

# 粤韵传承，情满一席

Cantonese Heritage, Hospitality from the Heart

天富阁融合粤菜传统精粹与温雅待客之道，呈献非凡餐饮体验

我们专注于传统热炒、老火炖汤、招牌粤菜与地道煲类料理，  
每一道菜讲究火候、刀工与匠心，只为还原粤菜真正的精髓。

在天富阁，每道菜都寓意美好：  
“天富”是送给您的祝福  
“阁”是让人相聚的温暖之所

无论是家庭聚餐、商务宴请，还是独处时光，  
我们诚邀您在这里品味地道粤味  
一餐一福气，一味一用心

Fortune Court is where the richness of cantonese culinary heritage meets  
heartfelt hospitality.

We specialize in classic wok-fried dishes, double-boiled soups, signature  
dishes, and traditional claypot creations - each prepared with skill, care,  
and meaning.

At fortune court, every dish tells a story:  
“Fortune” represents blessings  
“Court” symbolizes a place of gathering and harmony

Whether it's a family dinner, a business celebration,  
or a quiet meal for one,

We invite you to savor the warmth and depth of cantonese flavors  
Where every meal is a taste of fortune.



# 主厨招牌菜

## CHEF'S SIGNATURE

- A1 金沙软壳蟹**  
**CHEF'S SIGNATURE SOFT SHELL CRAB**  
香脆软壳蟹，裹上金沙咸蛋黄。  
CRISPY SOFT SHELL CRAB COATED WITH GOLDEN SALTED EGG YOLK
- B1 天富佛跳墙**  
**FORTUNE'S BUDDHA JUMP OVER THE WALL**  
珍馐美馔汇聚一盅，滋补浓香。  
A LUXURIOUS MEDLEY OF PREMIUM INGREDIENTS IN A NOURISHING BROTH.
- C1 三杯牛柳**  
**CHEF'S THREE CUP BEEF**  
麻油、酱油与米酒完美融合，香浓入味。  
WOK-FRIED TENDER BEEF WITH SESAME OIL, SOY SAUCE & RICE WINE.
- C5 荔枝糖醋肉**  
**LYCHEE SWEET & SOUR PORK**  
荔枝果香与酸甜酱汁完美交融。  
SWEET & SOUR PORK INFUSED WITH JUICY LYCHEE FLAVOR.
- C6 咖啡排骨**  
**COFFEE PORK RIBS**  
浓郁咖啡酱汁包裹排骨，香气独特。  
TENDER PORK RIBS GLAZED WITH AROMATIC COFFEE SAUCE.
- D1 鲍汁鱼鳔海参豆腐**  
**BRAISED FISH MAW, SEA CUCUMBER & TOFU IN ABALONE SAUCE**  
精选鱼鳔、海参与豆腐，鲍汁浓郁馥郁。  
PREMIUM FISH MAW, SEA CUCUMBER & TOFU BRAISED IN RICH ABALONE SAUCE.
- D4 海鲜自制豆腐**  
**HOMEMADE SEAFOOD TOFU**  
鲜制嫩豆腐，佐以海鲜精华。  
DELICATELY CRAFTED TOFU, ENRICHED WITH THE ESSENCE OF SEAFOOD.
- D8 鱼翅桂花蛋**  
**SILKEN GUI HUA EGG WITH SHARK FIN**  
嫩滑桂花蛋，点缀鱼翅鲜香。  
SILKEN EGG WITH SHARK FIN, DELICATE AND FLAVORFUL.
- D9 赛螃蟹**  
**EGG WHITE CONPOY WITH CRAB MEAT**  
蛋白细腻融合蟹肉与瑶柱，鲜美无比。  
VELVETY EGG WHITE WITH CRAB MEAT & DRIED SCALLOPS, RICHLY FLAVORED.

