



Auntie **ĀYI**

黑白芝麻脆合桃 \$68
Crispy Walnuts with Black and White Sesame

 麻辣小黃瓜麵 \$68
Chili Chinese Zucchini Noodles

涼拌海蜇鮑螺片 \$68
Sliced Sea Whelk with Jellyfish

 九磚金豆腐 \$88
Deep-fried Salt and Pepper Bites

招積蘿蔔頭伴溏心皮蛋 \$88
Chilli and Sour Radish with Century Egg

  避風塘素“鮮魷” \$88
Typhoon Shelter Salt and Pepper 'Squid'
Auntie AYI's vegan take of a local favourite - featuring coconut meat

 麻辣涼拌手撕雞 \$88
Sichuan Mouth-watering Chicken

 虎皮尖椒炒魚仔 \$88
Stir-fried Little Dried Fish with Green Chili Pepper

蔥油手撈豬肚 \$88
Simmered Pork Tripe with Scallion Oil

 瀨尿蝦多士 \$168
Mantis Shrimp Toast





A 八仙過海拼盤
8 Immortals Drunken Platter

Chef's selection of cold appetisers marinated in fragrant Chinese Baijiu and Huangjiu wines.

\$268

A drunken platter fit for the mythical island of Mount Penglai where the 8 Immortals travelled to enjoy sumptuous, wine-fueled feasts. According to the legend, jewels grew on the trees, and rice bowls and wine glasses never emptied no matter how much you ate or drank...

