The 1887

壹八捌七

餐 廳 理 念

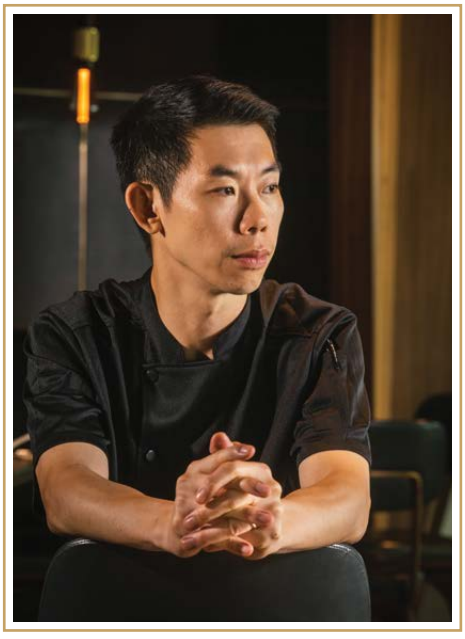
醫 脈 傳 承，川 行 致 遠

「醫脈」象徵生命律動與醫學知識的傳承，彰顯醫者使命與醫學智慧的永續發展。
壹八拾七結合《黃帝內經》提倡的「飲食養正」理念與西方「人如其食」的觀念，
薈萃東西飲食文化於烹飪藝術中，以匠心菜式盡展美味與巧思。
秉持《禮記》中「行穩致遠」的精神，我們以美食為橋樑，連結學術與生活，
攜手邁向嶄新未來。

OUR MENU CONCEPT: The Current and Inheritance

Our concept symbolises life's rhythm and the transmission of medical knowledge, reflecting perpetual advancement. Inspired by the **Huangdi Neijing**'s wisdom of "nurturing life through balanced diets" and the Western saying "you are what you eat," The 1887 harmonises Eastern and Western food cultures into artfully crafted dishes that showcase both flavour and ingenuity.

Guided by the principle of "stability and progression" from the **Book of Rites**, we aim to bridge knowledge and life through cuisine while moving toward a brighter, new future.



行政總廚 EXECUTIVE CHEF

吳俊謙師傅擁有20年廚藝經驗，曾掌勺於「沙田18」及
「萬豪金殿」等頂尖餐廳，多次參加本地及國際廚藝賽，
屢獲殊榮。專精粵菜與多省菜，融合傳統與創新。
現任「壹八捌七」行政總廚，主理廚房營運與菜式研發，
為賓客呈獻經典與創新融合的精緻中菜。

Chef Chun-Him NG has 20 years of culinary expertise, leading kitchens at top restaurants like "Shatin 18" and "Man Ho". A multi-award-winning chef, he specialises in Cantonese and regional Chinese cuisines, blending tradition and innovation. As Executive Chef of The 1887, he oversees kitchen operations and menu development, crafting refined modern Chinese dishes.

香茗 CHINESE TEA

每位 / $15
Tea Charge per person

龍井 Longjing / 菊花 Chrysanthemum / 香片 Jasmine
鐵觀音 Tieguanyin / 壽眉 Shoumei / 普洱 Pu-erh
白桃烏龍 White Peach Oolong

如對食物過敏請告知服務人員 Please inform the server if you have any food allergies


The 壹八號七

飲品
BEVERAGE MENU

茶 TEA

伯爵茶 Earl Grey Tea	$35
英式早餐茶 English Breakfast Tea	$35
洋甘菊茶 Chamomile Tea	$35
薄荷茶 Peppermint Tea	$35

汽水 SOFT DRINK

可口可樂 Coca Cola	$32
零系可樂 Coke Zero	$32
雪碧 Sprite	$32
梳打水 Soda Water	$32

果汁 JUICE

橙汁 Orange	$32
蘋果汁 Apple	$32

礦泉水 MINERAL WATER

普娜天然礦泉水 Acqua Panna (750ml)	$45
聖沛黎洛有氣礦泉水 San Pellegrino (750ml)	$45

經典之選 CLASSICS

	熱 Hot	凍 Iced
檸檬茶 Lemon Tea	$32	$35
檸檬水 Lemon Water	$32	$35
英式奶茶 Milk Tea	$32	$35
朱古力 Chocolate	$36	$39

特色咖啡 SPECIALTY COFFEE

	熱 Hot	凍 Iced
濃縮咖啡 Espresso	$27	/
雙份濃縮咖啡 Double Espresso	$33	/
美式咖啡 Americano	$33	$36
泡沫咖啡 Cappuccino	$36	$39
鮮奶咖啡 Latte	$36	$39
額外濃縮咖啡 Extra Shot	$9	

另加一服務費 10% service charge applies　圖片只供參考 Photos are for reference only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午市點心

LUNCH DUM SUM

蒸點現叫現製，需時10至15分鐘，敬請稍候
Steamed Dim Sum are freshly steamed to order. Please allow 10–15 minutes.

