



The  
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.



The 壹八捌七

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# BEVERAGE MENU

## TEA

Earl Grey	\$35
English Breakfast Tea	\$35
Chamomile	\$35
Peppermint Tea	\$35

## SOFT DRINK

Coca Cola	\$32
Coke Zero	\$32
Sprite	\$32
Soda Water	\$32

## JUICE

Orange	\$32
Apple	\$32

## MINERAL WATER

Aqua Panna (750ml)	\$45
San Pellegrino (750ml)	\$45

## HONG KONG CLASSIC

	Hot	Iced
Lemon Tea	\$32	\$35
Lemon Water	\$32	\$35
Milk Tea	\$32	\$35

## SPECIALTY COFFEE

Espresso	\$27	/
Double Espresso	\$33	/
Americano	\$33	\$36
Cappuccino	\$36	\$39
Latte	\$36	\$39
Extra Shot	\$9	

## CHOCOLATE & MILK

Chocolate	\$36	\$39
Meiji 4.3 Milk	\$32	\$35

## CHINESE TEA

Tea Charge per person



Longjing 龍井 / Chrysanthemum 菊花  
Jasmine 香片 / Tie-Guan-Yin 鐵觀音  
Shou-Mei 壽眉 / Pu'er 普洱  
White Peach Oolong 白桃烏龍



# 推薦菜式

## SIGNATURE



晶瑩花雕雞卷	Crystal Drunken Chicken Roll	\$88
原個椰皇素翅燉螺頭	Double-boiled Conch Soup with Vegetarian Shark Fin in Whole Young Coconut	\$128
蘋果木脆皮燒鴨	Apple Wood Smoked Roasted Duck	半隻 Half \$188 全隻 Whole \$328
鬼馬拔絲咕嚕肉	Caramelised Sweet & Sour Pork	\$148
招牌脆皮炸子雞	Signature Crispy Chicken	半隻 Half \$178 全隻 Whole \$348
酸湯脆香馬友	Crispy Threadfin in Pickled Cabbage Soup	\$388
學院小炒皇	Stir-fried Chinese Chives with Dried Seafood	\$228
砂窩京蔥銀絲炒蝦球	Sizzling Prawns with Glass Vermicelli, Bean Sprouts & Leek in Clay Pot	\$268
櫻花蝦海皇素翅撈飯	Braised Vegetarian Shark Fin with Sakura Shrimps & Assorted Seafood with Rice	\$148
砂窩蝦乾 啫啫唐生菜  可走辣	Sizzling Lettuce with Dried Shrimps in Clay Pot  Non-Spicy available	\$118



推薦 Recommended



含果仁 Nuts



辣 Spicy



素菜 Vegetarian



晶瑩花雕雞卷

Crystal Drunken Chicken Roll



# 前菜

## A P P E T I S E R



-  **晶瑩花雕雞卷** \$88  
Crystal Drunken Chicken Roll
- 椒脆黃金豆腐**  \$58  
Crispy Tofu Cubes
- 涼拌麻醬秋葵**  \$68  
Okra with Sesame Dressing
- 芥末雞絲粉皮** \$68  
Shredded Chicken & Green Bean Noodles  
with Mustard Dressing



 推薦 Recommended     含果仁 Nuts     辣 Spicy     素菜 Vegetarian

另加一服務費 10% service charge applies 如對食物過敏請告知服務人員 Please inform the server if you have any food allergies

