

'Guo Fu' refers to 'Source of Luck'. The 'Fu' character in the restaurant name was first scribed on a tablet in 1673 by Emperor Kanxi and contains five important symbolic references; houseful of sons, talents, wealthiness, longevity and auspiciousness. 'Fu' also symbolises 'power', as Kanxi was the longest-reigning emperor in Chinese history. This Kanxi 'Fu' calligraphy shows the royal prestigiousness that represents eternal happiness and longevity. Guo Fu Lou encompasses five important elements of fine dining: 'culinary skills', 'finest ingredients', 'meticulous services', 'relaxing ambience' and 'wine pairing', bringing out the best Cantonese dining experience for our customers.



此福字為康熙御筆，字形瘦長，又名長壽福。在康熙的祖母孝莊太后六十大壽將至，康熙遂決定為祖母請福，成了這幅傾注了對祖母摯愛的「福」字，於公元1673年所題。

乾隆時期，此碑神秘失蹤。於1962年，周恩來總理的批示下重修恭王府時，考古人員意外的在王府後花園的秘雲洞內發現了失蹤多時的福字碑。於是，總理將其命名為「天下第一福」，又稱「國福」。

此福字是唯一的福壽合一之「福」，其字形包含了：多子、多才、多田、多壽、多福五個漢字，是古往今來集五福於一身的「福」字。

國福樓，不但集合五種多福含義，亦融入五大重要餐飲元素：「烹調」、「食材」、「服務」、「格調」、「配酒」，為食客帶來無比的福氣。

廚師 推 介

CHEF'S
CHOICE



桃茸生汁大蝦
Sauteed king prawns with walnut
and mayonnaise

花雕蛋白蒸蟹鉗	320
Steamed crab claw with egg white and Huadio wine	每隻 piece
蟹肉炒桂花翅 (2 翅 2 taels of shark's fin)	1,280
Stir-fried exquisite shark's fin with eggs and fresh crabmeat	
蒜子唐生菜燜斑翅	900
Stewed garoupa belly with Chinese lettuce and clove of garlic	每份 portion
茶燻雞	280 560
Tea smoked chicken	半隻 half 全隻 whole
黑椒京蔥炒和牛柳	380
Fried sliced wagyu beef with scallion in black pepper flavor	
桃茸生汁大蝦球	330
Sauteed king prawns with walnut and mayonnaise	
椒鹽田雞腿	220
Deep-fried frog legs with garlic and chili	
蔥花皮蛋基圍蝦炒滑蛋	200
Scrambled egg with 'kei wai' prawns, century egg and spring onions	
陳皮蒸牛肉餅	180
Steamed finely minced beef with aged mandarin peel	
釀焗鮮蟹蓋 (洋蔥或白菌)	160
Baked stuffed crab shell (onions or mushroom)	每隻 piece (加料 additional 240)
明爐燒鵝 (預訂 Advance Order)	640
Roasted crispy goose	每隻 piece
砵酒焗牛 牛尾	340
Baked ox-tongue and ox-tail with port	
雞子戈渣 (預訂 Advance Order)	220
Deep-fried custard	



