

家
全
七
福

SEVENTH 酒
SON 家
RESTAURANT

集團簡介

家全七福酒家集團的創辦人徐維均先生，父親為享負盛名的粵菜名店－福臨門酒家始創人徐福全先生。徐維均先生在家中排行第七（人稱七哥），十四歲開始便向父親學習挑選食材、努力鑽研刀工及烹調手法，盡得真傳。憑著精湛廚藝，七哥年輕時已備受重用，負責挑選鮑參翅肚等珍貴食材，並跟隨父親及其他名廚到食客家中協助包辦筵席。

父親退休後，年僅二十歲的七哥毅然繼承父業，擔任福臨門的首席主廚，在過去五十多年來，七哥一直用心創製馳名佳餚。2013年，七哥決定另闢新天地，離開主理多年的九龍及香港兩間福臨門，自行創辦全新品牌「七福酒家」，延續用心炮製巧手佳餚的精神，向世界各地的老饕呈獻精緻美味的正宗粵菜，集團店鋪現遍及香港、中國及日本。

家全七福酒家致力炮製最傳統正宗的高級粵菜，務求以最優質上乘的時令食材配合豐富經驗傳統大師傅的廚藝，精心烹調各道上品佳餚，過程中儘量減少採用調味料和人工香料，以發揮食材的原汁原味為本。

About Us

Seventh Son Restaurant Group was established by Mr. Chui Wai Kwan, who is the youngest son of Chui Fook Chuen, founder of the celebrated Fook Lam Moon chain of traditional Cantonese restaurants. Chui Wai Kwan first began work in his father's kitchen at age fourteen, mastering the art of selecting the best ingredients, honing his knife skills and most important of all, crafting the finest cuisine. Even at a tender age, Chui Wai Kwan was trusted with the rigorous task of helping pick the most valuable dried treasures of the Cantonese kitchen. He followed his father and other chefs to clients' homes, where he assisted in preparing grand feasts.

Upon retirement of the elder Mr. Chui, 20 years old Chui Wai Kwan stood up to the wok and became head chef of his family's business, an unheard of age in Cantonese cuisine for a master chef. After 50 years of managing Fook Lam Moon's celebrated cuisine, it was time for Master Chef Chui Wai Kwan to step away from his Kowloon and Hong Kong restaurants.

In 2013, he is proudly stepping forth again in his own name, forging a new brand and vision of fine traditional Cantonese cooking destined to win the taste buds of customers across the globe. Seventh Son Restaurant Group is operating restaurants in Hong Kong, China and Japan.

例牌份量可供2-3位用

Standard portion to share between 2-3 people

通常の料理分量は 2 ~ 3 名様用です

所有價目以港元計算另加一服務費

All prices in HK\$ and subject to 10% service charge

価格はすべてH K \$ 表示となっております。

別途10%のサービス料を頂戴いたします

貴客如對個別食物有敏感或要求、請於點菜時告知服務員

Diners who have any concerns regarding food allergies .

please advise our waiter before ordering

食材にアレルギーがある方はスタッフにお伝えください

服務費及折後零錢全捨至元

Amount of service charge and discount cut off to the nearest dollar

サービス料及び割引の金額計算は端数を全捨したものを御請求させていただきます

www.seventhson.hk

魚翅類 PREMIUM SHARK'S FIN

原盅佛跳牆(預訂) (兩位起)

Double-boiled eleven treasures in Seventh Son's stock
'Buddha-jump-over-the-wall' (include shark's fin, dried
aged abalone, sea cucumber, fresh water turtle, fish maw,
deer tendon, large conoply, goose web, dried shiitake
mushroom, chicken and Chinese white cabbage)
(advance order) (min. 2 people up)

「お坊さんが塀を飛び越える」11種類の山海珍味の
壺詰め蒸しスープ (予約)

燉翅類

DOUBLE-BOILED IN SEVENTH SON'S FAMOUS STOCK

豬肚鳳吞大海翅 (預訂)