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



# 湯品

## S O U P



 **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

**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



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蘋果木脆皮燒鴨

Apple Wood Smoked Roasted Duck



# 燒味

B  
A  
R  
B  
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## 蘋果木脆皮燒鴨

Apple Wood Smoked Roasted 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

Crispy Shallow-fried Pigeon

1隻 pc \$98

2天前預訂  
Requires 2-Day Advance Reservation

## 茅台醬香豉油雞

Fragrant MaoTai Soy Sauce Chicken

半隻 Half \$178

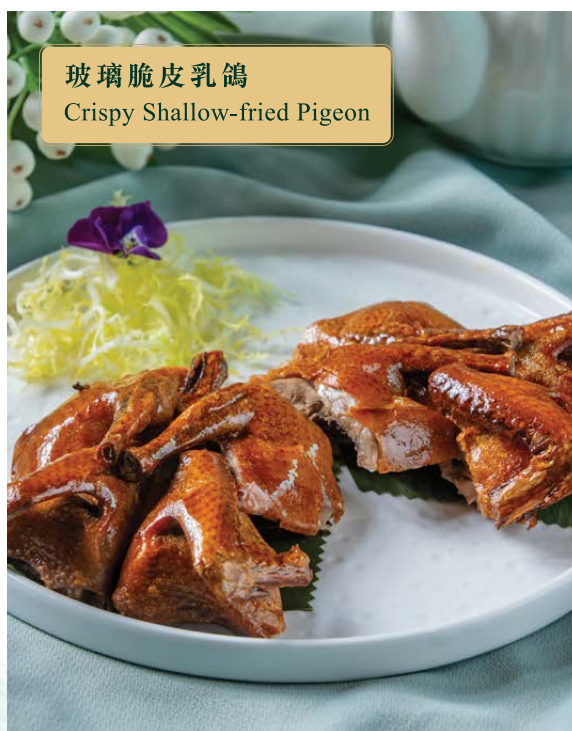
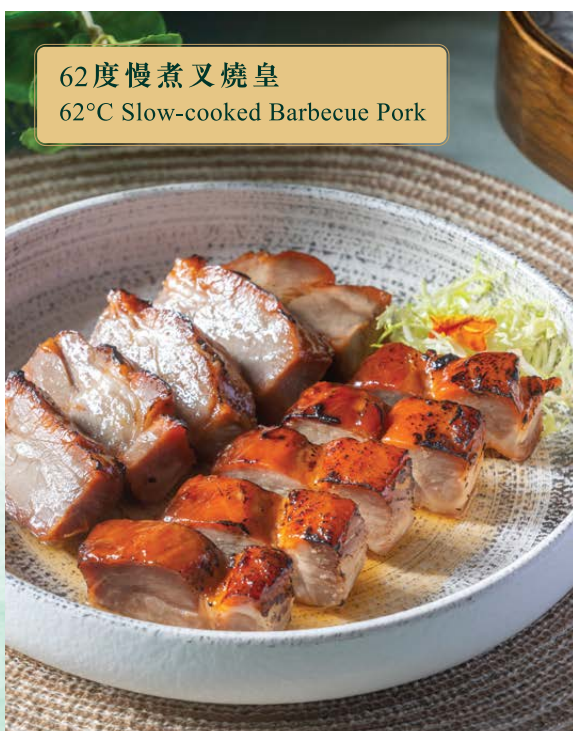
全隻 Whole \$328

## 嫩滑白皮海南雞

Silky White-skinned Hainan Chicken

半隻 Half \$148

全隻 Whole \$288



推薦 Recommended



含果仁 Nuts



辣 Spicy



素菜 Vegetarian

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招牌脆皮炸子雞  
Signature Crispy Chicken



鬼馬拔絲咕嚕肉  
Caramelised Sweet & Sour Pork



# 肉類

## M E A T



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

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

新鮮沙薑淮山蒸雞 (需製作20-25分鐘) 半隻 Half \$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

