

外賣套餐

TAKEAWAY SET

中環皇后大道中33號萬邦行2/F 211號舖
Shop 211, 2/F, Melbourne Plaza, 33 Queen's Road, Central

☎ 2522 7611

f @ xiafeifeihk

揀選下列客飯麵套餐 (任選一款)

Select One Rice / Noodle from Below

- | | | |
|---|---|---|
| <input type="radio"/> 招牌揚州炒飯 \$98
<small>Xia Fei Signature
Fried Rice in "Yangzhou" Style</small> | <input type="radio"/> 梅乾菜紅燒肉配菜飯 \$98
<small>Braised Pork Belly & Preserved Veg
with Steamed Veg Rice</small> | <input type="radio"/> 回鍋肉配菜飯 \$98
<small>Double-cooked Pork Belly in
Spicy Sauce with Steamed Veg Rice</small> |
| <input type="radio"/> 招牌擔擔麵 \$88
<small>Noodle with Minced Pork
in Spicy Peanut Soup</small> | <input type="radio"/> 韭王蝦仁炒蛋配菜飯 \$98
<small>Stir-fried Shrimp, Yellow Chives &
Egg with Steamed Veg Rice</small> | <input type="radio"/> 麻婆豆腐配菜飯 \$88
<small>Mapo Tofu
with Steamed Veg Rice</small> |
| <input type="radio"/> 宮保雞丁配菜飯 \$93
<small>Kung Pao Chicken with Steamed Veg Rice</small> | <input type="radio"/> 紅燒豆腐配菜飯 \$88
<small>Braised Tofu in Brown Sauce
with Steamed Veg Rice</small> | <input type="radio"/> 口水雞配菜飯 \$98
<small>Marinated Chicken in Spicy
Sauce with Steamed Veg Rice</small> |
| <input type="radio"/> 糖醋魚塊配菜飯 \$98
<small>Sweet & Sour Fish Fillet
with Steamed Veg Rice</small> | <input type="radio"/> 咸魚煎肉餅飯 \$98
<small>Pan Fried Pork Patty with Salted Fish and Rice</small> | <input type="radio"/> 蔥油拌麵 \$88
<small>Dry Noodle with Dried Shrimp
in Spring Onion Oil</small> |
| <input type="radio"/> 雪菜肉絲炒年糕 \$98
<small>Fried Rice Cake with Shredded Pork,
Preserved Vegetable and Bamboo Shoot</small> | <input type="radio"/> 嫩雞煨麵 \$98
<small>Braised Noodle with Chicken in Soup</small> | <input type="radio"/> 星洲炒米 \$98
<small>Singapore Fried Rice Noodle</small> |
| <input type="radio"/> 蜜汁叉燒飯 \$88
<small>BBQ Pork with Honey with Rice</small> | <input type="radio"/> 脆皮燒腩仔飯 \$88
<small>Crispy Pork Belly with Rice</small> | <input type="radio"/> 菠蘿咕嚕肉飯 \$98
<small>Sweet and Sour Pork with Pineapple</small> |

+ 揀選下列前菜 (任選一款)

Select One Appetizer from Below

- | | | |
|---|---|--|
| <input type="radio"/> 雞絲粉皮
<small>Mung Bean Noodle with
Shredded Chicken in Sesame Sauce</small> | <input type="radio"/> 金桂糖醋排骨
<small>Sweet and Sour Spare Ribs with Osmanthus</small> | <input type="radio"/> 拍青瓜
<small>Smacked Cucumber with Garlic</small> |
| <input type="radio"/> 涼拌野山秋耳
<small>Marinated Black Fungus in Aged Vinegar</small> | <input type="radio"/> 熏蛋醬黃瓜
<small>Smoked Duck Egg with Marinated Cucumber</small> | |

+ 加\$25追加以下壹款點心

Add \$20 for one of the following Dim Sum

- | | | |
|---|--|--|
| <input type="radio"/> 蘿蔔絲酥餅 (二件)
<small>Turnip Pastry with Conpoy (2 pcs)</small> | <input type="radio"/> 鮮蝦餃 (二件)
<small>Steamed Prawn Dumplings with Bamboo Shoot</small> | <input type="radio"/> 鮮蝦燒賣皇 (二件)
<small>Steamed Prawn Dumplings with
Bamboo Shoot</small> |
| <input type="radio"/> 灌湯牛肉餅 (二件)
<small>Pan-dried Beef Pastry Filled
with Soup (2 pcs)</small> | <input type="radio"/> 上海小籠包 (二件)
<small>Steamed Shanghai Minced Pork Dumpling (2 pcs)</small> | <input type="radio"/> 牛肉球 (二件)
<small>Steamed Minced Beef Balls with Tangerine Peel</small> |