晶瑩鮮蝦餃	Steamed Dumplings with Shrimps	$48
蒜香蝦脆春卷	Crispy Shrimp Spring Rolls	$48
鮮蝦蟹籽燒賣	Steamed Pork & Shrimp Dumplings with Crab Roe	$48
鮮蝦菜苗餃	Steamed Dumplings with Shrimps & Vegetables	$48
金珠咸水角	Crispy Puffs stuffed with Minced Pork	$45
薑蔥牛柏葉	Steamed Beef Tripes with Ginger & Scallions	$48
蠔皇鮮竹卷	Steamed Beancurd Skin Rolls	$45
荷香珍珠雞	Lotus Leaf-wrapped Sticky Rice with Chicken	$58
蜜汁叉燒包	Classic Barbecued Pork Buns	$45
古法馬拉糕	Steamed Sponge Cake	$45

推薦 Recommended　含果仁 Nuts　辣 Spicy　素菜 Vegetarian　午市限定 Lunch Only　晚市限定 Dinner Only　(D1)/(D2) 一/二天前預定 Requires 1/2 Days in Advance Reservation

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推薦菜式
SIGNATURE

晶瑩花雕雞卷	Crystal Drunken Chicken Rolls	$88
撈汁蓮藕苗 拌貢菜	Tossed Lotus Root Shoots & Yamakurage in Chilled Sauce	$68
原個椰皇素翅 燉螺頭	Double-boiled Conch Soup with Vegetarian Shark Fin in Whole Young Coconut	$128
煙燻琵琶鴨 (D2)	Smoked Pipa Duck	全隻 Whole $388
招牌脆皮炸子雞	Signature Crispy Fried Chicken	半隻 Half $178 全隻 Whole $348
金湯琵琶豆腐 (每日限量供應)	Pan-fried Stuffed Tofu in Golden Broth (Limited Daily Supply)	$138
鬼馬拔絲咕嚕肉	Caramelised Sweet & Sour Pork	$148
雲腿花雕蒸馬友 (需製作20-25分鐘)	Steamed Threadfin with Yunnan Ham & Huadiao Wine (Preparation Time 20-25 mins)	$388
學院小炒皇	Stir-fried Chinese Chives with Dried Seafood	$228
海苔青汁斑球	Garoupa Fillets with Seaweed & Homemade Pesto Mayo	$248
黃金帶子瑤柱 蛋白炒飯	Fried Rice with Fresh Scallops, Conpoy & Salted Egg	$148
菜膽素翅嫩雞 稻庭烏冬	Inaniwa Udon with Chicken, Vegetarian Shark Fin & Seasonal Vegetables	$188

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撈汁蓮藕苗拌貢菜
Tossed Lotus Root Shoots & Yamakurage in Chilled Sauce



晶瑩花雕雞卷
Crystal Drunken Chicken Roll

前菜 APPETISER

晶瑩花雕雞卷 $88
Crystal Drunken Chicken Rolls

撈汁蓮藕苗拌貢菜 $68
Tossed Lotus Root Shoots & Yamakurage in Chilled Sauce

黃皮淮山 $68
Chilled Chinese Yam with Wampee Sauce

芥末雞絲粉皮 $68
Shredded Chicken & Mung Bean Noodles
with Mustard Dressing

椒脆黃金豆腐 $58
Crispy Tofu Cubes

X.O.醬炒腸粉 $88
Stir-fried Rice Noodle Rolls with X.O. Sauce



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原個椰皇素翅燉螺頭
Double-boiled Conch Soup with Vegetarian Shark Fin in Whole Young Coconut

湯品 SOUP

原個椰皇素翅燉螺頭 $128 / 位 pax
Double-boiled Conch Soup with Vegetarian Shark Fin in Whole Young Coconut