花雕蛋白蒸蟹鉗

Steamed crab claw with egg white and Huadio wine



雞子戈渣

Deep-fried custard



釀焗鮮蟹蓋

Baked stuffed crab shell



砵酒焗牛脷牛尾

Baked ox-tongue and ox-tail with port



蔥花皮蛋基圍蝦炒滑蛋

Scrambled egg with 'kei wai' prawns,
century egg and spring onions



當紅脆皮雞

Crispy Chicken

餐前 STARTERS 小碟



大紅片皮乳豬
Barbecued suckling pig



椒鹽田雞腿
Deep-fried frog legs with garlic and chili

燒味

BBQ items

大紅片皮乳豬 (預訂 Advance Order)
Barbecued suckling pig

700 1,400
半隻 half 全隻 whole

例牌 standard 小碟 portion

明爐燒鵝
Roasted crispy goose

160 -

脆皮燒腩仔
Crispy pork belly

180 140

蜜汁叉燒
Barbecued pork with honey sauce

180 140

小食

Starters

例牌 standard 小碟 portion

椒鹽田雞腿

Deep-fried frog legs with garlic and chili

220 160

XO 醬鴨

Duck's tongue with XO chili sauce

220 160

香煎蓮藕餅

Pan-fried lotus root cake

220 160

避風塘九肚魚

Bombay duck with crispy garlic and chili

220 160

頭抽炒珍菌

Fried mushroom with premium soya sauce

180 140

Cold dish

例牌 standard 小碟 portion

鹵水掌翼

Marinated goose web and wing

220 160

秘製千層峰

Marinated pig's ear slice with spiced soya sauce

220 160

蓬萊素鵝

Bean curd skin rolls with vegetables

180 140

椒鹽脆豆腐

Deep-fried bean curd with herbal salt

180 140

五香牛展

Spiced sliced beef shank

180 140

佛山燻蹄

Sliced pig's knuckle

180 140

蔥油海蜇

Jelly fish with spring onion oil

180 140

皮蛋酸薑

Century egg with pickled baby ginger

160 120



皮蛋酸薑
Century egg with pickled baby ginger

冷菜

魚翅

SHARK'S
FIN



蟹肉炒桂花翅

Stir-fried exquisite shark's fin with eggs and fresh crabmeat



蟹皇海虎翅

Braised exquisite shark's fin with fresh cream of crab roe

蟹皇海虎翅 (每位 2 2 taels per person) Braised exquisite shark's fin with fresh cream of crab roe	1,280
蟹肉海虎翅 (每位 1 1 tael per person) Braised exquisite shark's fin with fresh crabmeat	620
雞絲海虎翅 (每位 1 1 tael per person) Braised exquisite shark's fin with shredded chicken	600
蟹肉炒桂花翅 (2 翅 2 taels of shark's fin) Stir-fried exquisite shark's fin with eggs and fresh crabmeat	1,280
魚翅蒸釀雞翼 (預訂 Advance Order) Steamed chicken wing stuff with shark's fin	540 每隻 piece

清湯 Double-boiled or braised in stock(每位 2 2 taels per person)

燉

海虎翅王

Supreme exquisite shark's fin

1,320

另加食材 Addition of:

或

海虎翅

Exquisite shark's fin

1,080 白菜膽 20
Pak choy

紅

頂裙翅

Superior shark's fin

920 竹筴 30
Bamboo fungus

燒

大包翅

Premium shark's fin

840 蟹肉乾撈配上湯 100
Tossed fresh crabmeat served
with jinhua ham stock

排翅

Standard shark's fin

520

燉翅

Double-boiled(4位起共 8 8 taels for 4 people)

海虎翅王

Supreme exquisite shark's fin

5,280

另加食材 Addition of:

海虎翅

Double-boiled with exquisite shark's fin

4,320 白菜膽 80 200
Pak choy 半份 half 一份 whole

頂裙翅

Superior shark's fin

3,680 雞 100 200
Chicken 半份 half 一份 whole

大包翅

Premium shark's fin

3,360 肘子(預訂 Advance Order) 200
Jinhua hock 每件 piece

排翅

Standard shark's fin

2,080 豬肚鳳吞(預訂 Advance Order) 400
Pig stomach and whole chicken

可另選鯊魚骨湯燉
Alternate soup – shark's bone

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鮑魚

PREMIUM
ABALONE



蠔皇原隻日本乾鮑

Exclusive dried aged Japanese abalone

另加食材 Addition of:

大花膠

Braised fish maw

查詢
Consult

關東遼參

Braised Japanese sea cucumber

280
每條 piece

波蘭鵝掌

Braised goose web

36
每隻 piece



蠔皇原隻鮮鮑

Whole abalone braised with superior oyster sauce

蠔皇原隻日本乾鮑(網鮑、禾麻鮑、吉品鮑)

Exclusive dried aged Japanese abalone from (Iwate, Oma or Aomori) braised in superior stock with premium oyster sauce

