



菜譜

MENU

 CASTLE HILL
RSL CLUB



Welcome to **Jin Yan Asian Cuisine**. Jin Yan is the premier Asian dining destination in the Hills District. Jin Yan is a modern Asian yum cha and a la carte restaurant that has been built to seat 200 people inside and 80 people on the contemporary outdoor terrace.

With a seafood focus, the restaurant includes a number of live fish tanks for edible produce. The menu appeals to a wide spectrum of Asian tastes.

The Chinese name, Jin Yan, stands for lavish banquet. “Jin” is used to describe things that are lavish, glamorous, splendid and colourful. “Yan” carries celebration and happiness. It means banquet, function or formal dinner.

歡迎惠顧**錦宴**。錦宴是山區著名亞洲食府，午市提供多元化精美點心及廚房小食，晚市名廚巧制多款撚手小菜，新鮮游水海鮮，任君選擇。

錦宴環境幽雅寬敞，廳堂可容納200賓客，另設80人露台雅座，適合大小宴會。

錦宴本著顧客為首，以美味的出品，用貼身的服務，給客人舒適華貴的環境為開業一貫的宗旨，稱之為錦食華宴，這亦是錦宴名字的由來。

XO Sauce

Ingredients: Dried Scallop, Dried Shrimp, Bacon, Chilli, Dried Shallot, Garlic, Salt

XO 醬 成份：瑤柱、蝦米、煙肉、辣椒、乾蔥、蒜頭、鹽

3 Special Sauce

Ingredients: Rice Wine, Soya Sauce, Salted Soya Bean Paste, Vinegar, Sugar

三杯醬 成份：米酒、醬油、豆醬、醋、糖

Sweet & Sour Sauce

Ingredients: OK Sauce, Worcestershire Sauce, Tomato Sauce, Vinegar, Sugar

甜酸醬 成份：OK 汁、喼汁、蕃茄汁、白醋、糖

Mongolian Sauce

Ingredients: Chilli Sauce, Ground Bean Sauce, Hoisin Sauce, Garlic

蒙古醬 成份：辣椒醬、磨豉醬、海鮮醬、蒜茸

Szechuan Sauce

Ingredients: Chilli Sauce, Broad Bean Paste, Garlic, Salt, Sugar

四川醬 成份：辣椒醬、豆瓣醬、蒜茸、鹽、糖

Black Pepper Sauce

Ingredients: Black Pepper, Soya Sauce, Garlic, Sugar

黑椒醬 成份：黑椒粒、醬油、蒜茸、糖

Peking Sauce

Ingredients: Tomato Sauce, OK Sauce, Worcestershire Sauce, Sugar

京醬 成份：蕃茄汁、OK 汁、喼汁、糖

Satay Sauce

Ingredients: Coconut Milk, Oil, Peanuts, Soya Sauce, Dried Shallot, Garlic, Shrimp, Chilli, Sugar

沙爹醬 成份：椰奶、油、花生、豉油、乾蔥茸、蒜茸、蝦、辣椒、糖

Hoisin Sauce

Ingredients: Vinegar, Soya Beans, Garlic, Salt

海鮮醬 成份：醋、黃豆、蒜茸、鹽

Malaysian Curry Sauce

Ingredients: Cinnamon Powder, Lemon Grass, Fresh Chilli, Coconut Milk, Dried Shrimp

馬拉咖喱醬 成份：玉桂粉、香茅、新鮮辣椒、椰奶、蝦乾

Chef's Specials

廚師推薦

Peking Duck (Whole) - Served Beside Your Table in Two Course \$65.80
北京烤鴨 (原隻) - 分為兩食

1st Course: Skin with Pancakes (12 pieces) 第一食：鴨皮 (12片小餅)
Renowned Northern Chinese Emperor's Delight! Ducks Are Roasted to Create a Tender Crispy Layer of Skin Which Is Served at Your Table with Shallots, Cucumber & Hoisin Sauce & Wrapped in Delicate Peking Style Pancake.

2nd Course: San Choy Bow/ Fried Noodle 第二食：生菜包或炒麵
Shredded Succulent Duck Pieces, Lightly Stir Fried with Vegetables and Served in A Fresh & Crisp Lettuce Cup.