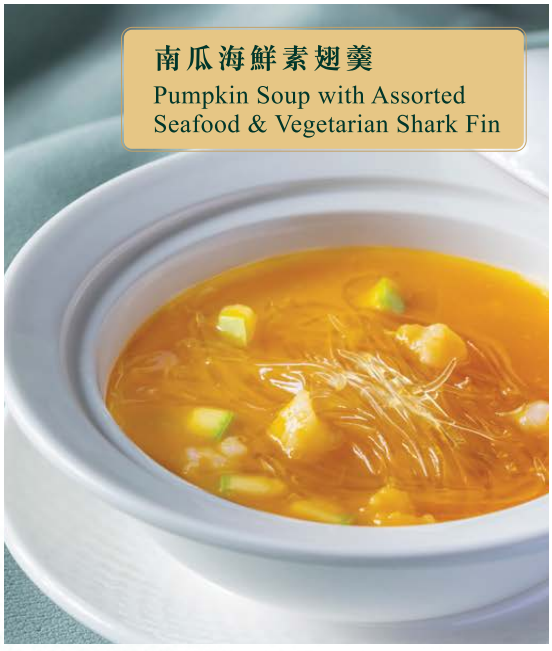
南瓜海鮮素翅羹 $78 / 位 pax
Pumpkin Soup with Assorted Seafood & Vegetarian Shark Fin