查詢

Consult

蠔皇原隻鮮鮑

Whole abalone braised with superior oyster sauce

280
每 tael

蠔皇鮮鮑片或鮑角(4 taels)

Non-dried abalone from South Africa or Mexico braised in superior stock with premium oyster sauce (diced or sliced)

1,120

官燕

BIRD'S NEST



官燕釀竹筍卷
Steamed bamboo fungus stuffed
with bird's nest

湯、燴、燉

Soup, Stewed, Double-boiled

清湯官燕 Double-boiled bird's nest	580	每位 per person
上湯燴官燕 Braised bird's nest	560	每位 per person
蟹皇燴官燕 Bird's nest broth with fresh cream of crab roe	580	每位 per person
蟹肉 / 雞茸燴官燕 Bird's nest broth with fresh crabmeat / shredded chicken	480	每位 per person
官燕鷓鴣粥 (預訂 Advance Order) Bird's nest congee with minced partridge	540	每位 per person
鳳吞官燕 (預訂 Advance Order) Double-boiled bird's nest with whole chicken	查詢 Consult	

扒

Braised

蟹皇扒官燕 Braised bird's nest topped with cream of crab roe	1,200	
蟹肉 / 鴿蛋 / 雞絲扒官燕 Braised bird's nest topped with crabmeat / pigeon egg / shredded chicken	1,100	
竹筍扒官燕 Braised bird's nest topped with bamboo fungus	1,080	
官燕釀竹筍卷 Steamed bamboo fungus stuffed with bird's nest	260	340 小件 small 大件 large
蟹肉蛋白炒官燕 Sauteed bird's nest with egg white and crabmeat	1,200	
蟹肉蛋白煎枇杷燕 (兩件起 min. 2 pieces) Pan-fried bird's nest with crabmeat	220	每件 piece
官燕炸釀雞翼 (預訂 Advance Order) Deep fried chicken wing stuffed with bird's nest	220	每隻 piece

湯羹

素菜 SOUP, VEGETABLE & TOFU

豆腐



頭抽炒珍菌
Sauteed mushrooms with
premium soya sauce

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製法 Cooking method:

清炒、白灼、蒜茸、蝦醬、
腐乳、鮑汁
fried, poach, garlic, shrimp paste,
preserved bean curd, abalone sauce
.....

是日老火例湯

Soup of the day

360
例牌 Standard

鮮茄牛肉湯

Beef and tomato soup

90
每位 per person

雞茸粟米羹

Minced chicken with sweet corn soup

90
每位 per person

八寶豆腐羹

Assorted seafood and bean curd soup

90
每位 per person

竹筍扒時蔬

Braised bamboo fungus with vegetables

300

竹筍 / 蟹黃扒鮮蘆筍 / 豆苗

Braised bamboo fungus / crab roe with asparagus / pea sprouts

320

竹筍鼎湖上素

Braised bamboo fungus and assorted Chinese vegetables

220

蟹黃 / 瑤柱扒時蔬

Braised vegetables with crab roe / conpoy

300

蟹肉 / 北菇 / 腿片扒時蔬

Braised vegetables with crabmeat / mushroom / ham

260

蒜子 / 金銀蛋 / 大地粉絲 / 上湯浸時蔬

Vegetables with garlic / thousand egg / vermicelli in soup

160

頭抽炒珍菌

Sauteed mushrooms with premium soya sauce

180

紅燒滑豆腐

Braised bean curd with mushrooms

160

時蔬

Seasonal vegetables

120
例牌 Standard

多款時蔬 Selections:

