



The
壹八捌七



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

The 壹八捌七

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





午餐點心

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 with Shrimps & Vegetables	\$48
金珠咸水角	Crispy Puffs stuffed with Minced Pork	\$45
醬皇鳳爪 	Steamed Chicken Feet with Black Bean Chilli Sauce 	\$45
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



推薦 Recommended



含果仁 Nuts



辣 Spicy



素菜 Vegetarian



推薦菜式

SIGNATURE



榨菜牛鬆配脆腸粉	Crispy Rice Roll with Minced Beef & Pickled Mustard Vegetables	\$98
南瓜海鮮素翅羹	Pumpkin Soup with Assorted Seafood & Vegetarian Shark Fin	\$78
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

前菜

A P P E T I S E R



椒脆黃金豆腐 

Crispy Tofu Cubes

\$58

芥末雞絲粉皮

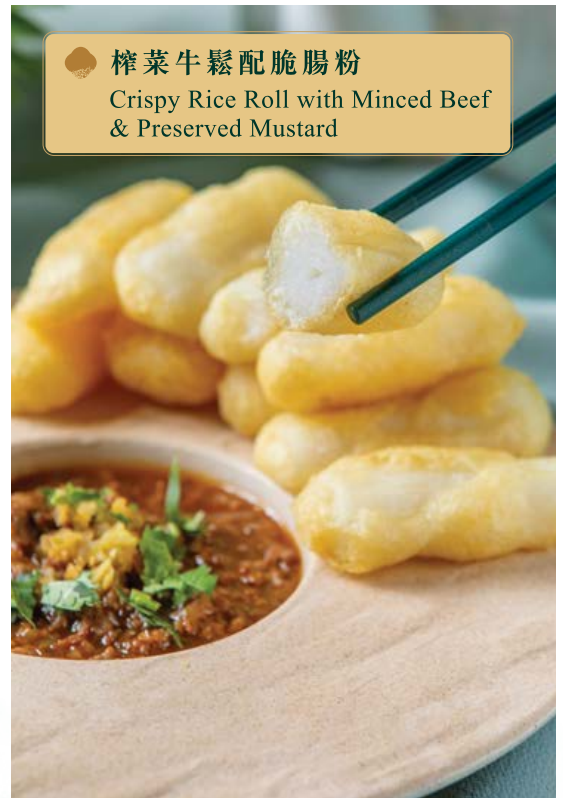
Shredded Chicken & Green Bean Noodles
with Mustard Dressing

\$68


 榨菜牛鬆配脆腸粉

Crispy Rice Roll with Minced Beef
& Pickled Mustard Vegetables

\$98



 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

湯品

S O U P



 **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



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

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蘋果木脆皮燒鴨

Apple Wood Smoked Roasted Duck



燒 味

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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