Peking Duck (Half) - Served in One Course With 6 Pancakes \$37.80
北京烤鴨 (半隻) - (6 片小餅)

Spicy Salt & Pepper Quail (4 halves) \$16.80
椒鹽鵪鶉 (兩隻)

Shredded Pork with Chef's Peking Rich Soya Sauce and 6 Pancakes \$24.80
京醬拌肉絲 (6 片小餅)

Lamb Fillet in Hoisin Sauce with 6 Pancakes \$24.80
羊肉薄餅 (6 片小餅)



Chef's Specials

廚師推薦

Wok Fried Chicken Fillets in Malaysian Curry Sauce 	\$24.80
馬拉咖喱雞柳 (鑊上)	
Golden Coated King Prawns with Salted Egg Yolk	\$32.80
金衣蝦球	
Wok Fried Pipis in XO Sauce (Seasonal) 	\$28.80
XO 鑊仔蜆	
Roasted Duck with Five Spices Herbs	\$26.80
秘制五味鴨	
Braised Chicken with 3 Special Sauce in Hot Pot (Light Spicy) 	\$23.80
三杯雞煲 (小辣)	
Live Mud Crab with Golden Sand Vermicelli	Market Price
金沙粉絲蟹煲	
Eye Fillet Steak Cubes in X.O Chilli Sauce 	\$32.80
X.O. 牛柳粒	
Black Pepper Steak with Honey Walnuts	\$32.80
琥珀核桃黑椒牛柳粒	
Mustard King Prawns 	\$32.80
芥辣蝦球	
Steamed Jumbo Oyster with Ginger & Shallot (Min 4 pieces)	Market Price
薑蔥蒸珍寶生蠔 (四隻起)	
Stuffed Scallops with Minced Prawn in Crab Meat Sauce	\$42.80
百花釀帶子	
Pork Ribs in Honey Pepper & Sweet Vinegar Sauce	\$25.80
蜜椒鎮江骨	
Round Bean with Pork Mince	\$22.80
干扁四季豆	
King Prawns with Golden Sand Vermicelli	\$36.80
金沙粉絲蝦煲	

Mixed Entree Tasting Platter (Spring Roll, Fried Dim Sim & Fried Sesame Prawn) 三色炸盤 (春卷、燒賣、芝麻蝦)	\$8.80
Spring Rolls (4 pieces) 春卷 (4 條)	\$8.80
Vegetarian Spring Rolls (4 pieces) 素春卷 (4 條)	\$8.80
King Prawn Cutlet (2 pieces) 吉列蝦 (2 件)	\$10.00
Spicy Salt and Pepper Calamari 椒鹽鮮魷	\$22.80
Chicken San Choy Bow (2 pieces) 雞肉生菜包 (2 片)	\$12.80
Seafood San Choy Bow (2 pieces) 海鮮生菜包 (2 片)	\$14.80
Steamed Dim Sim or Prawn Dumpling (4 pieces) 蒸燒賣或水晶蝦餃 (4 粒)	\$8.80
Shredded Pork in Chef's Peking Rich Soya Sauce with 6 Pancakes 京醬肉絲薄餅	\$24.80
Lamb Fillet in Hoisin Sauce with 6 Pancakes 羊肉薄餅 (六片小餅)	\$24.80
Spicy Salt & Pepper Quail (4 halves) 椒鹽鵪鶉 (2 隻)	\$16.80
Sesame Prawn (3 pieces) 芝麻蝦 (3 件)	\$7.80
Shallots Pancake (2 pieces) 蔥油餅 (2 件)	\$7.80
Steamed Dim Sim Basket for 2 (Prawn Dumplings, Dim Sims & Vegetarian Dumplings) 三色蒸點 (兩位用) (蝦餃、燒賣、素餃)	\$15.80

Premium Soups

湯羹



Hot and Sour Soup 🌶️ 酸辣湯	\$8.80
Tofu Soup with Mixed Seafood and Egg White 海鮮豆腐羹	\$8.80
Chicken and Sweet Corn Soup 雞蓉粟米羹	\$6.80
Crab Meat and Sweet Corn Soup 蟹肉粟米羹	\$7.80
Minced Beef in Egg White Soup 西湖牛肉羹	\$7.80
Short Soup (Wonton) (5 pieces) 上湯雲吞 (5 粒)	\$6.80
Long Soup (Egg Noodles) 上湯淨麵	\$6.80
Combination Short Soup 雜燴雲吞	\$16.80
Combination Long Soup (Egg Noodles) 雜燴湯麵	\$16.80