+ 加\$13追加以下壹款甜品

Add \$13 for one of the following desserts

- | | | |
|---|---|---|
| <input type="radio"/> 高力豆沙香蕉 (二件)
<small>Deep-fried Souffle Ball Filled
with Banana and Red Bean Paste (2 pcs)</small> | <input type="radio"/> 糯沙湯丸 (二件)
<small>Sweet Glutinous Rice Dumpling
with Black Sesame Paste (2 pcs)</small> | <input type="radio"/> 時令糖水
<small>Dessert of the Day</small> |
|---|---|---|

:

到取時間
Time To Take

聯絡電話
Contact No.

辣味 Spicy 素菜 Vegan

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霞飛飛

外賣餐單 Takeaway Menu

外賣熱線 2522 7611
Order Now

f @ xiafeifeihk

中環皇后大道中33號萬邦行2/F 211號舖
Shop 211, 2/F, Melbourne Plaza, 33 Queen's Road, Central

霞飛水餃

主餐牌
(全日供應)

頭盤小食 Appetizers

<input type="radio"/>	泡椒皮旦 	\$88
Preserved Egg Slice with Pickled Peppers		
<input type="radio"/>	蒜泥白肉	\$98
Pork Belly Roll with Mashed Gaelic and Chilli Oil		
<input type="radio"/>	金桂糖醋排骨	\$96
Sweet & Sour Spare Ribs with Osmanthus		
<input type="radio"/>	野山蒜油爆蝦	\$138
Deep-Fried Freshwater Shrimp in Garlic Oil		
<input type="radio"/>	醉豬手	\$96
Marinated Pig's Trotter in Chinese Yellow Wine		
<input type="radio"/>	麻辣翡翠螺片 	\$108
Sautéed Sliced Sea Whelk and Green Kale		
<input type="radio"/>	花雕醉雞	\$108
Marinated Chicken in Chinese Yellow Wine		
<input type="radio"/>	藤椒麻辣雞 	\$108
Sichuan Pepper Chicken with Chilli Oil		
<input type="radio"/>	四川口水雞 	\$108
Sichuan Marinated Chicken in Spicy Sauce		
<input type="radio"/>	雞絲粉皮	\$88
Mung Bean Noodle with Shredded Chicken in Sesame Sauce		
<input type="radio"/>	涼拌野山秋耳	\$78
Marinated Black Fungus in Aged Vinegar		
<input type="radio"/>	四喜烤麩	\$88
Soft-braised Wheat Gluten with Mushroom and Peanut		
<input type="radio"/>	燒椒皮蛋 	\$88
Preserved Egg Slice with Grilled Peppers		
<input type="radio"/>	老上海燻魚	\$88
Shanghai Smoked Fish		
<input type="radio"/>	蒜泥白肉	\$98
Pork Belly Roll with Mashed Garlic and Chilli Oil		

明爐燒味 Chinese Barbecue

<input type="radio"/>	蜜汁叉燒	\$218
BBQ Pork with Honey		
<input type="radio"/>	脆皮燒腩仔	\$218
Crispy Pork Belly		
<input type="radio"/>	蜜汁燒鱗片	\$108
Roasted Eel with Honey		
<input type="radio"/>	紅燒BB鴿	\$128
Roasted Baby Pigeon		
<input type="radio"/>	燒味雙拼	\$268
2 Kinds of Barbecue Combo (Except Sucking Pig and Pigeon)		

湯羹 Soup

	Half portion (半份)	One portion (一份)
<input type="radio"/>	招牌雲吞雞	\$268 \$468
Xia Fei Signature Chicken and Pork Dumpling Soup		
<input type="radio"/>	宋嫂魚羹 (例)	\$168
Minced Yellow Croaker Soup with Mushroom and Bamboo Shoot (Regular)		
<input type="radio"/>	酸辣湯 (例) 	\$168
Hot and Sour Soup (Regular)		
<input type="radio"/>	文思豆腐羹 (例)	\$168
Shredded Tofu and Conpoy Soup (Regular)		