紅酒燴安格斯牛面頰 \$218  
Braised Angus Beef Cheeks in Red Wine



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



紅酒燴安格斯牛面頰  
Braised Angus Beef Cheeks in Red Wine

● 推薦 Recommended

🌰 含果仁 Nuts

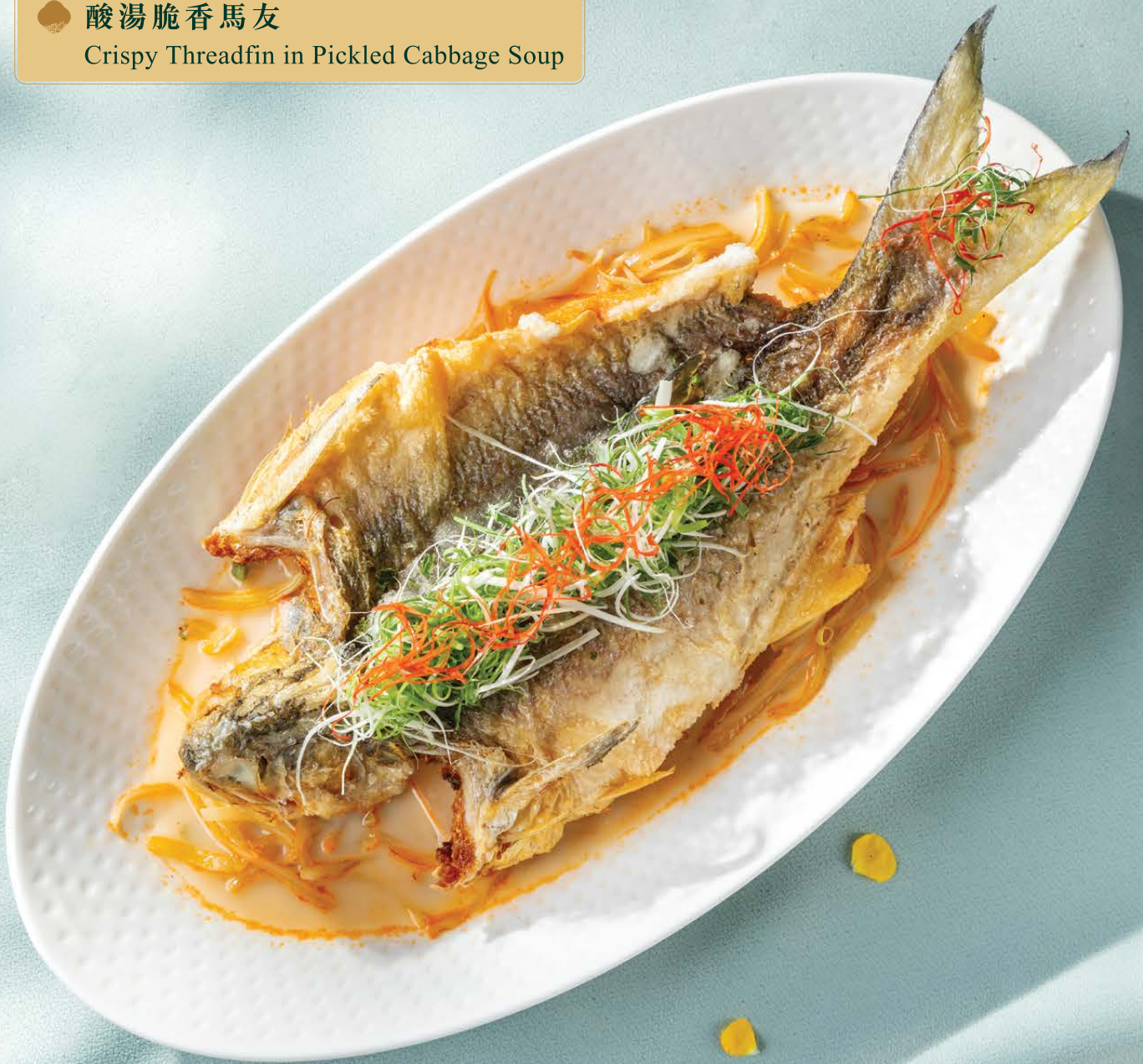
🌶️ 辣 Spicy

🌱 素菜 Vegetarian



酸湯脆香馬友

Crispy Threadfin in Pickled Cabbage Soup

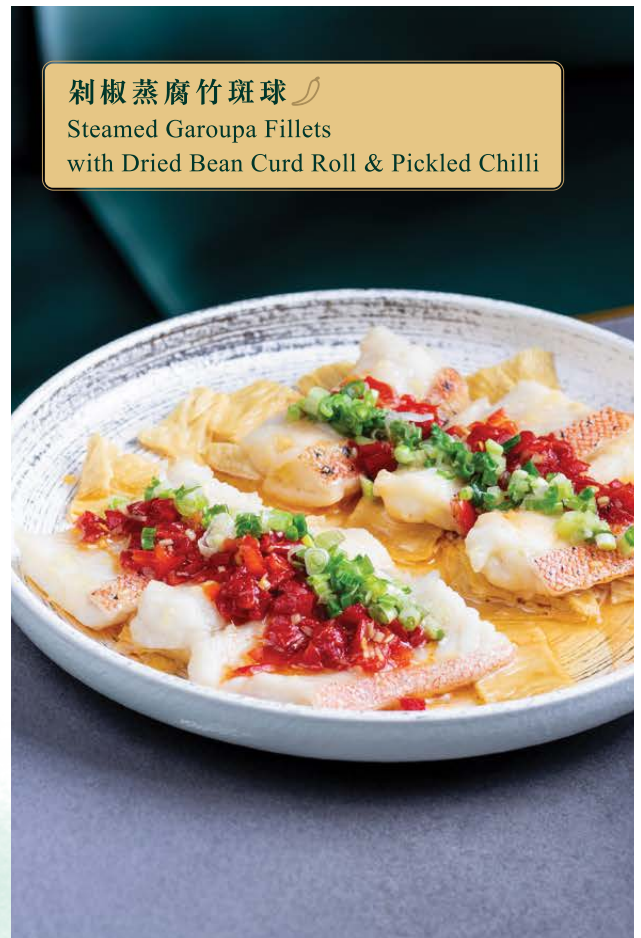
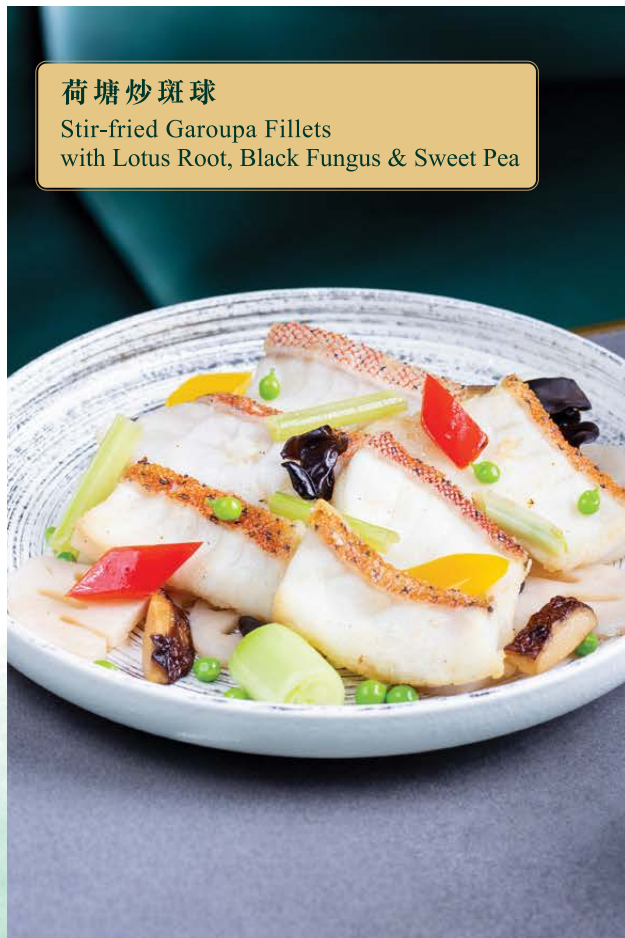