金銀蒜蒸元貝或蠔子皇 \$128
Steamed Scallops or Razor Clams with Garlic

海蝦煮勝瓜 \$168
Braised Shrimp and Loofah

A 金銀鮮吉品 \$198 / 每位 person
Braised Abalone with Prawn and Scallop

貴妃香芒脆蝦球 \$208
Deep-fried Prawn with Mango Salad Dressing

海龍皇炒蛋 \$228
Scrambled Egg with Lobster

雞油花雕蒸馬友 \$238
Steamed Salty Fish with Chicken Oil and Hua Diao Wine

A 馬姐蒸黃花魚 \$268
Steamed Yellow Croaker

A 椒鹽鮮鮑魚 \$288
Crispy Fresh Abalones with Salt & Pepper

鮮蟹肉粉絲煲 \$288
Braised Crab Meat and Vermicelli in Casserole

A 鹽焗本灣馬友 \$298
Salt-baked Fourfinger Threadfin

鮑魚海參煲 \$368
Braised Abalones and Sea Cucumbers in Casserole

A 22頭吉品鮑魚伴鵝掌 \$498
Braised 22-head Abalone with Goose Web



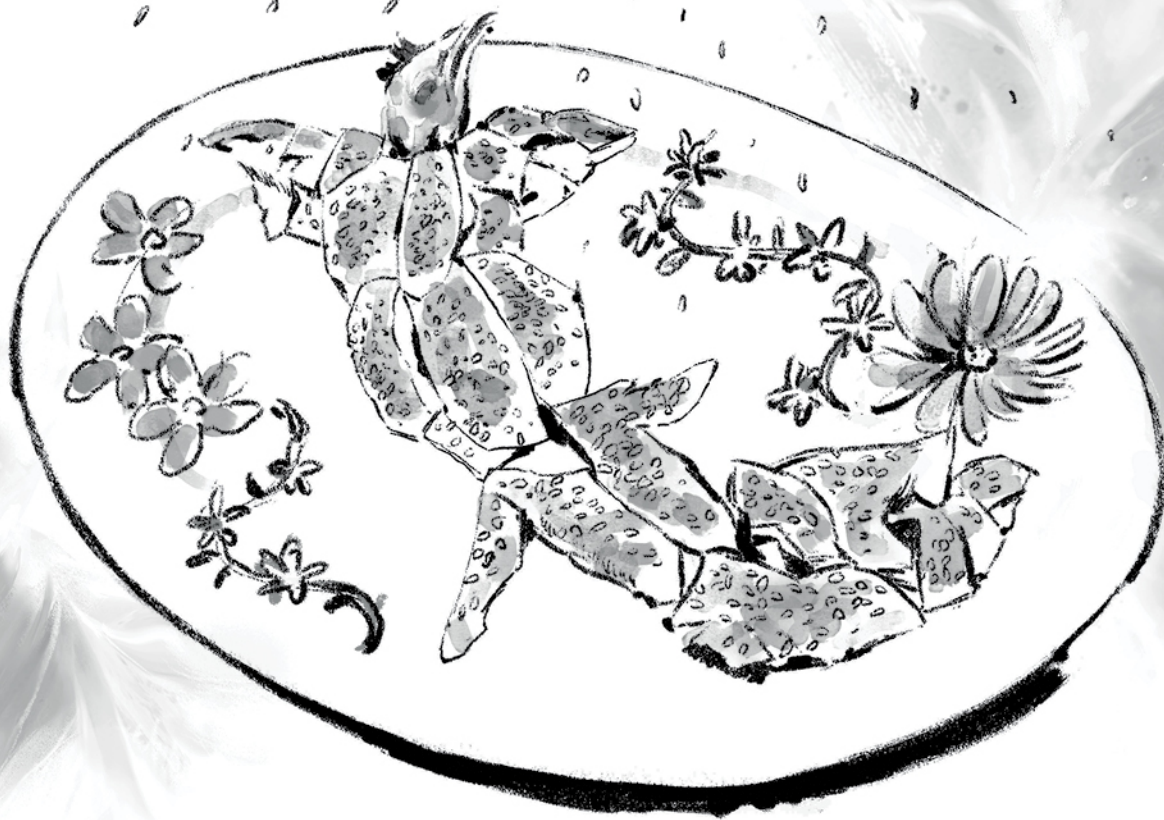


A 20年陳花雕龍蝦蒸蛋
Silky Egg Custard with Fresh Lobster
Chinese steamed eggs cooked with fragrant 20-year-old Huadiao wine

\$568

A ĀYI Signatures 招牌菜
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家禽 · 豬 · 牛
CHICKEN, PORK & BEEF



A 懷舊芝麻糖脆皮雞

Auntie AYI's Sesame Candy Chicken

Our chef's creative take on a Cantonese classic using local free-range chickens – a technically challenging dish inspired by Traditional Hong Kong Sesame Candy

\$488 / 一隻 whole

\$268 / 半隻 half

The sweet and crunchy texture of Old Hong Kong Sesame Candy is deeply embedded in Chef's childhood memory and serves as the inspiration behind this signature dish. With crispy candied skin atop tender and juicy meat, this dish is a unique creation rooted in traditional Cantonese culinary craftsmanship. Reminiscent of how dishes were served at local VIP banquets in the 70's, the chicken is arranged in an 'old-school' presentation like a flying phoenix rising from the flames.

鹹魚煎肉餅 \$128
Pan-fried Minced Pork Cake with Salty Fish

柱侯炆牛筋腩 \$168
Braised Beef Brisket

齋頭菠蘿咕嚕肉 \$168
Sweet and Sour Pork with Pineapple and Buckwheat Head

 鹹蛋蒸肉山 \$168
Steamed Minced Pork with Salted Egg

  虎皮尖椒炒安格斯牛肉 \$218
Sauteed Angus Beef with Green Chili Pepper

 煙燻孳毛豬叉燒 \$228
Smoked Char Siu

 阿姨手碌醬油雞 \$428 / 一隻 whole
AYI's Marinated Chicken with Fine Soy Sauce \$238 / 半隻 whole

 AYI Signatures 招牌菜

 Spicy 辣

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菜類
VEGETABLES

- | | | |
|---|---|-------|
| | 兒時蒸豆腐
Steamed Tofu with Minced Mud Carp Meat and Egg | \$128 |
|  | 拍蒜炒時蔬
Stir-fried Vegetables with Garlic | \$128 |
|  | 老薑炒芥蘭
Stir-fried Kale with Ginger | \$128 |
|  | 客家梅菜蒸菜心
Steamed Choi Sum with Preserved Vegetables | \$128 |
|  | 珍菌素千層
Briased Bean Curd Sheet with mushroom | \$138 |
|  | 頭抽煎釀四季豆
Pan-fried String Beans Stuffed with Minced Mud Carp | \$138 |
| | 啫啫蝦醬唐生菜
Sizzling Lettuce with Shrimp Paste | \$188 |
|  | 鮑汁燴福袋
Braised "Pocket" with Shredded Sea Cucumber in Abalone Sauce | \$238 |