東星淮山養生鮮魚羹 $88 / 位 pax
Braised Soup with Coral Garoupa & Chinese Yam

碧綠素菜羹 $48 / 位 pax
Braised Green Vegetable Soup

精選養生老火湯 $32 / 位 pax
Nourishing Soup of The Day


東星淮山養生鮮魚羹
Braised Soup with Coral Garoupa & Chinese Yam


南瓜海鮮素翅羹
Pumpkin Soup with Assorted Seafood & Vegetarian Shark Fin

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煙燻琵琶鴨 D2
Smoked Pipa Duck

燒味 BARBECUED

煙燻琵琶鴨 D2
Smoked Pipa Duck

全隻 Whole $388

蘋果木脆皮燒鴨
Apple Wood Smoked Roast Duck

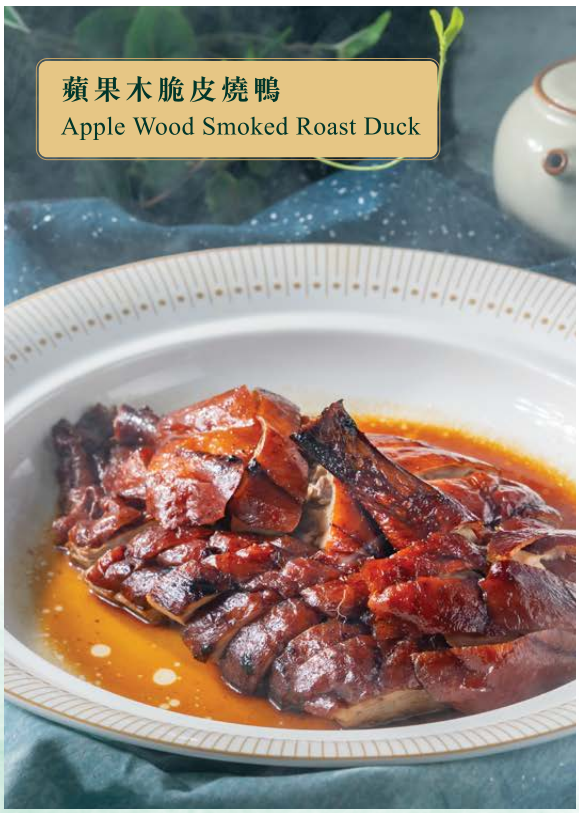
半隻 Half $188
全隻 Whole $328

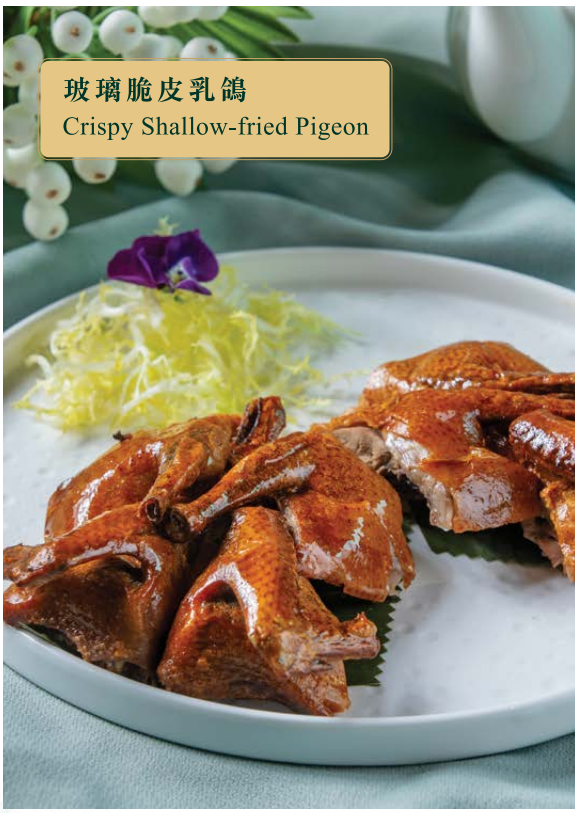
62度慢煮叉燒皇
62°C Slow-cooked Barbecue Pork

$108

玻璃脆皮乳鴿 D2
Crispy Shallow-fried Pigeon

1隻 Per pc $98
(2隻起 2pcs up)





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招牌脆皮炸子雞
Signature Crispy Fried Chicken



鬼馬拔絲咕嚕肉
Caramelised Sweet & Sour Pork

肉類 MEAT

鬼馬拔絲咕嚕肉 $148
Caramelised Sweet & Sour Pork

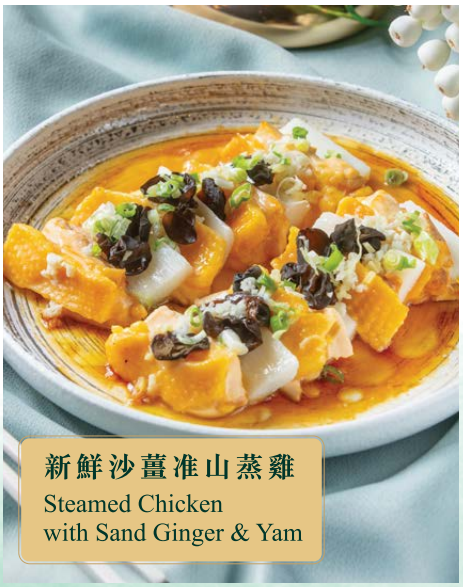
艇皇蒸手剁肉餅 (需製作20-25分鐘) $148
Steamed Hand-chopped Pork Patty
with Dried Shrimps & Silver Bait (Preparation Time 20-25 mins)

招牌脆皮炸子雞
Signature Crispy Fried Chicken
半隻 Half $178
全隻 Whole $348

新鮮沙薑淮山蒸雞 (需製作20-25分鐘) $188
Steamed Chicken with Sand Ginger & Yam (Preparation Time 20-25 mins)

沙茶芥蘭封門柳 $188
Stir-fried Hanger Steak
with Chinese Kale in Shacha Sauce

柚子陳皮骨 $168
Deep-fried Pork Ribs with Yuzu & Dried Tangerine Peel


新鮮沙薑淮山蒸雞
Steamed Chicken
with Sand Ginger & Yam


艇皇蒸手剁肉餅
Steamed Hand-chopped Pork Patty
with Dried Shrimps & Silver Bait


柚子陳皮骨
Deep-fried Pork Ribs with
Yuzu & Dried Tangerine Peel

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酸湯脆香馬友
Crispy Threadfin in Pickled Cabbage Soup



雲腿花雕蒸馬友
Steamed Threadfin with
Yunnan Ham & Huadiao Wine

海鮮 SEAFOOD

雲腿花雕蒸馬友 (需製作20-25分鐘) $388
Steamed Threadfin with Yunnan Ham & Huadiao Wine
(Preparation Time 20-25 mins)

酸湯脆香馬友 $388
Crispy Threadfin in Pickled Cabbage Soup

海苔青汁斑球 $248
Garoupa Fillets with Seaweed & Homemade Pesto Mayo

荷塘炒斑球 $248
Stir-fried Garoupa Fillets with Lotus Root,
Black Fungus & Sweet Pea

菜脯蔥香陳皮蒸斑件 $248
Steamed Garoupa Fillets with Dried Tangerine Peel,
Preserved Radish & Scallion





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砂窩京蔥銀絲炒蝦球
Sizzling Prawns with Glass Vermicelli, Bean Sprouts & Leek in Clay Pot

