



龍蝦沙律牛柳餐

伊勢海老のサラダとステーキセット

Lobster Salad & Steak Menu



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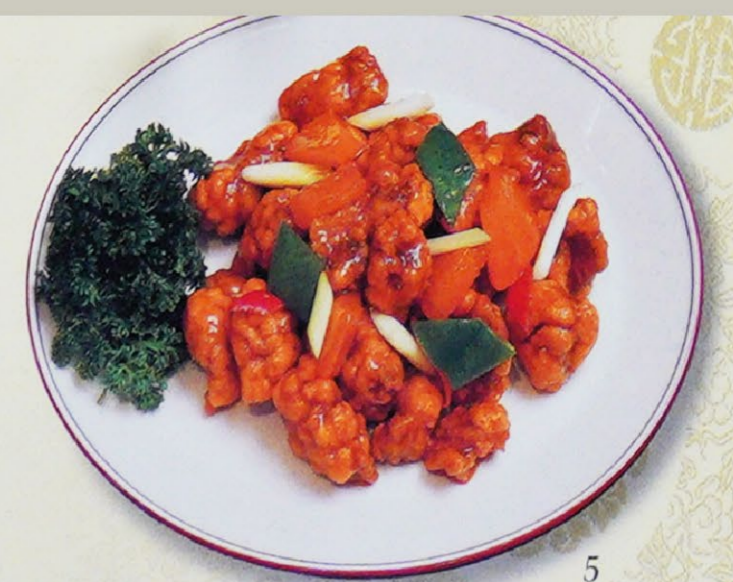
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1. 龍蝦沙律
伊勢海老のサラダ
Fresh Lobster Salad
2. 西芹炒鮮魷
いかとセロリの炒め
Sautéed Fresh Squid with Celery
3. 蟹肉粟米羹
カニ肉入りトウモロコシスープ
Crab Meat & Sweet Corn Thick Soup
4. 菜蘆鮮斑球
メバルと野菜炒め
Sautéed Garoupa Ball with Vegetable

茶芥每位八元；另加一服務費
お茶代はお一人様に付き HK\$8.00 になります。
サービス料金(10%)は別途になります。

Cover Charge HK\$8.00 per pax; 10% Service Charge on Bill

5. 菠蘿咕嚕肉
スプタ
Sweet & Sour Pork with Pineapple



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6. 中式煎牛柳
中華風のビーフステーキ
Fillet Steak in Chinese Style



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7. 星洲炒米粉
シンガポール風焼ビーフン
Fried Vermicelli in
Singapore Style

8. 香燒伊麵
焼そば
Braised E-Fu Noodles

9. 香芒布甸
マンゴーのプディング
Fresh Mango Pudding

HK \$ 2,250.00

八人食 For 8 Persons

HK \$ 3,060.00

十二人食 For 12 Persons



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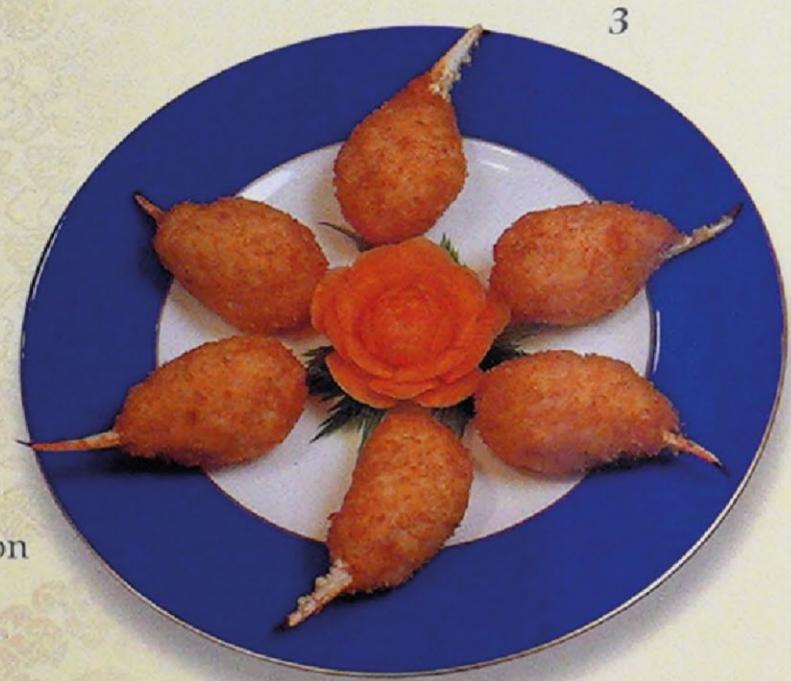
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1. 清蒸膏蟹
蒸しメスカニ
Steamed Fresh Female Crab
時價 seasonal price



2. 攘焗蟹蓋 (8114)
カニの甲に詰め物焼く
Carb Meat Au Gratin
每隻 \$55.00 per piece



3. 百花炸蟹钳 (3788)
カニ詰め物のパン粉揚
Deep Fried Stuffed Carb's Claw
每隻 \$45.00 per piece

4. 薑葱焗肉蟹
カニのしょうがとネギ炒め
Baked Crab with Ginger & Scallion
時價 seasonal price

5. 椒鹽焗鮮魷 (3810)
いかのから揚げ
Deep Fried Cuttle Fish with Chilli & Salt
例牌 \$80.00 per dish



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6. 京都片皮鴨 (5254)
北京ダツク
Roasted Peking Duck (Peeling)
每隻 \$280.00 whole bird



7. 當紅炸子雞 (0509/0501)
チキンの揚げ物
Deep Fried Chicken
每隻 \$200.00 whole bird
半隻 \$115.00 halfbird



8. 香橙焗肉排 (2626)
ポークのオレンジソース焼き
Baked Spare Rib with Orange Sauce
例牌 \$80.00 per dish

9. 中式煎牛柳 (3129)
中華風のビーフステーキ
Fillet Steak in Chinese Style
例牌 \$105.00 per dish

10. 菠蘿咕嚕肉 (2629)
スプタ
Sweet & Sour Pork with Pineapple
例牌 \$80.00 per dish



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海鮮餐

海産セツト

Seafood Menu



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1. 白灼生中蝦
蒸し海老
Boiled Fresh Shrimp
2. 蟹肉粟米羹
カニ肉入りトウモロコシスープ
Sweet Corn & Crab Meat Thick Soup
3. 清蒸大石斑
メバルの蒸し
Steamed Fresh Garoupa

4. 彩芹炒帶子
貝柱とせり炒め
Sautéed Scallop with Celery
5. 生炒雞絲飯
鶏肉絲切りの焼飯
Fried Rice with Shredded Chicken
6. 凍香芒布甸
マンゴーのプディング
Fresh Mango Pudding



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HK \$ 590.00
二人食 For 2 Persons

HK \$ 1,100.00
四人食 For 4 Persons

HK\$ 1,480.00
六人食 For 6 Persons

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1. 紅燒大鮑翅 (0004/0008)
ふかひれの煮込み
Braised Superior Shark's Fin
例牌 \$1,250.00 per dish
每位 \$420.00 per person
2. 紅燒蟹肉翅 (0002/0006)
カニ肉入りふかひれスープ
Braised Shark's Fin Soup with Carb Meat
例牌 \$550.00 per bowl
每位 \$190.00 per person
3. 紅燒雞絲翅 (0003/0007)
鶏絲入りふかひれスープ
Braised Shark's Fin Soup with shredded Chicken
例牌 \$480.00 per bowl
每位 \$160.00 per person

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1. 焗梳乎厘 (8085)
ソーフレー
Baked Soufflé
每位 \$30.00 per person
(Premier order to prepare)



2. 凍香芒布甸 (8026/8084)
マンゴーのプディング
Fresh Mango Pudding
大盤 \$80.00 per tureen
每位 \$18.00 per person



3. 椰汁燕窩 (0094/0079)
ココナツシルクの燕の巣のスープ
Boiled Bird's Nest with
Coconut Cream
例牌 \$580.00 for 4 pax
每位 \$195.00 per person



4. 雪山火焔 (8089)
特式のアイスクリーム
Baked Alaska
每位 \$35.00 per person

5. 生菓拼盤 (6460)
くだ物盛合せ
Fresh Fruit Combination
每位 \$45.00 per person
(At least 4 pax, premier order to prepare)

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6. 香蕉船 (6377)
バナナ船
Banana Boat
\$60.00



7. 單球 (6378)
シングルアイスクリーム
Simple Delight
\$30.00



8. 雙球 (6379)
ダブルアイスクリーム
Plain Heaven
\$45.00



9. 蜜瓜皇冠 (6380)
マスクメロンの王冠
Melon Crown
\$50.00



10. 獨木舟 (6381)
カヌー
Canoe
\$60.00



11. 士多啤梨山 (6382)
いちご山
Strawberry Hill
\$60.00



12. 紐西蘭特色 (6383)
ニュージーランド特式
New Zealand Special
\$50.00



13. 瑞士皇室 (6384)
スイスの王室
Swiss Royale
\$50.00

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珍寶海鮮舫

JUMBO FLOATING RESTAURANT

WELCOME TO SELECT SEA FOOD
FROM OUR SEA FOOD BARGE



歡迎 台端光臨海鮮部選擇海鮮

珍寶海鮮舫

PRICE OF SEA FOOD

海鮮價目

NAME 名稱	PRICE	價格	NAME 名稱	PRICE	價格
SO MEI FISH 蘇眉	2600/L* 660/LB.	2600/條頭 55/每兩	CABRILLA 老鼠斑	2600/L* 660/LB.	2600/條頭 55/每兩
BLACK DRAGON 林蚌	1000/L* 360/LB.	1000/條頭 30/每兩	FLAG FISH 三刀	/L* 540/LB.	/條頭 45/每兩
SPOTTED GAROUPA(W) 西星斑	850/L* 336/LB.	850/條頭 28/每兩	SPOTTED GAROUPA(E) 東星斑	1200/L* 384/LB.	1200/條頭 32/每兩
GREEN WRASSE 青衣	2000/L* 540/LB.	2000/條頭 45/每兩	G/Y PRROT FISH 綠衣、黃衣	700/L* 264/LB.	700/條頭 22/每兩
RED COAT 紅魷	380/L* /LB.	380/條頭 /每兩	RED GAROUPA 紅斑	2200/L* 660/LB.	2200/條頭 55/每兩
COMMON GAROUPA 石斑	600/L* 240/LB.	600/條頭 20/每兩	YELLOW FIN GAROUPA 黃腳立	/L* 264/LB.	/條頭 22/每兩
SNAPPER 絲立	/L* 120/LB.	/條頭 10/每兩	HORSE HEAD 石馬頭	750/L* 300/LB.	750/條頭 25/每兩
TEETH PARROT FISH 牙衣	/L* 264/LB.	/條頭 22/每兩	STONE FISH 石頭魚	/L* 240/LB.	/條頭 20/每兩
FRESH ABALONE 鮮鮑魚	240/LB.	20/每兩	SEA WHELK 響螺	360/LB.	30/每兩
FRESH SCALLOP 鮮帶子	40/EACH	40/每隻	FEMALE CRAB 羔蟹	264/LB.	22/每兩
MALE CRAB 肉蟹	168/LB.	14/每兩	BABY CRAB 奄仔蟹	180/LB.	15/每兩
SEA CRAB 花蟹	120/LB.	10/每兩	KARGE SEA CRAB 大花蟹	216/LB.	18/每兩
SMALL SHRIMP 基圍蝦	240/LB.	20/每兩	LARGE SHRIMP 生中蝦	264/LB.	22/每兩
LARGE CLAM 大貴妃蚌	90/EACH	90/每隻	MEDIUM CLAM 中貴妃蚌	70/EACH	70/每隻
LOBSTER (LOCAL) 本地龍蝦	336/LB.	28/每兩	LOBSTER (COMMON) 普通龍蝦	192/LB.	16/每兩
MINI GEODUCK CLAM 小象拔蚌	25/EACH	25/每隻	KING PRAWN 大花竹蝦	420/LB.	35/每兩
DARK GREEN GAROUPA 大青斑	650/L*	650/條頭	YELLOW FIN POMFRET 黃立鯧	240/LB.	20/每兩
SEA MANTIS 富貴蝦	300/LB.	25/每兩	LOBSTER SALAD 龍蝦沙律	1380/L 1000/M 580/S	1380/大 1000/中 580/例

REMARK : L* OVER 2.35 LB.