Double-boiled pork stomach stuffed with
whole chicken filled with exquisite grade shark's fin
(advance order)
地鶏のフカヒレ詰め、豚のホルモン包み蒸し'スープ (予約)

肘子燉頂裙翅 (預訂)

Double-boiled superior grade shark's fin with
Kim Wah' ham (advance order)
金華ハムのスネ肉入り極上ヒレ上湯スープ
仕立て (予約)

魚翅類 PREMIUM SHARK'S FIN

大海翅
Exquisite
grade
shark's fin

頂裙翅
Superior
grade
shark's fin

大裙翅
Premium
grade
shark's fin

大鮑翅
Standard
grade
shark's fin

燉類 DOUBLE-BOILED

清湯燉

Double-boiled in
Seventh Son's famous stock

上湯スープ仕立て

菜膽燉

Double-boiled with
Chinese white cabbage

広東白菜

竹笙燉

Double-boiled with
bamboo fungus

キノガサタケ入り

魚翅類 PREMIUM SHARK'S FIN

大海翅

Exquisite
grade

shark's fin

頂裙翅

Superior
grade

shark's fin

大裙翅

Premium
grade

shark's fin

大鮑翅

Standard
grade

shark's fin

乾撈翅類 TOSSED

蟹肉乾撈

Tossed fresh crab meat
and served with

Kim Wah' ham stock

蟹肉の上湯スープ添え

炒翅類 STIR-FRIED TYPE

蟹肉炒桂花大海翅

Stir-fried exquisite grade
shark's fin with eggs and
fresh crab meat

蟹肉入りフカヒレと玉子の炒めもの



紅燒魚翅

Braised shark's fin in brown soup

圖片僅供參考

This picture is for
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原盅佛跳牆 (預訂) (兩位起)

Double-boiled eleven treasures in Seventh Son's stock
'Buddha-jump-over-the-wall'
(advance order) (min. 2 people up)

圖片僅供參考

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魚翅類 PREMIUM SHARK'S FIN

	大海翅 Exquisite grade shark's fin	頂裙翅 Superior grade shark's fin	大裙翅 Premium grade shark's fin	大鮑翅 Standard grade shark's fin
紅燒翅類 BRAISED 紅燒 Braised 醤油煮込み				
蟹皇大海翅 Braised exquisite grade shark's fin with fresh crab roe (per person) 至高フカヒレと蟹みそのスープ				
蟹肉大海翅 Braised exquisite grade shark's fin with fresh crab meat (per person) 至高フカヒレと蟹肉のスープ				
雞絲大海翅 Braised exquisite grade shark's fin with shredded chicken (per person) 至高フカヒレと鶏肉のスープ				