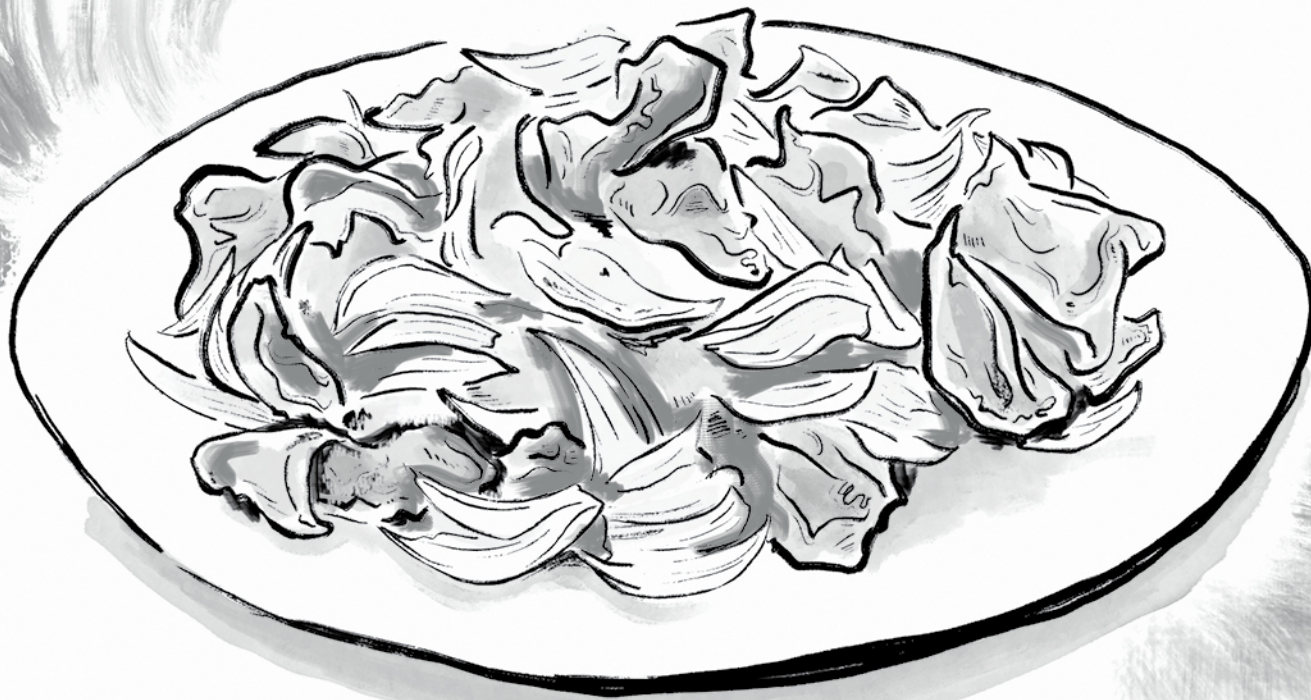


ĀYI Signatures 招牌菜



Vegan 素

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A 鮮百合炒雲耳

Sautéed Black Fungus with Fresh Lily Bulbs

Sautéed Black Fungus with Fresh Lily Bulbs are made from black fungus and stir fried with fresh lily bulbs and asparagus. Deliciously healthy flavour with a crunchy texture.

\$128

- 🌶️ 龍蝦酸辣羹 \$88 / 每位 person
Hot and Sour Lobster Soup
- 羊肚菌燉雞湯 \$88 / 每位 person
Double-boiled Chicken & Morel Mushrooms
- 蟹肉竹筴清甜湯 \$168 / 每位 person
Crab Meat & Bamboo Pith Soup
- 是日老火湯 \$188 / 四位 person
Daily Long-boiled Soup



🌶️ Spicy 辣 🌿 Vegan 素

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啫啫煲仔菜
CASSEROLE

啫啫北菇滑雞煲
Sizzling Chicken with Chinese Mushroom in Casserole

\$168

🌿 啫啫魔鬼雞煲
Sizzling Devil Chicken Casserole

\$168

啫啫豬潤雞煲
Sizzling Pork Liver and Chicken in Casserole

\$168

啫啫鮮味豬雜煲
Sizzling Pork Offal in Casserole

\$168

🌿 啫啫南乳粗齋煲
Sizzling Assorted Vegetables with Red Fermented Beancurd

\$168

啫啫魚鰾竹腸煲
Sizzling Swim Bladder with Rice Noodle Rolls in Casserole

\$178


啫啫白鱧煲
Sizzling Sliver Eel in Casserole

\$238

大澳風味脆蝦醬炒陳村粉 \$148

'Chan Village' Noodles with Crunchy Tai-O Shrimp Paste

Wok-fried with beansprouts

 陝西油撥麵伴蜜味叉燒 \$168

Shaanxi Hot Oil Noodles with Honey-glazed Char Siu

Reminiscent of Shaanxi Biang Biang noodles – a street food favourite with chilli and spices

 麻婆豆腐龍蝦乾撈淮山麵 \$208

Sichuan Mapo Tofu Lobster Noodles

Chinese dried yam noodles with lobster meat in a spicy and numbing mapo tofu sauce

