元
桂花糖蓮藕	八十八元
紅棗蓮子五寶茶 (每位)	五十八元
桂花陳酒酒釀丸子 (每位)	六十八元
有機豆漿布丁 (每位)	六十八元
紅豆玫瑰花包 (一隻)	二十八元

## DESSERT

Eight treasure rice (sweet glutinous rice with fruit, house made Osmanthus syrup) / per person	98
Jujube crispy crêpe	78
"Rolling Donkey" (glutinous rice cake, rolled with red bean paste, toasted peanut)	68
Glazed lotus root stuffed with glutinous rice, house made Osmanthus syrup	88
Five treasure sweet soup with jujube and lotus seed / per person	58
Osmanthus and aged rice wine soup with house made glutinous rice dumpling / per person	68
Organic soymilk pudding / per person	68
Rose red bean bun / 1 piece	28

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Ⓟ - Vegetarian.

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☞ - 可轉為無麩質。

Ⓟ - 素食。

**VEGAN MENU**

純素美食

# 江南翠綠嘗味

每位 五百元

## 前菜拼盤

陳醋青瓜黑木耳／醬蘿蔔萵筍／

天白菇烤麩／煙燻素鵝

香干馬蘭頭／有機蘋果醋青瓜卷／

話梅鮮日本淮山／麻香本地鮮腐竹

## 雙色點心

上素小籠包／素菜蒸餃

## 家鄉杭椒茄子

## 雪菜毛豆百葉

## 咕嚕豆腐

## 清湯津白膽

## 素五穀炒飯

## 甜品拼盤

有機豆漿布丁／鹽打滾

## GREEN TASTE OF JIANGNAN

500 per person

### Appetizer Selections

Marinated black fungus and cucumber, aged vinegar /

Sauteed celtuce, housemade pickled turnip /

Marinated bran dough and shiitake mushroom, fresh soybean /

Tea-smoked bean curd roll, stuffed with vegetables

Finely minced Malantou, pressed bean curd /

Marinated cucumber roll, organic apple cider vinegar /

Marinated Japanese yam, preserved plum /

Fresh local bean curd sheet, sesame oil

### Vegetarian Xiaolongbao / Steamed vegetarian dumpling

Village-style sauteed Hangzhou green chilli, aubergine

Sauteed fresh soybean, bean curd knot, pickled cabbage

Sweet and sour bean curd

Braised Chinese cabbage

Fried multi-grain rice, vegetable

### Dessert platter

Organic soymilk pudding /

"Rolling Donkey"

(glutinous rice cake, rolled with red bean paste, toasted peanut)

# 純素點心

上素小籠包 (四隻)  
素菜蒸餃  
雙色花卷  
上海春卷

七十八元  
六十八元  
三十八元  
六十八元

## VEGAN DIM SUM

Vegetarian Xiaolongbao / 4 pieces	78
Steamed vegetarian dumpling	68
Steamed silver-thread mantou	38
Shanghainese spring roll	68

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✂ - Gluten-free version available upon request.

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✂ - 可轉為無麩質。

# 純素開胃冷盤

有機蘋果醋青瓜卷	七十八元
話梅鮮日本淮山	一百零八元
煙燻素鵝	七十八元
陳醋青瓜黑木耳	六十八元
天白菇烤麩	八十八元
醬蘿蔔萵筍	七十八元
香干馬蘭頭	七十八元
麻香本地鮮腐竹	三十八元

## VEGAN APPETIZER

Cucumber peel roll, organic apple cider vinegar	78
Marinated Japanese yam, preserved plum	108
Tea-smoked bean curd sheet, stuffed with organic vegetables	78
Marinated black fungus and cucumber, aged black vinegar	68
Marinated bran dough and shiitake mushroom, fresh soybean	88
Sautéed celtuce with house made pickled turnip	78
Finely minced malantou and pressed bean curd	78
Fresh local bean curd sheet, sesame oil	38

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☞ - 可轉為無麩質。

# 純素滋補湯羹

珍菌酸辣羹 (每位)  
松茸豆腐羹 (每位)

七十八元  
八十八元

## VEGAN SOUP

Hot and sour mushroom soup / per person	78
Matsutake mushroom and bean curd soup / per person	88

