



【深井陳記燒鵝】於1947年香港燒鵝界泰斗陳金盛先生於香港荃灣深井村創立，目前超過70餘載；目前在大中華區店鋪超過10家，分佈於香港、澳門和上海；中國的餐飲有個說法：「北有烤鴨，南有燒鵝」。「南鵝」的發源地之一正是香港荃灣區深井村；深井燒鵝的創始人也就是【深井陳記燒鵝】；陳記所有店鋪的總燒鵝銷量每天逾千只；

Sham Tseng Chan Kee roasted goose was founded in 1947 in Sham Tseng Village, Tsuen Wan, Hong Kong by Mr. Chen Jinsheng, the leader in the field of roasted goose in Hong Kong.

Now, we have more than 10 stores in Hong Kong, Shanghai and Macau.

There is a saying in China's catering industry: "there are roasted ducks in the north and roasted geese in the south." Sham Tseng Chan Kee marked a milestone today since its establishment in the 50s as a tiny stall selling roasted goose in Sham Tseng.

As time goes by, the area became populated by 'roasted goose' restaurants, which led Sham Tseng to be the 'Hometown of Roasted Goose'.

Daily roasted goose sales reach thousands in all outlets.

CHAN KEE FAMOUS ROASTED GOOSE

# 陳記招牌燒鵝



【深井陳記燒鵝】多年來對燒鵝一絲不苟的要求，在陳記嚴格管理的黑棕鵝場，選出90天大的「妙齡少鵝」加以觀察和控制餵飼，像維蜜大秀選模般的嚴格挑選7-8斤重的「少鵝」送至燒製。為保新鮮，深井陳記堅持鵝隻由屠宰、醃製、風乾、燒製完畢到上桌享用，全程不會超過16小時。而經20種秘料的祖傳秘方醃製，燒製過程放在1.5米深井爐烤。烤爐內放置火石，令鵝隻可均衡受熱，達至皮脆肉酥但不失嫩滑的口感。功夫之考究，執著，令【深井陳記燒鵝】可以成為「燒鵝的代名詞」！

|       |                   |       |
|-------|-------------------|-------|
| 鵝頸    | GOOSENECK         | \$38  |
| 上庄    | UPPER LEG         | \$198 |
| 下庄    | LOWER LEG         | \$228 |
| 半隻    | HALF              | \$388 |
| 全隻    | WHOLE             | \$738 |
| 原隻燒鵝脾 | ROASTED GOOSE LEG | \$188 |



## 下庄

|       |             |
|-------|-------------|
| 鵝 肚   | 近蹄帶筋位置肉質最嫩滑 |
| 不 見 天 | 肚腩位皮最酥香     |
| 鵝 腩   | 皮香又鬆化       |
| 鵝 腰   | 皮下油脂最平均     |

## 上庄

|     |           |
|-----|-----------|
| 鵝 背 | 皮薄肉少 滿口鵝香 |
| 鵝 翼 | 焦香味一流     |
| 鵝 胸 | 鵝味最濃      |

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# 脆皮燒腩仔

CRISPY ROASTED PIGLET

\$98



## 黑毛豬燒排骨

ROAST RIBS IN SECRET SAUCE

\$118



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精選180天走地雞  
採用20年的老陳皮浸入  
古法釀造的頭抽豉油  
慢火足熬8小時  
豉油雞的每壹寸肌膚  
上色且著色均勻  
外皮泛油光  
色澤誘人

# 玫瑰豉油雞

SOY CHICKEN IN CHINESE WINE

半隻 \$128

全隻 \$250

蜜汁叉燒皇  
BBQ PORK WITH HONEY

明爐燒味  
要求極高  
應先用慢火  
待燒熟肉品  
轉用大火  
燒皮著色  
風味濃重  
炭香四溢

\$108



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# Siu Mei 金牌燒味

## 白切龍崗雞

Poached Chicken

\$128/半隻

\$250/全隻

## 玫瑰油雞脾

Soy Chicken Leg

\$88/隻

## 燒鵝雙拼

Roasted Goose Platter (2 kinds)

\$198/例

## 白切龍崗雞脾

Poached Chicken Leg

\$88/隻

## 金牌燒味拼盤

(4味:叉燒,燒鵝,油雞,海蜆)

Siu Mei Deluxe Platter

(4 kinds: BBQ Pork, Roasted Goose, Soy Chicken, Jelly Fish)