學院小炒皇
Stir-fried Chinese Chives with Dried Seafood

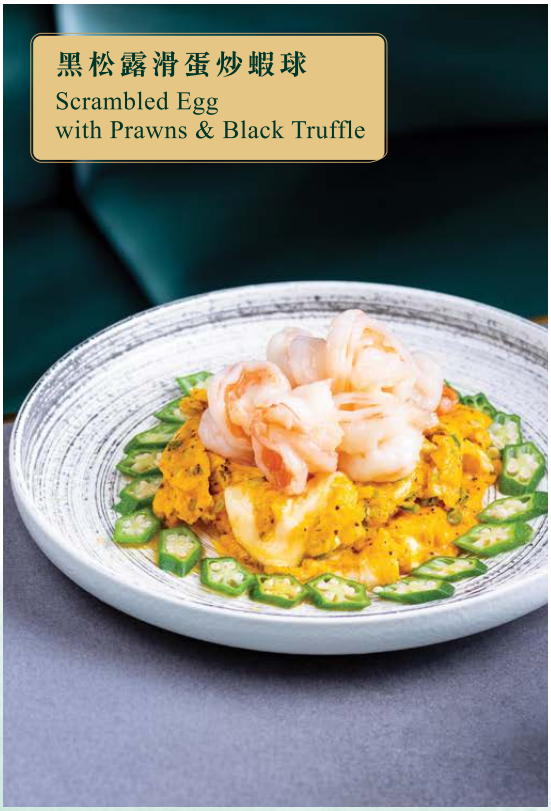
海鮮 SEAFOOD

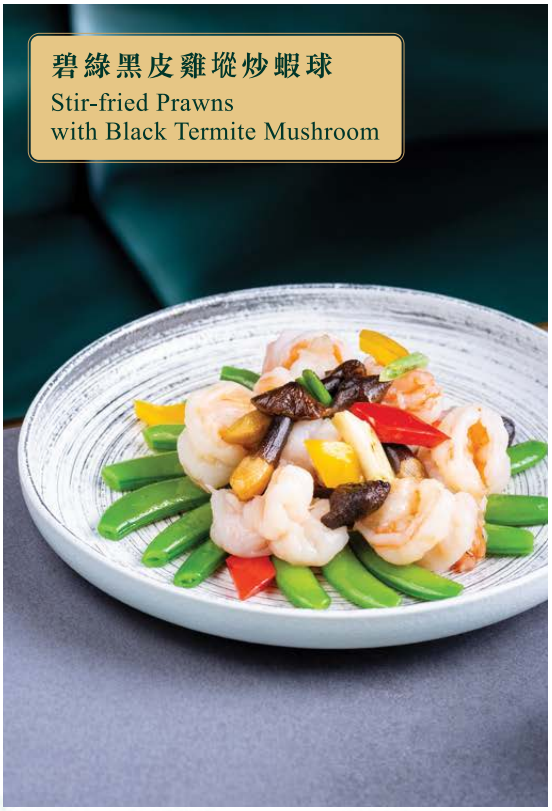
學院小炒皇 $228
Stir-fried Chinese Chives with Dried Seafood

砂窩京蔥銀絲炒蝦球 $268
Sizzling Prawns with Glass Vermicelli,
Bean Sprouts & Leek in Clay Pot

黑松露滑蛋炒蝦球 $268
Scrambled Egg with Prawns & Black Truffle

碧綠黑皮雞埘炒蝦球 $268
Stir-fried Prawns with Black Termite Mushroom





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蔬菜 VEGETABLES

金湯琵琶豆腐 (每日限量供應) — $138
Pan-fried Stuffed Tofu in Golden Broth (Limited Daily Supply)

蝦籽竹笙豆腐煲 — $138
Braised Tofu with Bamboo Fungus & Shrimp Roe in Clay Pot

薑糖芥蘭 — $108
Chinese Kale with Ginger & Caramelised Sugar

養生福果炒秋葵 — $108
Stir-fried Okra, Ginkgo, Fungus & Bell Pepper

瑤柱海鮮魚湯什菜煲 — $168
Clay Pot of Conpoy, Seafood & Seasonal Vegetables in Fish Broth

砂窩蝦乾啫啫唐生菜 可走辣 Non-Spicy available — $118
Sizzling Lettuce with Dried Shrimps in Clay Pot

清炒 / 上湯 / 蒜蓉時蔬 — $88
Seasonal Vegetables (Stir-fried / Simmered in Broth / Garlic)