碧玉、芥蘭、芥膽、菜心、莧菜、通菜、唐生菜、西生菜、西蘭花、津白等
broccoli, Tianjin cabbage

游水 海鮮

LIVE
SEAFOOD



豉椒炒龍蝦球
Fried lobster with black bean and
chili sauce



椒鹽生中蝦
Deep-fried prawns in garlic and chili

油泡石斑球 Wok-fried fillet of fresh garoupa	540
吉列斑塊 (酸甜汁或粟米汁) Deep-fried fillet of fresh garoupa (sweet and sour sauce or sweet corn sauce)	400
蟹肉桂花炒蝦絲 Sauteed shredded prawns, crabmeat with onions, bean sprouts and egg	280
百花炸釀蟹鉗 (預訂 Advance Order) Deep-fried stuffed crab claw with shrimp paste	380 每隻 piece
清蒸各類游水海魚 Various tropical coral fish (steamed with spring onions and premium soya sauce)	時價 Market Price
響螺片 (白灼或油泡) Giant sea whelk (poached or sauteed)	時價 Market Price
大連鮮鮑 (清蒸或薑蔥) Fresh Dailin abalone (steamed or simmered with ginger and spring onions)	時價 Market Price
白灼基圍蝦 Fresh "kei wai" prawn	時價 Market Price
生中蝦 / 大花蝦 (上湯焗、椒鹽或蒜茸開邊蒸) Prawn (baked with soup, fried with garlic and chili or steamed with garlic)	時價 Market Price
焗龍蝦連殼 (上湯焗或豉椒炒) Baked lobster with shell (baked with soup or fried with black bean and chili sauce)	時價 Market Price
龍蝦球 (上湯焗或豉椒炒) Lobster (baked with soup or fried with black bean and chili sauce)	時價 Market Price
焗蟹、肉蟹 (清蒸、薑蔥焗或豉椒炒) Cream crab / crab (steamed, baked with ginger and spring onions or fried with black bean and chili sauce)	時價 Market Price

精美 菜式

SIGNATURE
DISHERS



香檳肉排
Deep-fried spare ribs in
champagne sauce



花雕燻雞
Stewed chicken flavoured with Huadiao wine

金華玉樹雞	320	640
Steamed sandwiches of boneless chicken, jinhua ham and shiitake mushrooms	半隻 half	全隻 whole
花雕 雞 (製作需時約四十分鐘)	280	560
Stewed chicken flavoured with Huadiao wine (Preparation time approx. 40 minutes)	半隻 half	全隻 whole
當紅脆皮雞	240	480
Crispy chicken	半隻 half	全隻 whole
妙齡乳鴿(脆皮或豉油皇)		90
Baby pigeon (crispy or soya)		每隻 piece
乳鴿(花彫 或陳菇) (製作需時約四十分鐘)		220
Pigeon (flavoured with Huadiao wine or stewed in aged mushroom) (Preparation time approx. 40 minutes)		每隻 piece
西生菜乳鴿崙		240
Sauteed finely minced pigeon served with crispy lettuce and 'hoisin' sauce		

燒雲腿片拼鴿脯		260
Sauteed 'jinhua' ham and fillet of pigeon		
炒鴿脯(鮮蘆筍或勝瓜雲耳洋蔥)		240
Sauteed fillet of pigeon with (asparagus or gourd and Chinese fungus and onion)		
肉排(香檳或京都)		180
Deep-fried spare ribs (in champagne or sweet and sour sauce)		
菠蘿咕嚕肉		180
Sweet and sour pork with pineapple		
鹹魚茸蒸肉餅		260
Steamed minced pork with salted fish		
香煎特級和牛		580
Fried premium wagyu beef		每件 piece
燜牛筋腩煲(柱候或咖哩)		240
Long braised beef brisket and tendon in casserole (chuhau or curry sauce)		
時菜炒牛肉		180
Sauteed sliced beef with vegetable		
荷葉雲腿蒸田雞腿		280
Frog's leg and jinhua ham steamed wrapped in fresh lotus leaf		
燒雲腿大地田雞片		280
Sauteed sliced of frog leg, flavoured with dried flounder and served with crispy 'jinhua' ham		
大紅片皮乳豬(預訂 Advance Order)	700	1,400
Barbecued suckling pig		半隻 half 全隻 whole
正宗鹽焗雞(連雜)(預訂 Advance Order)		560
Traditional baked chicken in rock salt		全隻 whole
蓮子霸王鴨(預訂 Advance Order)		520
Steamed duck stuffed with various fillings		全隻 whole