- D12 甘香啦啦**  
**SHRIMP PASTE CURRY LEAVES (KAM HEONG) CLAM**  
香辣甘香，口感层次丰富。  
STIR-FRIED CLAMS WITH FRAGRANT SPICES & CURRY LEAVES.
- E5 奶皇酱虾球**  
**CHEF'S SIGNATURE PRAWN**  
金黄酱汁裹虾，咸香浓郁。  
CRISPY PRAWNS COATED WITH CREAMY SALTED EGG SAUCE.
- F3 筍壳**  
**MARBLE GOBY (600g-700g)**  
鲜嫩清甜，蒸或煮皆宜。  
FRESH AND TENDER, DELICATELY STEAMED OR BRAISED.
- F4 石斑鱼**  
**GROPER (800g-900g)**  
鱼肉紧实鲜美，风味浓郁。  
PREMIUM GROPER, RICH IN FLAVOR AND FIRM IN TEXTURE.
- H3 鱼肉鱼香茄子**  
**BRAISED CLAYPOT EGGPLANT**  
茄香浓郁，搭配嫩滑鱼片。  
FRAGRANT CLAYPOT EGGPLANT WITH SAVORY FISH FILLET.
- H5 XO酱炒芦笋**  
**STIR FRIED ASPARAGUS WITH XO SAUCE**  
爽脆芦笋，XO酱香气四溢。  
CRISP ASPARAGUS TOSSED WITH AROMATIC XO SAUCE.
- I1 龙虾伊府面**  
**XO LOBSTER EE FU NOODLES**  
(GOOD FOR 4PAX 四人享用)  
鲜美龙虾配以丝滑伊府面，XO酱点缀。  
RICH XO SAUCE LOBSTER SERVED WITH SILKY EE FU NOODLES.
- I3 蟹肉炒饭**  
**CRAB MEAT FRIED RICE**  
松香米饭伴鲜甜蟹肉，清新可口。  
WOK-FRIED RICE WITH FRESH CRAB MEAT, LIGHT AND FLAVORFUL.
- I5 海鲜滑蛋河粉**  
**WOK HEI SEAFOOD HORFUN**  
滑嫩蛋汁搭配海鲜，镬气十足。  
SMOOTH RICE NOODLES WITH SEAFOOD IN SILKY EGG SAUCE.
- I6 滑蛋鱼片生面**  
**WOK HEI SLICED FISH CRISPY NOODLES**  
香脆生面配嫩滑鱼片，蛋汁浓郁。  
CRISPY NOODLES TOPPED WITH FISH FILLET AND EGG GRAVY.

# 开胃菜

## APPETIZER



A1	金沙软壳蟹 CHEF'S SIGNATURE SOFT SHELL CRAB	\$14.80
A2	四川口水鸡 SAVOURY SPICY CHICKEN	\$13.80
A3	爆炒迷你墨鱼 FRIED MINI SQUID	\$13.80
A4	椒盐银鱼 SALT & PEPPER SILVERFISH	\$13.80
A5	咸蛋脆鱼皮 CRISPY SALTED EGG FISH SKIN	\$10.80
A6	酥炸虾枣 CRISPY FRIED PRAWN ROLL	\$10.80
A7	黑椒熏鸭胸 BLACK PEPPER SMOKED DUCK	\$10.80
A8	肉松茄子 EGGPLANT WITH FLOSS	\$10.80
A9	咸蛋金瓜条 GOLDEN PUMPKIN FRIES	\$10.80
A10	凉拌海蜇 JELLY FISH WITH SPECIAL SALAD SAUCE	\$9.80
A11	脆皮春卷 DEEP FRIED SPRING ROLL	\$9.80
A12	七味脆松茸菇 FRIED MATSUTAKE MUSHROOM	\$9.80
A13	川椒海盐香脆豆腐 CRISPY TOFU WITH SICHUAN PEPPER & SALT	\$9.80

# 羹/汤 BROTHS / SOUP

位用 PER PAX



B1	天富佛跳墙 FORTUNE'S BUDDHA JUMP OVER THE WALL	\$48
B2	红烧龙芽鲍翅 BRAISED SUPERIOR SHARK'S FIN	\$42.80
B3	蟹肉鱼翅羹 BRAISED SHARK'S FIN WITH CRAB MEAT SOUP	\$22.80
B4	响螺黑蒜山芭鸡汤 DOUBLE-BOILED JUNGLE FOWL SOUP WITH SEA WHELK & BLACK GARLIC	\$28.80
B5	红烧海皇羹 BRAISED SEAFOOD SOUP	\$16
B6	干贝鱼鳔羹 BRAISED DRIED SCALLOPS FISH MAW SOUP	\$10
B7	四川酸辣汤 SICHUAN HOT AND SOUR SOUP	\$10
B8	蟹肉玉米羹 CRAB MEAT CORN SOUP	\$10
B9	海鲜豆腐汤 SEAFOOD TOFU SOUP	\$8
B10	每日例汤 SOUP OF THE DAY	\$8

