



【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.





【深井陳記燒鵝】多年來對燒鵝一絲不茍的要求,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





密汁叉燒皇

炭風燒轉待應要明 香味度用燒先極燒 四濃色火肉慢 溢重色火品火

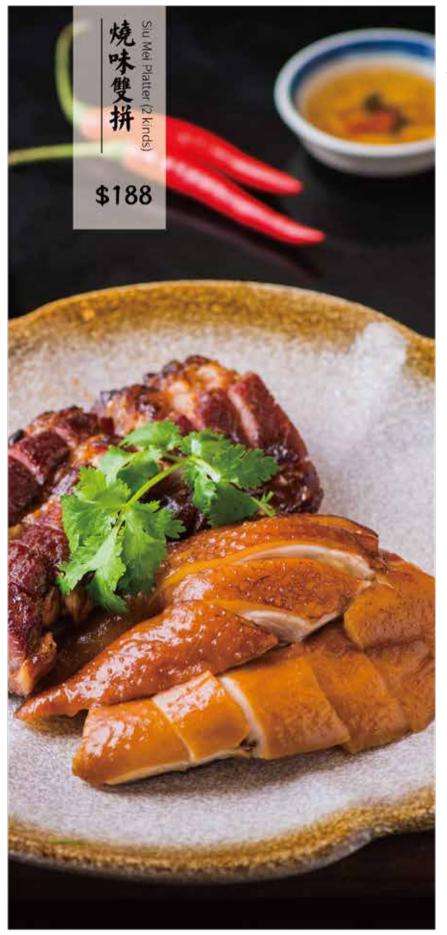


\$108



所有價錢均以葡幣作準,另加一服務费 All prices listed are in MOP and are subjected to 10% service charge 兑換率: 葡幣1元 = 港幣1元 = 人民幣1元 Exchange Rate: MOP 1= HKD 1 = RMB 1 圖片只供參考 Photo indicative





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

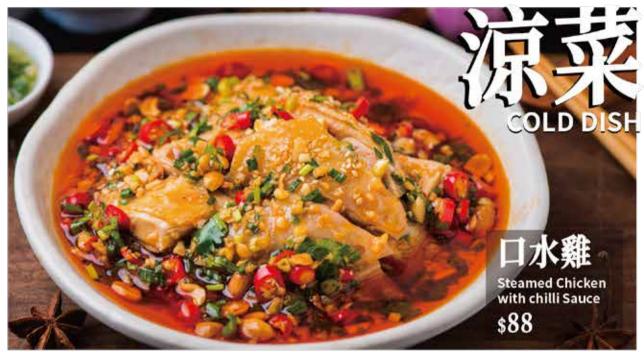
\$88/隻

金牌燒味拼盤 (4味:叉燒,燒鵝,油雞,海蜇)

Siu Mei Deluxe Platter (4 kinds: BBQ Pork, Roasted Goose, Soy Chicken, Jelly Fish)

\$288/例

BBQ Pork with Rice Soy Chicken with Rice Poached Chicken with Rice Roasted Goose with Rice Crispy Roasted Piglet with Rice 脆皮燒腩仔飯 切龍崗雞飯 雞飯 \$78 \$78 \$78 \$88 \$78 Roasted Goose Leg with Rice Soy Chicken Leg with Rice Poached Chicken Leg with Rice Siu Mei Combo with Rice (2 kinds) Roasted Goose Combo with Rice (2 kinds) Roasted Goose Combo with Rice (4 kinds) \$98 \$198 \$118 \$98 \$88 \$98











