



黃鶴樓

Dinner Menu

the crane restaurant



黃鶴樓



History

John Hughes owned this site, a timber and iron store (36 * 166 feet) and a stone and brick shop plus five rooms (19 * 40 feet) from the 1860s.

In 1883, the property and owner changed. The timber stone had become brick, on two levels, the brick stone acquired three extra rooms and the owner was Mrs. Sarah Hughes, evolving (presumably) today's integrated facade.

By the 1890s', the rate description was three brick shops, each with five rooms, signaling that the larger store had been divided.

Sarah Hughes' trustees continued as owners after her death in the early 1905. Throughout her ownership, the row had been occupied solely by Chinese - occurring names including Ah Tack, Tai Wah, and importers, Hung Fong and On Chung & Co. Its use as a cook shop, fancy goods and banana warehouses encapsulate the typical tenancies of Little Bourke Street Chinatown in the late 19th early 20th centuries.

Note that Sarah Hughes also owned a news shop and residence row of three, built in 1895, but located on the corner of Commercial Lane and Little Bourke Street (absorbed into 325-31 Little Bourke).

In the 1930-40s, 212 was the Hong Kong café Company (Café), and 214-16. Kee Foom, a storekeeper

Little had changed 20 years later with the Kun Mine Café in place of the Hong Kong.



Yellow Crane Tower, located on Snake Hill in Wuchang, is one of the "Three Famous Towers South of Yangtze River" (the other two: Yueyang Tower in Hunan and Tengwang Tower in Jiangxi)

According to records, the tower was first built in 223 A.D. during the Three Kingdoms period (220-280). After completion, the tower served as a gathering place for celebrities and poets to party and compose poetry. It was estimated that up to the Tongzhi Reign of the Qing dynasty, as many as 300 poems about the tower had been found in historical literature. Cui Hao, a famous poet during the Tang dynasty (618-907), made the tower well known throughout China with his poem "Yellow Crane Tower"

Destroyed many times in successive dynasties, the tower was rebuilt time and again until 100 years ago when it was for the last time, reduced to ashes. The present tower is a complete reconstruction and is the result of four years of work beginning in 1981. Where the old tower was only 15 meters wide, the ground floor of the new structure was increased to 20 meters wide. The tower, 51.4 meters high, is five-storyed with yellow tiles and red pillars, overlapping ridges and interlocking eaves, more magnificent than the old one

The new Yellow Crane Tower is regarded as the symbol of Wuhan city.