# 主厨精选

## SIGNATURE MEATS

			小S	中M	大L
	C1	三杯牛柳 CHEF'S THREE CUP BEEF	\$22	\$33	\$42
	C2	牛柳炒黑松露酱 BLACK TRUFFLE SAUCE BEEF	\$22	\$33	\$42
	C3	黑胡椒牛柳 BLACK PEPPER BEEF	\$22	\$33	\$42
	C4	辣椒莲藕牛柳 STIR-FRIED BEEF STRIPS WITH LOTUS ROOT & CHILI PEPPERS	\$22	\$33	\$42
	C5	荔枝糖醋肉 LYCHEE SWEET & SOUR PORK	\$18	\$27	\$34
	C6	咖啡排骨 COFFEE PORK RIBS	\$18	\$27	\$34
	C7	椒盐排骨 SALT & PEPPER PORK RIBS	\$18	\$27	\$34
	C8	奶皇排骨 BUTTER SAUCE PORK RIBS	\$18	\$27	\$34
	C9	辣子鸡丁 SPICY DICED CHICKEN	\$18	\$27	\$34
	C10	干葱花菇滑鸡 SHALLOT & MUSHROOM WITH CHICKEN	\$17	\$25	\$32
	C11	三杯鸡 THREE CUP CHICKEN	\$17	\$25	\$32
	C12	酥炸蒜香鸡柳 DEEP FRIED CHICKEN FILLET WITH GARLIC	\$16	\$24	\$30

# 佐饌精选

## CURATED SIDES

			小S	中M	大L
	D1	鲍汁鱼鳔海参豆腐 BRAISED FISH MAW, SEA CUCUMBER & TOFU IN ABALONE SAUCE	\$26	\$39	\$50
	D2	鱼鳔冬菇焖自制豆腐 HOMEMADE TOFU WITH FISH MAW & MUSHROOM	\$20	\$30	\$38
	D3	干贝野菌自制豆腐 HOMEMADE TOFU WITH SCALLOPS & WILD MUSHROOMS	\$20	\$30	\$38
	D4	海鲜自制豆腐 HOMEMADE SEAFOOD TOFU	\$20	\$30	\$38
	D5	咸鱼鸡丁自制豆腐 HOMEMADE TOFU WITH CHICKEN CUBES & SALTED FISH	\$18	\$28	\$34
	D6	麻婆豆腐 MAPO TOFU	\$16	\$25	\$30
	D7	红烧自制豆腐 BRAISED HOMEMADE TOFU	\$15	\$22	\$28

# 佐饌精选

## CURATED SIDES

			小S	中M	大L
	D8	鱼翅桂花蛋 SILKEN GUI HUA EGG WITH SHARK FIN	\$22	\$33	\$42
	D9	赛螃蟹 EGG WHITE CONPOY WITH CRAB MEAT	\$20	\$30	\$38
	D10	姜葱啦啦 GINGER & SCALLION CLAM	\$18	\$28	\$35
	D11	三芭啦啦 SAMBAL CLAM	\$18	\$28	\$35
	D12	甘香啦啦 SHRIMP PASTE CURRY LEAVES (KAM HEONG) CLAM	\$18	\$28	\$35
	D13	辣炒啦啦 STIR-FRIED SPICY CLAM	\$18	\$28	\$35
	D14	蟹肉饼 CRAB MEAT OMELETTE	\$16		
	D15	海鲜洋葱煎蛋 SEAFOOD ONION EGG	\$16		