Homemade Sliced Pork Knuckle

家鄉熏蹄

\$88 | ‡

\$78

拍青瓜

Garlic Sauce

Cucumber with Minced

\$42

Marinated Black Fungus

涼拌雲耳 \$42

Marinated Jelly Fish

涼拌海蜇

Preserved Duck Egg

涼拌皮蛋

\$42

Marinted White Radish

開胃蘿蔔



粟米班塊

\$128

魚香茄子煲

\$88

Fish Fillet in Sweet Corn Sauce

\$128

粉絲雜菜煲

Vermicelli & Vegetable in Casserole

\$78

Fish Fillet in Sweet and soar sauce

每皇幹撈粉絲煲 \$108

Seafood with Green Bean Vermicelli in Clay Pot-



得獎鮑魚雞煲

\$198

Abalone & Chicken in Casserole



啫啡時菜煲Sizzling Vegetable in Casserrole



中式咖喱牛腩煲 Peef Brisket Curry in Casserole

\$128

黑椒牛仔骨煲 Beef Ribs & Black Papper Sauce in Cassrole

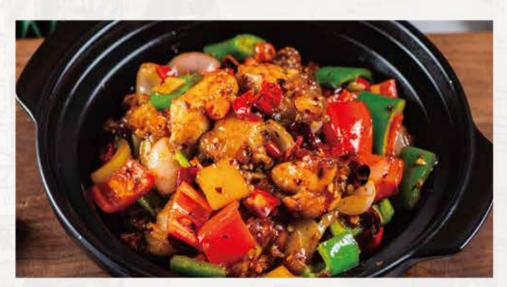
\$158

幹蔥辣子雞煲 Spicy Chicken with Scallion in Claypot

\$108









Sizzling Chicken in Casserole

\$108

紅燒豆腐火腩煲

Braised Beancurd with Roasted Prok Belly in Casserole

\$98





咖喱雞煲 Curry Chicken in Casserole

\$108

WOK FRIED



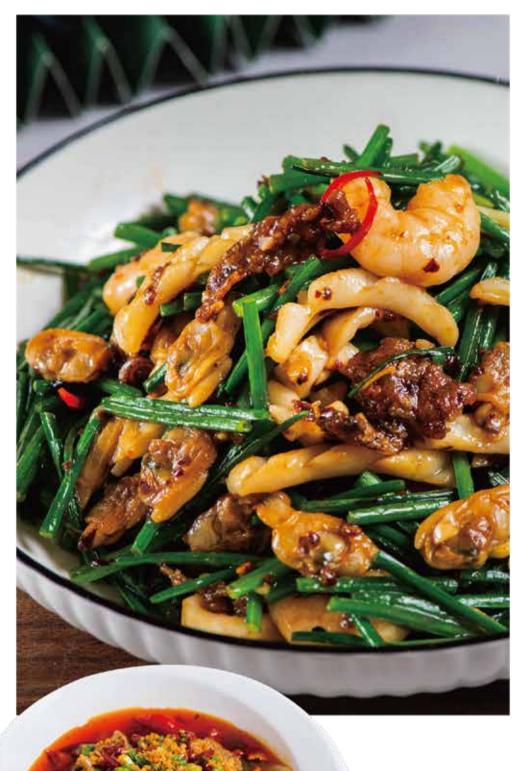
Fried Squid with Spicy Pepper & Chili

\$118



豉椒炒鮮魷

Fried Squid with Spicy Bean Sauce



Stir Fry Chives in Dai Paid Dong Style

\$98

水煮牛肉

Poached Sliced Beef in Hot Chilli Oil

\$128



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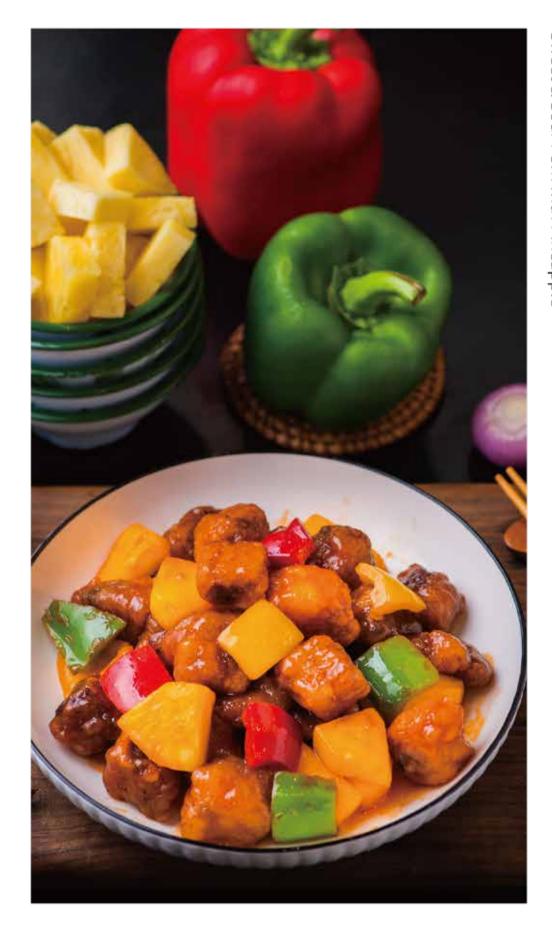