# 海鮮

## S E A F O O D



-  **酸湯脆香馬友** \$388  
Crispy Threadfin in Pickled Cabbage Soup
- 荷塘炒斑球** \$248  
Stir-fried Garoupa Fillets with Lotus Root,  
Black Fungus & Sweet Pea
- 剝椒蒸腐竹斑球**  \$248  
Steamed Garoupa Fillets  
with Dried Bean Curd Roll & Pickled Chilli



 推薦 Recommended     含果仁 Nuts     辣 Spicy     素菜 Vegetarian

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



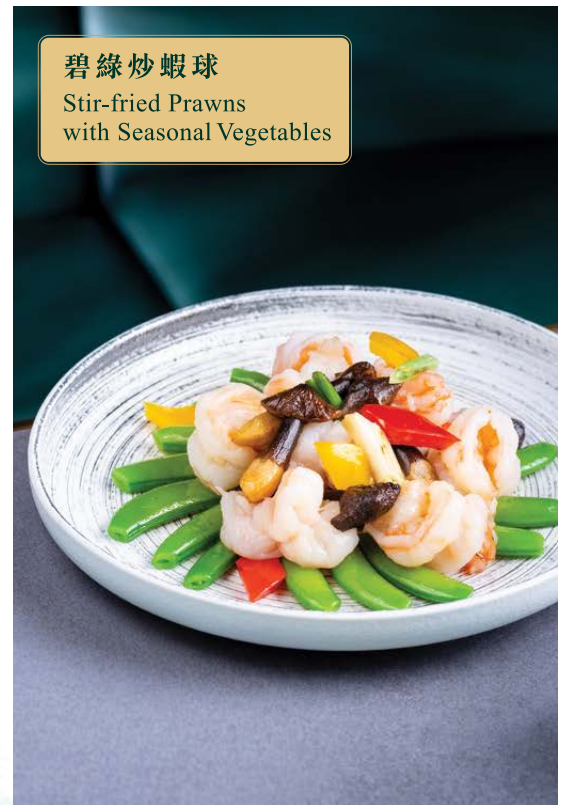
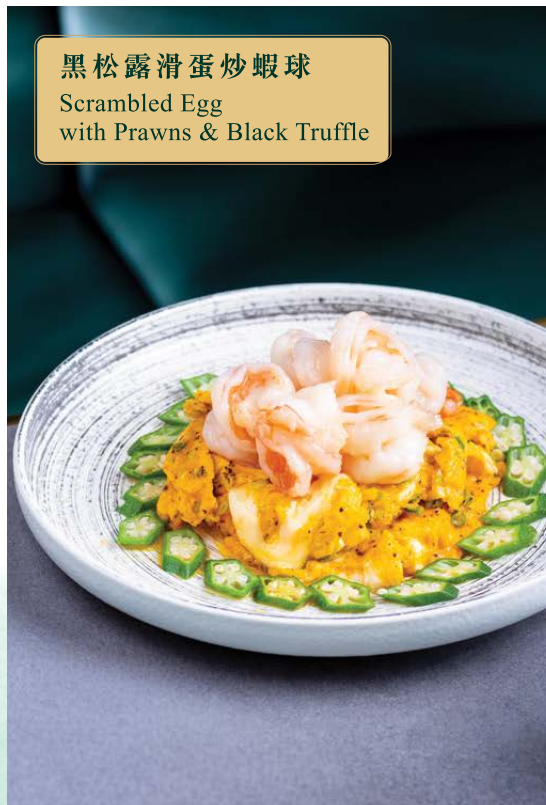
● 學院小炒皇  
Stir-fried Chinese Chives with Dried Seafood