Auntie ĀYI 炒飯 \$198

Auntie ĀYI's Fried Rice with Diced Scallop and Ham

石窩龍蝦湯泡脆米飯 \$228

Lobster Soup with Crispy Rice

Deep-fried crispy rice in a flavourful rich lobster broth

柬埔寨香米 · 白飯 \$20 / 每碗 per bowl

Cambodian Steamed Rice

江南陽春麵 \$48 / 每碗 per bowl

Jiangnan Style Stewed Noodles

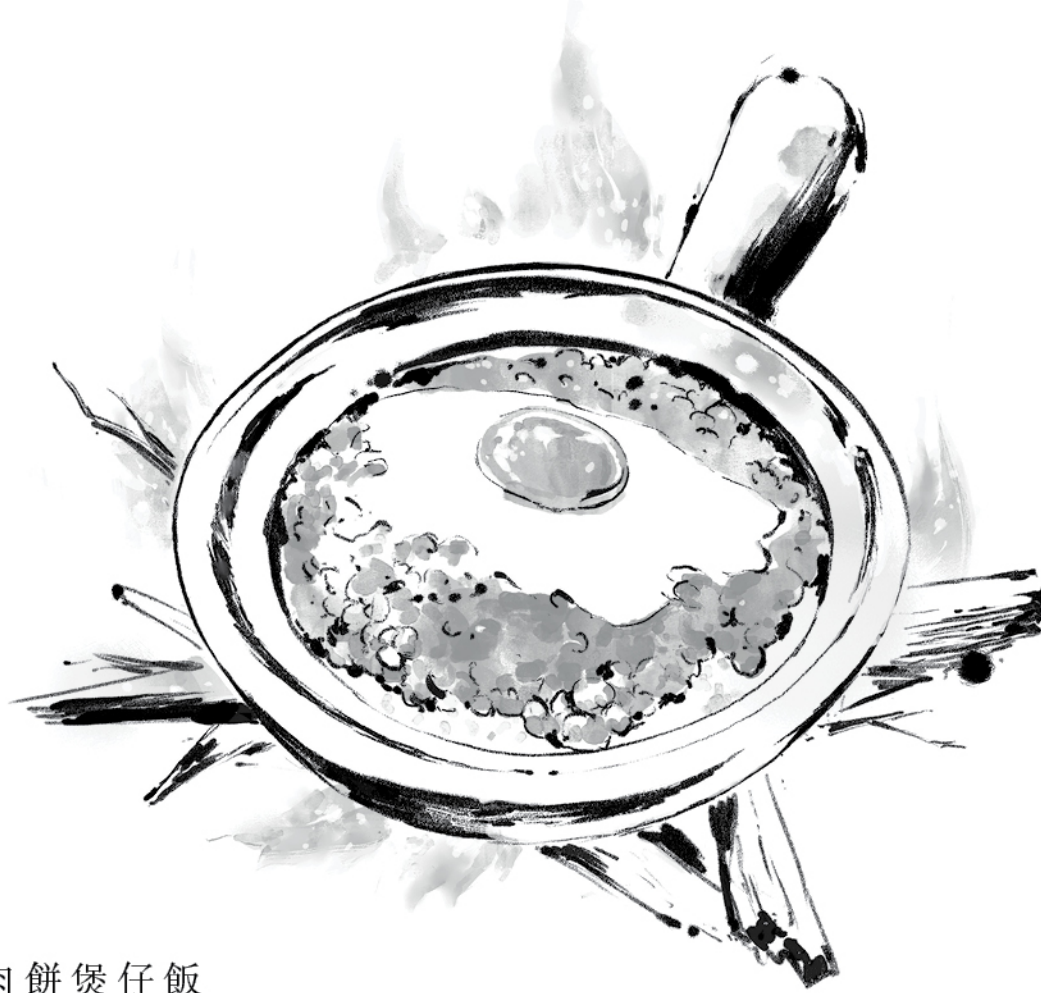


ĀYI Signatures 招牌菜



Spicy 辣

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鹹蛋肉餅煲仔飯

Minced Pork and Salted Egg Claypot Rice

\$118

本地臘味煲仔飯

Hong Kong Style Classic – Assorted Barbecued Meats

\$118

北菇滑雞煲仔飯

Steamed Chicken with Chinese Mushroom Claypot Rice

\$128

蜆家佬艇皇煲仔飯

Dried Shrimp and Conpoy Claypot Rice

\$138

A

海膽安格斯牛肉煲仔飯

Sea Urchin and Angus Beef Claypot Rice

\$188

酥皮桂花蛋撻 Osmanthus Egg Tart	\$28
15年陳皮紅豆沙湯圓 Red Bean Soup with 15-year-old Tangerine Peel and Sticky Rice Dumpling	\$48
蛋白杏仁茶 Ground Almond Puree with Egg White	\$48
咖啡奶層糕 Coffee Milk Pudding	\$68
涼粉雪糕新地 Auntie AYI's Grass Jelly with Ice Cream <i>Served with herbal jelly and various toppings</i>	\$68
椰汁奶皮卷炸兩 Chinese Coconut Custard Churros <i>Chinese deep-fried dough wrapped in coconut milk rice sheet with condensed milk dip</i>	\$78
燕窩椰汁糕 Bird's Nest with Coconut Pudding	\$88
A PP雞蛋仔伴雪糕 PP Egg Waffle with Caramelized Black Sesame Dip	\$88

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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.