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✂ - 可轉為無麩質。



# 純素主菜

雪菜毛豆百葉	一百四十八元
揚州素煮干絲	一百四十八元
有機麻婆素豆腐	一百四十八元
干扁有機四季豆	一百六十八元
清湯津白膽	一百六十八元
清炒甜豆	二百三十八元
杭椒有機茄子	一百六十八元
清湯鮮茄浸有機時蔬	二百零八元
農場有機時蔬	一百四十八元

## VEGAN MAIN

Sautéed fresh soybean, bean curd knot, preserved mustard green	148
Yangzhou-style braised shredded bean curd sheet	148
Organic mapo bean curd	148
Sautéed organic green bean	168
Braised Chinese cabbage	168
Sautéed sweet peas	238
Sautéed Hangzhou green chilli, organic aubergine	168
Braised seasonal organic greens, organic tomato	208
Seasonal organic greens	148

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☞ - Gluten-free version available upon request.

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☞ - 可轉為無麩質。

# 純素五穀主食

青菜煨麵 (每位)	九十八元
鮮茄煨麵 (每位)	一百一十八元
家鄉有機時菜炒麵皮	一百八十八元
素菜上海粗炒	一百六十八元
上海有機菜飯	一百六十八元
有機五穀菜粒炒飯	一百七十八元

## VEGAN RICE & NOODLE

Vegetables noodle soup / per person	98
Tomato noodle soup / per person	118
Village-style house made handkerchief pasta with seasonal organic greens	188
Shanghai-style wok-fried noodles	168
Steamed rice, chopped seasonal organic greens	168
Fried organic multi-grain rice, vegetables	178

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☞ – Gluten-free version available upon request.

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☞ – 可轉為無麩質。

# 純素甜品

驢打滾  
桂花糖蓮藕 ~~✕~~  
桂花陳酒酒釀丸子 (每位)  
有機豆漿布丁 (每位)  
紅豆玫瑰花包 (一隻)  
紅棗蓮子五寶茶 (每位) ~~✕~~

六十八元  
六十八元  
六十八元  
六十八元  
二十八元  
五十八元

## VEGAN DESSERT

"Rolling Donkey" (Glutinous rice roll with red bean paste, toasted peanut)	68
Glazed lotus root stuffed with glutinous rice, house made Osmanthus syrup <del>✕</del>	88
Osmanthus and aged rice wine soup with house made glutinous rice dumpling / per person	68
Organic soymilk pudding / per person	68
Rose red bean bun / 1 piece	28
Five treasure sweet soup with jujube and lotus seed / per person <del>✕</del>	58

All prices are in Hong Kong dollars. 10% service charge applies.  
~~✕~~ - Gluten-free version available upon request.

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~~✕~~ - 可轉為無麩質。

江南山水出好茶，奧卑利與 PLANTATION 茶莊合作，用心打造以江南地區特有茗茶為主的茶單，能完美搭配佳餚，向傳統致敬。 PLANTATION 茶莊的茶品皆為精選自中國、台灣甚至香港本地的單品茶，為您呈現最美好的時令風味。

## PLANTATION MENU

Tea plays an important role in Jiangnan culture. To pay tribute to this age old tradition, Old Bailey has collaborated with Plantation by teakha to bring to you a carefully sourced selection of the best teas of the Jiangnan region, along with some teas that compliment the cuisine. All Plantation teas are single origin and sourced from small tea estates in China, Taiwan, or even locally in Hong Kong, as they want to share with you the taste of a particular time and place.

# 精選茗茶 (每位)

## 安吉白茶

七十元

綠茶／浙江安吉／香氣高揚，口齒生津  
只於春天採收的安吉白茶，實為綠茶的一種，  
得名於其嫩白如玉的葉芽，產量稀少。

## 明前龍井

八十元

## 佛手柑紅玉

八十元

紅茶／南投魚池／柑橘香氣濃郁，口感飽滿  
以有機佛手柑入茶，才是伯爵茶的最真實模樣。

綠茶／浙江杭州／口感滑潤，帶堅果香與青草香  
明前龍井必須在清明之前採摘，是最上等的春天  
第一支嫩芽。

## 茉莉小珠

五十元

## 高山烏龍

五十元

綠茶／福建福鼎／茉莉清香，微甜順口  
純手工揉製成珍珠形狀，再以新鮮茉莉花窰製七次。

烏龍茶／嘉義阿里山／圓潤順口，明亮而帶花香  
在台灣阿里山區海拔 1680 公尺的茶園純手工製作。

# SPECIALTY TEAS

(PER PERSON)

## PRE-QINGMING LONGJING 80

GREEN TEA | HANGZHOU, ZHEJIANG | NUTTY, SMOOTH, GRASSY

As the name suggests, this tea is produced from the first spring shoots prior to the Qingming Festival on the 5th of April each year.

