



# Auntie **ĀYI**

尋回家鄉的味道，細味在味蕾上綻放的思念  
Heart-warming flavours of childhood memories



肉鬆金豆腐

Crispy Tofu Bites with Dried Pork Floss

冰鎮沙薑豬手

Chilled Pork Knuckle in  
Minced Ginger Sauce

魚子醬帶子芋盒

Taro Puff with Scallop Topped with Caviar

## 小食頭盤

### STARTERS & SNACKS

#### 魚子醬帶子芋盒

Taro Puff with Scallop Topped with Caviar

\$69 一位 • 兩位起 each • minium order 2 persons

#### 藤椒爽脆魚皮

Crunchy Fish Skin with Sichuan Pepper

\$78

#### 堅果三小碟 (腰果, 核桃, 開心果)

Assorted Nuts Platter (Cashew, Walnut, Pistachio)

\$78

#### 涼拌海蜇鮑螺片

Sliced Sea Whelk with Jellyfish

\$78

#### 蔥油手撈雞絲伴粉皮

Scallion Oil Shredded Chicken with  
Bean Noodles

\$78

#### 冰鎮沙薑豬手

Chilled Pork Knuckle in Minced Ginger Sauce

\$88

#### 肉鬆金豆腐

Crispy Tofu Bites with Dried Pork Floss

\$88

#### 避風塘素“鮮魷”

Typhoon Shelter Salt and Pepper 'Squid'  
Auntie AÿI's vegan take on a local favourite -  
featuring coconut meat

\$88

新八仙過海拼盤  
8 Immortals Treasure Platter

奢華的佐酒拼盤，靈感來自神話般的蓬萊仙島。  
傳說這裡是八位神仙雲遊的美食天堂。

A lavish platter inspired by the mythical island of Mount Penglai. Legends say that this gastronomic paradise was where the 8 immortals travelled to have their ceremonial meals where rice bowls were never empty and precious jewels grew on trees.



## 小食頭盤

STARTERS & SNACKS

青爽正 (藤椒魚皮, 海蜇, 青瓜) 

Crunchy Fresh Trio  
(Fish Skin, Jellyfish, Cucumber)

\$108

子紫蝦多士 (魚子醬, 紫蘇葉)

Prawn Toast with Caviar and Perilla Leaf

\$168

 新八仙過海拼盤  
廚師發辦

8 Immortals Treasure Platter  
Chef's selection of assorted appetisers  
fit for Mount Penglai

\$299 4位 persons

 芝麻雞撈起 (半隻雞肉)  
Sesame Chicken 'Lo Hei' (Half chicken)

\$299



 招牌菜 AYI Signatures



 辣 Spicy

圖片只供參考 Images for reference only

## 海鮮

### SEAFOOD

#### 清蒸日本元貝



(豉汁 / 金銀蒜蓉 / 老乾媽醬  / 椒積醬 )

Steamed Japanese Scallop

(Black Bean Sauce / Laoganma Sauce /  
Garlic / Chili Sauce)

\$118 位 each

#### 清蒸紐西蘭蠔子皇

(豉汁 / 金銀蒜蓉 / 老乾媽醬  / 椒積醬 )

Steamed Giant New Zealand Razor Clam

(Black Bean Sauce / Laoganma Sauce /  
Garlic / Chili Sauce)