窩貼明蝦

Shrimp toast

圖片僅供參考

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雞子戈渣

Deep-fried egg custard with chicken testicles

圖片僅供參考

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前菜 APPETIZER

皮蛋醬蘿蔔

Century eggs with pickled radish

手拍青瓜

Chinese cucumber salad

涼拌醋木耳

Preserved black fungus with vinegar

油雞縱菌四季豆

String beans with precious mushroom sauce

蜜汁叉燒

Barbecued pork with honey sauce

窩貼明蝦

Shrimp toast

香茜素藕餅

Pan-fried lotus patties with coriander

蜜汁燒鳳肝

Honey glazed barbecued chicken liver

雞子戈渣

Deep-fried egg custard with chicken testicles

蜜汁燒鱔

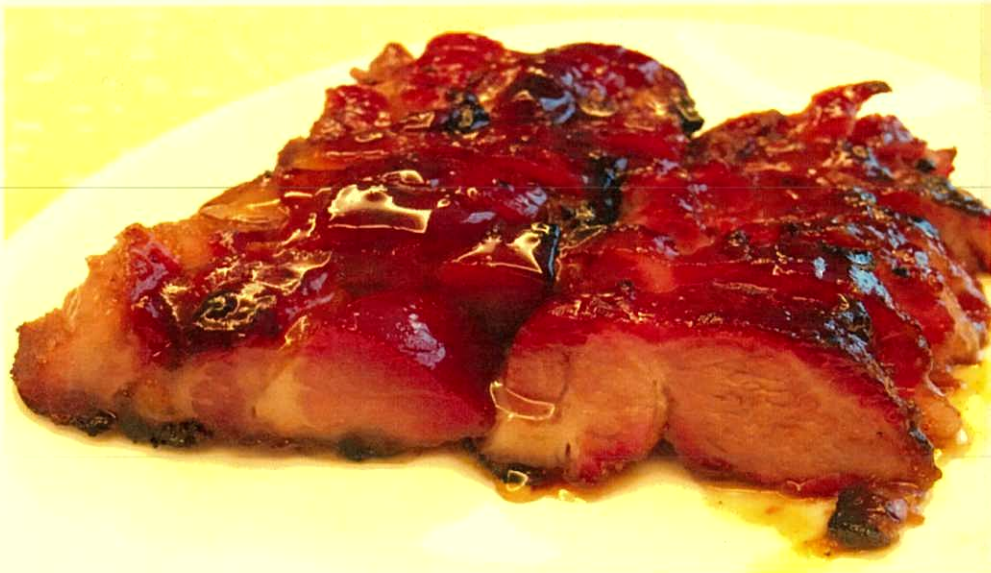
Honey roasted crispy eel

椒鹽吊片

Salt and pepper squid

粟米菇粒煎雞餅

Pan-fried chicken patties with corns, mushroom



蜜汁叉燒

Barbecued pork with honey sauce

圖片僅供參考

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皮蛋醬蘿蔔

Centurion eggs with pickled radish

圖片僅供參考

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特式推介 SPECIAL FEATURE

是日老火湯

Long boiled soup of the day

雞茸粟米魚肚羹

Minced chicken and swim bladder with sweet corn soup

豉汁涼瓜炒肚仁 (預訂)

Wok-fried pork stomach with bitter cucumber in black bean sauce (advance order)

原件馬友鹹魚蒸肉餅

Steamed coarsely minced pork with preserved salted fish

豉汁南瓜炆排骨煲 (需時約30分鐘)

Braised pork ribs with pumpkin in black bean sauce
(approx. 30 mins)

菠蘿咕嚕肉

Crispy pork fillet with pineapple in sweet and sour sauce

梅子蒸排骨

Steamed pork ribs with plum

蝦醬蒸肉眼根 (需時約30分鐘)

Steamed pork fillet with shrimp paste (approx. 30 mins)

荔芋扣肉 (需時約30分鐘)

Braised pork belly with taro (approx. 30 mins)



碧綠炒日本A5和牛

Sautéed seasonal vegetable with A5 premium Wagyu beef
(approx. 480g)

圖片僅供參考

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陳皮蒸牛肉餅

Steamed minced beef with aged mandarin peel

圖片僅供參考

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特式推介 SPECIAL FEATURE

碧綠炒日本A5和牛

Sautéed seasonal vegetable with A5 premium Wagyu beef
(approx. 480g)

咖哩牛根腩煲

Curry braised beef brisket and tendon

蘿蔔炆爽腩

Braised beef brisket with turnip

脆皮爽腩

Crispy beef brisket

XO醬炒牛肉

Sautéed sliced of beef with XO chili sauce

鮮茄滑蛋煮牛肉

Stewed beef with egg and tomato

陳皮蒸牛肉餅

Steamed minced beef with aged mandarin peel

蟹肉扒時蔬

Braised vegetable with fresh crab meat

玉蘭炒魚鬆

Stir-fried minced fish with Chinese broccoli

蟹肉大良炒鮮奶

Da Liang sautéed egg white with milk and crab meat



七福脆皮雞

Seventh Son's famous crispy chicken

圖片僅供參考

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椒鹽田雞腿

Deep-fried frog's legs with garlic and chilli

圖片僅供參考

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特式推介 SPECIAL FEATURE

荔芋梅子蒸鵝 (預訂)

Steamed goose with plum and taro (advance order)

脆皮燒琵琶鴨 (預訂)

Roasted crispy duck (advance order)