\$288/例

## 燒味雙拼

Siu Mei Platter (2 kinds)

\$188



# Siu Mei with Rice 得獎燒味飯

〈可轉湯瀨粉、米粉、河粉、麵〉

## 脆皮燒腩仔飯

Crispy Roasted Piglet with Rice

\$78

## 深井燒鵝飯

Roasted Goose with Rice

\$88

## 白切龍崗雞飯

Poached Chicken with Rice

\$78

## 玫瑰油雞飯

Soy Chicken with Rice

\$78

## 蜜汁叉燒飯

BBQ Pork with Rice

\$78

## 燒鵝四寶飯

Roasted Goose Combo with Rice (4 kinds)

\$118

## 燒鵝雙拼飯

Roasted Goose Combo with Rice (2 kinds)

\$98

## 燒味雙拼飯

Siu Mei Combo with Rice (2 kinds)

\$88

## 白切龍崗雞脾飯(原隻)

Poached Chicken Leg with Rice

\$98

## 玫瑰油雞脾飯(原隻)

Soy Chicken Leg with Rice

\$98

## 燒鵝脾飯(原隻)

Roasted Goose Leg with Rice

\$198

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# 涼菜

COLD DISH

## 口水雞

Steamed Chicken with chilli Sauce

\$88

## 麻辣牛展

Spicy Sliced Beef Shank

\$88

## 涼拌雲耳

Marinated Black Fungus

\$42



## 家鄉熏蹄

Homemade Sliced Pork Knuckle

\$88



## 拍青瓜

Cucumber with Minced Garlic Sauce

\$42

## 涼拌海蜇

Marinated Jelly Fish

\$78

## 涼拌皮蛋

Preserved Duck Egg

\$42

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# 煲類

CLAYPOT DISHES



## 陳記一品煲(花膠海參)

Sea Cucumber & Fish Maw in Casserole

\$388

## 粟玉斑塊

Fish Fillet in Sweet Corn Sauce

\$128

## 啫啫滑雞煲

Sizzling Chicken in Casserole

\$108

## 糖醋斑塊

Fish Fillet in Sweet and sour sauce

\$128

## 海皇幹撈粉絲煲

Seafood with Green Bean Vermicelli in Clay Pot

\$108

## 啫啫時菜煲

Sizzling Vegetable in Casserole

\$88

## 紅燒豆腐火腩煲

Braised Beancurd with Roasted Prok Belly in Casserole

\$98

## 魚香茄子煲

Salty Fish Paste & Eggplant in Casserole

\$88

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**得獎鮑魚雞煲**

Abalone & Chicken in Casserole

\$198



**黑椒牛仔骨煲**

Beef Ribs & Black Pepper  
Sauce in Casserole

\$158



**幹蔥辣子雞煲**

Spicy Chicken with Scallion in Claypot

\$108



**金針菇肥牛煲**

Enoki Mushroom Beef Rolls in Claypot

\$138



**古法梅菜扣肉煲**

Braised Pork Belly with Preserved Vegetables

\$138



**中式咖喱牛腩煲**

Beef Brisket Curry in Casserole

\$128

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WOK FRIED

**小炒**

椒鹽海蝦  
Prawn in Spicy Pepper & Chili

每天限量供應生猛海鮮  
堅持不隔夜，只賣活貨

推介

\$168



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### 脆焦雞軟骨

Deep Fried Chicken Cartilage

\$118

### 水煮牛肉

Poached Sliced Beef in Hot Chilli Oil

\$128



### 椒鹽排骨

Fried Pork Ribs with Chilli & Spicy Papper

\$98



### 椒鹽多春魚

Crispy Fried Capelin with Spiced Salt and Pepper

\$118

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### 川味回鍋肉

Sliced Pork Belly in Sichuan Style



\$88



### 川辣爆蝦球

Sauteed Prawns with Dried Chilli

\$138

### 椒鹽粟米

Salt & Pepper Corn

\$78



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Fried Squid with  
Spicy Pepper & Chili

## 椒鹽鮮魷

\$138



## 豉椒炒鮮魷

Fried Squid with Spicy Bean Sauce

\$118

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Stir Fry Chives in Dai Paid Dong Style

## 陳記小炒王



\$108



## 京都排骨

Sweet Pork Ribs

\$98

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古法菠蘿生炒骨  
Sweet & Sour Pork with Pineapple