\$138 位 each

#### 蘇杭蟹釀橙

Golden Orange Infused Crab Meat and Crab Roe

\$168 一位 • 兩位起 each • minium order 2 persons

#### 花雕珍寶龍蝦球

Steamed Jumbo Lobster on  
Egg White Custard with Huadiao Wine

\$168 位 each

#### 海蝦炒滑蛋

Scrambled Eggs with Shrimps

\$198

#### 香芒貴妃脆蝦球

Deep-fried Prawns with Mango Salad Dressing

\$228

### 花雕珍寶龍蝦球

Steamed Jumbo Lobster on  
Egg White Custard with Huadiao Wine



### 清蒸紐西蘭蠔子皇

Steamed Giant New Zealand Razor Clam



### 蘇杭蟹釀橙

Golden Orange Infused Crab Meat and Crab Roe

這道古老菜餚最早記載於一本名為《山家清供》的古代食譜中。新鮮的蟹肉風味與蟹黃的濃鬱口感完美融合，並與柳橙的柑橘風味相得益彰。

This ancient dish was first recorded in an ancient cookbook called 'Shanjia Qinggong'. The fresh crab meat flavour smoothly blends with the richness of the crab roe which is complemented with the citrusy flavour of the orange. It is paired with a crispy slice of baguette to add a new twist in Auntie AYI's style.

## 海鮮

### SEAFOOD

麻婆海蝦豆腐煲   
Sichuan Mapo Tofu Shrimps

\$228

石鍋過橋鮮魚片  
Hot Stone Pot Fish Soup with Fish Fillet

\$228

太極鴛鴦蟹  
Tai Chi Crab - Crab Meat in  
Creamy Milk Sauce and Tofu Pumpkin Sauce

\$238

咕嚕脆蝦球  
Sweet and Sour Prawns


\$238

啫啫白鱧煲  
Sizzling Sliver Eel Casserole

\$238

雞油花雕蒸馬友(約14兩)  
Steamed Fourfinger Threadfin with  
Chicken Oil and Huadiao Wine  
(weight: around 14 tael)

\$238 一條 per tail

 潮州佬凍馬友 (配普寧豆醬) (約14兩)  
Chilled Poached Fourfinger Threadfin with  
Pu Ning Bean Sauce (weight: around 14 tael)

\$239 一條 per tail

鮮蟹肉粉絲煲  
Braised Crab Meat with Vermicelli Casserole

\$268



麻婆海蝦豆腐煲  
Sichuan Mapo Tofu Shrimp



潮州佬凍馬友 (連普寧豆醬)  
Chilled Poached Fourfinger Threadfin with  
Pu Ning Bean Sauce

## 海鮮

### SEAFOOD

#### 乾炒香椒蝦球

Stir-fried Prawns with Chili Peppers

\$268

#### 媽姐蒸黃花魚

Steamed Yellow Croaker

\$268 一條 per tail

#### 椒鹽鮮鮑魚

Deep-fried Fresh Abalone Tossed  
in Salt and Pepper

\$288

#### 鹽焗本灣馬友

Salt-baked Fourfinger Threadfin

\$298 一條 per tail

#### 松子酸甜黃花魚

Deep-fried Sweet and Sour Yellow Croaker  
with Pine Nuts

\$298 一條 per tail

 **20年陳花雕西澳龍蝦蒸蛋 (約一斤)**  
Steamed Fresh West Australian Lobster  
on Silky Egg Custard with 20-year-old Huadiao Wine  
(weight: around 1 catty)

\$568

 **脆脆米湯泡東星 (約一斤)**  
Steamed Spotted Garoupa in Fish Broth  
with Crispy Rice (weight: around 1 catty)

\$599 一條 per tail



脆脆米湯泡東星  
Steamed Spotted Garoupa in  
Fish Broth with Crispy Rice

20年陳花雕西澳龍蝦蒸蛋  
Steamed Fresh West Australian Lobster  
on Silky Egg Custard with 20-year-old Huadiao Wine

海鮮 - 鮑 · 參 · 柱 · 肚

PREMIUM SEAFOOD - ABALONE .  
SEA CUCUMBER . DRIED SCALLOP .  
FISH MAW



蠔皇扣五頭南非鮑魚伴花膠鵝掌  
Braised 5-head South African Abalone,  
Fish Maw and Goose Web with Superior Oyster Sauce