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古法菠蘿生炒骨

Sweet & Sour Pork with Pineapple







Sauteed Shrimp & Scrambled Egg

滑蛋蝦仁

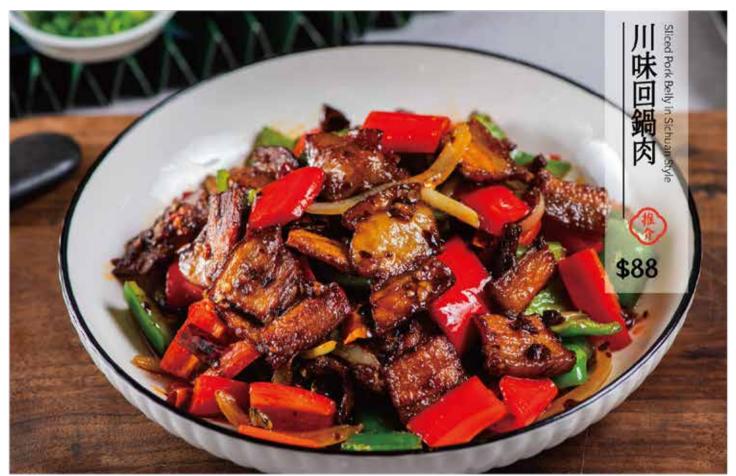
\$98

Sauteed Spring Beans with Minced Pork

欖菜肉鬆炒四季豆

\$78







川辣爆蝦球

Sauteed Prawns with Dried Chilli

\$138

椒鹽粟米 \$78

Salt & Pepper Corn





臘味炒芥蘭

\$98

豆豉鯪魚炒油麥菜 Fish with Salted Black Beans



椒鹽手抓羊排 Lamp Chop with Spicy Pepper & Chili	\$198	麻婆滑豆腐 Beancurd in Hot & Spicy Sauce	\$78
羅漢齋豆腐 Mixed Mushroom with Beancurd	\$78	金銀蛋時蔬 Vegetable with Salted & Presevered Egg	\$78
椒鹽豆腐 Deep Fried Beancurd with Spicy pepper & Chi	\$ 7 8	蒜蓉炒西蘭花 Stir Fried Broccoli	\$68
萵筍雲耳百合淮山 Fired Asparagus Lettuce and Lily Bullb with Yam & Black Fur	88 ¢		



虎皮尖椒

\$58

\$68

Pan Fried Green Chili Pepper



清炒菜心

Stir Fried Choi Sum





RICE/NOODLES

燒鵝葡式炒飯 \$148

Portugal Style Roasted Goose Fried Rice



\$158



深井招牌炒飯

燒鵝炒麵 \$98

\$78

Sham Tseng Style Fried Rice

豉油皇炒麵

\$78

Roasted Goose with Fried Noodle

\$78

Fried Noodle in Prime Soy Sauce

Yangzhou fried rice

揚州炒飯

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





港式咖啡 🚳 🕉	\$18/22	青島	\$22/小支 \$30/大支
HK Style Coffee	HOT/COLD	Tsing Tao	BTL
港式奶茶 ∰	\$18/22	喜力	\$22/支
HK Style Tea with Milk	HOT/COLD	Heineken	BTL
港式鴛鴦 ஓ♪	\$18/22	澳門啤酒	\$22/支
HK Style Yuanyang	HOT/COLD	Macau Beer	BTL
檸檬茶 😂 🕃	\$18/22	藍妹	\$22/支
Lemon Tea	HOT/COLD	Blue Girl Beer	BTL
檸檬水 🚳 Lemon Water	\$18/22 HOT/COLD		
凍檸樂 ፡─ Coke with Lemon	\$22 COLD		
成檸七 ® Sprite with Salted Lemon	\$22 COLD		
礦泉水 Ѿ Mineral Water	\$18 COLD		



開瓶費 Corkage Charge \$300

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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精飲料 A VENDA OU DISPONIBILIZAÇÃO DE BEBIDAS ALCOOLIÇAS A MENORES DE 18 ANOS EPROIBIDA THE SALE OR SUPPLY OF ALCOHOLIC BEVERAGES TO ANYONE UNBER THE AGE OF 18 IS PROHIBITED 酒精飲品的酒精濃度達1.2%以上 THE ALCOHOLIC BEVERAGES HAVE AN ALCOHOL STRENGTH HIGHER THAN 1.2% VOL

香港老店 信心保證