

# SHARK'S FIN

## 魚翅類



Braised shark's fin in superior soup  
紅燒大鮑翅 | 698 / person (75g)

每位淨重75克以老雞、赤肉及精選金華火腿 煨六小時煮成高湯，使魚翅吸收所有鮮味，不必添任何調味料，翅湯香濃鮮味，新同樂招牌名菜



Double-boiled superior shark's fin with ham and chicken  
火燻雞燉鮑翅 | 698 / person (75g)

每位淨重75克火燻雞燉鮑翅以純雞湯及火腿煨六小時讓魚翅和雞汁合。口感比紅燒大鮑翅清淡

Supreme soup is one of the most essential ingredients in Cantonese cuisine. It determines the class of a Chinese restaurant. Since 1969, SUN TUNG LOK chooses the highest standard of ingredients to make the supreme soup and shark's fin according to our traditional recipe.

高湯，是粵菜料理的美味關鍵，代表了一間粵菜餐館之級數。新同樂自1969年起嚴選最優質材料，以自家傳統秘方，熬制出鮮味無比的高湯。極上品質的魚翅配上高湯熬煮，更是粵菜中最傳統名貴菜式之一。2011《三星級別 殊榮》，寫下新同樂歷史光輝一頁。

Braised supreme shark's fin in superior soup  
紅燒海虎翅 | 820 / person 每位

Stir-fried supreme shark's fin with fresh crab meat and served with soup  
鮮蟹肉乾燒海虎翅另附高湯 | 900 / person 每位

Stir-fried shark's fin with fresh crab meat and served with soup  
鮮蟹肉乾燒魚翅另附高湯 | 850 / person 每位

Scrambled egg with shark's fin and conpoy  
桂花瑤柱炒魚翅 | 280 / person 每位

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White supreme broth with truffle tapenade  
松露濃湯

Fresh crab meat with golden broth  
蟹肉黃燜

Double-boiled chicken consommé with nourishing herbal roots  
虞姬黨參燉清雞湯

Shark's Fin (75g) 金勾翅  
380 / person 每位

Superior Shark's Fin (75g) 鮑翅  
698 / person 每位

Supreme Shark's Fin (75g) 海虎翅  
890 / person 每位

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另外附加政府税金与服务费