**蠔皇扣八頭南非鮑魚伴鵝掌**  
Braised 8-head South African Abalone and  
Goose Web with Superior Oyster Sauce

\$198 位 each

**蠔皇扣五頭南非鮑魚伴日本遼參**  
Braised 5-head South African Abalone and  
Japanese Sea Cucumber with  
Superior Oyster Sauce

\$388 位 each

**阿姨金湯燴花膠**  
Auntie AYI's Braised Fish Maw Soup

\$398 位 each

**蠔皇扣花膠鵝掌**  
Braised Fish Maw and Goose Web with  
Superior Oyster Sauce

\$428 位 each

**蠔皇扣二頭澳洲鮑魚伴日本遼參**  
Braised 2-head Australian Abalone and  
Japanese Sea Cucumber with  
Superior Oyster Sauce

\$529 位 each

**蠔皇扣花膠鵝掌伴日本遼參**  
Braised Fish Maw, Goose Web and  
Japanese Sea Cucumber with  
Superior Oyster Sauce

\$628 位 each

**A 蠔皇扣五頭南非鮑魚伴花膠鵝掌**  
Braised 5-head South African Abalone,  
Fish Maw and Goose Web with  
Superior Oyster Sauce

\$689 位 each

家 · 禽 · 豬 · 牛

POULTRY · PORK ·  
BEEF

懷舊芝麻糖脆皮雞  
Auntie AYI's Sesame  
Candy Chicken

廚師對童年懷舊芝麻糖的  
記憶，以傳統的味道結合  
手藝，創出新的菜餚。

Our chef's childhood memory of  
tasting the nostalgic Hong Kong  
Sesame Candy sweet treat has paved  
way for this innovative dish with  
traditional roots.



北菇滑雞煲  
Braised Chicken and  
Chinese Mushrooms Casserole

\$168

乾煎金香雞  
Pan-fried Golden Chicken

\$168

**A** 懷舊芝麻糖脆皮雞  
Auntie AYI's Sesame Candy Chicken

\$269 半隻 half chicken

\$489 一隻 whole chicken

**A** 滋味全鵝煲  
Braised Whole Goose Casserole

\$449 半隻 half goose

\$829 一隻 whole goose

**A** 招牌菜 AYI Signatures

圖片只供參考 Images for reference only



滋味全鵝煲  
Braised whole Goose Casserole



原隻膏蟹蒸肉餅  
Steamed Pork Patty with  
Whole Crab and Crab Roe



家 · 禽 · 豬 · 牛

POULTRY · PORK · BEEF

脆皮皇子乳鴿 (需預訂)  
Roasted Crispy Pigeon (Pre-order)