沙律、小食

サラダ軽食

Appetizer

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|---|-------------------|
| 1. 明蝦沙律 海老のサラダ
Fresh Prawn Salad 8005 | \$180 例牌 per dish |
| 2. 帶子沙律 貝柱のサラダ
Scallop Salad 8006 | \$180 例牌 per dish |
| 3. 蟹肉沙律 カニのサラダ
Fresh Crab Meat Salad 8007 | \$160 例牌 per dish |
| 4. 雜菓沙律 新鮮な果物のサラダ
Fresh Fruit Salad 8008 | \$135 例牌 per dish |
| 5. 雜菜沙律 新鮮な野菜のサラダ
Fresh Vegetable Salad 8009 | \$ 80 壹碟 per dish |
| 6. 迷你八爪魚 小型のタコ
Mini Octopus with Sesame 5214 | \$ 70 壹碟 per dish |
| 7. 鹵水牛肉 ぎゅうにく醤油煮
Spiced Beef 5221 | \$ 70 壹碟 per dish |
| 8. 白雲鳳爪 すっぱいチキンの足
Boiled Chicken Claw with Vinegar 5212 | \$ 70 壹碟 per dish |
| 9. 鹵水墨魚 イカの醤油煮
Spiced Squid 5224 | \$ 70 壹碟 per dish |
| 10. 巧手燻蹄 豚もものしょう油漬け
Spiced Pig's Leg 5223 | \$ 70 壹碟 per dish |
| 11. 香麻海蜆 くらげのあえもの
Sea Blubber with Sesame Oil 5220 | \$ 70 壹碟 per dish |
| 12. 鹵水鴨舌 鴨の舌醤油煮
Spiced Duck's Tongue 5222 | \$ 70 壹碟 per dish |
| 13. 芥黃鮮掌 鴨のこうとマスタードソース
Duck Web with Mustard Sauce (Boneless) 5213 | \$ 70 壹碟 per dish |
| 14. 炸腰果 カシューナッツ炒め
Fried Cashew Nut 6111 | \$ 45 小碟 per dish |
| 15. 炸洋葱圈 玉ネギ環から揚げ
Fried Onion Ring 8100 | \$ 30 小碟 per dish |
| 16. 巧製榨菜 塩漬四川野菜
Preserved Szechuan Vegetable 6113 | \$ 30 小碟 per dish |

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魚翅、燕窩、湯羹

ふかひれ、ツバメの巣、スープ

Shark's Fin • Bird's Nest • Soup

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| 17. 紅燒大鮑翅 ふかひれの煮込み
Braised Superior Shark's Fin 4/8 | \$1,250 例牌 per dish
\$420 每位 per person |
| 18. 蟹肉會燕窩 カニ肉入り燕の巣スープ
Bird's Nest with Crab Meat 70/71 | \$720 例牌 per dish
\$240 每位 per person |
| 19. 紅燒蟹肉翅 カニ肉入りふかひれスープ
Braised Shark's Fin Soup with Crab Meat 2/6 | \$550 例牌 per dish
\$190 每位 per person |
| 20. 紅燒雞絲翅 鶏絲入りふかひれスープ
Braised Shark's Fin Soup with Shredded Chicken 3/7 | \$480 例牌 per dish
\$160 每位 per person |
| 21. 鮑參翅肚羹 鮑なまこふかひれときょこうスープ
Abalone, Biche de Mer, Shark's Fin & Fish Maw Thick Soup 1/5 | \$450 例牌 per dish
\$150 每位 per person |
| 22. 上湯泡廣肚 滋養分入り魚の浮袋スープ
Fish Maw & Chinese Ham Soup 203 | \$350 例牌 per dish |
| 23. 菜蘆斑片湯 野菜と細切りメバルのスープ
Sliced Garoupa & Chinese Green Soup 208/218 | \$190 例牌 per dish
\$65 每位 per person |
| 24. 北菇海鮮湯 海産と椎茸のスープ
Black Mushroom & Assorted Seafood Soup 210/220 | \$170 例牌 per dish
\$60 每位 per person |
| 25. 八珍瑤柱羹 干貝柱と切碎の肉スープ
Conpoy & Assorted Meat Thick Soup 207/214 | \$160 例牌 per dish
\$55 每位 per person |
| 26. 紅棗海鮮羹 海産ときょこうスープ
Baked Fish Maw & Assorted Seafood Thick Soup 207/217 | \$150 例牌 per dish
\$55 每位 per person |
| 27. 原盅香露菇 椎茸のスープ
Double Boiled Black Mushroom Soup 206/216 | \$130 例牌 per dish
\$45 每位 per person |
| 28. 海鮮豆腐羹 海産と豆腐濃厚なスープ
Seafood & Bean Curd Thick Soup 212/222 | \$110 例牌 per dish
\$40 每位 per person |
| 29. 金粟海鮮羹 海産入りトウモロコシスープ
Seafood & Sweet Corn Thick Soup 213/223 | \$110 例牌 per dish
\$40 每位 per person |
| 30. 蟹肉粟米羹 カニ肉入りトウモロコシスープ
Crab Meat & Sweet Corn Thick Soup 205/215 | \$100 例牌 per dish
\$35 每位 per person |
| 31. 海鮮豆腐湯 海産と豆腐スープ
Seafood & Bean Curd Soup 211/221 | \$80 例牌 per dish
\$30 每位 per person |
| 32. 西湖牛肉羹 西湖風の挽牛肉入り玉子スープ
Minced Beef & Egg Flower Thick Soup 209/219 | \$80 例牌 per dish
\$30 每位 per person |

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鮑魚、响螺

あわび、ほら貝
Abalone & Sea Whelk

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|---|--------------------|
| 33. 清蒸生鮑魚 蒸しあわび
Steamed Fresh Abalone | 時價 seasonal price |
| 34. 白灼鮮响螺蓋 ほら貝薄切り煮る
Boiled Fresh Sliced Sea Whelk | 時價 seasonal price |
| 35. 龍舟鮮鮑片 あわびと燕の巣煮込み
Stewed Sliced Abalone with Bird's Nest 122 | \$840 例牌 per dish |
| 36. 花膠鮮鮑片 あわびと魚の浮袋の煮込み
Stewed Sliced Abalone & Fish Maw 123 | \$720 例牌 per dish |
| 37. 蠔皇 30 頭窩麻鮑 特上あわび (30 キャテイー)
Braised Superior Dried Abalone with Oyster Sauce 120 | \$500 每隻 per piece |
| 38. 鮑片扒上素 あわびと五目野菜の煮込み
Stewed Sliced Abalone with Assorted Vegetable 121 | \$500 例牌 per dish |
| 39. 碧綠鮮鮑片 あわびと野菜の煮込み
Stewed Sliced Abalone with Vegetable 124 | \$480 例牌 per dish |
| 40. 油泡螺片 ほら貝の炒め物
Stir Fried Sliced Sea Whelk 3626 | \$320 例牌 per dish |
| 41. 雪花雞片 ほら貝と鶏肉の炒め
Sauteed Sliced Sea Whelk & Chicken 3739 | \$240 例牌 per dish |
| 42. 蘭花斑片螺片 ほら貝とメバルとブロッコリー炒め
Sauteed Sliced Garoupa & Sea Whelk with Broccoli 3636 | \$240 例牌 per dish |
| 43. 桂侯吊片螺片 ほら貝とヤリイカの炒め
Sauteed Sliced Sea Whelk & Half Dried Cuttle Fish 3642 | \$230 例牌 per dish |
| 44. 菜蘆螺片 ほら貝と野菜の炒め
Sauteed Sliced Sea Whelk with Chinese Green 3643 | \$220 例牌 per dish |
| 45. 鮮露筍螺片帶子 ほら貝と貝柱とアスパラガス炒め
Sauteed Sliced Sea Whelk & Scallop with Asparagus 3917 | \$220 例牌 per dish |
| 46. 菜蘆螺片蝦球 ほら貝と車海老肉と野菜炒め
Sauteed Sliced Whelk & Prawn Ball with Vegetable 3599 | \$210 例牌 per dish |
| 47. 豉椒炒花螺 海蝸牛のチリと醤油炒め
Sauteed Sea Snail & Green Pepper with Chilli Sauce 3645 | \$130 例牌 per dish |
| 48. 攘焗香响螺 ほら貝詰めもの料理
Baked Stuffed Sea Whelk 3892 | \$70 每隻 per piece |



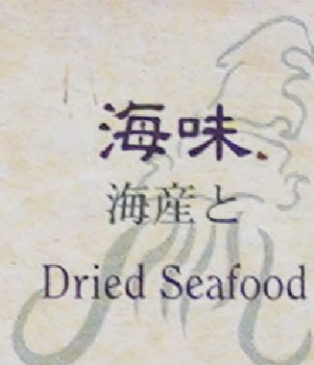
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|---|-------------------|
| 49. 清蒸石斑魚 メバルの蒸し
Steamed Fresh Garoupa | 時價 seasonal price |
| 50. 燒雲腿拼斑球 メバルボールとハムの炒め
Deep Fried Chinese Ham & Sauteed Garoupa Ball 3620 | \$280 例牌 per dish |
| 51. 玉樹麒麟斑 メバルとハムの野菜蒸し
Steamed Sliced Garoupa with Chinese Ham & Vegetable 3632 | \$270 例牌 per dish |
| 52. 蟹肉百花石斑卷 カニと海老肉の卸しとメバルのパン粉揚
Deep Fried Garoupa, Crab Meat & Mashed Shrimp Rolls 3627 | \$250 例牌 per dish |
| 53. 油泡鮮斑球 切りメバルの炒め
Sauteed Garoupa Ball 3722 | \$225 例牌 per dish |
| 54. 鴛鴦蒜茸蒸鮮斑片 メバルとニンニクつぶ蒸し
Steamed Fresh Sliced Garoupa with Garlic & Fried Garlic 3630 | \$220 例牌 per dish |
| 55. 龍鳳石斑夾 鶏肉と海老肉の卸しとメバルのパン粉揚
Deep Fried Garoupa, Chicken & Mashed Shrimp Rolls 3617 | \$210 例牌 per dish |
| 56. 蜜荳帶子斑球 蜜豆と貝柱と切りメバルの炒め
Sauteed Garoupa Ball & Scallop with Sweet Pea 3628 | \$195 例牌 per dish |
| 57. 西山海鮮丁 海産の粒とかじん炒め
Sauteed Diced Seafood with Olive Kernel 3644 | \$190 例牌 per dish |
| 58. X.O. 醬碧綠三鮮 海老肉と貝柱とメバル野菜 X.O. 醬炒め
Sauteed Shrimp, Scallop & Garoupa Ball with Vegetable & X.O. Sauce 3659 | \$185 例牌 per dish |
| 59. 菜蘆石斑球 メバル野菜炒め
Sauteed Garoupa Ball with Chinese Green 3629 | \$175 例牌 per dish |
| 60. 五柳石斑球 切りメバルの甘醋あんかけ
Deep Fried Garoupa Ball with Pickle Sauce 3667 | \$175 例牌 per dish |
| 61. 椒鹽鮮斑片 切りメバルのから揚げ
Deep Fried Sliced Garoupa with Chilli & Salt 3807 | \$175 例牌 per dish |
| 62. 金粟鮮斑片 切りメバルのトウモロコシソースあんかけ
Sauteed Sliced Garoupa with Sweet Corn Sauce 3638 | \$175 例牌 per dish |
| 63. 吉列洋腿石斑卷 メバルとハムのパン粉揚巻
Deep Fried Garoupa & Ham Rolls 3637 | \$175 例牌 per dish |
| 64. 窩貼石斑夾 メバルの厚揚げトースト
Deep Fried Garoupa on Toast 3618 | \$125 例牌 per dish |

