



所有菜式

均可自選辣度

YOU CAN PICK YOUR SPICY LEVEL ON EVERY DISH

 [rickyskitchenhk](https://www.instagram.com/rickyskitchenhk)

 [chefrickycheung](https://www.facebook.com/chefrickycheung)

 thefoodstoryhk.com/rickysspicykitchen

特色飲品 Special Drinks

祥仔特飲 Ricky's Special Drinks

奶茶紅豆冰

Red Bean Fleecey with Milk Tea

\$38

海鹽柚子樂

Coke with Sea Salt & Yuzu

\$38

藍色薄「河」(青檸、薄荷)

Blue River (Lime, Mint)

\$58

辣辣賓治(芒果汁、忌廉)

Ricky's Special Punch (Mango Juice, Schreamsoda)

\$58

「青」花露水(青提子、菠蘿汁、接骨木花)

Tropical Flower (Green Grape, Pineapple Juice, Elderflower)

\$58



藍色薄「河」
Blue River



「青」花露水
Tropical Flower

特色飲品 Special Drinks

水果系列 Fruit Series

情迷百香 (菠蘿汁、檸檬汁、熱情果汁) **\$48**
Passion Crush (Pineapple Juice, Lemon Juice, Passion Fruit Juice)

荔枝物語 (荔枝、檸檬汁、蘋果汁) **\$48**
Lychee Forest (Lychee, Lemon Juice, Apple Juice)

祥仔解渴 D.I.Y. Drinks

竹蔗茅根 - 瓶 **\$68**
Sugarcane & Imperatae - Jar

檸檬薏米 - 瓶 **\$68**
Lemon & Coix Seed Water - Jar

原味豆漿 - 瓶 **\$58**
Soy Milk - Jar

原味豆漿 - 杯 **\$18**
Soy Milk - Cup

多多系列 Yakult Series

紅火多多 (火龍果、益力多) **\$58**
Dragon Fruit & Yakult

雜莓多多 (藍莓、草莓、益力多) **\$58**
Blueberry, Strawberry & Yakult

圖片只供參考
Photos are for reference only

所有價目均以港幣計算並須另加一服務費
Prices are in Hong Kong dollars and subject to 10% service charge

若有任何食物過敏和特殊的飲食要求，歡迎與我們聯絡
Please inform us of any food allergies or dietary requirements prior to ordering

飲品 Drinks

生啤 Draft Beer

藍妹 330ml
Blue Girl

\$68

Suntory Premium Malt's Gold 330ml

\$68

葡萄酒 Wine

House White Wine

原價
Original price
Bottle

\$238

FOODIE 會員尊享
Member Exclusive
Glass Bottle

\$68

\$198

House Red Wine

\$238

\$68

\$198

會員詳員可參考店內宣傳單張，或與我們職員聯絡
For member details, please refer to the leaflet in the restaurant or contact our staff.

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飲品 Drinks

經典飲品 Classic Drinks

檸茶 (凍) Lemon Tea (Cold)	\$28
檸水 (凍) Lemon Water (Cold)	\$28
港式奶茶 (凍) HK-Style Milk Tea (Cold)	\$28

汽水 Soft Drinks

可樂 Coke	\$16
雪碧 Sprite	\$16
零系可樂 Coke Zero	\$16
忌廉 Schcreamsoda	\$16
梳打 Soda	\$16



花雕醉雞
Drunken Chicken with Huadiao Wine

特色前菜 Appetizers

👍 涼拌拍青瓜 <small>可選無辣</small>	\$48
Cold Pickled Cucumber	
👍 麻辣藕片 <small>可選無辣</small>	\$48
Lotus Root with Chilli Oil	
👍 香辣山木耳 <small>可選無辣</small>	\$48
Black Fungus with Peppercorn Vinaigrette	
👍 涼拌萵筍 <small>可選無辣</small>	\$48
Cold Pickled Celtuce	
👍 脆脆煎炸祥仔午餐豚肉	\$48
Crispy Ricky's style Luncheon Meat	
👍 麻辣豬耳	\$58
Pig Ears with Spicy Sauce	
酸辣鳳爪	\$58
Chicken Feet with Sour & Spicy Sauce	
醉翁話梅豬手	\$58
Drunken Pork Knuckle with Plums	