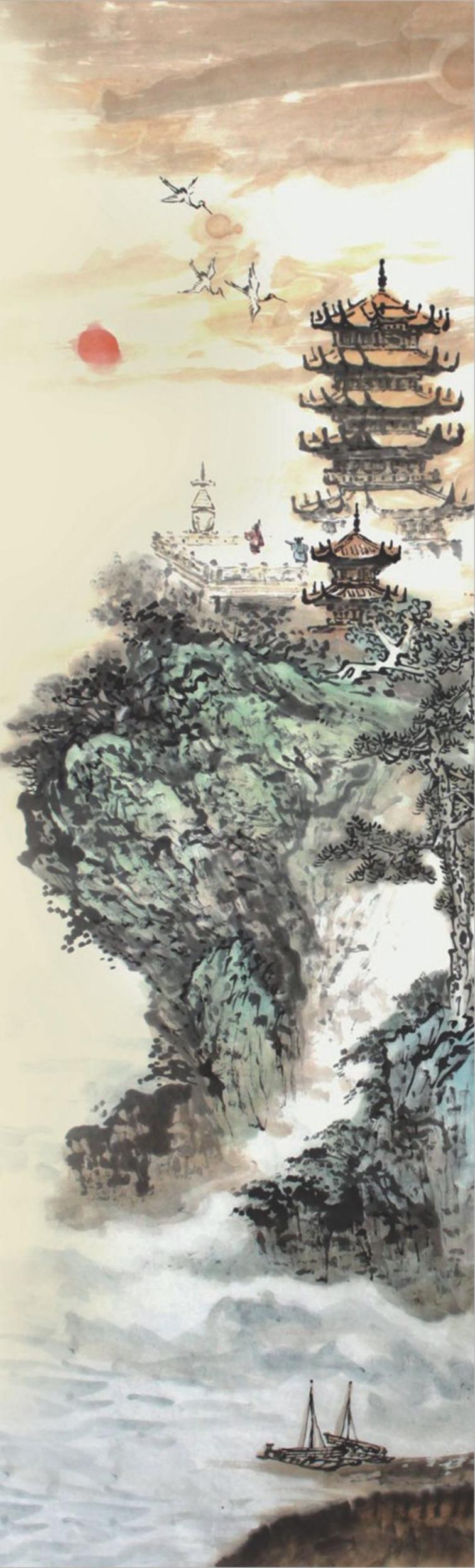
黃鶴樓位於武昌蛇山之巔，自古與湖南岳陽樓、江西滕王閣並稱為“江南三大名樓”。

黃鶴樓始建於三國時期吳黃武二年(公元223年)。傳說是為了軍事目的而建，孫權為實現“以武治國而昌”(武昌)的名稱由來於此，築城為守，建樓以瞭望。至唐朝，其軍事性質逐漸演為著名的名勝景點，歷代文人墨客到此遊覽，留下不少膾炙人口的詩篇。唐代詩人崔顥一首“昔人已乘黃鶴去，此地空餘黃鶴。黃鶴一去不復返，白雲千載空悠悠。晴川歷歷漢陽樹，芳草萋萋鸚鵡洲。日暮鄉關何處是，煙波江上使人愁”已成為千古絕唱，更使黃鶴樓名聲大噪。

至唐永泰元年(西元765年)黃鶴樓已具規模，使不少江夏名士“遊必於是，宴必於是”。然而兵火頻繁，黃鶴樓屢建屢廢。最後一座“清樓”建於同治七年(西元1868年)，毀於光緒十年(西元1884年)，此後近百年未曾重修。

1981年10月，黃鶴樓重修工程破土開工，主樓以清同治樓為藍本，但更高大雄偉。運用現代建築技術施工，鋼筋混凝土框架仿木結構。飛簷5層，攢尖樓頂，金色琉璃瓦屋面，通高51.4米，底層邊寬30米，頂周寬18米，全樓各層佈置有大型壁畫、楹聯、文物等。樓外鑄銅黃鶴造型、勝像寶塔、牌坊、軒廊、亭閣等一批輔助建築，將主樓烘托得更加壯麗。登樓遠眺，“極目楚天舒”，不盡長江滾滾來，三鎮風光盡收眼底。

新的黃鶴樓，被視為武漢市的象徵



套餐
BANQUET

\$51/人 (最少2人)	\$51/person (Minimum 2 People)
前菜: 春卷、炸雲吞 海鮮生菜包	Entrée : Deep Fried Spring Rolls (1 pieces) Deep Fried Wonton (1 pieces) Seafood San Choy Bao
湯: 粟米雞羹	Soup : Chicken Sweet Corn Soup
主菜: 蒜茸蝦球 蒙古牛 揚州炒飯	Main : Garlic King Prawn Mongolian Beef on Sizzling Plate Combination Fried Rice
甜品: 炸香蕉 或 炸菠蘿	Dessert : Deep Fried Banana with Ice Cream or Deep Fried Pineapple with Ice Cream
\$61/人 (最少2人)	\$61/person (Minimum 2 People)
前菜: 雞肉生菜包 蝦餃、素餃、雞肉三鮮餃	Entrée : Chicken San Choy Bao Prawn Dumplings, Vegetarian Dumplings, Chicken & Prawn Dumplings
湯: 海鲜豆腐羹	Soup : Seafood & Bean Curd Soup
主菜: 薑葱海鮮雜燴 蜜汁青椒牛柳粒 揚州炒飯	Main : Seafood Combination in Ginger & Spring, onion Sauce(Prawn, Scallop, Fish Fillet) Beef Fillet in Honey Pepper Sauce Combination Fried Rice
甜品: 炸香蕉 或 炸菠蘿	Dessert : Deep Fried Banana with Ice Cream or Deep Fried Pineapple with Ice Cream



APPETIZER

A1. 上海小籠包(8 pieces) \$17.80
Shanghai Shao-Long-Bao (Pork) (8 Pieces)

A2. 北方水餃(蒸/煎)(8粒) \$16.80
Pork Dumplings (Steamed / Pan Fried) (8 Pieces)

A3. 雞肉三鮮水餃(8粒) \$16.80
Steamed Chicken and Prawn Dumplings (8 Pieces)

A4. 蔬菜水餃(8粒) \$16.80
Vegetarian Dumplings (8 Pieces)