養生福果炒秋葵
Stir-fried Okra, Ginkgo, Fungus & Bell Pepper


砂窩蝦乾啫啫唐生菜
Sizzling Lettuce with Dried Shrimps in Clay Pot

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黃金帶子瑤柱蛋白炒飯
Fried Rice with Fresh Scallops, Conpoy & Salted Egg

炒粉麵飯 RICE & NOODLES

黃金帶子瑤柱蛋白炒飯 $148
Fried Rice with Fresh Scallops, Conpoy & Salted Egg

黑松露牛面頰炒飯 $138
Fried Rice with Black Truffle & Beef Cheek

菜膽素翅嫩雞稻庭烏冬 $188
Inaniwa Udon with Chicken, Vegetarian Shark Fin & Vegetables

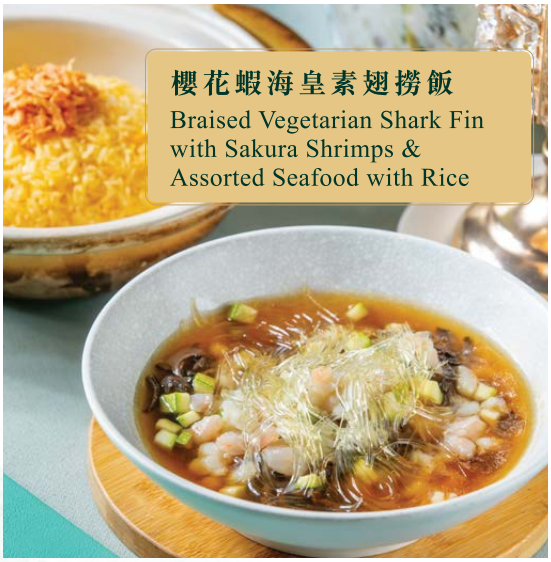
豉油皇炒麵 $88
Wok-fried Noodles with Bean Sprouts & Soy Sauce

經典豉油王乾炒牛河 $148
Wok-fried Flat Rice Noodles with Beef in Soy Sauce

櫻花蝦海皇素翅撈飯 $148
Braised Vegetarian Shark Fin with Sakura Shrimps & Assorted Seafood with Rice

絲苗白飯 $15 / 位 pax
Jasmine Rice


黑松露牛面頰炒飯
Fried Rice with Black Truffle & Beef Cheek


櫻花蝦海皇素翅撈飯
Braised Vegetarian Shark Fin with Sakura Shrimps & Assorted Seafood with Rice

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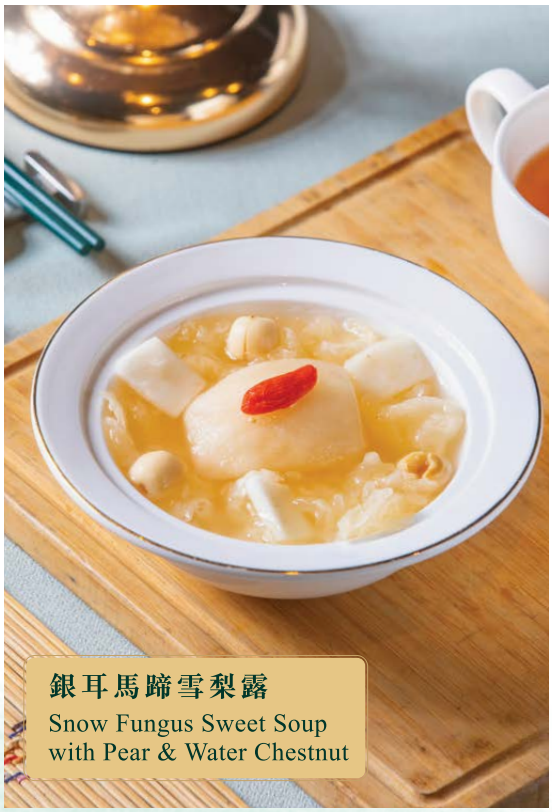
甜品 DESSERT

銀耳馬蹄雪梨露(凍) — $42 / 位 pax
Snow Fungus Sweet Soup with Pear & Water Chestnut (Chilled)

薑汁紫薯糖水 — $38 / 位 pax
Ginger & Purple Potato Sweet Soup

蟠桃壽包 (D1) — $88 (6隻起 6pcs up)
Longevity Peach Bun


銀耳馬蹄雪梨露
Snow Fungus Sweet Soup with Pear & Water Chestnut


蟠桃壽包
Longevity Peach Bun

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