\$139

瀨尿蝦乾煎肉餅  
Steamed Pork Patty with  
Dried Mantis Shrimp

\$148

柱侯蘿蔔牛筋腩煲  
Braised Beef Brisket and Tendon with  
White Radish Casserole

\$168

A 原隻膏蟹蒸肉餅  
Steamed Pork Patty with  
Whole Crab and Crab Roe

\$498

黑椒鬼馬炒豬牛

Sautéed Sliced Beef and Pork Stuffed Dough Fritters



虎皮尖椒炒安格斯牛肉

Sautéed Angus Beef with Green Chili Peppers



家 · 禽 · 豬 · 牛

POULTRY · PORK · BEEF

土魷鹹蛋蒸肉山

Steamed Pork Patty with Dried Squid  
and Salted Egg Yolk

\$178

虎皮尖椒炒安格斯牛肉 

Sautéed Angus Beef with Green Chili Peppers

\$218

 黑椒鬼馬炒豬牛 

Sautéed Sliced Beef and Pork Stuffed  
Dough Fritters

\$219

煙燻孳毛豬叉燒

Smoked Char Siu Pork

\$228

菠蘿黑毛豬咕嚕肉

Sweet and Sour Pork with Pineapple

\$228

## 清清地

### VEGETABLES

#### 拍蒜炒時蔬

Stir-fried Vegetables with Garlic

\$128

#### 客家梅菜蒸菜心

Steamed Choi Sum with Preserved Vegetables

\$128

#### 薑米香醋炒芥蘭

Stir-fried Chinese Kale with  
Chinese Vinegar and Ginger

\$138

#### 鮮百合炒什錦

Sautéed Assorted Vegetables with  
Black Fungus and Fresh Lily Bulbs

\$148

#### 頭抽煎釀四季豆

Pan-fried String Beans Stuffed with  
Minced Mud Carp

\$149

#### 媽姐帶仔蒸水蛋 (帶子)

Silky Egg Custard with Scallop

\$149

#### 啫啫南乳粗齋煲

Sizzling Assorted Vegetables with  
Red Fermented Bean Curd

\$168

粉絲鴛鴦蝦乾節瓜煲

Braised Fuzzy Melon with  
Dried Shrimp and Vermicelli

\$168

海蝦魚湯煮勝瓜

Shrimps and Luffa in Fish Soup

\$188

**A** 南瓜蟹肉薏米煲

Braised Pumpkin with Crab Meat and  
Chinese Pearl Barley Casserole

\$169

**A** 啫啫鴛鴦蝦乾唐生菜

Sizzling Lettuce with Dried Shrimps

\$189




鮮百合炒什錦

Sautéed Assorted Vegetables  
with Black Fungus and  
Fresh Lily Bulbs

南瓜蟹肉薏米煲

Braised Pumpkin with Crab Meat and  
Chinese Pearl Barley Casserole



The image features two white ceramic bowls with green rims, each containing a different soup. The bowl in the foreground contains a reddish-brown soup with shredded ingredients and a piece of white meat. The bowl in the background contains a bright orange soup with a white garnish. To the left, a white ceramic lid with red stripes is visible. In the background, a large blue and white floral ceramic pot stands on a dark wooden surface. The entire scene is set on a bamboo tray.

金湯蟹肉燕窩羹

Pumpkin Soup with Bird's Nest and Crab Meat

龍蝦酸辣羹

Hot and Sour Lobster Soup

## 湯 · 羹

### SOUPS

#### 是日老火湯

Slow-boiled Soup of The Day

\$58 位 each | \$168 四位 4 persons

#### 宋嫂拆魚羹

Sister Song's Shredded Fish Broth

\$88 位 each

#### 龍蝦酸辣羹

Hot and Sour Lobster Soup

\$88 位 each

#### 羊肚菌燉雞湯

Double-boiled Chicken and  
Morel Mushroom Soup

\$88 位 each

#### 杏汁白肺燉豬展湯

Pork Lung and Pork Shank Meat  
with Almond Soup

\$89 位 each

#### 金湯蟹肉燕窩羹

Pumpkin Soup with Bird's Nest  
and Crab Meat

\$108 位 each

## 大排檔煲仔飯

CLAYPOT RICE

### 本地臘味煲仔飯

Classic Hong Kong Style Claypot Rice -  
Assorted Preserved Meat

\$128

### 北菇滑雞煲仔飯

Chicken with Chinese Mushroom Claypot Rice

\$128

### 鹹蛋土魷肉餅煲仔飯

Pork Patty with Dried Squid and  
Salted Egg Yolk Claypot Rice

\$128

### A 窩蛋沙爹和牛煲仔飯

Satay Beef with Molten Egg Yolk Claypot Rice

\$149

### A 海膽安格斯牛肉煲仔飯

Sea Urchin and Angus Beef Claypot Rice

\$189

### 白鱧煲仔飯

Eel Claypot Rice

\$178

### 一夜馬友煲仔飯

Salted Fourfinger Threadfin Claypot Rice

\$188



本地臘味煲仔飯

Classic Hong Kong Style Claypot Rice -  
Assorted Preserved Meat



窩蛋沙爹和牛煲仔飯

Satay Beef with Molten Egg Yolk Claypot Rice



白鱈煲仔飯

Eel Claypot Rice






大澳風味脆蝦醬炒陳村粉  
'Chan Village' Noodles with  
Crunchy Tai-O Shrimp Paste



豉椒牛肉炒麵  
Stir-fried Beef and Chili with  
Black Bean Sauce with Crispy Egg Noodle