A7. 紅油抄手(8粒) \$13.80
Wonton in Spicy Sauce (Pork) (8 Pieces)

A8. 紅油水餃(6粒) \$14.80
Dumplings in Spicy Sauce (Pork) (6 Pieces)

A9. 生菜包(雞/豬) \$10.00
San Choy Bao (Chicken / Pork)

A10. 海鮮生菜包 \$12.00
San Choy Bao (Seafood)

A11. 素生菜包 \$9.00
San Choy Bao (Vegetarian)

A12. 鴨肉絲生菜包 \$12.00
San Choy Bao (Duck Shredded)

A13. 炸春卷(2條) \$9.00
Deep Fried Spring Rolls (2 Pieces)
(Pork, Duck, Vegetarian)

A15. 炸臘腸 \$9.80
Chinese Sausage

A16. 炸雲吞(6只) \$9.80
Deep Fried Wonton (6 Pieces)



A16

A17. 葱油餅 \$13.80
Spring Onion Pancake

A18. 北京片皮鴨(6片) \$29.80
Peking Duck with Pancake (6 Pieces)

A19. 沙爹雞肉串(2串) \$10.80
Satay Chicken Skewers (2 Pieces)

A20. 油炸鬼 \$7.80
Chinese Donut \$7.80

A21. 芝麻蝦(2件) \$12.80
Sesame Prawn Toasts (2 Pieces)

A8



A1



A9



特色凉菜

COLD DISH



B2



B3



B1

- B1. 香醋木耳 \$15.80
Black Fungus in Vinegar
- B2. 手拍青瓜 \$15.80
Fresh Cucumber in Minced Garlic
- B3. 皮蛋豆腐 \$15.80
Bean Curd with Preserved Egg
- B4. 海蜇火鴨絲 \$19.80
Shredded Duck with Jellyfish
- B5. 淨海蜇 \$17.80
Jellyfish
- B6. 夫妻肺片 \$18.80
Szechuan Spicy Beef Offal Platter
- B7. 口水鸡 \$17.80
Poached Chicken with Chilli Garlic Sauce



湯品

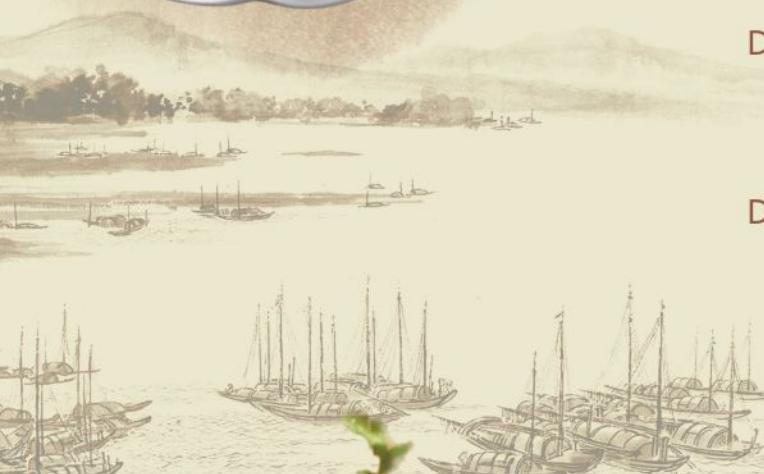
Soup

- | | 时价 |
|--|---------|
| C1. 全日时令炖汤
<i>Soup of The Day</i> | \$12.80 |
| C2. 瑶柱鴨絲羹
<i>Shredded Duck & Dried Scallop Soup</i> | \$10.00 |
| C3. 酸辣湯 (或素)
<i>Hot & Sour Soup (with Pork or Vegetarian)</i> | \$10.00 |
| C4. 粟米雞羹
<i>Chicken & Sweet Corn Soup</i> | \$10.00 |
| C5. 粟米蟹肉羹
<i>Crab Meat & Sweet Corn Soup</i> | \$10.00 |
| C6. 港式碗仔翅
<i>Hong Kong Style Shark Fin Soup (with Pork)</i> | \$12.80 |
| C7. 海鮮豆腐羹
<i>Seafood & Bean Curd Soup</i> | \$12.80 |
| C8. 蔬菜羹
<i>Vegetarian Soup</i> | \$9.80 |
| C9. 雲吞湯
<i>Wonton Soup \$9.00</i> | \$9.00 |
| C10. 番茄雞蛋湯 (三人份)
<i>Tomato and Egg Soup (Served 3)</i> | \$23.80 |
| C11. 淨湯麵
<i>Plain Noodles Soup</i> | \$13.00 |
| C12. 排骨蓮藕湯
<i>Pork Ribs with Lotus Root Soup Clay Pot</i> | \$34.80 |