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- 97. 清蒸頂膏蟹 蒸しメスカニ 時價 seasonal price
Steamed Fresh Female Crab
- 98. 薑葱焗花蟹 カニのしょうがとネギ炒め 時價 seasonal price
Baked Fresh Sea Crab with Ginger & Scallion
- 99. 豉椒焗肉蟹 カニのチリと醬油焼き 時價 seasonal price
Baked Fresh Male Crab with Chilli & Black Bean Sauce
- 100. 秘製珍寶凍花蟹 コールドカニ 時價 seasonal price
Special Chilled Fresh Jumbo Sea Crab
- 101. 咖喱焗肉蟹 カニカレライス 時價 seasonal price
Baked Fresh Male Crab with Curry Sauce
- 102. 煲仔鹽焗奄仔蟹 ソールトカニ土鍋煮 時價 seasonal price
Baked Fresh Baby Crab with Salt in Pot
- 103. 蟹皇四寶蔬 四目野菜とカニ黄炒め \$340 中盤 per dish
Stewed Four Kinds of Vegetable with Crab's Cream 1774
- 104. 碧綠珊瑚 芥蘭菜とカニ黄炒め \$210 例牌 per dish
Sauteed Sectioned Kale with Crab's Cream 1777
- 105. 蟹肉炒鮮奶 カニ肉とミルク炒め \$125 例牌 per dish
Stir Fried Milk with Crab Meat 3625
- 106. 蟹肉炒蛋白 カニ肉と蛋白炒め \$125 例牌 per dish
Sauteed Crab Meat & Egg White 3598
- 107. 蟹肉玉蘭度 カニ肉とカイラン煮付け \$125 例牌 per dish
Stewed Crab Meat with Green Kale 1771
- 108. 蟹肉西蘭花 カニ肉とブロッコリ煮付け \$120 例牌 per dish
Stewed Crab Meat with Broccoli 1770
- 109. 香煎芙蓉蟹 カニ肉と鶏卵の炒め \$115 例牌 per dish
Fried Scramble Egg with Crab Meat 3654
- 110. 蟹肉扒時蔬 カニ肉と野菜の炒め \$110 例牌 per dish
Stewed Seasonal Vegetable with Crab Meat 1711
- 111. 攘焗蟹蓋 カニの甲に詰め物焼く \$55 每隻 per piece
Crab Meat Au Gratin 8114
- 112. 百花炸蟹钳 カニ詰め物のパン粉揚 \$45 每隻 per piece
Deep Fried Stuffed Crab's Claw with Mashed Shrimp 3788



- 113. 發財瑤柱脯 干貝柱と海藻いため \$370 例牌 per dish
Stewed Conpoy with Black Moss 1884
- 114. 北菇扒海參 椎茸となまこ煮付け \$170 例牌 per dish
Stewed Biche de Mer with Black Mushroom 3678
- 115. 瑤柱扒蘭花 干貝柱とブロッコリ煮付け \$160 例牌 per dish
Stewed Broccoli with Conpoy 1708
- 116. 翡翠伴海參 なまこと野菜煮 \$135 例牌 per dish
Stewed Biche de Mer with Vegetable 3635
- 117. X.O. 醬爆吊片 ヤリイカのX.O.チリソース炒め \$105 例牌 per dish
Fried Half Dried Cuttle Fish with X.O. Sauce 3658
- 118. 椒鹽焗鮮魷 いかのから揚げ \$80 例牌 per dish
Deep Fried Cuttle Fish with Chilli & Salt 3616



- 119. 雲腿片扒芥膽 薄切りハムとからしの煮込み \$115 例牌 per dish
Stewed Mustard Green with Sliced Chinese Ham 1706
- 120. 鮮百合雞牛柳 ビーフとチキンとユリの炒め \$110 例牌 per dish
Sauteed Sliced Beef & Chicken with Fresh Lily Bulb 3130
- 121. 中式煎牛柳 中華風のビーフステーキ \$105 例牌 per dish
Fillet Steak in Chinese Style 3129
- 122. 黑椒鹽牛肉片 ビーフの黒こしょうとソルト焼き \$105 例牌 per dish
Deep Fried Sliced Beef with Black Pepper & Salt 3122
- 123. 沙爹串燒吊片牛柳 ビーフとヤリイカのサテソースくし \$105 例牌 per dish
Sharshlik of Steak & Dried Cuttle Fish with Satay Sauce 3131
- 124. 菠蘿咕嚕肉 スプタ \$80 例牌 per dish
Sweet & Sour Pork with Pineapple 2629
- 125. 錦繡炒肉絲 細切豚肉の什野菜炒め \$80 例牌 per dish
Sauteed Sliced Pork with Assorted Vegetable 2628
- 126. 香橙焗肉排 ポークのオレンジソース焼き \$80 例牌 per dish
Baked Spare Rib with Orange 2626
- 127. 豉味香酥骨 ポークの醬油味の焼き \$80 例牌 per dish
Deep Fried Spare Rib with Soy 2627

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家禽
チキン、ハト、ダック
Poultry

- | | | | | |
|---|----------------------------|-------|----|------------|
| 128. 蒼梧紙包雞 | ペーパーチキンとハム | \$360 | 壹隻 | whole bird |
| Fried Chicken with Ham & Mushroom | Wrapped with Paper 510/502 | \$190 | 半隻 | half bird |
| 129. 生扣鴛鴦雞 | チキンとハムの蒸し | \$350 | 壹隻 | whole bird |
| Steamed Chicken with Black Mushroom & Chinese Ham | 512/504 | \$185 | 半隻 | half bird |
| 130. 金華玉樹雞 | 蒸しハムとチキン | \$320 | 壹隻 | whole bird |
| Steamed Chicken with Chinese Ham & Vegetable | 511/503 | \$170 | 半隻 | half bird |
| 131. 京都片皮鴨 | 北京ダック | \$280 | 壹隻 | whole bird |
| Roasted Peking Duck (Peeling) | 5254 | \$340 | 兩食 | two course |
| 142. 羅漢扒大鴨 | アヒルの“羅漢”精進料理かけ | \$260 | 壹隻 | whole bird |
| Stewed Duckling with Assorted Vegetable | 603/601 | \$145 | 半隻 | half bird |
| 133. 古法鹽焗雞 | ローズソルトチキン | \$220 | 壹隻 | whole bird |
| Baked Chicken with Salt | 508/500 | \$125 | 半隻 | half bird |
| 134. 燒雲腿鴿脯 | 鳩肉の薄切りとハムの炒め | \$220 | 例牌 | per dish |
| Sauteed Sliced Pigeon with Fried Chinese Ham | 673 | | | |
| 135. 當紅炸子雞 | チキンの揚げ物 | \$200 | 壹隻 | whole bird |
| Deep Fried Chicken | 509/501 | \$115 | 半隻 | half bird |
| 136. 生燒琵琶鴿 | ロースト若鳩 | \$140 | 壹隻 | whole bird |
| Roasted Pigeon both Interior & Exterior | 672 | | | |
| 137. 沙爹爆雞球 | 鶏肉のサテソース炒め | \$135 | 例牌 | per dish |
| Fried Chicken Ball with Satay Sauce | 507 | | | |
| 138. 冬筍火鴨絲 | 細切り鴨肉と竹の子炒め | \$135 | 例牌 | per dish |
| Sauteed Sliced Duck Meat with Bamboo Shoot | 605 | | | |
| 139. 玫瑰石岐鴿 | スパイスの若鳩 | \$130 | 壹隻 | whole bird |
| Spiced Pigeon | 5255 | | | |
| 140. 檸汁燒焗鴿 | はとのレモンソース焼き | \$125 | 壹隻 | whole bird |
| Fried Pigeon with Lemon Sauce | 671 | | | |
| 141. 榨菜海蜆雞柳 | 鶏肉とクラゲとからし根スパイス炒め | \$115 | 例牌 | per dish |
| Sauteed Shredded Chicken with Sea Blubber & Salted Rutabaga | 505 | | | |
| 142. 香燒石岐鴿 | 若鳩のあぶり焼き | \$115 | 壹隻 | whole bird |
| Deep Fried Pigeon | 670 | | | |
| 143. 紫蘿炒鴨片 | アヒルとパイナップルとしょうがの炒め | \$85 | 例牌 | per dish |
| Sauteed Sliced Duck Meat with Pineapple & Ginger | 602 | | | |

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蔬菜、豆腐
野菜、豆腐
Vegetable & Bean Curd

- | | | | | |
|---|-------------------|-------|----|----------|
| 144. 銀湖翡翠攘竹筍 | カニ肉と竹の筍と野菜煮付け | \$200 | 例牌 | per dish |
| Stewed Chinese Green & Bamboo Fungus with Crab Meat | 1702 | | | |
| 145. 麒麟石上長紅梅 | ハムとカニ黄の豆腐蒸し | \$170 | 例牌 | per dish |
| Steamed Bean Curd with Chinese Ham & Crab's Cream | 3634 | | | |
| 146. 百花競艷 | 海老肉の卸しと野菜の炒め | \$130 | 例牌 | per dish |
| Sauteed Broccoli Stuffed with Mashed Shrimp | 1710 | | | |
| 147. 紅燒雙冬 | 竹の子と椎茸の醤油煮込み | \$130 | 例牌 | per dish |
| Braised Bamboo Shoot & Black Mushroom | 1701 | | | |
| 148. 沙津海鮮卷 | 海産肉のパン粉揚 | \$105 | 例牌 | per dish |
| Deep Fried Seafood Rolls with Salad Dressing | 3752 | | | |
| 149. 北菇扒菜蘆 | 椎茸と野菜煮付け | \$105 | 例牌 | per dish |
| Stewed Chinese Green & Black Mushroom | 1741 | | | |
| 150. 美菓炒素丁 | 什野菜とハワイ果じんの炒め | \$100 | 例牌 | per dish |
| Sauteed Diced Vegetables with Cashew Nut | 1705 | | | |
| 151. 會羅漢齋 | 精進炒め料理 | \$95 | 例牌 | per dish |
| Stewed Assorted Vegetable | 1707 | | | |
| 152. 百花蒸攘豆腐 | 海老肉の卸しと豆腐の姿蒸し | \$95 | 例牌 | per dish |
| Steamed Bean Curd Stuffed with Mashed Shrimp | 3698 | | | |
| 153. 香煎枇杷豆腐 | 特色焼き豆腐 | \$95 | 例牌 | per dish |
| Deep Fried Mashed Bean Curd & Shrimp | 3845 | | | |
| 154. 清炒蜜糖荳 | スイートピーの炒め | \$90 | 例牌 | per dish |
| Sauteed Sweet Pea | 1726 | | | |
| 155. 荔蓉香酥盒 | ミンチ肉のいもがしら詰め物パン粉揚 | \$80 | 例牌 | per dish |
| Deep Fried Mashed Taro Stuffed with Assorted Meat | 3615 | | | |
| 156. 紅燒豆腐 | 豆腐とエビのすり身の蒸し物 | \$80 | 例牌 | per dish |
| Braised Bean Curd with Minced Pork | 3759 | | | |
| 157. 蠔油玉蘭蘆 | カイランとオイスターソース炒め | \$75 | 例牌 | per dish |
| Sauteed Green Kale in Oyster Sauce | 1699 | | | |
| 158. 蒜茸白菜苗 | キャベツとニンニクの炒め | \$70 | 例牌 | per dish |
| Sauteed Chinese Cabbage with Garlic | 1856 | | | |
| 159. 郊外油菜蘆 | 野菜の炒め | \$70 | 例牌 | per dish |
| Sauteed Chinese Green | 1883 | | | |

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煲仔菜

土鍋煮

Earthen-Pot Food

160. 珍寶海鮮煲 海鮮土鍋煮 \$270 per pot
Braised Assorted Seafood in Pot 2452
161. 薑葱斑球煲 メバルのしょうがとネギ土鍋煮 \$210 per pot
Braised Garoupa Ball with Ginger & Scallion in Pot 2456
162. 海鮮雜菜煲 海鮮と什野菜土鍋煮 \$210 per pot
Boiled Assorted Seafood & Vegetable in Pot 2450
163. 龍宮玉子豆腐煲 海鮮と日本の豆腐土鍋煮 \$210 per pot
Boiled Assorted Seafood & Japanese Bean Curd in Pot 2461
164. 棉花鵝掌煲 グースの水かきと魚の浮袋土鍋煮 \$170 per pot
Braised Goose's Web & Baked Fish Maw in Pot 2494
165. 海參鵝掌煲 ガチョウの水かきとナマコの土鍋煮 \$170 per pot
Stewed Goose Web & Sea Slug 2494
166. 生炆斑腩煲 メバルの腩土鍋煮 \$160 per pot
Braised Garoupa Brisket in Pot 2458
167. 北菇滑雞煲 チキンと椎茸土鍋煮 \$140 per pot
Boiled Chicken & Black Mushroom in Pot 2454
168. 鹹魚雞粒豆腐煲 塩魚と鶏肉と豆腐土鍋煮 \$115 per pot
Braised Chicken & Salted Fish with Bean Curd in Pot 2457
169. 會羅漢齋煲 精進炒め料理土鍋煮 \$105 per pot
Stewed Mixed Vegetable in Pot 2460
170. 八珍豆腐煲 豆腐と豚肉と臓物土鍋煮 \$105 per pot
Bean Curd & Assorted Meat in Pot 2487
171. 沙爹粉絲牛肉煲 牛肉とバーミセリとサテソース土鍋煮 \$105 per pot
Sliced Beef & Vermicelli with Satay Sauce in Pot 2468
172. 香芋排骨煲 スペアリブとタロイモの土鍋煮 \$105 per pot
Spare-Rib & Taro in Pot 2496
173. 魚香茄子煲 ミンチ肉となす土鍋煮 \$95 per pot
Braised Egg Plant & Minced Pork in Pot 2455
174. 粉絲雜菜煲 什野菜としらたき土鍋煮 \$95 per pot
Boiled Assorted Vegetable & Bean Thread in Pot 2451
175. 東江豆腐煲 魚肉の卸しと豆腐土鍋煮 \$95 per pot
Boiled Bean Curd & Minced Dace Meat in Pot 2453