# 海品臻选

## OCEAN SELECTION

		小S	中M	大L
E1	回锅海参 DOUBLE COOKED SEA CUCUMBER	\$26	\$39	\$50
E2	黑松露酱炒虾球芦笋 STIR FRIED PRAWN WITH ASPARAGUS & TRUFFLE SAUCE	\$22	\$33	\$42
E3	川味糖醋虾球 SICHUAN-STYLE SWEET & SOUR PRAWN BALLS	\$20	\$30	\$38
E4	川式虾球茄子 SICHUAN-STYLE PRAWNS WITH BRAISED EGGPLANT	\$20	\$30	\$38
E5	奶皇酱虾球 CHEF'S SIGNATURE PRAWN	\$20	\$30	\$38
E6	咸蛋虾球 SALTED EGG PRAWN	\$20	\$30	\$38
E7	麦片虾球 CEREAL PRAWN	\$20	\$30	\$38
E8	川炒芦笋虾球 SPICY SZECHUAN ASPARAGUS WITH PRAWN	\$20	\$30	\$38
E9	药材活虾 (一至两天预定) HERBAL LIVE PRAWN (1-2DAYS PRE-ORDER)	\$13/100g		

# 海品臻选

## OCEAN SELECTION

F1	东星斑	\$98
	Premium Dong Xing (500g-700g)	
F2	红斑鱼	\$98
	RED GROPER (800g-900g)	
 F3	笋壳	\$88.80
	MARBLE GOBY (600g-700g)	
 F4	石斑鱼	\$70.80
	GROPER (800g-900g)	
F5	金目卢	\$42.80
	SEA BASS (550g-650g)	

### 煮法 CHOICE OF COOKING METHOD:

- A | 油浸  
DEEP FRIED DRIZZLE WITH SUPERIOR SAUCE
- B | 金银蒜蒸  
STEAM WITH GARLIC AND SUPERIOR SAUCE
- C | 港蒸  
HONG KONG STYLE STEAM
- D | 糖醋酱  
SWEET & SOUR SAUCE

# 海品臻选

## OCEAN SELECTION

G1 螃蟹 CRAB

\$13/100g

### 煮法 CHOICE OF COOKING METHOD:

A | 金银蒜蛋白蒸

STEAM WTH GARLIC & EGG WHITE

B | 辣椒

CHILLI SAUCE

C | 咸蛋

SALTED EGG

D | 奶皇

BUTTERY SAUCE

E | 甘香

SHRIMP PASTE CURRY LEAVES (KAM HEONG)

F | 黑胡椒

BLACK PEPPER

G | 白胡椒

WHITE PEPPER

# 田园时蔬

## SEASONAL GARDEN HARVEST

			小S	中M	大L
H1	带子西兰花 BROCCOLI WITH SCALLOP		\$22	\$33	\$42
H2	蟹肉西兰花 BROCCOLI WITH CRAB MEAT		\$20	\$30	\$38
H3	鱼肉鱼香茄子 BRAISED CLAYPOT EGGPLANT		\$18	\$27	\$34
H4	花菇扒时蔬 MUSHROOM & SEASONAL GREENS		\$18	\$27	\$34
H5	XO酱炒芦笋 STIR FRIED ASPARAGUS WITH XO SAUCE		\$18	\$27	\$34
H6	干煸四季豆 STIR FRIED FRENCH BEANS		\$16	\$24	\$30
H7	金银蛋灼时蔬 STIR FRIED SEASONAL GREENS WITH EGG		\$16	\$24	\$30
H8	蒜蓉芦笋 STIR FRIED ASPARAGUS WITH GARLIC		\$16	\$24	\$30
H9	蒜炒时蔬 STIR FRIED SEASONAL GREENS WITH GARLIC		\$14	\$21	\$26

# 饭与面精选

## RICE & NOODLE SELECTION

			小S	中M	大L
	I1	龙虾伊府面 XO LOBSTER EE FU NOODLES (GOOD FOR 4PAX 四人享用)		\$68.80	
	I2	海鲜银鱼炒饭 SEAFOOD FRIED RICE WITH SILVER FISH	\$18	\$27	\$34
	I3	蟹肉炒饭 CRAB MEAT FRIED RICE	\$18	\$27	\$34
	I4	干炒海鲜河粉 SEAFOOD HORFUN	\$18	\$27	\$34
	I5	海鲜滑蛋河粉 WOK HEI SEAFOOD HORFUN	\$18	\$27	\$34
	I6	滑蛋鱼片生面 WOK HEI SLICED FISH CRISPY NOODLES	\$18	\$27	\$34
	I7	香港海鲜炒面 HONG KONG STYLE SEAFOOD FRIED NOODLES	\$18	\$27	\$34
	I8	炸馒头 (8粒) FRIED MANTOU (8pcs)	\$6		
	I9	白饭 WHITE RICE	\$1.20		