湯品
Soup

生猛海鮮

SEAFOOD



D1. 龍蝦 Lobster 時價seasonal

(刺身/薑蔥/X.O醬/黑椒牛油焗/蒜茸/椒鹽/避風塘/
四川香辣/星洲/花雕蛋白蒸)

(Sashimi / Ginger & Spring Onion / Home Made X.O Sauce / Black Pepper & Butter / Garlic Sauce / Spicy Salt & Pepper / Garlic & Dried Onion / SzeChuan / Singapore Style / Steam with Chinese Wine & Egg White)

D2. 肉蟹 Mud Crab 時價seasonal

(薑蔥/X.O醬/黑椒牛油焗/蒜茸/椒鹽/避風塘/
四川香辣/星洲/花雕蛋白蒸)

(Ginger & Spring Onion / Home Made X.O Sauce / Black Pepper & Butter / Garlic Sauce / Spicy Salt & Pepper / Garlic & Dried Onion / SzeChuan / Singapore Style / Steam with Chinese Wine & Egg White)

D3. 雪花蟹 Snow Crab 時價seasonal

(薑蔥/X.O醬/黑椒牛油焗/蒜茸/椒鹽/避風塘/
四川香辣/星洲/花雕蛋白蒸)

(Ginger & Spring Onion / Home Made X.O Sauce / Black Pepper & Butter / Garlic Sauce / Spicy Salt & Pepper / Garlic & Dried Onion / SzeChuan / Singapore Style / Steam with Chinese Wine & Egg White)

D4. 鮑魚 Abalone 時價seasonal

(薑蔥/X.O醬/蒜茸)

(Ginger & Spring Onion /
Home Made X.O Sauce / Garlic Sauce)

D5. 花鱸 Murray Cod 時價seasonal

(清蒸)

(Steamed)

D6. 彩衣 Parrot Fish 時價seasonal

(清蒸)

(Steamed)

D7. 盲鰭 Barramundi 時價seasonal

(清蒸/紅燒/煎封/古法)

(Steamed / Braised / Deep Fried / Steamed Barramundi in Chinese Style Gray Sauce)

另加

生面底 Egg Noodle
每個/Each 加收 \$8

D1

E1. 家常牛肚 NEW

HOMEMADE SPECIAL BEEF TRIPE

\$31.80

Homemade Special Beef Tripe

E2. 蘆筍蝦球

Stir Fried Prawns with Asparagus

\$33.80

E3. 蘆筍帶子

Stir Fried Scallop with Asparagus

\$38.80

E5. 孜然香煎羊扒 (5塊)

Pan-Fried Lamb Chops with Cumin (5 Pieces)

\$45.80

E6. 黑椒羊扒 (5塊)

Lamb Chops in Black Pepper Sauce (5 Pieces)

\$45.80

E7. 湘味小炒肉

Stir Fried Pork in Chilli Sauce

\$30.80

E8. 招牌紅燒肉

The Crane Special Preserved Pork Belly

\$34.80

E2



E1



E7



E5



THE CRANE HOUSE SELECTION

特色新推

特色新推

THE CRANE HOUSE SELECTION



E9. 蒜香排骨 <i>Garlic Pork Chop</i>	\$31.80
E11. 干鍋有機花菜 <i>Chilli Organic Cauliflower in Clay Pot</i>	\$30.80
E13. 家常韭菜炒豆干 <i>Stir Fried Chives with Dried Bean Curd</i>	\$28.80
E14. 鐵板蛋包王子豆腐 <i>Japanese Tofu in Omelette on Sizzling Plate with Pork</i>	\$31.80
E15. 薑蔥蝦球粉絲煲 <i>Prawn & Vermicelli with Ginger and Shallot in Stone Clay Pot</i>	\$35.80
E16. 香辣麻肥腸 <i>Pork Intestines in Chilli Sauce</i>	\$34.80