特色前菜 Appetizers

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|-------------------------------------------------------|------|
| 👍 白灼麻辣豬潤 | \$58 |
| Boiled Pork Liver with Spicy Sauce | |
| 👍 辣辣脆鱈 | \$68 |
| Deep-fried Eel in Hot Spicy Sauce | |
| 夫妻肺片 | \$68 |
| Beef Stomach & Tongue with Spicy Sauce | |
| 雲南白切肉 <small>可選無辣</small> | \$78 |
| Yunnan Sliced Pork Belly with Cucumber & Chilli Sauce | |
| 酸辣萵筍紅海蜇花 | \$78 |
| Jellyfish & Celtuce with Sour & Spicy Sauce | |
| 👍 花雕醉雞 | \$88 |
| Drunken Chicken with Huadiao Wine | |
| 川味口水雞 | \$88 |
| Steamed Chicken with Sichuan Chilli Sauce | |

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👍 廚師推介 Chef's Recommendation



白灼麻辣豬潤
Boiled Pork Liver with Spicy Sauce



辣辣脆鱈
Deep-fried eel in hot spicy sauce



絕味辣子雞
Stir-fried Diced Chicken with Chilli & Spices

招牌菜 Signature Dishes


麻辣紅燒牛頰肉	\$108
Braised Beef Cheek with Spicy Sauce	
椒鹽小黃花魚	\$138
Deep-fried Small Yellow Croaker with Salt & Pepper	
辣辣雞煲	\$168
Spicy Chicken Pot	
👍 絕味辣子雞	\$168
Stir-fried Diced Chicken with Chilli & Spices	
香辣金不換蝦球	\$168
Stir-fried Prawns with Chilli & Basil	
👍 香麻胡椒蝦	\$198
Stir-fried Prawns with Pepper	
功夫毛血旺	\$208
Mao Xue Wang	
👍 海南雞 (半隻)	\$158
Hainanese Chicken (Half)	
👍 海南雞 (原隻)	\$228
Hainanese Chicken (Whole)	

招牌菜 Signature Dishes

剁椒蒸魚頭 Steamed Fish Head with Pickled Chilli	\$228
油泡辣辣小龍蝦 Red Swamp Crayfish in Spicy Oil	\$248
招牌祥仔酸菜魚 <small>可選無辣</small> Ricky's Style Sliced Fish Filets with Spicy & Sour Soup	\$268
鮮辣水煮魚 Sichuan Boiled Fish Filets in Hot Chilli Oil	\$268
成都水煮牛肉 Sichuan Boiled Beef in Hot Chilli Oil	\$268
風味羊架 <small>可選無辣</small> Roasted Lamb Chop	\$268
香酥樟茶鴨 (半隻) Fried Smoked Duck with Tea Leaves (Half)	\$168
香酥樟茶鴨 (原隻) Fried Smoked Duck with Tea Leaves (Whole)	\$298

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雲南椒炒豬肚
Wok-fried Pork Trip

風味菜式 Delicacies

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|-------------------------------------------------------|------|
| 👍 手撕包心菜 <small>可選無辣</small> | \$68 |
| Stir-fried Cabbage with Dried Chilli | |
| 👍 乾煸四季豆 <small>可選無辣</small> | \$68 |
| Stir-fried French Beans | |
| 👍 清炒萵筍 | \$68 |
| Stir-fried Celtuce | |
| 酸辣燴炒土豆絲 <small>可選無辣</small> | \$78 |
| Stir-fried Shredded Potatoes with Vinegar & Spicy Oil | |
| 魚香茄子 <small>可選無辣</small> | \$78 |
| Sautéed Eggplants & Minced Pork with Chilli Sauce | |
| 👍 麻婆豆腐 <small>可選無辣</small> | \$78 |
| Braised Tofu with Ma Po Sauce | |
| 上湯娃娃菜 | \$78 |
| Braised Baby Cabbage in Broth | |
| 清炒雞油毛菜 | \$78 |
| Sautéed Bok Choy with Chicken Oil | |

風味菜式 Delicacies

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|---|----------------------------------------------------------------------|------|
| | 農家小炒肉
Stir-fried Pork with Pepper | \$88 |
| 👍 | 雲南椒炒豬肚 <small>可選無辣</small>
Wok-fried Pork Tripe | \$88 |
| | 藕尖筍秋葵炒牛肉
Sautéed Beef with Okra & Lotus Root | \$88 |
| | 川味回鍋肉 <small>可選無辣</small>
Stir-fried Pork in Sichuan Style | \$88 |
| 👍 | 煙燻臘肉炒菜花
Stir-fried Preserved Meat with Cauliflower | \$88 |
| 👍 | 煙燻臘肉炒蒜芯
Stir-fried Preserved Meat with Garlic Sprouts | \$88 |