# 甜品精选

## DESSERT SELECTION

每碗 PER BOWL

J1	豆沙窝饼 RED BEAN PANCAKE	\$11.80
J2	擂沙汤圆 最少六粒 GLUTINOUS RICE BALLS WITH ROASTED SOYBEAN POWDER MINIMUM 6PCS	\$9
J3	杨枝甘露 MANGO POMELO SAGO	\$7.80
J4	椰香芋莲粟 YAM PASTE WITH LOTUS SEED AND SWEET CORN	\$8.80
J5	红豆沙汤圆 RED BEAN SOUP WITH GLUTINOUS RICE BALLS	\$6.80
J6	姜汁汤圆 GINGER SOUP WITH GLUTINOUS RICE BALLS	\$6.80
J7	莲子红豆沙 RED BEAN SOUP WITH LOTUS SEED	\$5.80

# 风味饮品

## FLAVOURS TO SAVOUR

		热 Hot	冷 COLD
K1	柚子蜂蜜 YUZU HONEY	\$4.30	\$4.80
K2	桔子酸梅汁 CALAMANSI SOUR PLUM JUICE		\$3.80
K3	粉红番石榴汁 PINK GUAVA		\$3.80
K4	汽水 SOFT DRINKS (Coke, 100plus, Coke Zero, Sprite, Tonic water)		\$3.50
K5	日本绿茶 JAPANESE GREEN TEA	\$3.00	
K6	中国茶 CHINESE TEA	\$3.00	
K7	清水 WATER		\$0.50

# 酒类精选

## ALCOHOLIC SELECTION

R1	北岸黑啤 NORTH COAST STOUT	\$12
R2	法国猫头鹰蘋果汽泡酒 LA CHOUETTE (FRENCH CIDER)	\$11
R3	黑暗之心热带拉格啤酒 HEART OF DARKNESS (TROPICAL LAGER)	\$11
R4	沃森生啤酒 WARSTEINER DRAFT BEER	\$9

### 精选葡萄酒 HOUSE POUR

杯 | GLASS 瓶 | BOTTLE

P1	白葡萄酒 HOUSE POUR WHITE WINE	\$15	\$58
P2	红葡萄酒 HOUSE POUR RED WINE	\$15	\$58

# 佳酿精选

## WINES SELECTION

### 白葡萄酒 WHITE WINES

W1	艾米莉亚 霞多丽 AMELIA CHARDONNAY	\$158
W2	瓦伦西索 2023 VALENCISO BLANCO 2023	\$98
W3	卡斯蒂廖 霞多丽 2023 CASTIGLION DEL BOSCO CHARDONNAY IGT TOSCANA 2023	\$90
W4	贝热宏酒庄 2024 CHÂTEAU LAMOTHE-BERGERON BLANC 2024	\$88
W5	卡德尔玛格罗 2022 MONTE DEL FRÀ CÀ DEL MAGRO 2022	\$88
W6	蒙特德弗拉酒庄 卢加纳 2023 MONTE DEL FRÀ LUGANA 2023	\$88

### 红葡萄酒 RED WINES

W7	贝热宏酒庄 2012 CHÂTEAU LAMOTHE-BERGERON 2012	\$168
W8	艾米莉亚 黑比诺 2022 AMELIA PINOT NOIR 2022	\$158
W9	瓦伦西索 十年后陈酿 VALENCISO 10 ANOS DESPUES	\$138
W10	瓦波里切拉 里帕索经典高级 2021 MONTE DEL FRÀ RIPASSO SUPERIORE 2021	\$108
W11	瓦伦西索 2019 VALENCISO RESERVA 2019	\$108