蛋黃八寶鴨 (預訂)

Stewed duck stuffed with various filling (advance order)

桶子豉油雞 (需時約60分鐘)

Marinated chicken with soy sauce (approx. 60 mins)

七福脆皮雞

Seventh Son's famous crispy chicken

龍崗鹹切雞

Marinated chicken with spring onions and ginger (served in cold)

荷葉北菇雙腸蒸雞

Steamed chicken with preserved meat and mushroom wrapped in lotus leaf

栗子炆滑雞

Stewed chicken with chestnut

干蔥豆豉雞

Stir-fried chicken with dry shallot in black bean sauce

燒雲腿片拼炒鴿脯

Sauteed fillet of pigeon with crispy 'Kim Wah' ham

燒雲腿大地田雞片

Sautéed sliced frog's legs flavoured with dried flounder and served with crispy 'Kim Wah' ham

梅菜炆田雞腿

Braised frog's leg with preserved Chinese cabbage

椒鹽九肚魚

Deep-fried bombay duck with garlic and chilli



仙鶴神針 (大海翅釀頂鴿)

Braised exquisite grade shark's fin stuffed with pigeon
(advance order) (min. two piece)

圖片僅供參考

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黃金蝦球

Deep-fried prawns with salty egg york

圖片僅供參考

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特式推介 SPECIAL FEATURE

仙鶴神針(預訂)

Braised exquisite grade shark's fin stuffed with pigeon
(advance order)

鮑參燴花膠絲羹

Shredded fish maw, sea cucumber and sliced abalone soup

日本遼參扣鵝掌

Braised goose web with Japanese sea cucumber

蠔皇鮮鮑角北菇日本鮮腐件煲

Braised abalone, tofu and mushroom with oyster sauce

生猛大肉蟹兩食 (預訂)

Fresh whole crab in two ways (advance order)

(一食)金銀蒜花雕蒸蟹钳

Method 1 - Steamed crab's claw with garlic and 'Hua Diao' wine

(二食)薑蔥粉絲蟹煲

Method 2 - Clay pot crab with ginger and spring onions

黃金蝦球

Deep-fried prawns with salty egg yolk

薑蔥生蠔煲

Stewed oysters with ginger and spring onions

蔥花皮蛋圍蝦炒滑蛋

Scrambled egg with 'Kei Wai' shrimps, centurion egg
and spring onions

香煎蟹肉蛋白琵琶燕

Wok-seared crab cake with bird's nest and egg white

涼瓜枝竹炆黃皮老虎斑翅 (預訂)

Stewed garoupa dorsal with bitter melon and bean
curd sticks (advance order)



香煎蟹肉蛋白琵琶燕 (每兩件起)

Wok-seared crab cake with bird's nest and egg white (min. two piece)

圖片僅供參考

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蟹皇扒竹筴伴鵪鶉蛋

Braised bamboo fungus with pigeon egg and fresh crab roe

圖片僅供參考

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素菜推介 VEGETABLE

羊肚菌竹筍燉菜膽湯



Double-boiled morel and bamboo fungus soup

蛋白煎琵琶燕



Pan-fried bird nest patties with egg white

鵪鶉蛋扒竹筍

Stir-fried bamboo fungus with pigeon egg

羊肚菌琵琶豆腐

Fried bean curd with morel mushroom

梅辣茄子日本鮮腐件煲

Stewed spicy eggplant with Japanese bean curd in casserole

黑椒雜菌炆豆腐

Stewed bean curd with mushroom and black pepper

荔蓉香酥餅

Deep-fried taro and vegetable patties

咕嚕猴頭菇

Deep-fried Monkey head mushroom with
pineapple in sweet and sour sauce



菜式以較少脂肪或油分、鹽分及糖分烹調或製作，符合【3少之選】的要求。
The dish has less fat or oil, salt and sugar, meeting the "3 Less" requirement.