海鮮類 Seafood

<input type="radio"/>	松子大桂魚 (例)	\$568
Deep-fried Mandarin Fish with Pine Nut in Sweet and Sour Sauce (Regular)		
<input type="radio"/>	酸菜桂魚片 (例) 	\$298
Poached Sliced Mandarin Fish with Pickled Cabbage (Regular)		
<input type="radio"/>	水煮桂魚片 (例) 	\$298
Sichuan Poached Sliced Mandarin Fish in Chilli Oil (Regular)		
<input type="radio"/>	韭黃生魚絲 (例)	\$248
Stir-fried Shredded Freshwater Fish with Yellow Chives (Regular)		
<input type="radio"/>	韭黃炒鱔糊 (例)	\$228
Stir-fried Shredded Eel with Yellow Chives (Regular)		
<input type="radio"/>	乾燒蝦球 (例) 	\$298
Sautéed Prawn with Garlic and Ginger in Wine Sauce (Regular)		
<input type="radio"/>	清炒野生河蝦仁 (例)	\$238
Stir-fried River Shrimp (Regular)		
<input type="radio"/>	川味乾鍋蝦 (例) 	\$238
Sichuan Griddled-cooked Shrimp (Regular)		
<input type="radio"/>	乾迫胡椒蝦 (例) 	\$238
Stir-fried Shrimp with White Pepper (Regular)		
<input type="radio"/>	糯米炒膏蟹 (例)	\$498
Stir-fried Mud Crab with Glutinous Rice (Regular)		

家禽類 Poultry

	Half (半隻)	Whole (壹隻)
<input type="radio"/>	脆皮蔥油雞	\$238 \$468
Deep-fried Crispy Chicken with Spring Onion Oil		
<input type="radio"/>	干煸辣子雞 	\$238 \$468
Sichuan Stir-fried Diced Chicken with Dried Red Chilli		
<input type="radio"/>	麻香雞 	\$218 \$428
Deep-fried Diced Chicken with Garlic and Spring Onion in Sichuan Pepper Oil and Soy Sauce		
<input type="radio"/>	去骨樟茶鴨	\$208 \$380
Tea-smoked Boneless Duck		
<input type="radio"/>	川味乾鍋雞 (例) 	\$188
Sichuan Griddle-cooked Chicken (Regular)		

小菜類 Main Course

<input type="radio"/>	東坡肉	\$108
Braised Dongpo Pork Belly in Chinese Yellow Wine Sauce		
<input type="radio"/>	紅燒獅子頭	\$128
Braised Minced Pork Ball in Brown Sauce		
<input type="radio"/>	百頁結紅燒肉	\$168
Braised Pork Belly with Tofu Sheet in Brown Sauce		
<input type="radio"/>	蔥爆和牛粒	\$438
Stir-fried Diced Wagyu Beef with Spring Onion		
<input type="radio"/>	水煮和牛片 	\$388
Sichuan Poached Sliced Wagyu Beef in Chilli Oil		
<input type="radio"/>	梅乾菜牛肋	\$188
Braised Beef Short Rib with Preserved Vegetable		

蔬菜、豆腐類 Vegetable & Tofu

<input type="radio"/>	濃湯瑤柱浸時蔬	\$148
Poached Seasonal Vegetable and Conpoy in Supreme Soup		
<input type="radio"/>	鹹肉百葉時蔬	\$128
Braised Seasonal Vegetable and Tofu Sheet with Salted Pork		
<input type="radio"/>	瑤柱扒時蔬	\$148
Braised Seasonal Vegetable with Conpoy		
<input type="radio"/>	雪菜毛豆百葉	\$108
Stir-fried Green Soy Bean with Preserved Vegetable & Tofu Sheet		
<input type="radio"/>	蔥爆山菌秋耳	\$108
Stir-fried Wild Mushroom and Black Fungus with Spring Onion		
<input type="radio"/>	魚香茄子	\$128
Braised Eggplant and Minced Pork in Spicy Garlic Sauce		
<input type="radio"/>	醬燒茄子	\$128
Braised Eggplant with Mushroom in Sweet Sauce		
<input type="radio"/>	火腿津白	\$148
Braised Chinese Cabbage with Yunnan Ham		
<input type="radio"/>	秋茄四季豆	\$118
Stir-fried French Bean and Eggplant		
<input type="radio"/>	松茸老豆腐 	\$148
Braised Tofu with Matsutake		
<input type="radio"/>	生煨時蔬	\$128
Stir-fried Seasonal Vegetable		
<input type="radio"/>	火丁甜豆	\$228
Stir-fried Sweet Bean with Ham Cube		