## JASMINE PEARLS 50

GREEN TEA | FUDING, FUJIAN | FLORAL, LIGHT AND SMOOTH

Hand-rolled into pearl-like shape and scented with fresh jasmine flowers seven times.

## ANJI WHITE TEA 70

GREEN TEA | ANJI, ZHEJIANG | BRIGHT, SWEET AND FRESH

Named “White Tea” because of its delicate white fur-covered buds, Anji White Tea is in fact a rare green tea only produced in spring time.

## RED JADE WITH BERGAMOT PEEL 80

BLACK TEA | YUCHI, NANTOU | BOLD, CITRUSY, FULL-BODIED

Our version of Earl Grey, mixed with dried organic Taiwanese bergamot peel instead of bergamot essence.

## HIGH MOUNTAIN OOLONG 50

OOLONG TEA | ALISHAN, JIAYI | ROUND, FLORAL, SMOOTH AND THICK

Grown in the high elevations of Alishan at 1680 meters, this tea is processed entirely by hand.

## 小青柑

七十五元

普洱／廣東新會／濃郁柑橘香，口感紮實順口  
純手工製作，將新會柑挖空後小心填入雲南普洱，  
讓其吸收柑橘香氣與營養。

## 本地栽種萬壽菊

七十元

花草茶／香港元朗／帶花果香氣，清亮甘甜  
來自新界元朗有機農場，純正香港本地出品。

## 貢眉

七十元

白茶／福建福鼎／帶蜜糖香氣，滑順爽口  
「貢」為進貢給皇帝之意，只有最少見而美好的  
事物能被選為貢品，便如此茶。

## TANGERINE PU-ERH

75

PU-ERH | XINHUI, GUANGDONG | CITRUSY, SMOOTH, FULL-BODIED

Loose leaf Pu-erh is delicately placed into a carved-out tangerine fruit to make this artisanal tea.

## LOCAL HARVEST MARIGOLD

70

TISANE | YUEN LONG, HONG KONG | FLORAL, ORANGE-SCENTED, REFRESHING

Grown organically at a local farm in Yuen Long, New Territories.

## GONG MEI

70

WHITE TEA | FUDING, FUJIAN | HONEY-LIKE, SMOOTH, FRESH

The word “Gong” means the offering to the great emperor in ancient China, and only the best of all things can use it in its name.



我們的茶皆為 PLANTATION 茶莊的高品質好  
茶，不只是經典，更飽含在地城市風情，以好  
玩、鮮明的形象展現我城香港與江南特色。

## TEAKHA MENU

Our teas are created using the same high quality Plantation by teakha tealeaves, with added flavours for fun and diversity, often taking inspiration from the cities we find ourselves in; and in this case, from our city Hong Kong and the Jiangnan region.

# 茗茶

祁門玫瑰茶 (冷泡 / 熱)

凍檸檬祁門茶

桂花烏龍 (冷泡 / 熱)

鴛鴦 (冷 / 熱)

港式奶茶 (冷 / 熱)

五十元

五十元

五十五元

五十五元

五十五元

## TEAS

**KEEMUN ROSE (COLD BREW/ HOT)** 50

Huangshan Keemun tea / Iranian Rose cold brewed for 6 hours

**ICED KEEMUN TEA** 50

A twist of an old HK favourite using Huangshan Keemun tea

**OSMANTHUS OOLONG (COLD BREW/ HOT)** 55

Organic Oolong tea infused with Osmanthus flowers

**YUAN YANG (COLD / HOT)** 55

A local drink with perfect balance between coffee and milk tea

**HK STYLE MILK TEA (COLD / HOT)** 55

Iconic Hong Kong tea made with house tea blend and condensed milk

# 蛋糕

茶。家手工蛋糕簡單美味，不曾繁複華麗，而是帶有亞洲氣息的素雅。蛋糕以茶入味，正是與我們的好茶天造地設的搭配。

六十元／每件

## CAKES

teakha cakes are simple, rustic, home-style cakes with an Asian fineness and touch. Incorporating elements of tea, our daily selection of cakes is the perfect accompaniment to the brews we offer.

60 / per slice