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燒味、鹵味

ロースト肉、醤油煮

Roasted & Soyed Meat

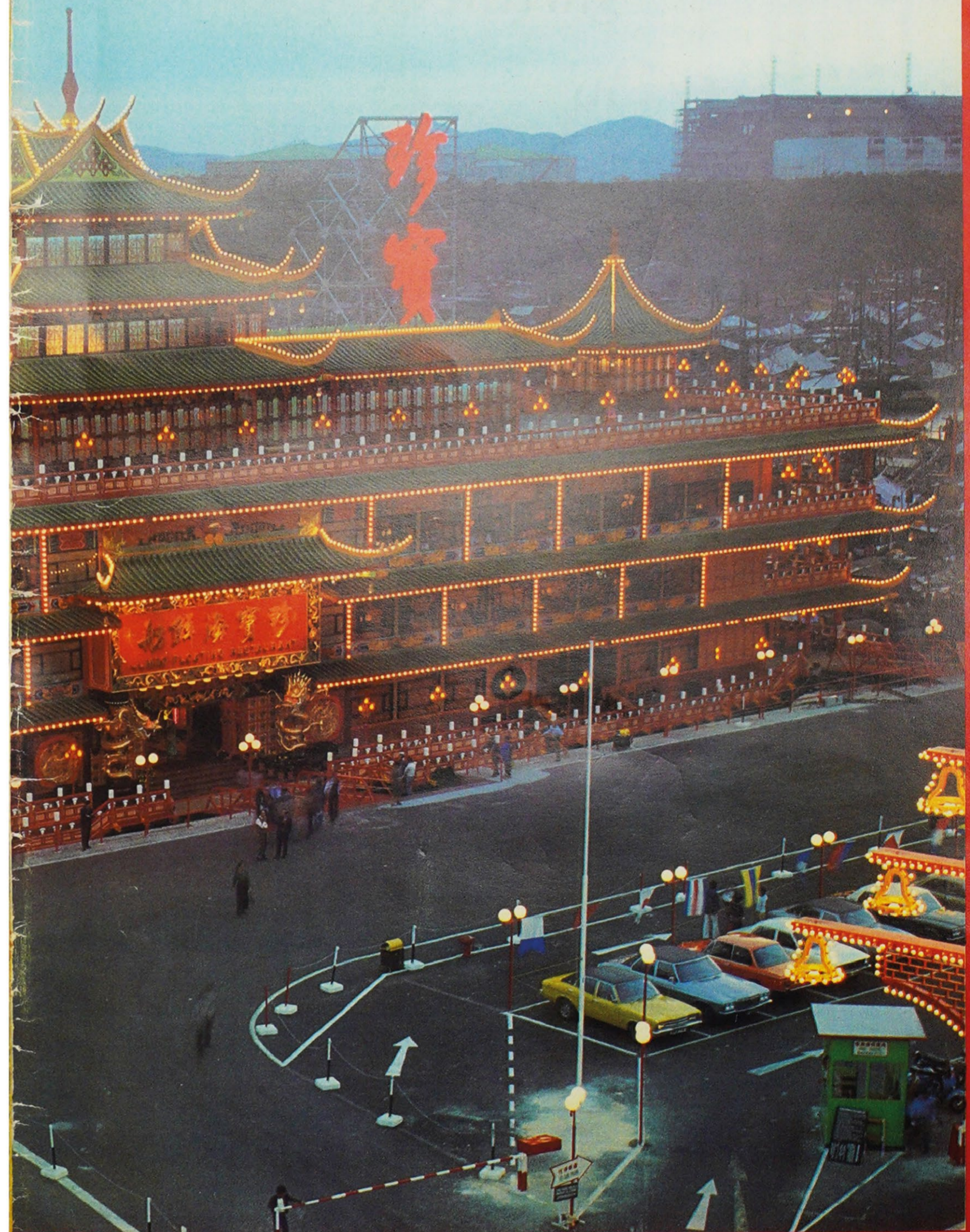
176. 香燒琵琶鴨 ローストアヒル \$270 壹隻 whole bird
Roasted Duck both Interior & Exterior 5228
177. 珍寶一品雞 珍寶珍味チキン \$220 壹隻 whole bird
Roasted Chicken 5227
178. 秘製水晶雞 クリスタルチキン \$220 壹隻 whole bird
Steamed Spiced Chicken 5249
179. 乳豬拼盤 小豚の丸焼きの前菜盛合せ \$180 中盤 per dish
B.B.Q. Suckling Pig & Meat Combination 5211
180. 錦繡拼盤 前菜盛合せ \$145 中盤 per dish
Roasted & Spiced Meat Combination 5215
181. 化皮乳豬 小豚の丸焼き \$90 壹碟 per dish
Barbecued Suckling Pig 5210
182. 脆皮燒鵝 がちょうの丸焼き \$90 壹碟 per dish
Roasted Goose 5216
183. 叉燒拼油雞 豚肩ロースの焼きものと醤油味チキン \$90 壹碟 per dish
Barbecued Pork & Soyed Chicken 5267
184. 海蜆拼燻蹄 クラゲと豚もものしょう油漬け \$90 壹碟 per dish
Sea-Blubber & Spiced Pig's Leg 5267
185. 乳豬拼切雞 小豚の丸焼きと蒸しチキンカツ \$90 壹碟 per dish
Suckling Pig & Steamed Chicken 5244
186. 蜜汁叉燒 豚肩ローストの焼きもの \$70 壹碟 per dish
Barbecued Pork 5209
187. 白切肥雞 蒸しチキン \$70 壹碟 per dish
Steamed Chicken 5225
188. 桶子油雞 ハバイスチキン \$70 壹碟 per dish
Steamed Chicken with Soy 5226
189. 香燒排骨 ロースト豚はら肉 \$70 壹碟 per dish
Roasted Spare Rib 5217
190. 爽脆生腸 豚の大腸の醤油煮 \$70 壹碟 per dish
Spiced Pig's Intestine 5218
191. 脆皮燒鴨 ロースのダック \$70 壹碟 per dish
Roasted Duck 5269

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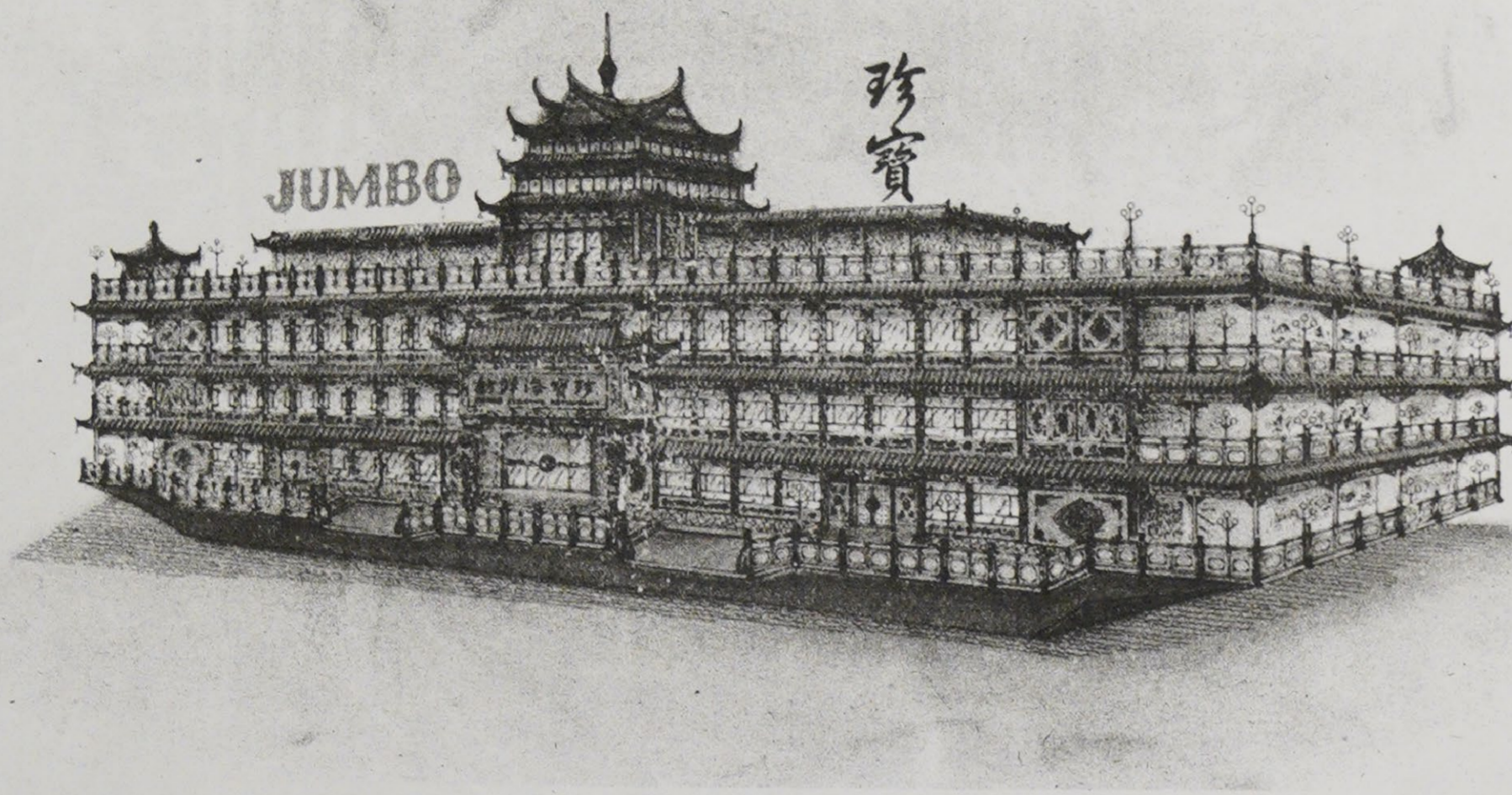


The Grand Opening of The Jumbo Floating Restaurant



珍寶海鮮舫

九七六



THE opening of the Jumbo Floating Restaurant marks an important step in the development of Aberdeen as a tourist attraction for visitors to Hongkong. But the Jumbo restaurant also caters to Hongkong residents, who now want leisure activities away from their working lives.

Aberdeen's floating restaurants have long been a major tourist attraction, but in both number and size, they could never meet the ever increasing demand by visitors to Hongkong. So the present Jumbo Floating Restaurant was conceived and finally built, to meet this growing demand by tourists for the best in sea food and luxury. The failure by fire of our first attempt didn't really deter us from achieving the completion of the Jumbo. It made us more determined to provide Hongkong with the largest floating restaurant in Aberdeen.

Today's Jumbo is the essence of the best in design planning and luxurious decoration, working alongside skilled craftsmen and based on the designs of China's Imperial palace. It took us nearly two whole years to complete the project. Because of the sheer size of the Jumbo, construction of the floating restaurant obviously caused numerous problems, requiring detailed planning. But with strong support from the Hongkong community and various Government departments, the Jumbo was finally completed, in all its present day splendour.