飯、麵、年糕 Rice, Noodle, Rice Cake

<input type="radio"/>	霞飛海皇炒飯	\$168
Xia Fei Signature Fried Rice with Assorted Seafood		
<input type="radio"/>	蟹肉煨麵	\$98
Braised Noodle with Crab Meat in Soup		
<input type="radio"/>	濃湯嫩雞煨麵	\$98
Braised Noodle with Shredded Chicken in Soup		
<input type="radio"/>	青菜煨麵	\$77
Braised Noodle with Vegetable in Soup		
<input type="radio"/>	招牌擔擔麵 	\$84
Xia Fei Signature Noodle with Minced Pork in Spicy Peanut Soup		
<input type="radio"/>	蔥油拌麵	\$86
Dry Noodle with Dried Shrimp in Spring Onion Oil		
<input type="radio"/>	銀芽肉絲炒麵	\$148
Fried Noodle with Shredded Pork and Bean Sprouts		
<input type="radio"/>	星洲炒米	\$148
Singapore Fried Rice Noodle		
<input type="radio"/>	上海粗炒	\$148
Shanghai Fried Noodle with Shredded Pork and Cabbage in Soya Sauce		
<input type="radio"/>	上海炒年糕	\$148
Shanghai Fried Rice Cake with Shredded Pork and Vegetable in Soya Sauce		

點心 Dim Sum

<input type="radio"/>	霞飛灌湯牛肉餡餅 (三件)	\$60
Xia Fei Signature Pan-fried Beef Pastry Filled with Soup (3pcs)		
<input type="radio"/>	灌湯生煎包 (三件)	\$60
Pan-fried Minced Pork Bun filled with Soup (3pcs)		
<input type="radio"/>	煎三鮮鍋貼 (三件)	\$56
Pan-fried Minced Pork, Shrimp and Chinese Chives Dumpling (3pcs)		
<input type="radio"/>	乾貝蘿蔔絲酥餅 (三件)	\$60
Turnip Pastry with Conpoy (3pcs)		
<input type="radio"/>	霞飛招牌上海小籠包 (四件)	\$60
Xia Fei Steamed Shanghai Minced Pork Dumpling (4pcs)		
<input type="radio"/>	十三香蔥煎餅	\$60
Pan-fried Scallion Pastry		
<input type="radio"/>	花素蒸餃 (四件)	\$60
Steamed Vegetable Dumpling (4pcs)		
<input type="radio"/>	紅油抄手 (六件) 	\$70
Pork Dumpling in Hot and Chilli Oil (6pcs)		
<input type="radio"/>	雞絲春卷 (三件)	\$58
Deep-fried Vegetable Chicken Spring Roll (3pcs)		
<input type="radio"/>	筍尖鮮蝦餃 (四件)	\$60
Steamed Prawn Dumplings with Bamboo Shoot (4pcs)		
<input type="radio"/>	鮮蝦燒賣皇 (四件)	\$60
Steamed Pork Dumplings with Prawn (4pcs)		
<input type="radio"/>	陳皮牛肉球 (三件)	\$50
Steamed Minced Beef Balls with Tangerine Peel (3pcs)		
<input type="radio"/>	雪山叉燒包 (三件)	\$60
Baked Barbecue Pork Bun (3pcs)		

甜品 Dessert

<input type="radio"/>	高力豆沙香蕉 (四件)	\$60
Deep-fried Souffle Ball filled with Banana and Red Bean Paste (4pcs)		
<input type="radio"/>	滋補潤喉羹 (熱或凍)	\$52
Sweet Chinese Herbal Soup (Hot or Cold)		
<input type="radio"/>	蛋白杏仁茶	\$42
Sweet Almond Soup with Egg White		
<input type="radio"/>	桂花酒釀小丸子	\$42
Mini Glutinous Rice Ball in Osmanthus Sweet Wine Soup		
<input type="radio"/>	豆沙鍋餅	\$58
Red Bean Paste Pancake		
<input type="radio"/>	薑汁湯丸	\$42
Glutinous Rice Ball with Black Sesame Paste in Ginger Soup		
<input type="radio"/>	擂沙湯丸 (四件)	\$52
Sweet Glutinous Rice Ball Filled with Black Sesame Paste (4pcs)		
<input type="radio"/>	紅豆沙	\$42
Sweet Red Bean Soup		

 辣味 Spicy  素菜 Vegan

招牌擔擔麵



干煸辣子雞



金桂糖醋排骨



翡翠螺片



蘿蔔絲酥餅



四川口水雞



灌湯牛肉餡餅



滋補潤喉羹



所有價錢以港幣計算 相片只供參考

All prices are in HK Dollars. Photos for reference only