Wok Fried Seafood with Mild Curry Sauce 咖喱海鮮	\$32.80
Braised Scallops with Honey Beans and Fungus 蜜豆雲耳炒帶子	\$38.80
Wok Fried Scallops and Broccoli with XO Chilli Sauce  XO 西蘭花帶子	\$38.80
Spicy Salt & Pepper Prawns & Squid 椒鹽雙脆	\$36.80
Wok Fried King Prawns with Mild Curry Sauce (Light Spicy)  咖喱蝦球 (小辣)	\$32.80
Wok Fried King Prawns in Satay Sauce 沙爹蝦球	\$32.80
Honey King Prawns 蜜糖蝦球	\$32.80
Ko Bao King Prawns Wok Tossed in Spicy Honey and Sour Sauce (Light Spicy)  宮保蝦球 (小辣)	\$32.80
King Prawns with Cashew Nuts 腰果蝦球	\$32.80
Spicy Salt and Pepper King Prawns 椒鹽蝦球	\$32.80
Singapore Style Chilli King Prawns 星洲蝦球	\$32.80
Sizzling Plate King Prawns with Garlic Sauce 鐵板蒜蓉蝦球	\$32.80
Braised Fish Fillets with Seasonal Vegetables 時菜斑片	\$26.80
Steamed Bean Curd with Fish Fillets 魚片蒸滑豆腐	\$26.80
Scrambled Egg with Crab Meat 滑蛋蟹肉	\$23.80

Pork, Beef & Lamb

豬、牛、羊

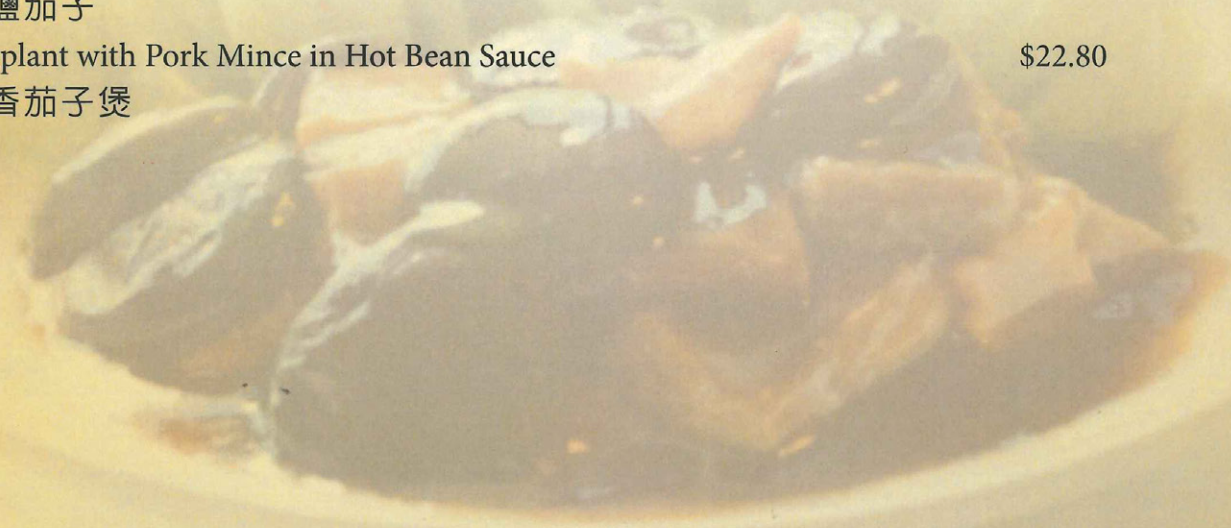
Peking Style Pork Spare Ribs 京都骨	\$23.80
Sweet and Sour Pork 咕嚕肉	\$22.80
Szechuan Pork Fillets (Light Spicy)  四川肉柳(小辣)	\$22.80
Pork Spare Ribs with Sweet Vinegar Sauce 鎮江焗肉排	\$23.80
Fillet Steak in BBQ Sauce on Sizzling Plate 鐵板西汁牛柳	\$29.80
Eye Fillet Steak Cubes in Wasabi Sauce 日式牛柳粒	\$29.80
Shredded Beef with Peking Style 乾燒牛柳絲	\$29.80
Fillet Steak in Cantonese Style 中式牛柳	\$29.80
Wok Fried Steak with Black Pepper Sauce 黑椒牛柳	\$29.80
Sautéed Beef with Satay Sauce 沙爹牛肉	\$22.80
Sautéed Beef with Black Bean Sauce 豉椒牛肉	\$22.80
Szechuan Steak on Sizzling Plate 鐵板四川牛柳	\$29.80
Wok Fried Mongolian Lamb Fillet  蒙古炒羊肉	\$26.80