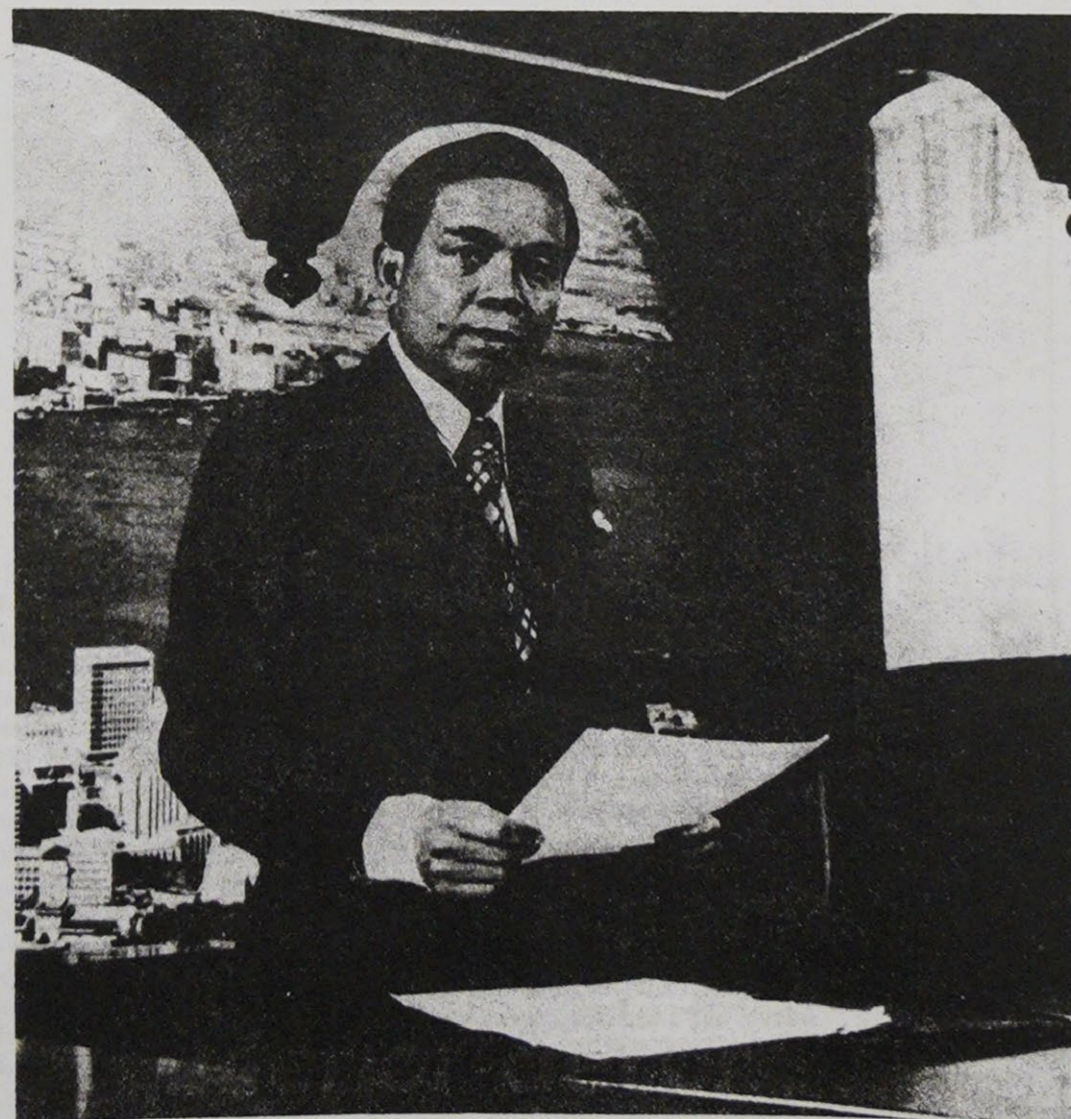
For the time being, the Jumbo Floating Restaurant is moored in Aberdeen, the ideal setting for Hongkong's most luxurious and largest floating restaurant. I believe more visitors will now come to Hongkong with the Jumbo Floating Restaurant in Aberdeen as an attraction.

MESSAGE

By

the Managing Director of Jumbo Floating Restaurant,

Mr Cheng Yu-tung



MANAGING Director, Mr Cheng Yu-tung.

珍寶特刊 發刊詞

語云繁榮乃盛世之源，饌食為民生之福，本港社情興盛，人多從追求物質之向而趨享榮頤之道，七十年代期間，因本港漸趨繁榮，經濟轉佳，每年遊客遞增，飲食業漸臻蓬勃，其時海鮮舫對遊客最吸引，惟以原有數量實感不足應付，致有策劃興建一艘海上浮宮之舉，選名珍寶海鮮舫，正具雛型之際，不慎竟遭回祿，惋惜之餘，羣情憤有未甘，仍高翅無畏精神，實行再接再勵，委本人負責繼續廣集名師，從新精心設計，一切模仿宮庭，使貴客光臨，如身處帝苑，新舫之重建，費時幾達兩載，至本年秋間全部落成，惟體積龐大，曾招致若干問題，幸賴各界人士協助支持，得以解紛，經於十月廿日正式營業，暫寄碇於鴨甸岸，為因氣派極備豪華且交通方便之故，每日顧客如潮，形成整區十分暢旺，而旅遊業亦隨之掀升，由此推察，對帶來本港經濟遠大前景，本人確表樂觀，對全面繁盛，深寄厚望焉。

珍寶海鮮舫
總經理
鄭裕彤



CHAIRMAN, Mr Stanley Ho, addressing guests at the opening ceremony.

CHAIRMAN'S MESSAGE

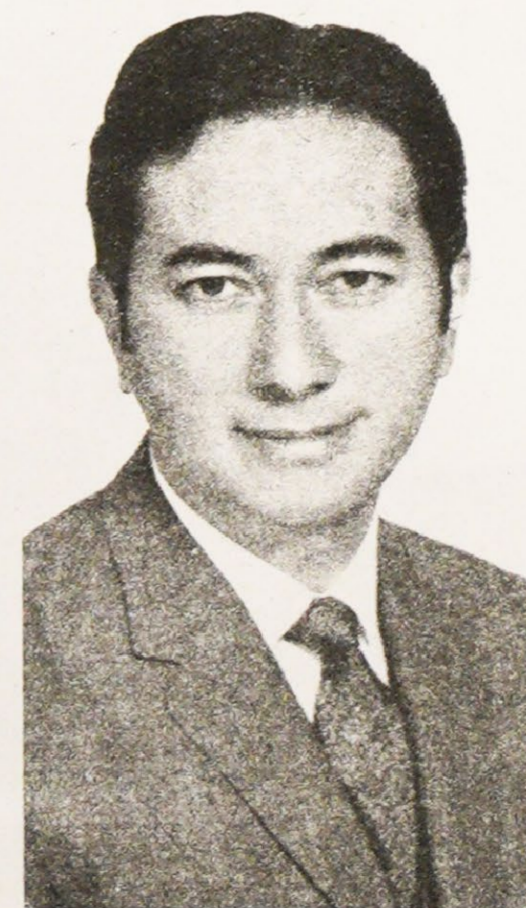
By Mr Stanley Ho, chairman of
the Jumbo Floating Restaurant

ON behalf of the Board, I would like to thank you very much for coming to the opening ceremony of our jumbo floating restaurant. First of all, we must thank the various government departments, the Aberdeen Kaifong and civic associations, and many leaders and members of the local community without whose assistance and support the Jumbo could not officially open.

We hope that the operation of the Jumbo will contribute to the continued development of Aberdeen. We expect that it will not only become a favourite spot for the residents of Hongkong, but

also one of the major attractions to tourists. With the Jumbo, we expect to generate greater prosperity in the Aberdeen area.

We are very grateful to Mr David Donaldson, deputy executive director of the Hongkong Tourist Association, for consenting to officiate at the opening ceremony. Tourism has always been a main pillar of Hongkong's economy and I am sure Mr Donaldson will agree that Aberdeen — with its colourful history, its attractive junks and its courteous floating population — has always been an important part of the success of the industry for which we will spare no efforts to contribute our small part.



MR Stanley Ho

珍寶海鮮舫董事局主席 何鴻樂之開幕詞

唐立信先生各位嘉賓

今日得到各位抽出寶貴時間蒞臨參加珍寶海鮮舫開幕典禮，本人謹代表公司致以萬二分謝意。

首先，我應感謝各政府機關、香港仔街坊福利會、各社團及各界人士鼎力協助與支持，使到「珍寶」得以順利如期開幕，董事局同寅對此極為感激，吾等期望「珍寶」之開業，對香港仔地區之迅速發展，能夠作出若干貢獻，并深信「珍寶」將來不但成為本港人士之好去處，且會吸引更多遊客到香港仔遊覽，為本區帶來更大之繁榮。

吾等衷心感謝香港旅遊協會副執行總幹事唐立信先生親臨「珍寶」主持開幕儀式，如業所週知，旅遊事業乃本港經濟繁榮一大支柱，本人相信唐立信先生亦會同意，香港仔之悠久歷史，加以海面聚集繁多而富有東方色彩之漁船，與及香港仔友善好客之居民，乃促進香港旅遊業主要因素之一，吾等處於人傑地靈之香港仔經營業務，充滿信心，并祈望各界人士及各位街坊多予指導。謝謝各位

何鴻樂
主席



THE ROYALTY of ancient China must have presided in a setting like this over their subjects during grand feasts. This is an interior shot of one of the Jumbo restaurant's dining area.

金碧輝煌宮廷式建築 · 龍鳳呈祥 龜鶴添壽

當你穿上手工精細巧奪天工的龍袍，坐在舒適的龍椅上，而週圍盡是說不盡的輝煌麗設，你會真得以為自己做了皇帝。

這只不過是價值數以百萬計珍寶海鮮舫上特色之一。在海鮮舫三樓處分設有兩間裝飾華麗的大廳分別命名為御殿和太和殿。

這兩間大廳的設計完全是仿照北京故宮的款式而裝飾，每間廳都有一張龍椅和其他舒適寬敞的椅子，樓梯柱子全係雕著龍。

顧客可以穿上皇帝或皇后的龍袍服，坐在龍椅上拍照留念。

這兩張椅子充份地表現出中國傳統手工藝的工夫，在東南亞各地再也找不出像這兩張那麼精工製作的椅子。工匠們花了六個月的時間去設計和製這兩張龍椅。

御殿和太和殿兩廳可用作晚飯及擺宴之用，可容納一千多名顧客，而同時又不會令他們感到擠迫。

兩廳內各有的兩張龍椅均用酸枝加上人手製成，上飾有金飾，包括金龍柱立在梯子兩端。兩廳的天花板亦用人工雕成不同花朵，漆上綠、橙、黃、啡等不同顏色的油漆。

為了增加兩廳的氣氛，燈光設計也是別出心裁，包括白色宮燈和吊在適當距離。

顧客若在享受美味食物後，欲手持一杯閒話家常或談生意，在兩廳內各有一個小型酒吧，供應各式各樣的酒類和飲品。

在龍椅後有一道樓梯直達海鮮舫頂層露天花園處。這佔地一萬平方呎的露天花園是飯後理想的散步地點。

通到露天花園的樓梯全是鋼鐵製成，以減低火警的危險，與花園上的兩座小亭子相連。

在露天花園的正中是一座長方形的中國式涼亭，佔地約五千平方呎，高度有三層樓那麼高，內部裝修完全是古色古香，有清雅的窗門，只供休憩之用。

亭子的顏色引人注目，綠瓦紅柱加上金色的窗框和綠、紅黃的玻璃，真是五光十色，令人目不暇給。

花園的欄河也是全用鋼製成，在花園中共有一百多枝燈柱。圍繞著欄河，每枝燈柱上有三盞黃色圓形燈。當晚上點上燈時，整個花園呈金黃色。

此外，花園中尚種有各種花草樹木，使花園充滿綠色大自然景色。

珍寶海鮮舫裝修的主題是完全仿照故宮的形成，這令身置其中的顧客感到處身在中國傳統建築豪華的環境中。

雖然，設計師並無刻意模仿一個朝代的宮廷建築，但顏色方面主要是用橙、綠、紅三色。這三種顏色是明朝宮廷建築物所用白色，亦可令珍寶海鮮舫有一種明朝的氣勢。

在主要入口處設有兩枝華表，守衛在入口處兩旁。每枝華表各高約廿呎，全用木雕刻成，各重一噸，這亦是中國傳統工藝代表作之一。他由本港著名雕刻家沈昌昭用了六個月時間雕成。