# 海鮮

## S E A F O O D



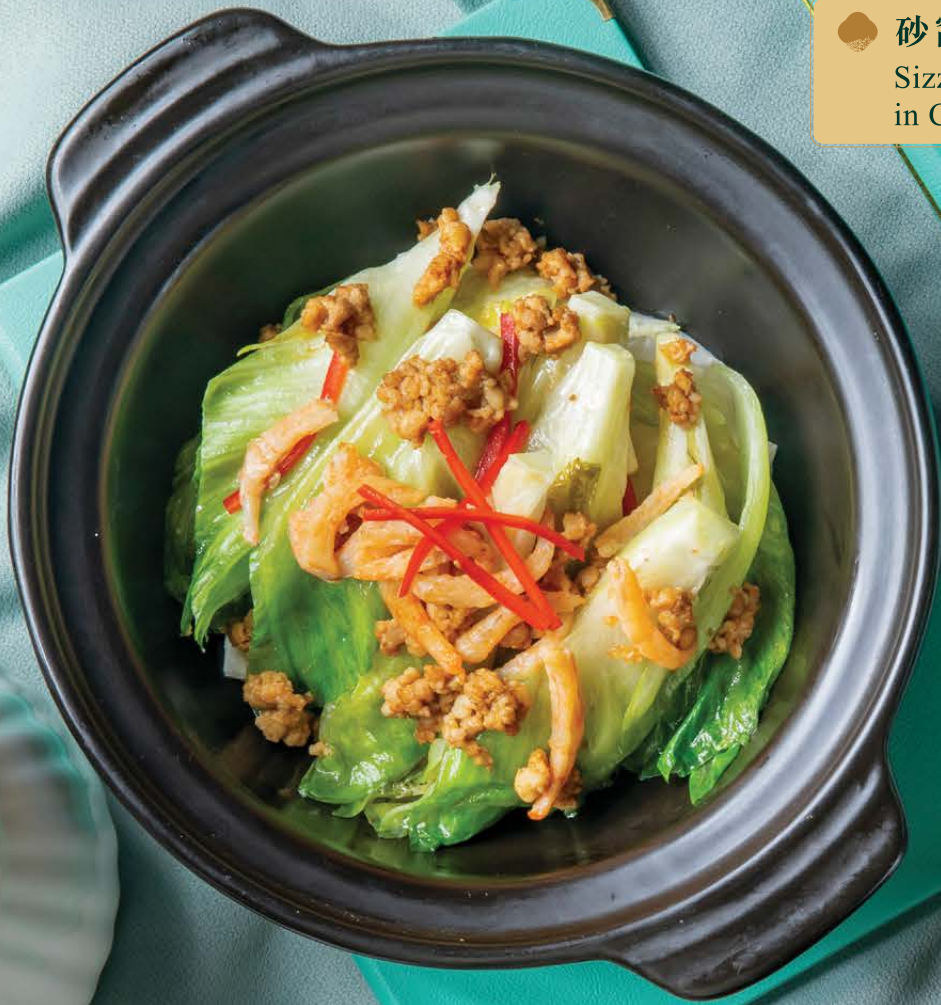
-  **學院小炒皇** \$228  
Stir-fried Chinese Chives with Dried Seafood
-  **砂窩京蔥銀絲炒蝦球** \$268  
Sizzling Prawns with Glass Vermicelli,  
Bean Sprouts & Leek in Clay Pot
- 黑松露滑蛋炒蝦球** \$268  
Scrambled Egg with Prawns & Black Truffle
- 碧綠炒蝦球** \$268  
Stir-fried Prawns with Seasonal Vegetables



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



紅燒豆腐煲  
Braised Tofu Pot in Brown Sauce



# 蔬菜

## VEGETABLES



-  **砂窩蝦乾啫啫唐生菜**  可走辣 Non-Spicy available \$118  
Sizzling Lettuce with Dried Shrimps in Clay Pot
- 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
- 紅燒豆腐煲**  \$108  
Braised Tofu Pot in Brown Sauce
- 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

