

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，集團店舖現遍及香港、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.

溫馨提示Notice

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

價格はすべてHK\$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 inform the staff when 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

圖片僅供參考

Picture is for reference only

画像は単なる参考です



生開鮑肚公花膠(預定)

六頭鮑肚公花膠扒

時價

market price

鮑汁扣鮑肚公2.5頭

時價

market price

特選吉品鮑(預訂)

Dried Abalone(advance order)

12頭吉品鮑

12pcs/Catty

13頭吉品鮑

13pcs/Catty

16頭吉品鮑

16pcs/Catty

18頭吉品鮑

18pcs/Catty

優惠價(Special offer)

25頭吉品鮑

25pcs/Catty

30頭吉品鮑

30pcs/Catty

原盅佛跳牆 (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 conpoy, goose web, dried shiitake mushroom, chicken and Chinese white cabbage)
(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)

豬肚鳳吞官燕 /大海翅 (六位起)

Double-boiled pork stomach stuffed with whole chicken filled with Superior Bird's Nest /exquisite grade shark's fin (min. 6 people up)
地鶏のフカヒレ詰め、豚のホルモン包み蒸しスープ (予約)

肘子燉大海翅(四位起)

Double-boiled exquisite shark's fin with Kim Wah' ham(min. 4 people up)
金華ハムのスネ肉入り極上ヒレ上湯スープ仕立て(予約)

仙鶴神針

(大海翅釀頂鴿) (兩位起)

Braised exquisite grade shark's fin stuffed with pigeon(min. 2 people up)

仙鶴神針
Braised
exquisite
grade shark's
fin stuffed
with pigeon



豬肚鳳吞官燕 / 大海翅
Double-boiled pork stomach stuffed with
whole chicken filled with Superior Bird's Nest
/ exquisite grade shark's fin

燉類 DOUBLE-BOILED

每位2兩魚翅
75g per person

大海翅
Exquisite
grade
shark's fin

頂裙翅
Superior
grade
shark's fin

大裙翅
Premium
grade
shark's fin

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

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

紅燒翅類 BRAISED

每位2兩魚翅
75g per person

大海翅
Exquisite
grade
shark's fin

頂裙翅
Superior
grade
shark's fin

大裙翅
Premium
grade
shark's fin

紅燒

Braised
醤油煮込み

蟹皇大海翅(2兩)

Braised exquisite grade (75g)
至高フカヒレと蟹みそのスープ

蟹肉大海翅(1兩)

Braised exquisite grade shark's fin with fresh
crab meat (38g)
至高フカヒレと蟹みそのスープ

雞絲大海翅(1兩)

Braised exquisite grade shark's fin with
shredded chicken (38g)
至高フカヒレと鶏肉のスープ

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

特式推介 SPECIAL FEATURE



官燕釀竹筍卷伴鴿蛋
Braised bird's nest stuffed in bamboo fungus and pigeon egg



京蔥鮮蟹肉粉絲煲
Clay pot fresh crab meat with vermicelli and welsh onion



香煎蟹肉蛋白琵琶燕/黃金琵琶翅
Wok-seared crab cake with bird's nest and egg white /
exquisite grade shark's fin and egg



花雕芙蓉蛋蒸海蝦
Steamed de-shelled sea prawn in egg yolk and 'Hua Diao'
Chinese wine sauce

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鮑汁扣花膠北菇鵝掌

Braised fish maw , mushroom and goose web with
abalone sauce

鮑汁扣遼參鵝掌

Braised sea cucumber and goose web with
abalone sauce



花膠北菇燉菜膽湯

Double boiled fish maw soup with shiitake mushroom
& heart of brassica

蠔皇鮮鮑角北菇鮮腐件煲

Braised abalone, layered tofu and mushroom with oyster sauce

鮑汁扣花膠北菇鵝掌

Braised fish maw, mushroom and goose web with abalone sauce

味菜/鮮冬筍炒水魚絲

Work-fired shredded fresh water turtle with (preserved vegetable or winter bamboo shoot)

蟹皇扒竹笙伴鴿蛋

Braised bamboo fungus with pigeon egg and fresh crab roe

京蔥鮮蟹肉粉絲煲

Clay pot fresh crab meat with vermicelli and welsh onion

鮑汁扣遼參鵝掌

Braised sea cucumber and goose web with abalone sauce

花雕芙蓉蛋蒸海蝦(2位起)

Steamed de-shelled sea prawn in egg yolk and 'Hua Diao' Chinese wine sauce(min. 2 people up)

香煎蟹肉蛋白琵琶燕/

香煎蟹肉黃金琵琶翅(2位起)

Wok-seared crab cake with bird's nest and egg white / exquisite grade shark's fin and egg (min. 2 people up)

官燕釀竹笙卷伴鴿蛋(2位起)

Braised bird's nest stuffed in bamboo fungus and pigeon egg (min. 2 people up)



古法金錢雞
Baked Chicken Liver
and Pork Roll

蜜汁燒鳳肝
Honey glazed barbecued
chicken liver



窩貼明蝦
Shrimp toast

香茜素藕餅
Pan-fried lotus patties
with coriander



雞子戈渣
Deep fried egg custard
with chicken testicles

古法金錢雞(預定)

Baked Chicken Liver and Pork Roll
(advance order)

蜜汁燒鳳肝

Honey glazed barbecued chicken liver

香茜素藕餅

Pan-fried lotus patties with coriander

椒鹽吊片

Salt and pepper squid

雞子戈渣

Deep fried egg custard with chicken
testicles

粟米菇粒煎雞餅

Pan-fried chicken patties with corns,
mushroom

椒鹽九肚魚

Deep-fried bombay duck with garlic and
chilli

窩貼明蝦

Shrimp toast

油雞縱菌四季豆

String beans with precious mushroom
sauce

涼伴醋木耳

Preserved black fungus with vinegar

手拍青瓜

Chilled cucumber with garlic and aged
vinegar

淮杞杏圓鳳爪燉水魚湯(預訂)