推介

\$98

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清蒸桂花魚  
Steamed mandarin fish

推介

\$258



滑蛋蝦仁

Sauteed Shrimp &  
Scrambled Egg

\$98

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Fried Yellow Croaker

香煎黃花魚

\$138



涼瓜炒牛肉

Sauteed Beef with Bitter Melon

\$88

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欖菜肉鬆炒四季豆

Sauteed Spring Beans with Minced Pork

\$78



雲耳淮山百合炒西芹

Stir-fried Cloud Ear Fungus, Chinese Yam, Lily Bulb, and Celery

\$98



XO醬西芹爆炒鮑片

Stir-fried Abalone Slices with Celery in XO Sauce XO

\$198



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臘味三寶炒芥蘭  
Cured Meat with Chinese Broccoli

\$98



豆豉鯪魚炒油麥菜  
Stir Fry Chinese Leaf Lettuce with Fried Fish with Salted Black Beans

\$78

清炒時令菜

Stir Fried Choi Sum

\$68

蒜蓉炒時菜

Stir Fried Broccoli

\$68

麻婆滑豆腐

Beancurd in Hot & Spicy Sauce

\$78

羅漢齋豆腐

Mixed Mushroom with Beancurd

\$78

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虎皮尖椒

\$58

Pan Fried Green Chili Pepper



椒絲腐乳炒通菜

\$88

Sauteed Water Spinach with Chili in Fermented Beancurd sauce

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湯「時令養生燉湯」  
\$68



# 粉麵飯

SIGNATURE FRIED RICE/ FRIED NOODLE

## 燒鵝葡式炒飯 \$148

Portugal Style Roasted Goose Fried Rice



## 鵝肝炒飯 \$158

Foie Gras Fried Rice



## 乾炒牛河 \$78

Fried Beef with Rice Noodle



## 深井招牌炒飯 \$98

Sham Tseng Style Fried Rice

## 豉油皇炒麵 \$78

Fried Noodle in Prime Soy Sauce

## 燒鵝炒麵 \$78

Roasted Goose with Fried Noodle

## 揚州炒飯 \$78

Yangzhou Fried Rice

## 惹味黑椒海鮮炒烏冬

Fried Udon with Seafood in Black Pepper Sauce

\$98



## 星洲炒米粉

Singapore Style Fried Rice Vermicelli

\$78



## 肉絲炒麵

Fried Shredded Pork with Noodle

\$78



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## 飲品

Beverage

港式咖啡    
HK Style Coffee

\$18/22  
HOT/COLD

港式奶茶    
HK Style Tea with Milk

\$18/22  
HOT/COLD

港式鴛鴦    
HK Style Yuanyang

\$18/22  
HOT/COLD

檸檬茶    
Lemon Tea

\$18/22  
HOT/COLD

檸檬水    
Lemon Water

\$18/22  
HOT/COLD

凍檸樂   
Coke with Lemon

\$22  
COLD

咸檸七   
Sprite with Salted Lemon

\$22  
COLD

礦泉水   
Mineral Water

\$18  
COLD

可樂/無糖可樂/雪碧/忌廉  \$18  
Coke/Coke Zero/Sprite/Cream Soda COLD

開瓶費 Corkage Charge \$300

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## 啤酒

Beer

青島 \$22/小支 \$30/大支  
Tsing Tao BTL

喜力 \$22/支  
Heineken BTL

澳門啤酒 \$22/支  
Macau Beer BTL

藍妹 \$22/支  
Blue Girl Beer BTL



過量飲酒危害健康

CONSUMIR BEBIDAS ALCOOLICAS EM EXCESSO PREJUDICAL  
A SAUDE EXCESSIVE DRINKING OF ALCOHOLIC  
BEVERAGES IS HARMFUL TO HEALTH

禁止向未滿 18 歲人士銷售或提供酒類飲料

A VENDA OU DISPONIBILIZACAO DE BEBIDAS ALCOOLICAS A  
MENORES DE 18 ANOS E PROIBIDA THE SALE OR SUPPLY OF  
ALCOHOLIC BEVERAGES TO ANYONE UNDER THE AGE OF  
18 IS PROHIBITED

酒類飲品的酒精濃度達 1.2% 以上

THE ALCOHOLIC BEVERAGES HAVE AN ALCOHOL STRENGTH  
HIGHER THAN 1.2% VOL

香港老店 信心保證