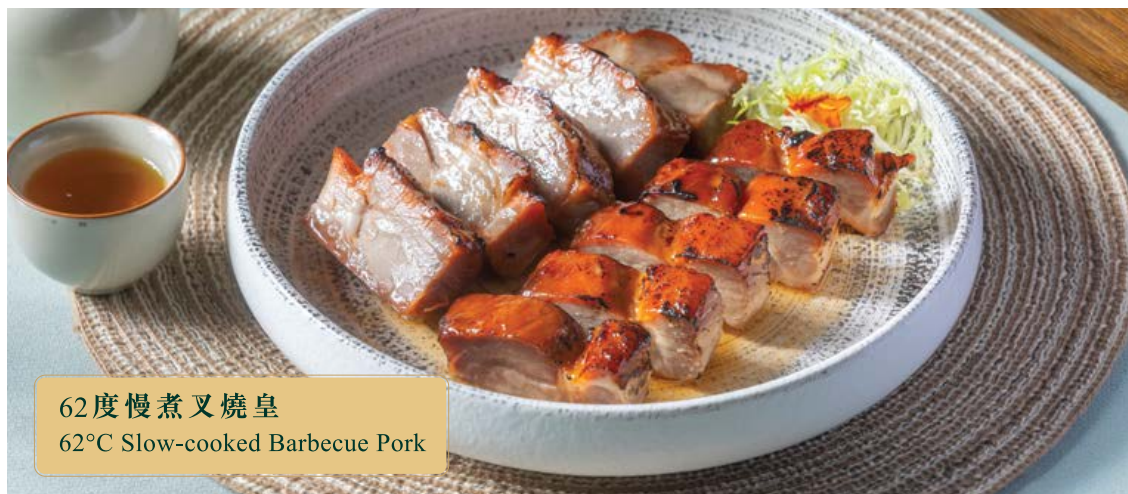
\$108

玻璃脆皮乳鴿

Crispy Shallow-fried Pigeon

1隻 pc \$98

2天前預訂
Requires 2-Day Advance Reservation



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



玻璃脆皮乳鴿
Crispy Shallow-fried Pigeon



推薦 Recommended



含果仁 Nuts



辣 Spicy



素菜 Vegetarian

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

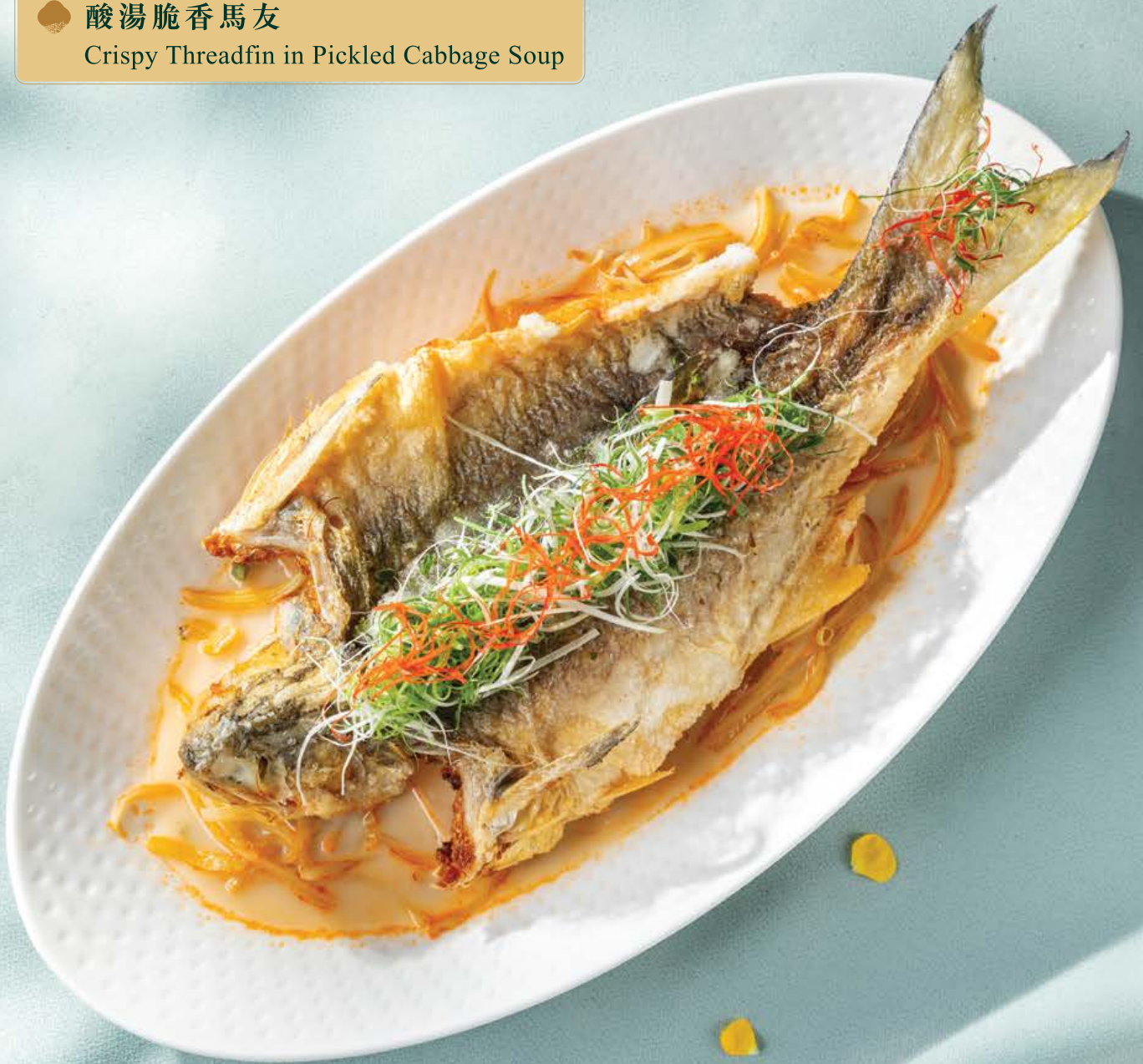
🌶️ 辣 Spicy

🌱 素菜 Vegetarian



酸湯脆香馬友

Crispy Threadfin in Pickled Cabbage Soup



海鮮

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
- 酸湯脆香馬友** \$388
 Crispy Threadfin in Pickled Cabbage Soup
- 黑松露滑蛋炒蝦球** \$268
 Scrambled Egg with Prawns & Black Truffle
- 荷塘炒斑球** \$248
 Stir-fried Garoupa Fillets with Lotus Root,
 Black Fungus & Sweet Pea



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



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



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