沈老先生今年已經七十歲了，他廿歲便

開始從事雕刻的行業，共雕過一萬多條龍。這兩枝華表是他一生精心傑作之一，亦是他最後一件作品，他在完成這兩枝華表後便退休。

華表的圓徑要兩個人四隻手才能環繞起來，整個華表的底色是紅色和綠色，而龍身則是金色。

在兩枝華表上有一橫額上刻有珍寶海鮮舫，另有九條姿勢不同的龍。

這些龍使珍寶海鮮舫看來更具尊嚴和不凡的氣象。根據中國古老的傳說，龍、鳳、龜都是吉祥的動物，而特別是龍在中國一向是皇帝的象徵，代表權力、長壽和尊貴。

在主層內共有百多隻龍首，是用鋁製成，使海鮮舫看來更加豪華。

進入主層處，是金黃色牆壁和裝飾別具一格的迎賓廳，廳內除了寬闊的樓梯可通樓外，亦設有電梯載客。

主層左手邊是貴賓廳，共有十門，共可容納三百人，每間貴賓廳可隨意開隔大小，所有活動間隔全是用防火材料製成。

每間貴賓廳內均有彩色電視機、電話和特別服務，極適合招呼朋友，或是家庭聚會。

主層的右手邊是娛樂室，有麻將房，所有房亦如貴賓廳可隨意開隔，共可容納三百至四百名客人。

在迎賓廳的中間有兩道銅製的樓梯，每條銅製扶手亦雕有獨角獸。樓梯階鋪上著名北京地氈，使客人可以安適地登上海鮮舫

的二樓和三樓。

除了牆上裝飾和傢俬外，海鮮舫內各層全部鋪上北京地氈。除了露天花園和舖底機房外，鋪地氈的面積達三萬平方呎。

當夜幕低垂，泊在香港仔的珍寶海鮮舫亮起所有燈後，香港仔的海面生光不小。全個海鮮舫要一萬隻燈泡。

連在海鮮舫頂層露天花園的亭子頂上也有燈光的裝置，人們遠遠便可看到珍寶海鮮舫了。

內部燈光裝置，最令人注目的是一座圓徑六呎位於三樓的水晶吊燈，這座吊燈與天花板的花朵互相配合。

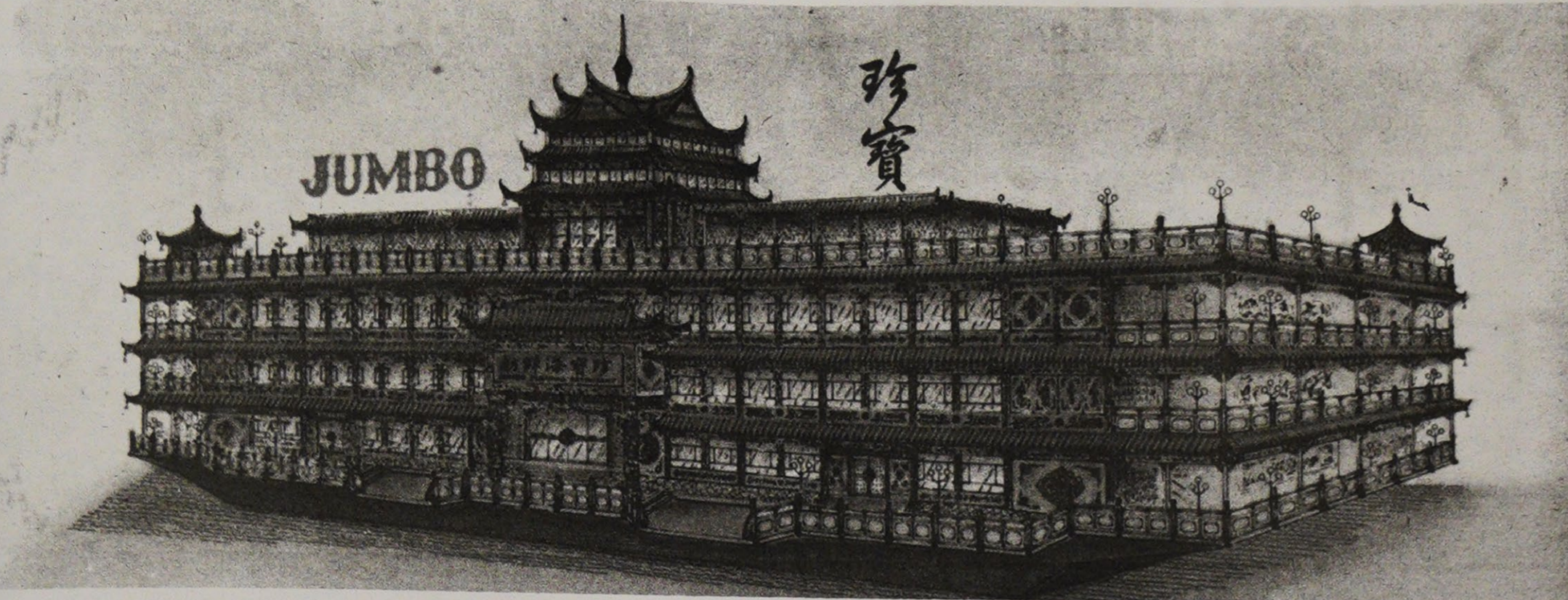
在主層與三樓之間的二樓亦分為兩個主要的廳，一為祥龍廳，另一為瑞鳳廳，設計也是依照中國宮廷式建造，共可容納一千人。

祥龍廳顧名思義內部裝修主要是龍，而瑞鳳廳的裝修主要是鳳。

海鮮舫每層樓的牆上都刻有精巧壁畫。在主層迎賓廳的一幅壁畫上刻有金龜、鶴在國人來說代表長壽。另外尚有四幅壁畫，分是代表春夏秋冬的梅、桃、菊、竹。

最令人注目的一幅壁畫位於主層至三樓梯間的一幅。它寬六十五呎，高十五呎。畫的內容是皇帝和他的隨從乘平底船出遊。此畫由著名西班牙畫家法蘭西斯哥·波布協設計，用一平方呎小塊磁磚鑲成。

這幅畫是據一幅中國名畫部份製成，原畫長四百呎，內有人物數以百計。



巨型珍寶海鮮舫開幕 本港創另一世界紀錄

當價值三千二百萬元珍寶海鮮舫在香港開始營業後，本港在世界紀錄將增添一項：擁有世界上最大的海上海鮮舫。

經過多年不斷設計和辛勞的建造，珍寶海鮮舫是中國建築藝術和西方先進科學技術的結晶品。

除了最現代化的安全和防火設備外，珍寶海鮮舫亦是具有最豪華享受的海鮮舫，如中央空調調節系統和設有自動化污系統的下水道。

根據珍寶海鮮舫設計師馮永漢表示，在設計這艘海鮮舫時最具挑戰性的地方是如何將安全程度和規例嚴謹的防火設備與客戶對這艘豪華海鮮舫的裝飾和盡量利用空間的政策合二為一。

這座海鮮舫與其他海鮮舫相比恍如大巫見小巫，它全長二百五十呎、寬七十呎，高度約達普通樓宇十層那麼高。

海鮮舫可載重三千噸，同時可容納二千五百人，這個數目比其他三艘泊在香港仔的海鮮舫全部人數還要多。

用作建造和裝修這艘龐大海鮮舫的材料均是經過特別挑選，具有防火和耐高溫的能力。全舫百分之九十，包括船身均用鋼板或鋼枝製成。

舫內裝修所用油漆均是防火油漆，至於全舫用木料所製成的東西比其他任何一艘海鮮舫為少。

珍寶海鮮舫內共有三個走火道：一條主要樓梯及兩條輔助樓梯，每條走火道內部裝修，全用最好的防火材料。此外，尚有兩條室外走火道在舫尾，以策安全。

十層樓對一幢樓宇來說可能不算是高，但珍寶海鮮舫由輪底至頂層亭子的頂端卻有九十呎那麼高，在海鮮舫來說的確令人覺得宏偉。

此外，珍寶海鮮舫上可供應的面積亦十分大，除了頂層外，全部可供應用面積達四萬五千平方呎，換句話說，每層至少有一萬四千平方呎可供使用。

海鮮舫的頂層為一天台花園，包括一座古色古香的中國式亭子位於中央。另舫兩端亦各有一座小型的亭子，每個亭子均有樓梯與下層連接。

珍寶海鮮舫設計上另一個特點是，海鮮舫的頂層是用作鬆弛和散步之用，而非吃東西的地。頂層花園將種滿花草樹木，使珍寶海鮮舫看來格外有一種清新的氣息。

除下三層——主層、一樓和二樓包括有供各種用途和大小之吃飯廳房，需要時尚可

增減。用作間房之用的屏風也是用防火原料製成。

珍寶海鮮舫比其他任何一艘海鮮舫來得要安全和寬敞，因而減少了火警的危險性，廚房則設在另一艘泊在海鮮舫旁的船上。

在珍寶海鮮舫旁，停泊有兩艘較小的船隻，一用作廚房，另一用作平底船。兩船均用鋼製成。這艘平底船泊在廚房船與海鮮舫間，在緊急情況下可作為急救船之用。

該艘平底船亦高三層，置有三個玻璃缸和海鮮在主層，三個缸加起來共有容水六千至七千加侖。主缸用作儲放游水魚類，餘下兩個較小缸用作儲放蝦蟹和其他海產食物。

所有儲放海鮮的缸內溫度均小心控制達到恒溫，海水未進入缸前均要經過過濾，使海鮮能保持生猛健康。

平底船的第一層用作整個海鮮舫的辦事處，頂層則是廚房與海鮮舫的連接處，食物經該處送至海鮮舫內。

廚房船可以算是整個海鮮舫最主要的一部份，必泊在海鮮舫最外的一艘船上，由一艘獨立平底船與海鮮舫本身聯繫在一起。它亦有三層高，重約八百噸，所有爐子均用柴油式。約有八十人在廚房內工作，其中六十人為廚師。

海鮮舫上另一重要部門便是機房，它位於主層的下面，外面根本看不見。機房內有兩間發電室，一為主發電室，另一為緊急情況下使用輔助發電室，共有六具發電機，可發電一千瓩。主控室主管舫上一切主要服務，而且是全自動化。

在主層下，尚有一空氣調節中必，整個珍寶海鮮舫內均是空氣調節，兩副空氣調節系統共可產生三百匹馬力。

自動滅火系統控制室亦位於主層下，其包括有一具自動泵水和壓力槽，自動泵水器每分鐘可泵水六百加侖。

根據馮建築師稱，自一九七二年設計珍寶海鮮舫以來，工作一直未有停過，到目前仍在進行中，最後工作要待珍寶海鮮舫準備開張之日才能結束。

馮先生亦曾設計過其他海鮮舫，這些海鮮舫亦是香港仔飲食企業公司所有。

他表示，在設計珍寶海鮮舫時，顧客的安全為最主要的事項。這包括裝有最新式的防火和救火設備。

Dine

HONGKONG can now claim another first — the world's largest floating restaurant with the opening of the new \$32 million Jumbo floating restaurant now docked in Aberdeen harbour. Involving years of continuous planning and hard work, the Jumbo represents a happy marriage of all that is best in Chinese architectural design and Western engineering techniques.

Incorporating the best modern safety and fire-proof measures, the Jumbo can also boast of the best in modern luxury comforts from central air conditioning to pollution-free sewage treatment systems. According to its designer, local naval architect, Mr Fong Wing-hong, the greatest challenge in the designing of the vessel was how to incorporate the high safety and fire prevention standards required by the Government together with the owner's requirements for a luxury floating restaurant with the best utilisation of available space.

The dimensions of the Jumbo compared with its predecessors are quite impressive — overall length 250 feet and 70 feet wide and as tall as a 10-storey building. When fully loaded, it has a displacement of more than 3,000 tons. It will be able to accommodate about 2,000 people which is more than the combined capacity of the three other floating restaurants.