Double-boiled fresh wild water turtle soup with Chinese herbal(Advance order)

花膠北菇燉菜膽湯

Double boiled fish maw soup with shitake mushroom & heart of brassica

遼參燉竹筴湯

Double-boiled sea cucumber with bamboo fungus

羊肚菌竹筴燉菜膽湯

Double-boiled morel and bamboo fungus soup

鮑參燴花膠絲羹

Shredded fish maw, sea cucumber and sliced abalone soup

遼參燉竹筴湯

Double-boiled sea cucumber with bamboo fungus



生猛大肉蟹兩食 (預訂)

Fresh whole crab in two ways (advance order)

(一食)金銀蒜花雕蒸蟹拑

Steamed fresh crab claw with garlic

(二食)薑蔥粉絲蟹煲

Clay pot crab with ginger and spring onions

涼瓜枝竹炆黃皮老虎斑翅

Stewed garoupa dorsal with bitter melon and bean curd sticks

欖角豉蒜蒸東星斑

Steamed Leopard Coral Grouper with olive horn & black bean sauce

黃金大蝦球

Deep-fried prawns with salty egg yolk

蟹肉桂花炒蝦絲

Stir-fried shrimp shreds with eggs and fresh crab meat

薑蔥生蠔煲

Stewed oysters with ginger and spring onions

蟹肉大良炒鮮奶

Da Liang sautéed egg white with milk and crab meat

欖仁油泡肚仁 (預訂)

Wok-fried pork stomach with olive seeds
(advance order)

蝦醬蒸肉眼根 (需時約30分鐘)

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

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)

梅菜扣肉 (需時約30分鐘)

Braised pork belly with preserved chinese
cabbage (approx. 30 mins)

梅子蒸排骨

Steamed pork ribs with plum

欖仁油泡肚仁 (預訂)

Wok-fried pork stomach with olive seeds (advance order)



碧綠炒A5和牛

Sautéed seasonal vegetable with A5premium Wagyu beef (approx. 480g)

蘿蔔炆爽腩

Braised beef brisket with turnip

脆皮爽腩

Crispy beef brisket

鮮茄滑蛋煮手切牛肉

Stewed beef with egg and tomato

咖喱牛根腩煲

Curry braised beef brisket and tendon

碧綠炒A5和牛

Sautéed seasonal vegetable with A5premium Wagyu beef



荔芋梅子蒸鵝(預訂)

Steamed goose with plum and taro
(advance order)

桶子豉油雞(需時約60分鐘)

Marinated chicken with soy sauce
(approx. 60 mins)

蛋黃八寶鴨(預訂)

Stewed duck stuffed with various filling
(advance order)

七福脆炸雞

Seventh Son's famous crispy chicken

醬燒琵琶鴨

Roast crispy duck

蛋黃八寶鴨 Stewed duck stuffed with various filling



鴿蛋扒竹筍

Stir-fried bamboo fungus with pigeon egg

梅辣茄子鮮腐件煲

Stewed spicy eggplant with bean curd in casserole

薑蔥粉絲鮮腐件煲

Stewed bean curd with vermicelli in casserole

羊肚菌琵琶豆腐

Fried bean curd with morel mushroom

玉蘭炒魚鬆

Stir-fried minced fish with seasonal vegetable

黑椒珍菌炆豆腐

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

大地魚粉絲上湯浸菜遠

Seasonal vegetables with vermicelli and dried flounder in Seventh Son's famous stock



油雞縱菌欖仁翡翠黃金炒飯

Fried rice with precious mushroom and vegetables

鴛鴦雞絲炒飯

Fried rice with shredded chicken and crab meat in two sauces

鮑汁鱈魚雞粒炒飯

Fried rice with octopus and diced chicken with abalone sauce

生炒牛肉飯

Fried rice with minced beef

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

鮮蟹肉湯伊麵

E-fu noodle in soup with crab meat

銀芽牛根脯撈麵

Braised egg noodle with beef brisket and bean sprouts

魚香茄子炆伊麵

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

雪菜火鴨絲湯麵

Noodle in soup with shredded duck and pickled vegetable

鮑汁蝦籽薑蔥撈麵

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

沙嗲時菜炒牛河

Stir-fried rice flat noodle with beef and satay sauce

豉椒雞球炒河

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

生滾龍蝦粥

Congee with lobster

鮑魚滑雞粥

Congee with abalone and chicken

北菇滑雞粥

Congee with chicken and mushroom

窩蛋免治牛肉粥

Congee with minced beef and poached egg

皮蛋瘦肉粥

Congee with pork and preserved egg

鮮奶椰汁糕

Coconut milk pudding

懷舊芝麻卷

Black sesame roll

合桃薩騎馬

Fritter with walnut

合桃酥餅

Walnut cookies

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



椰盅燉官燕

Sweetened double-boiled bird's nest in whole fresh coconut

蛋白杏仁茶

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

合時生果

Fresh fruit platter

香濃咖啡

Coffee

椰盅燉官燕

Sweetened double-boiled bird's nest in whole fresh coconut



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

絲苗白飯

Rice

ライス

明火白粥

Congee

白粥

開瓶費

Corkage

開栓代

中國茗茶/熱水

Chinese tea /hot water

中國茶/びお湯は

(普洱 • 香片 • 壽眉 • 鐵觀音 • 龍井 • 菊花)

(Pu Er • Jasmine • Shou Mei • Tie Guan Yin • Longjing • Chrysanthemum)