粉 · 麵 · 飯

RICE & NOODLES

 椰菜絲豉油皇炒麵


Shredded Cabbage and Egg Noodles Stir-fried  
with Supreme Soy Sauce

\$139

大澳風味脆蝦醬炒陳村粉

'Chan Village' Noodles with  
Crunchy Tai-O Shrimp Paste  
Wok-fried with beanspouts

\$148

陝西油潑麵伴黑毛豬叉燒 

Shaanxi Oil Spill Noodles with  
Iberico Pork Char Siu  
Reminiscent of Shaanxi Biang Biang noodles -  
a street food favourite with chili and fragrant spices

\$168

乾炒安格斯牛河

Stir-fried Angus Beef with Flat Rice Noodles

\$188

豉椒牛肉炒麵

Stir-fried Beef and Bell Pepper with  
Black Bean Sauce and Crispy Egg Noodle

\$188

黑毛豬叉燒星洲炒米 

Singaporean Fried Rice Noodles with  
Iberico Pork Char Siu

\$188



福建炒飯  
Hokkien Fried Rice

Auntie ĀYI炒飯伴脆炸鬼  
Auntie ĀYI's Fried Rice with  
Diced Scallop, Ham and Dough Fritters

粉 · 麵 · 飯

RICE & NOODLE

**A** Auntie ĀYI 炒飯伴脆炸鬼  
Auntie ĀYI's Fried Rice with  
Diced Scallop, Ham and Dough Fritters

\$189

福建炒飯  
Hokkien Fried Rice

\$219

石窩龍蝦湯泡脆米飯  
Lobster Soup with Crispy Rice  
Deep-fried crispy rice in a rich flavourful lobster broth

\$228

柬埔寨香米 · 白飯  
Cambodian Steamed Rice

\$20 每碗 per bowl

江南陽春麵  
Jiangnan Style Stewed Noodles

\$48 每碗 per bowl

## 甜甜地

### DESSERT

#### 酥皮桂花蛋撻

Osmanthus Egg Tart

\$28

#### 蛋白杏仁茶

Ground Almond Puree with Egg White

\$48

#### 10年陳皮紅豆沙湯圓

Red Bean Soup with 10-year-old  
Tangerine Peel and Sticky Rice Dumpling

\$48

#### 咖啡奶層糕

Coffee Milk Pudding

\$68

#### 雪糕薩琪瑪

Ice Cream with Caramelized Sacima  
and Caramel Sauce

\$78

#### 懷舊香蕉船

Old-fashioned Banana Boat

\$88

#### 燕窩椰汁糕

Bird's Nest Coconut Pudding

\$88

#### 朱古力格仔餅伴雪糕

Crispy Waffle with Chocolate Sauce and Ice Cream

\$98

#### 港式雞蛋仔伴雪糕

Hong Kong Style Egg Waffle with  
Caramelized Black Sesame Dip and Ice Cream

\$98

另加40元前菜點心費、25元Belu飲用水費、及加一服務費。  
Subject to \$40 pre-meal snack charge, \$25 surcharge for unlimited Belu still  
or sparkling water and 10% service charge.

 招牌菜 AYI Signatures

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**A** 魚子醬雪糕甜筒  
Caviar Ice Cream Cone

\$99

**A** 家庭裝雪糕涼粉新地  
Auntie AYL's Family Sized Dessert Bowl  
with Grass Jelly, Coffee Milk Pudding  
and Ice Cream

\$169 4-6位 persons

大大杯 · 士多啤梨西瓜  
熱情果果茶  
Strawberry, Water Melon and  
Passion Fruit Tea

\$88

大大杯 · 青瓜薄荷果茶  
Cucumber Mint Tea

\$88

港式雞蛋仔伴雪糕  
Hong Kong Style Egg Waffle with  
Caramelized Black Sesame Dip  
and Ice Cream



家庭裝雪糕涼粉新地  
Auntie AYL's Family Sized Dessert Bowl with Grass Jelly,  
Coffee Milk Pudding and Ice Cream