All the materials used for the construction of the Jumbo were specially chosen for their fire resistant and fire-proof qualities. More than 90 per cent of the vessel, including the hull, is made up of all-steel welded construction. The fire retarding resistant paintwork is

本港海鮮舫簡史

香港最吸引遊客的項目之一便是那些古色古香，富有中國宮庭味道的海鮮舫和海鮮舫上供應的美味可口食物。

事實上外國人對香港的海鮮舫與美味中國式海鮮食物根本分不開。

在香港仔的海面停泊有兩艘海鮮舫——太白及海上皇宮。另一艘則停泊在沙田，即沙田畫舫。這些海鮮舫的所在地既方便本地市民亦方便來港觀光遊客。

事實上這些海鮮舫在本港只有很短的歷史。在一九四六年第一艘海鮮舫開始建造及成為供應香港仔區內人士飲食所在。在過去十五年來，海鮮舫成為吸引遊客的觀光所在地。

現時價值三千二百萬元之最大及最豪華海鮮舫——珍寶海鮮舫加入營業後，使本港海鮮舫的事業進入新紀元。

這艘長二百五十呎，七十呎闊及九十呎高，排水量達三千噸的珍寶海鮮舫，是現時世界上同類型海鮮舫中最巨型的一艘。

由於香港仔避風塘的擠塞情況日益嚴重，珍寶海鮮舫亦將是最後一艘加入香港仔海鮮舫行列中的海鮮舫。

經營珍寶海鮮舫的香港仔飲食業有限公司，遠在四年前，即一九七二年三月份便開始珍寶海鮮舫的計劃。

為了符合政府的安全需要，這艘海鮮舫是最安全的，新的建造方法及建築材料均應用在建造珍寶海鮮舫上。

同時為了加強對海鮮舫的投資，該公司於一九七四年又收購了沙田畫舫。在收購後曾花了一萬元重新裝修和加強防火設備。

珍寶海鮮舫的體積由其可同時容納二千八百人想像出有多大，它可容納人數為其他三艘海鮮舫的總和。

香港仔飲食業有限公司一位發言人稱，該公司對發展本港旅遊事業已盡了最大努力。

由於本港市民消費能力日增，加上來港遊客增加，珍寶海鮮舫加入營業，可謂得適逢其會。

去年超過一百萬名遊客來港，而在一九六五年來港的外國遊客人數只有四十五萬名。今年經濟復甦，外國遊客的人數可能多達一百五十萬名。

這一百五十萬名遊客，在港期間的總消費為二十五億七千四百二十萬元。根據詳細數字顯示，其中大部份用在購物方面、觀光、娛樂場所及飲食佔百分之十九。

為了使遊客更樂於在港花費，更多和更好的設備是勢在必行的。香港仔成為遊客嚮往中國佳節的代名詞，而珍寶海鮮舫加入營業，使這美譽更能聲譽海外。

價值一億七千四百萬元連接跑馬地及香港仔黃竹坑的隧道，亦將為香港仔區帶來更受歡迎的交通便利。

珍寶海鮮舫的計劃始於一九七二年三月，由十二個承建商負責這項工程，包括空調、電器、金工及手工藝。

共有十萬名工人參與建造珍寶海鮮舫的工程。

該公司相信，今後的顧客中將有百分之七十為遊客，並且預料來自旅行社及旅遊公司的訂單將會如雪片般飛來。

但珍寶海鮮舫並未忽略到本地顧客的重要，因此設有早茶市供品茗，更有經濟實惠的海鮮及其他名菜供應。

此外，舫上尚有特別的廳，如在二樓的太和殿，供應茶市，一盅兩件只不過八元，相信將有更多港市民往珍寶海鮮舫品茗。

普通中式晚飯亦十分經濟，三兩知己式小菜晚飯，每人花費約在廿元左右，而供十二人用筵席每圍約是四百元。

至於遊客們，多在觀光完畢後，到珍寶海鮮舫吃海鮮晚飯。

菜式包括魚翅，著名北京填鴨，這些填鴨均活生生由大陸運入本港。冷盤則有用蝦及龍蝦肉製成的「龍王沙律」。珍寶雞（龍江肥雞）等。

所有魚類及海鮮均由名廚精心泡製，該公司擁有自己的捕魚隊，每兩日返回香港仔一次，載有新鮮捕獲的海產食物。

漁船的漁獲中一部份專供珍寶海鮮舫，其餘則在漁市場出售。

這些新鮮生猛的蝦、蟹及魚將養在與珍寶海鮮舫旁泊著的獨立平底船上，保持其生猛游水的狀態。

珍寶海鮮舫的僱員達四百人之多，其中一百七十名職員均是受過嚴格訓練的侍應生，在舫上各層服務。

舫上有五部用電控制的廚房專用電梯，可迅速將煮熟的食物由廚房運至指定的艙中，再由侍應生用車子推到顧客的枱上。

要享受一頓美味的食物，除食物本身味道及廚師的高明烹飪法外，尚要有美好的氣氛和環境。珍寶海鮮舫也顧及到這點，並且花費了大筆金錢用在裝修上，使珍寶海鮮舫成為本港有史以來最豪華的海鮮舫。

傳統中國手工藝製成飾物及壁畫是珍寶海鮮舫裝修的主題，光是在這方面的開支已達六百萬元。

其中一幅壁畫值得向各位一提，便是位於正樓梯間的一幅，長六十五呎，高十五呎，上畫有「皇帝出巡」。

此幅壁畫由西班牙藝術家法蘭西斯高·波布亞用一吋大小的磁磚鑲製而成。

他用了一年多的時間才弄出這幅一位中國皇帝坐在平底船上出巡，其後隨有一大羣隨從。原畫則藏在台北故宮博物館內。

若有一窺中國傳統手工藝的偉大，位於珍寶海鮮舫二樓的太和殿及皇帝殿是最佳的地方。

這兩殿內均有仿效北京宮殿的正殿複製品。光是裝修這兩個殿便花了半年時間，由匠人小心製作，在這裏可以大胆妄言，東南亞中尚未有一個國家比得上。

這兩殿是用作晚飯之用，共可容一千人而且燈動有餘。

更有趣的是顧客可以穿上龍袍鳳服，坐在寶座上過一下皇帝癮，拍照留念。

珍寶海鮮舫上各項設備均顧及客人的口味和不同場合的需要。那些喜歡舉行私宴招呼親朋好友的客人可以在主層的貴賓室內進行宴會。每間貴賓室均有特別服務和設備，如電話及彩色電視機。

通常舫上有十個貴賓廳，但每個貴賓廳的大小可隨著人數多寡加以間格。十個貴賓廳共可容納三百名嘉賓。

那些喜歡在飯前麻將耍樂一番的客人，則可在主層的康樂室內消遣一下，該室共可容納五十餘麻將。

珍寶海鮮舫上空間特多，在第一層中有兩間裝飾華麗的大廳，鳳凰廳及瑞龍廳。

兩廳均是傳統中國式擺設和裝修，瑞龍廳以龍為主要飾特，而鳳凰廳則以鳳凰為主。兩廳亦同時可容納一千人。

飽餐一頓後，沒有什麼能比得上輕鬆一下，看看風景更舒適了。在珍寶海鮮舫的頂層的露天花園正是飯後好去處。

在露天花園的中間是一座中國式亭子，紅柱綠瓦相得益彰，加上彩色玻璃窗更是美觀。每當入夜，露天花園便亮起一行行金身燈柱的電燈，這些電燈安排得極有規律。

珍寶海鮮舫開幕後，將促進本港旅遊事業，使本港飲食業更能揚名海外。

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the top attractions for both local residents and tourists alike. The floating restaurants moored securely to their anchorages resemble glittering sea palaces at night when business is at its peak hours. The clatter of mahjong tiles when banquet parties are in progress, the opportunity of inspecting and choosing one's sea fare swimming in high tanks near the kitchens are just part of the glamour of these floating palaces. The ideal time to see Aberdeen is

at sunset when the sun's sinking rays slowly give way to a beautiful panorama of lights and lanterns gently swaying in the murky waters of the harbour. And the romantic glitter of the place is now further enhanced by addition of the biggest and most lavish floating restaurant of them all - the triple decker Jumbo Floating Restaurant capable of accommodating some 2,000 people with all the modern conveniences and most modern safety measures built in.

由漁村到海鮮之家

香港仔史話

本港最能吸引遊客的地點便是位於港島西南部的香港仔，這裡充滿了多姿多采的漁村景色。事實上香港仔亦是本港漁民主要集中地之一。

香港仔英文名為鴨巴甸 (ABERDEEN)，是為紀念一百年前一位英國外交大臣，這個英文名又與蘇格蘭著名漁港鴨巴甸相同。

不過，本地人還是叫香港仔。香港仔所以能揚名異域主要是灣內泊有一些裝修得美侖美奐，富有東方色彩的海鮮舫，加上鮮甜美味的海鮮食品，和週圍帶有神秘氣氛的東方漁港情調。

在未開埠前，香港仔長久以來是南中國漁民用所避風和居住之用的地點。相傳首先在香仔落戶的一批漁民是與南宋皇帝一起逃難抵達香港的官民，當時是十三世紀。因此，香港仔有悠長歷史背景。

此外，活躍在南中國海一帶的海盜亦利用香港仔作為藏身之所，或是暫避官兵追捕。當時香港仔人口並不如今日這麼多。

直至一九四〇年代，香港仔才開始有大量居民居住，大部份居民仍是依靠漁業和耕種為生。

香港仔對開山坡一股小溪可提供村內食和灌溉耕地，一幢幢四層高的石屎樓漸在香港仔大街出現。現時的香港仔舊市場早於一九四〇年便存在，小販們亦在空地上擺檔。

不過，當時香港仔還是一個漁村，填海工程亦未告展開，週圍山邊也尚未清理用作建屋之用，至一九五〇年代，本港人口激增，香港仔才開始有所改變。

早期香港仔的人口約為三、四千人之家，其中大部份是居住在漁船或艇屋上的漁民，小部份是在陸地上居住的農人和村民。他們多是蛋家人或寶安縣人氏。

稍後，中國發生內戰，來自其他各省的人亦來到這小村落居住。村內店舖以出售乾貨雜物為多，而臨海一列的商店則多出售捕魚用具。這便是香港仔最早期的商店。

自一九六〇年代起，本港輕工業發展迅速，香港仔也不例外，小型塑膠和輕工場隨處可見。

但香港仔最初的工業是魚露製造業、鹹魚、蝦醬和晒乾的海產食物。這類工業在第二次世界大戰後便在香港仔存在。雖然，在過去卅年間，這類工廠漸告減少，但現時仍有不少同類工廠在香港仔。

在一九四九年之前，香港仔人口未有顯著的改變，直到中國大陸政權易手後，大量難民湧入本港，這寧靜的小村落也開始緩慢但恒久的改變。

露天的水道在第二次世界大戰後加建上蓋，而在一九六〇年代，各銀行也在香港仔開設分行，第一個政府屋邨亦開始興建。

香港仔由始至終都是一個漁村。一九四一年統計顯示出港島方面居民中約有二千人為漁民，其中大部份是居住在香港仔。

今日，現代化的香港仔是一千六百艘漁船的家，他們每年漁獲約為三萬噸。

在香港仔居住而又時常出海捕魚的漁民為數約一萬一千元。而依賴他們生活的家人亦有九千人之眾。他們家人可能不會直接參加捕魚工作，但他們會從旁協助。

漁民每次出海捕魚返回香港後，便將漁獲在香港仔漁市場賣給批發商。香港仔漁市場是由漁業統籌處管理下七個漁市場之一。它在一九五二年興建，座落於田灣海傍，每日可處理九十噸漁獲。

在田灣尚有兩間冰廠，另外一些冰廠則設在其他地區。這些冰廠供應漁民生雪，生雪對保持漁獲新鮮是十分重要。漁船可由在避風塘外的海上油站取得燃料供應，漁村內尚有約一百間修理漁船機器的工場，另有五十間大小船廠可建造或修理漁船。這些船廠多位於避風塘內東邊，即在鴨洲岸邊。

近年來，漁農處不斷協助漁民將漁船予以現代化，使他們能從事遠洋作業，和改善漁獲。漁農處附設有一漁業研究組，主要工作是進行海洋魚類和生物上研究。

漁農處在香港仔又設有漁業發展組，主要是研究漁業技術上的問題，他們將研究所得向漁民提供適當的建議。

香港仔的漁民所捕獲魚類可達廿多種，包括鯊魚，但這主要視乎季節而定。捕魚季節由每年十月開始至翌年五月，其餘四個月是颱風季節。但由於近年來漁船多已機械化，較大漁船在颱風季節也可以出海達一、兩星期之久。

每年幾個重大中國節日，香港仔氣氛比平日更加熱鬧，慶祝方式亦多姿多采，令人目不暇給。端午節的龍舟競渡、譚公誕亦是漁民重大日子，因為他們相信譚公是控制風的神，另外尚有孟蘭節也是漁民重視節日。