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煙燻臘肉炒蒜芯
Stir-fried Preserved Meat with Garlic Sprouts

鳳梨咕嚕肉
Sweet & Sour Pork

風味菜式 Delicacies


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|-----------------------------------------------------------------------|------|
| 招牌酸辣湯 (大鍋)
Spicy & Sour Soup | \$88 |
| 西湖牛肉羹 (大鍋)
Minced Beef Soup | \$88 |
| 雞茸竹笙豆腐羹 (大鍋)
Minced Chicken & Tofu Soup with Bamboo Fungus | \$88 |
| 👍 螞蟻上樹 <small>可選無辣</small>
Stir-fried Vermicellis with Minced Pork | \$78 |
| 👍 宮保雞丁
Stir-fried Diced Chicken with Dried Chilli | \$78 |
| 椒鹽排骨 <small>可選無辣</small>
Deep-fried Pork Ribs with Salt & Pepper | \$78 |
| 椒鹽九肚魚 <small>可選無辣</small>
Deep-fried Bombay Duck | \$88 |
| 麻辣燒鴨血
Roasted Spicy Duck Blood Jelly | \$88 |
| 👍 鳳梨咕嚕肉
Sweet & Sour Pork | \$88 |

風味菜式 Delicacies

京蔥爆牛肉 Stir-fried Beef with Leek	\$88
香辣孜然牛肉 Stir-fried Beef with Chilli & Cumin	\$98
香辣孜然牛舌 Stir-fried Beef Tongue with Chilli & Cumin	\$98
辣子魷魚鬚 Stir-fried Squid with Chilli & Spices	\$138
辣子肥腸 Stir-fried Pork Intestines with Chilli & Spices	\$158
 干鍋小龍蝦 Griddle Cooked Red Swamp Crayfish	\$248

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辣子魷魚鬚
Stir-fried Squid with Chilli & Spices



祥仔午餐豚肉櫻花蝦香蔥炒飯
Ricky's Style Luncheon Meat &
Dried Sakura Shrimp with Fried Rice

全日供應 Served All Day

👍 祥仔辣辣招牌櫻花蝦撈丁	\$88
Ricky's Style Tossed Instant Noodles with Dried Sakura Shrimp	
成都擔擔麵	\$88
Dan Dan Noodles in Sichuan Style	
錦里炒飯 <small>可選無辣</small>	\$98
Fried Rice in Jinli Style	
👍 祥仔午餐豚肉櫻花蝦香蔥炒飯	\$108
Ricky's Style Luncheon Meat & Dried Sakura Shrimp with Fried Rice	
海鮮炒拉麵	\$108
Fried Noodles with seafood	
海鮮炒飯	\$108
Seafood Fried Rice	

甜品 Desserts

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|-------------------------------------------------------------|------|
| 👍 酒釀桂花湯丸 | \$38 |
| Glutinous Rice Dumplings with Osmanthus Flowers & Rice Wine | |
| 椰香鮮果仙草凍 | \$38 |
| Grass Jelly with Coconut Milk & Mixed Fruit | |
| 👍 雲卷 <small>每日限定</small> | \$48 |
| Soft Roll (Daily Special) | |

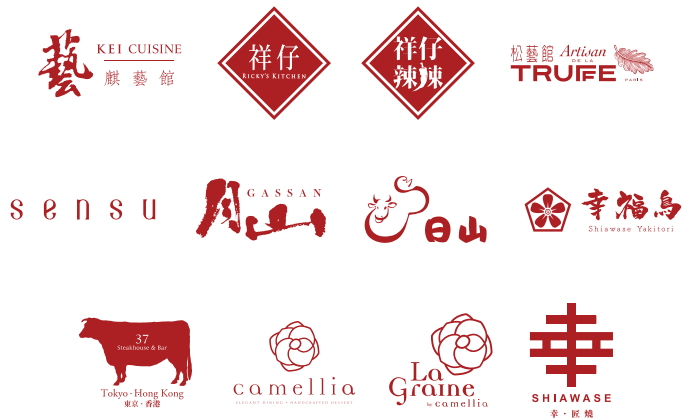
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酒釀桂花湯丸
Glutinous Rice Dumplings with Osmanthus Flowers & Rice Wine



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www.thefoodstoryhk.com