正宗鹽焗雞
Traditional baked chicken in rock salt



蓮子霸王鴨
Steamed duck stuffed with various fillings

飯 麵

RICE &
NOODLES



國福荷葉飯
Fried rice wrapped in lotus leaf

每碟 per dish

國福荷葉飯 Fried rice wrapped in lotus leaf	180 半包 half	360 一包 whole
蔥花基圍蝦揚州炒飯 Fried rice in yangzhou style with shrimp		280
蟹肉瑤柱蛋白炒飯 Fried rice with crabmeat, conpoy and egg white		280
福建炒飯 Sauteed rice in 'fujian' style		260
鹹魚雞粒炒飯 Fried rice with salted fish and diced chicken		260
鮑汁鱧魚雞粒炒飯 Fried rice with octopus, diced chicken and abalone sauce		180
菜遠蝦球炒麵 Crispy egg noodles with king prawns and vegetables		280
牛筋腩撈麵 Braised egg noodles with beef brisket and tendon		260
菜遠雞球炒麵 Crispy egg noodles with chicken and vegetables		260
肉絲炒麵 Crispy egg noodles with sliced meat		180
乾炒牛肉河 Rice noodles with beef and soya sauce		180
浦魚乾燒伊麵 Stir-fried E-fu noodles flavoured with dried flounder		180
雪菜火鴨絲爛米粉 Stewed rice vermicelli with shredded duck and snow vegetables		180

每碗 per bowl

牛筋腩湯麵 Egg noodles with beef brisket and tendon in soup	120
蟹肉伊麵 E-fu noodles with crabmeat in soup	120
水餃生麵 Egg noodles with meat dumplings in soup	100
生滾龍蝦球粥 Congee with lobster	520
鮑魚滑雞粥 Congee with fresh abalone and chicken	320
窩蛋免治牛肉粥 Congee with minced beef and egg	120
皮蛋瘦肉粥 Congee with shredded pork and century eggs	100

甜品

SWEETS



椰盅燉官燕
Sweetened double-boiled bird's nest in whole fresh coconut

椰盅燉官燕 Sweetened double-boiled bird's nest in whole fresh coconut	1,020 每個 whole
椰汁、杏汁、冰花、清水燉官燕 Double-boiled bird's nest with coconut milk, almond cream, rock sugar or water	480 每位 per person
蛋白杏仁茶 Sweetened almond soup with egg white	45 每位 per person
生磨合桃露 Sweetened walnut cream soup	45 每位 per person
蓮子紅豆沙 Sweetened red bean soup with lotus seed	45 每位 per person
凍石磨鮮奶豆腐 Chilled fresh milk custard	45 每位 per person
雪映芝麻糊 Sweetened black sesame cream	45 每位 per person
蓮蓉西米焗布甸 Baked sago and lotus paste pudding	45 每位 per person



燈影煎堆
Deep-fried crispy glutinous rice cake

欖仁馬拉糕 Steamed traditional brown sugar sponge cake	45 每件 piece
新疆紅棗糕 Steamed jujube cake	45 3 件 pieces
豆沙蘋葉角 Steamed leaf wrapped glutinous dumpling with red bean paste	45 3 件 pieces
燈影煎堆 (晚市供應 Dinner session only) Deep-fried crispy glutinous rice cake	20 每件 piece
流沙奶皇包 Steamed creamy custard bun	45 3 件 pieces
蛋黃蓮蓉壽桃包 Steamed “longevity buns” with lotus paste and salty egg yolk	15 每個 piece
合時水果 Fresh fruit platter	50 每位 per person
即磨咖啡 Freshly brewed coffee	60
原隻蛋黃大壽桃 (預訂 Advance Order) Steamed “longevity buns” with lotus paste and salty egg yolk	30 每個 piece

XO 醬 XO sauce	40 每碟 per dish	400 每瓶 per bottle
合桃 / 腰果 Walnut / Cashew nut	40 每碟 per dish	
開瓶費 Corkage	300 每瓶 per bottle	
中國茗茶 Chinese Tea	20 每位 per person	
切餅費 Cut Cake Fee	50 每個 per cake	