Deep Fried Crispy Skin Chicken 生炸脆皮雞	\$22.80
Fried Chicken topped with Ginger & Shallots Sauce 蔥油淋子雞	\$22.80
Crispy Skin Chicken in Shantung Style 山東雞	\$23.80
Boneless Lemon Chicken 香檸炸軟雞	\$22.80
Chicken Fillets Served in Supreme Satay Sauce 沙爹雞柳	\$22.80
Honey Chicken Fillet (Lightly Battered) 蜜糖雞柳	\$22.80
Stir Fried Chicken Fillets with Curry Sauce 咖喱雞球	\$22.80
Stir Fried Chicken Fillets in Thai Style 泰汁雞柳	\$22.80
Teriyaki Chicken Fillets 日式燒汁雞柳	\$22.80
Ko Bao Chicken Wok Tossed in Spicy Honey Sauce (Light Spicy)  宮保雞球 (小辣)	\$22.80
Chicken Fillets with Cashew Nuts 腰果雞柳	\$22.80
Steamed Chicken in Supreme Stock with Buk-Choy (In Bone) 菜膽上湯雞	\$24.80
Braised Chicken with 3 Special Sauce in Hot Pot (Light Spicy)  三杯雞煲 (小辣)	\$23.80
Boneless Duck with Crab Meat 蟹肉扒鴨	\$28.80
Deep Fried Boneless Duck (With Sweet & Sour or Lemon Sauce) 甜酸或檸汁炸鴨	\$26.80
Braised Roast Duck with Fresh Mushroom 雙菇扒鴨	\$26.80

Seasonal Vegetables

素菜及時蔬

Bean Curd with Salty Fish & Diced Chicken in Hot Pot	\$25.80
咸魚雞粒豆腐煲	
Mixed Vegetables with Bean Curd in Hot Pot	\$20.80
豆腐雜菜煲	
Seafood and Bean Curd in Hot Pot	\$36.80
海鮮豆腐煲	
Deep Fried Bean Curd with Chinese Mushroom	\$23.80
冬菇紅燒豆腐	
Spicy Salt and Chilli Tofu 	\$20.80
椒鹽豆腐	
Grandma Tofu (Light Spicy) 	\$20.80
麻婆豆腐 (小辣)	
Stir Fried or Steamed Seasonal Vegetables in Oyster Sauce	\$18.80
清炒雜菜	
Braised Bamboo Piths with Preserved Vegetables	\$28.80
竹筴鼎湖上素	
Steamed Egg White with Mixed Seafood	\$26.80
海棠豆腐	
Light Fried Eggplant in Lamma Island Style (Light Spicy)  	\$22.80
避風塘干爆銀茄子 (小辣)	
Preserved Egg and Salted Egg with Vegetables in Premium Soup	\$22.80
金銀蛋上湯浸時蔬	
Assorted Mushrooms with Vegetables in Supreme Soup	\$22.80
濃湯鮮雜菌浸菜苗	
Spicy Salt and Pepper Eggplant	\$22.80
椒鹽茄子	
Eggplant with Pork Mince in Hot Bean Sauce	\$22.80
魚香茄子煲	



Rice Noodles, Egg Noodles & Rice

粉、麵、飯

Jin Yan Fried Rice (Dried Scallop, Diced Seafood, Chinese Broccoli) 錦宴招牌炒飯 (瑤柱、海鮮、芥蘭粒)	\$26.80
Special Fried Rice 特別炒飯	\$17.80
Young Chow Fried Rice 揚州炒飯	Small: \$11.80 / Large: \$15.80
Vegetarian Fried Rice 齋炒飯	\$15.80
Steamed Jasmine Rice 絲苗白飯	\$3.00 pp
E-Fu Noodles with Shredded Mushroom 乾燒伊面	\$18.80
Seafood Noodles / Rice Noodles / Deep Fried Noodles 海鮮炒麵 / 河粉	\$26.80
Fried Rice Noodles with Beef 乾炒牛河	\$18.80
Chicken Fried Noodles / Rice Noodles 雞球炒麵 / 河粉	\$18.80
Duck Meat Fried Noodles / Rice Noodles 鴨絲炒麵 / 河粉	\$20.80
Vegetarian Fried Noodles / Rice Noodles / Deep Fried Egg Noodles 時菜炒麵 / 河粉 / 炸麵	\$17.80
Singapore Fried Rice Noodles 星洲炒米粉	\$18.80
Combination Fried Noodles / Rice Noodles / Deep Fried Noodles 雜會炒麵 / 河粉	\$22.80