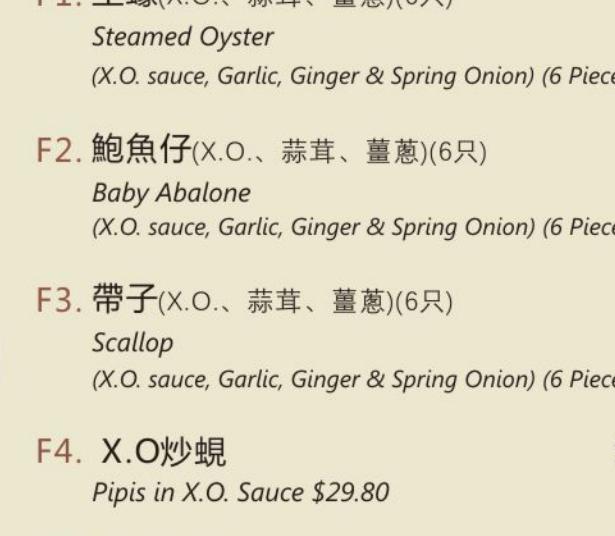
F1. 生蠔(X.O.、蒜茸、薑蔥)(6只)
Steamed Oyster (X.O. sauce, Garlic, Ginger & Spring Onion) (6 Pieces)



F2. 鮑魚仔(X.O.、蒜茸、薑蔥)(6只)
Baby Abalone (X.O. sauce, Garlic, Ginger & Spring Onion) (6 Pieces)



F3. 帶子(X.O.、蒜茸、薑蔥)(6只)
Scallop (X.O. sauce, Garlic, Ginger & Spring Onion) (6 Pieces)



F4. X.O炒蜆
Pipis in X.O. Sauce \$29.80



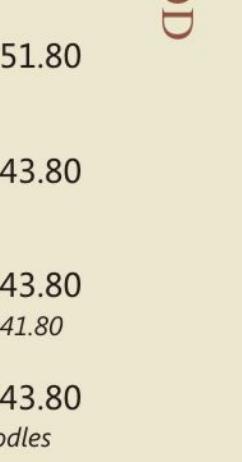
F5. 薑蔥炒蜆
Pipis in Ginger & Shallot Sauce \$29.80



F6. 石鍋原汁鮑魚燜雞
Chicken with Baby Abalone in Stone Clay Pot \$51.80



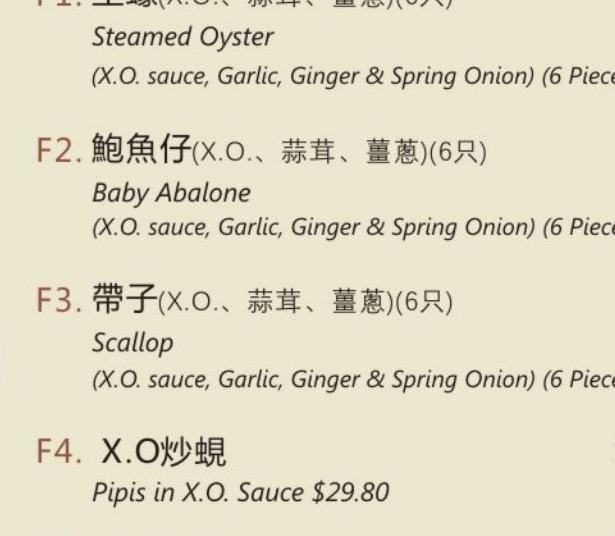
F7. 椒鹽珍寶大蝦
Spicy & Salt Pepper Jumbo Prawns (in Shell) \$43.80