 推薦 Recommended    含果仁 Nuts    辣 Spicy    素菜 Vegetarian

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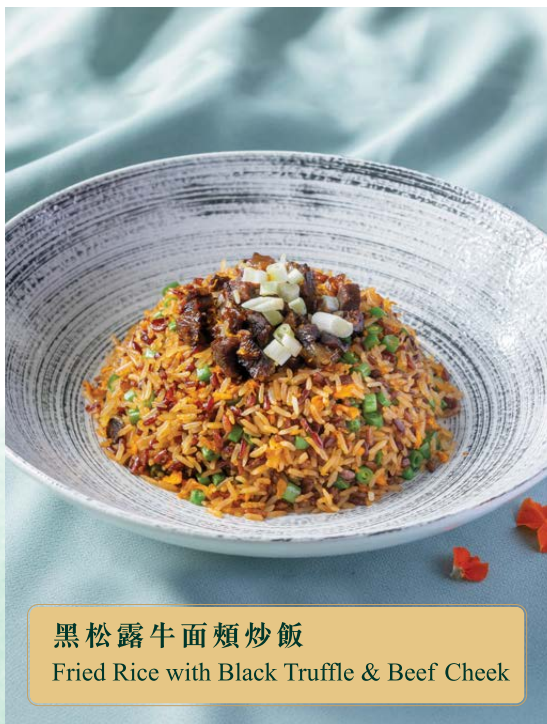
● 櫻花蝦海皇素翅撈飯  
Braised Vegetarian Shark Fin  
with Sakura Shrimps &  
Assorted Seafood with Rice

# 炒粉麵飯

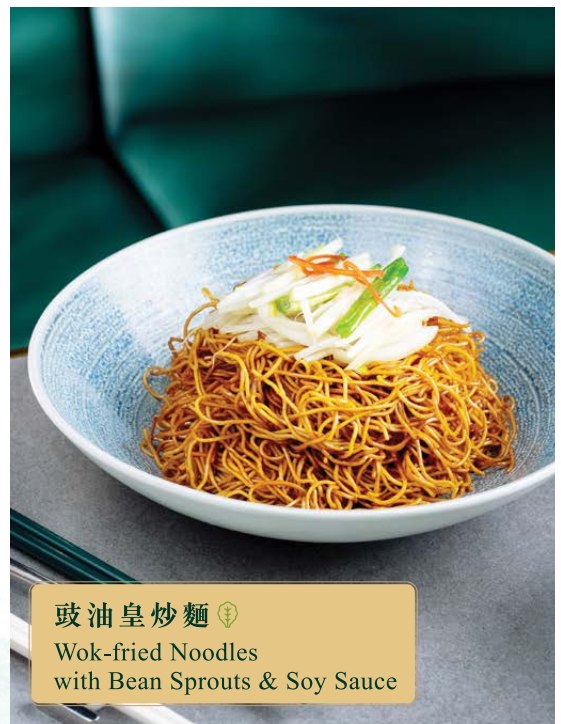
## RICE & NOODLES



- 櫻花蝦海皇素翅撈飯** \$148  
 Braised Vegetarian Shark Fin  
 with Sakura Shrimps & Assorted Seafood with Rice
- 黑松露牛面頰炒飯** \$138  
 Fried Rice with Black Truffle & Beef Cheek
- 瑤柱蛋白炒飯** \$128  
 Fried Rice with Conpoy & Egg White
- 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
- 絲苗白飯** \$10 / 位 pax  
 Jasmine Rice



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



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

推薦 Recommended
  含果仁 Nuts
 辣 Spicy
 素菜 Vegetarian

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# 甜品

## DESSERT



養生四寶茶  
Four-Treasure Tea

\$38 / 位 pax

薑汁紫薯糖水  
Ginger & Purple Potato Sweet Soup

\$38 / 位 pax

蟠桃壽包  
Longevity Peach Bun

6隻起 6pcs up \$88

1天前預訂  
Requires 1-Day Advance Reservation




薑汁紫薯糖水  
Ginger & Purple Potato Sweet Soup



蟠桃壽包  
Longevity Peach Bun

 推薦 Recommended

 含果仁 Nuts

 辣 Spicy

 素菜 Vegetarian

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