七福荷葉飯

Seventh Son's fried rice with assorted meat and dried conpoy wrapped in lotus leaf

圖片僅供參考

This picture is for reference only



蒜香錦繡素炒飯

Fried rice with garlic and vegetables

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粥粉麵飯

七福荷葉飯

Seventh Son's fried rice with assorted meat and dried conpoy wrapped in lotus leaf

蟹肉瑤柱蛋白炒飯

Fried rice with crab meat, dried conpoy and egg white

鮑汁鱔魚雞粒炒飯

Fried rice with octopus and diced chicken with abalone sauce

鴛鴦雞絲炒飯

Fried rice with shredded chicken and crab meat in two sauces

生炒牛肉飯

Fried rice with minced beef

福建炒飯

Fried rice "Fuk Kin" style

菜遠蝦球炒麵

Fried egg noodle with vegetable and shrimps

鮑汁蝦籽薑蔥撈麵

Egg noodle with shrimp egg, ginger and spring onions in abalone sauce

銀芽牛根腩撈麵

Braised egg noodle with beef brisket and bean sprouts

粥粉麵飯

魚香茄子炆伊麵

Stir-fried E-fu noodle with spicy minced pork and eggplant

蟹肉湯伊麵

E-fu noodle in soup with crab meat

雪菜火鴨絲湯麵

Noodle in soup with shredded duck and pickled vegetable

豉椒雞球炒河

Stir-fried rice flat noodle with chicken in black bean sauce

沙嗲時菜炒牛河

Stir-fried rice flat noodle with beef and satay sauce

韭黃雞絲炒河

Stir-fried rice flat noodle with shredded chicken and chives

豉椒排骨炒米

Stir-fried rice noodle with pork ribs in black bean sauce

中芹銀芽魚鬆炆鴛鴦米

Stewed rice noodle with Chinese celery, bean sprouts and minced fish cake

粥粉麵飯

生滾龍蝦粥

Congee with lobster

鮑魚滑雞粥

Congee with abalone and chicken

皮蛋瘦肉粥

Congee with pork and preserved egg

北菇滑雞粥

Congee with chicken and mushroom

窩蛋免治牛肉粥

Congee with minced beef and poached egg

蒜香錦繡素炒飯

Fried rice with garlic and vegetables

油雞縱菌欖仁翡翠黃金炒飯

Fried rice with precious mushroom and vegetables

星洲素炒米

Curry-fried rice vermicelli with vegetables



芒果凍布甸

Chilled fresh mango pudding

圖片僅供參考

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棗茸糕

Red-date pudding

圖片僅供參考

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甜品/其他 DESSERT/OTHERS

冰花燉官燕(可配椰汁 或 杏汁)

添加額外椰汁、杏汁每份 \$ 30

Sweetened Superior Bird's Nest soup
(choice coconut milk or almond cream)

Extra coconut milk or almond cream per order \$30

生磨杏仁茶

Sweetened almond cream soup

生磨合桃露

Sweetened walnut cream soup

蛋花馬蹄露

Sweetened water chestnut soup

芒果凍布甸

Chilled fresh mango pudding

香煎馬蹄糕

Pan-fried water chestnut cake

椰汁糕

Cocout milk pudding

鳳凰千層糕

Steamed layered custard cream and coconut cake

棗茸糕

Red-date pudding

合桃酥餅

Walnut cookies

懷舊芝麻卷

Black sesame roll

豆沙蘋葉角

Leaf wrapped glutinous dumpling with red bean paste

蛋黃麻蓉包

Steamed bun with sesame paste and salty egg yolk

合桃馬仔

Fritter with walnut

合時生果

Fresh fruit platter

咖啡

Coffee

其他 OTHERS

XO 醬

XO chilli sauce

自家製 XO 醬

合桃/腰果

Walnut/cashew nut

クルミ/カシューナッツ

指天椒豉油

Chopped chilli soya sauce

唐辛子入り醬油

辣椒醬

Spicy sauce

唐辛子ソース

中國茗茶/熱水

Chinese tea /hot water

中國茶/びお湯は

絲苗白飯

Rice

ライス

明火白粥

Congee

白粥

開瓶費

Corkage

開栓代