F8. 避風塘珍寶大蝦
Dried Chilli & Onion Jumbo Prawns (in Shell) \$41.80



F9. 蒜茸開邊粉絲蒸珍寶大蝦
Steamed Garlic Cut Prawns with Vermicelli Noodles \$43.80



F10. 避風塘蝦球
Deep Fried Prawns in Garlic & Dried Onion \$35.80



F11. 蜜糖蝦球
Honey King Prawns \$35.80



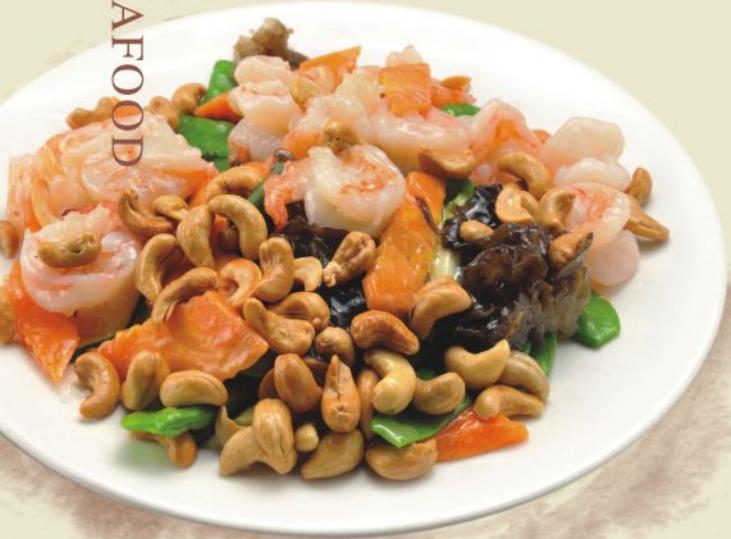
F12. 薑蔥時菜蝦球
King Prawns in Ginger & Shallot with Vegetable \$315.80

海鮮類

SEAFOOD

海鮮類

SEAFOOD



F15



F16

F13. 星洲蝦球 \$35.80
Singapore Chilli Prawns

F14. 椒鹽蝦球 \$35.80
Spicy Salt & Pepper King Prawns

F15. 腰果時菜蝦球 \$36.80
King Prawns & Cashew Nuts with Vegetables

F16. 鐵板蒜茸蝦 \$36.80
Garlic King Prawns on Sizzling Plate

F17. 黑椒牛油焗帶子 \$40.80
Baked Scallops in Butter & Black Pepper Sauce

F19. 薑蔥帶子 \$40.80
Scallops in Ginger & Shallot

F20. 蜜糖帶子 \$40.80
Honey Scallops

F21. 椒鹽帶子 \$40.80
Spicy Salt & Pepper Scallops



F21



F22. 椒鹽軟殼蟹 \$31.80
Spicy Salt & Pepper Soft Shell Crab

F23. 避風塘軟殼蟹 \$31.80
Deep Fried Soft Shell Crab in Garlic & Dried Onion

F24. 沙爹海鮮雜燴 \$35.80
Seafood Combination in Satay Sauce

F25. 咖喱一品海鮮 \$35.80
The Crane Seafood Combination in Curry Sauce \$32.80

F27. 椒鹽魷魚 \$29.80
Spicy Salt & Pepper Calamari

F28. 川式水煮魚片 \$34.80
Fish Fillet in Hot Chilli Oil

F29. 酸菜魚片 \$34.80
Fish Fillet & Sour Pickled Cabbage in Hot Chilli Oil

F30. 時菜魚片 \$28.80
Fish Fillet with Seasonal Vegetables

F31. 甜酸魚片 \$28.80
Deep Fried Fish Fillet in Sweet & Sour Sauce

F33. 海皇一品煲 \$35.80
The Crane Special Combination Seafood Clay Pot

F34. 海鮮豆腐煲 \$35.80
Seafood & Bean Curd Clay Pot



F28

F24



F29



F22

F33



F21

海鮮類

SEAFOOD

\$29.80

\$34.80

\$34.80

\$28.80

\$28.80

\$35.80

\$35.80

\$35.80

家禽類

POULTRY



G14



G1



G15



G14

- | | | | |
|-----|---|---|---------|
| G1. | 宮保雞丁 |  | \$28.80 |
| | Diced Chicken with Peanuts in Szechuan Chilli Sauce | | |
| G2. | 腰果雞球 | | \$28.80 |
| | Chicken with Cashew Nuts | | |
| G3. | 時蔬雞球 | | \$28.80 |
| | Chicken with Seasonal Vegetables | | |
| G4. | 咖喱雞球 |  | \$28.80 |
| | Chicken in Creamy Curry Sauce | | |
| G5. | 沙爹雞球 |  | \$28.80 |
| | Chicken in Satay Sauce | | |
| G7. | 尖椒雞丁 |  | \$29.80 |
| | Spicy Chilli Diced Chicken | | |
| G8. | 甜酸咕嚕雞 | | \$29.80 |
| | Sweet & Sour Chicken | | |
| G9. | 蜜糖雞球 | | \$31.80 |
| | Honey Chicken | | |



H2

H8



H5



H1



H2

\$29.80

- G10.** 檸檬雞 \$29.80
Lemon Chicken

G11. 三杯雞煲 \$30.80
Chicken in Homemade Sauce Clay Pot (with Bone)