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

推薦 Recommended

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 辣 Spicy

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砂窩蝦乾啫啫唐生菜

Sizzling Lettuce with Dried Shrimps in Clay Pot



蔬菜

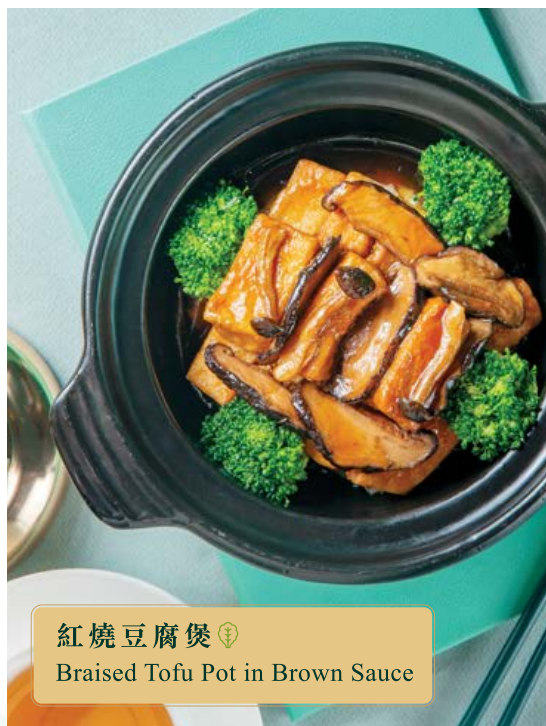
VEGETABLES



- 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



紅燒豆腐煲 🌱
 Braised Tofu Pot in Brown Sauce

推薦 Recommended
 含果仁 Nuts
 辣 Spicy
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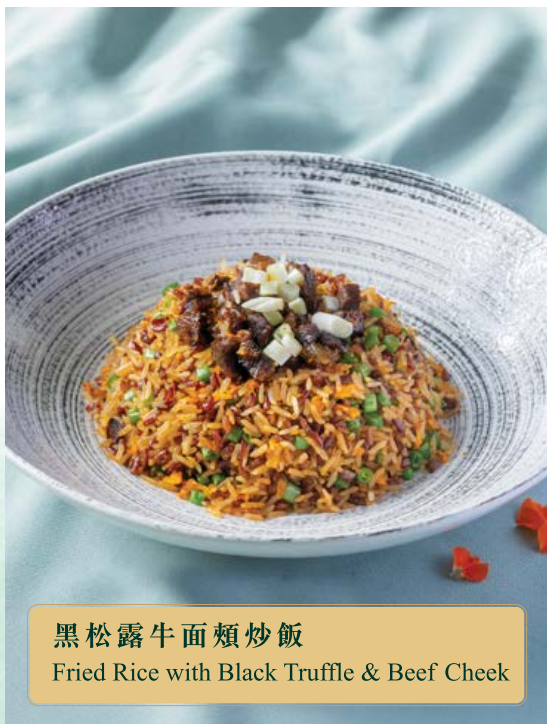
 櫻花蝦海皇素翅撈飯
Braised Vegetarian Shark Fin
with Sakura Shrimps &
Assorted Seafood with Rice

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

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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



薑汁紫薯糖水
Ginger & Purple Potato Sweet Soup



推薦 Recommended



含果仁 Nuts



辣 Spicy



素菜 Vegetarian