G12. 香麻辣子雞 \$32.80
Hot & Spicy Chicken (with out Bone)

G13. 脆皮炸子雞 \$31.80
Special Crispy Skin Chicken (with Bone)

G14. 椒鹽雞排  \$30.80
Spicy Salt & Pepper Chicken Ribs

G15. 明爐燒鴨 \$34.80
Cantonese Roasted Duck (with Bone)



H3



H8



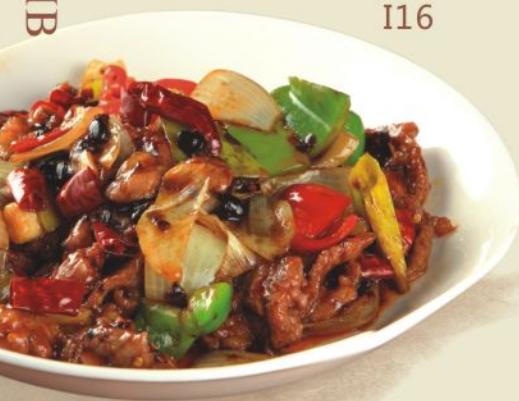
H5

豬肉類

FOKA



BEEF & LAMB



I16



I13



I17



- I1. 咖喱牛肉 \$32.80
Sliced Beef in Creamy Curry Sauce
- I2. 沙爹牛肉 \$32.80
Sliced Beef in Satay Sauce
- I3. 時菜牛肉 \$32.80
Sliced Beef with Seasonal Vegetables
- I4. 豉汁牛肉 \$32.80
Sliced Beef in Black Bean Sauce
- I5. 尖椒牛肉 \$32.80
Spicy Chilli Beef

- I16. 水煮牛肉 \$35.80
Sliced Beef in Szechuan Hot Chilli Oil
- I18. 干鍋牛仔骨 \$34.80
Beef Ribs in Chilli Sauce in Clay Pot
- I16. 石鍋蜜糖牛仔骨 \$34.80
Beef Ribs in Honey Pepper Sauce in Stone Clay Pot
- I19. 玉蘭牛肉 \$32.80
Sliced Beef with Chinese Broccoli
- I10. 黑椒牛柳 \$39.80
Beef Fillet in Black Pepper Sauce
- I11. 中式牛柳 \$39.80
Beef Fillet in Cantonese Sauce
- I13. 鐵板蒙古牛柳 \$39.80
Mongolian Beef Fillet on Sizzling Plate
- I16. 老乾媽京蔥爆羊肉 \$37.80
Lamb with Spring Onion & Chilli \$36.80
- I17. 鐵板蒙古羊 \$38.80
Mongolian Lamb on Sizzling Plate



VEGETABLE

- J1. 瑤柱蛋白扒菠菜 \$30.80
Dried Scallop & Egg White with Baby Spinach
- J2. 金針菇菠菜 \$30.80
Enoki Mushrooms with Baby Spinach
- J3. 北菇扒豆腐 \$27.80
Bean Curd with Chinese Mushroom & Vegetable
- J4. 青椒土豆絲 \$25.80
Stir Fried Shredded Potato with Green Capsicum
- J5. 酸辣土豆絲 \$25.80
Shredded Potato in Hot & Sour Sauce
- J6. 菠菜(清炒/蒜蓉/上湯) \$27.80
Baby Spinach(Stir Fried / Garlic / with Medlar in Soup)
- J7. 豆苗(清炒/蒜蓉/上湯) \$33.80
Snow Pea(Stir Fried / Garlic / with Medlar in Soup)



J5

- J8. 芥蘭 (清炒/蒜蓉/蠔油) \$27.80
Chinese Broccoli(Stir Fried / Garlic / Oyster Sauce)

- J9. 小白菜 (清炒/蒜蓉/上湯) \$27.80
Bok Choy(Stir Fried / Garlic / with Medlar in Soup)

- J10. 黃芽白 (清炒/蒜蓉/上湯) \$27.80
Chinese Cabbage(Stir Fried / Garlic / with Medlar in Soup)

- J12. 雜菌扒玉子豆腐 \$30.80
Japanese Bean Curd with Mixed Mushrooms

- J13. 炒雜菜 \$28.80
Stir Fried Mixed Vegetables

- J14. 空心菜 \$32.80
Water Spinach



J3



J1



I17



I1