不過最令人嘆為觀止和對漁民來說最重大日子還是天后誕，她是漁民的守護神。每年春末天后誕時，所有漁船均張燈結綵，並且聯羣結隊往鯉魚門外大廟上香。

除了上香外，尚有舞獅、飄色巡遊以示慶祝。

香港仔除了以水上人家著名外，海鮮舫也是香港仔的特色之一，因此吸引了不少遊客到香港仔一遊，除觀光漁村風景外，又飽嚐中式海鮮餐。

第一間香港仔的海鮮舫在一九四六年第二次世界大戰後開始營業，當時並打算吸引外國遊客，只應當地居民光顧。

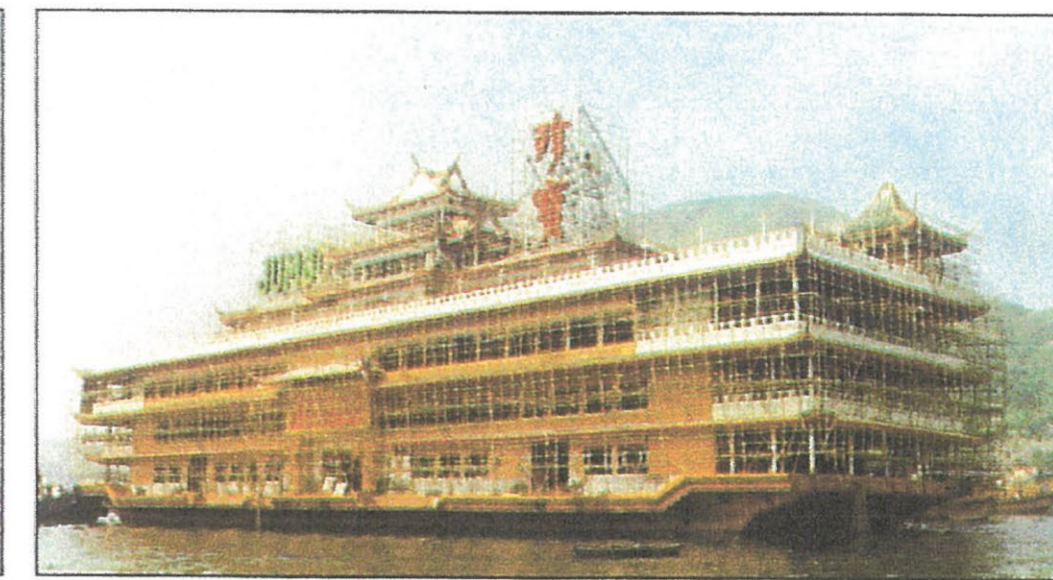
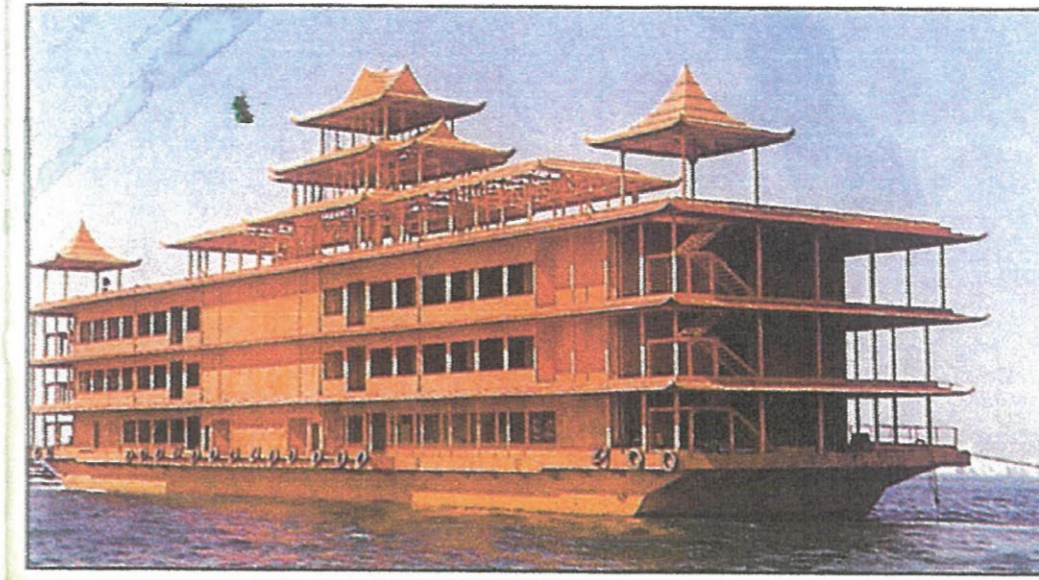
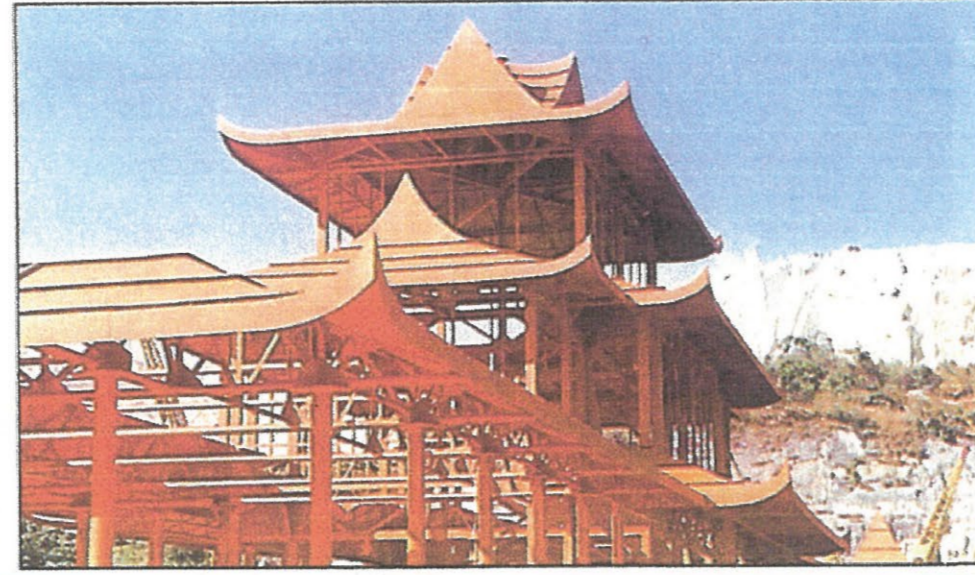
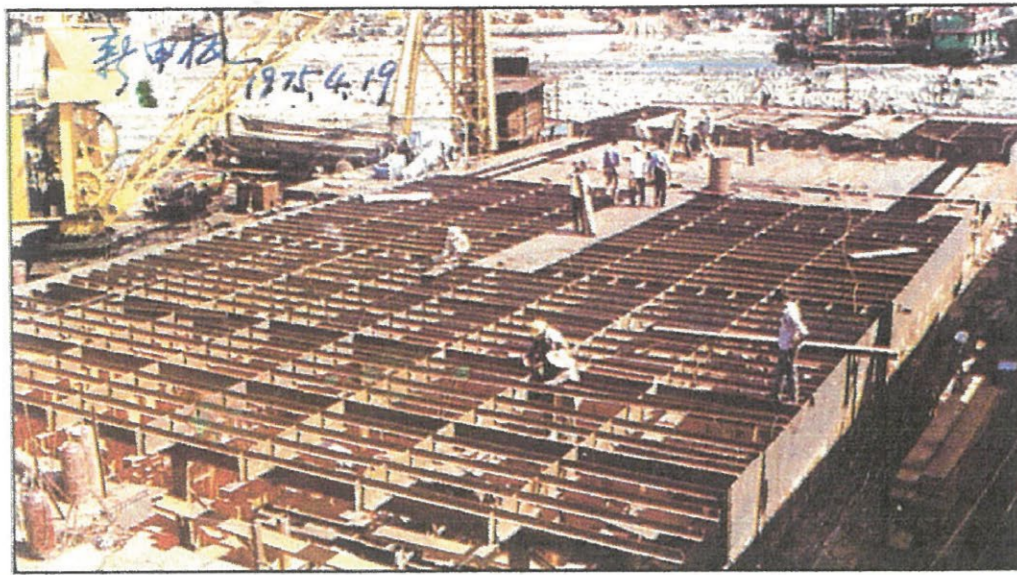
在過去十五年間，海鮮舫才成為吸引遊客的中心，因而亦促進了香港仔的發展。



Congratulations to
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on its
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THE OPENING MESSAGE IN 1976

On behalf of the Hongkong travel industry, may I extend our sincere congratulations to the chairman and directors of Aberdeen Restaurant Enterprises Limited at this official opening of the new Jumbo Floating Restaurant.

Over the last few months, we have all watched with great interest, the progress of the Jumbo from a mere shell to another fine addition to the major visitor attractions of Hongkong.

Even during its construction stages in Hongkong harbour, the Jumbo was constantly the centre of attention of visitors, busily photographing the restaurant's scaffolding-clad exterior, and of Hongkong residents, with visions of superb seafood and a brand new mahjong venue dancing in their heads!

Travel trade and consumer publications all over the world have published photographs and

information about the jumbo in recent months, and the HKTA continues to receive numerous enquiries, to which we have responded with the appropriate press releases and information.

Now it has all become a reality.

And it is completely fitting that in this the Year of the Dragon, Aberdeen should have a third floating restaurant to enhance its image all over the world as one of the oldest fishing ports in Hongkong ... also, that the interior of the Jumbo should have as a principal motif, none other than the dragon. For as most Hongkong residents are well aware, the dragon is closely associated with water and with good fortune. It is, of course, significant and lucky that we have had some rain this evening — a very good omen for the future.

Certainly it is most fortunate for the HKTA and for travel agents and tour planners to have a

By the Deputy Executive Director of Hongkong Tourist Association, Mr David Donaldson

fine Aberdeen seafood venue to bring visitors to or to recommend for top quality food and really courteous service. And I am sure that the new Jumbo will set a fine example in this regard.

Aberdeen is, after all, one of the most popular spots for visitors to Hongkong, who are always intrigued by our floating population, and delighted to experience a meal aboard a floating restaurant in such spectacular and different surroundings.

In fact, so enjoyable is the Aberdeen experience for visitors, that delegates to the Pacific Area Travel Association's twenty-sixth annual conference in Hongkong in February next year, will dine aboard the Jumbo during the conference period.

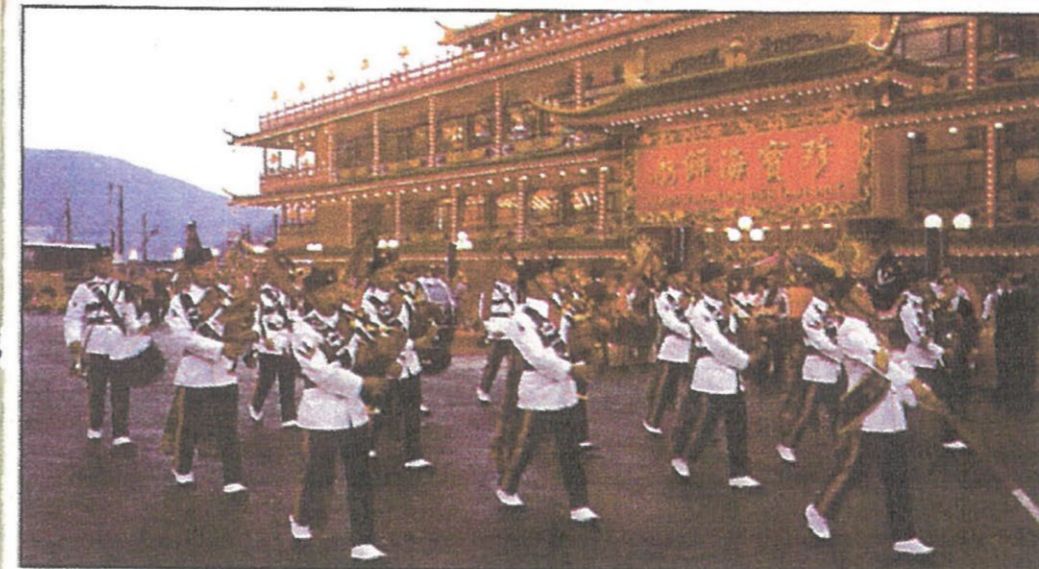
Naturally this will mean excellent exposure for the Jumbo, for Aberdeen and of course Hongkong, among the most important travel

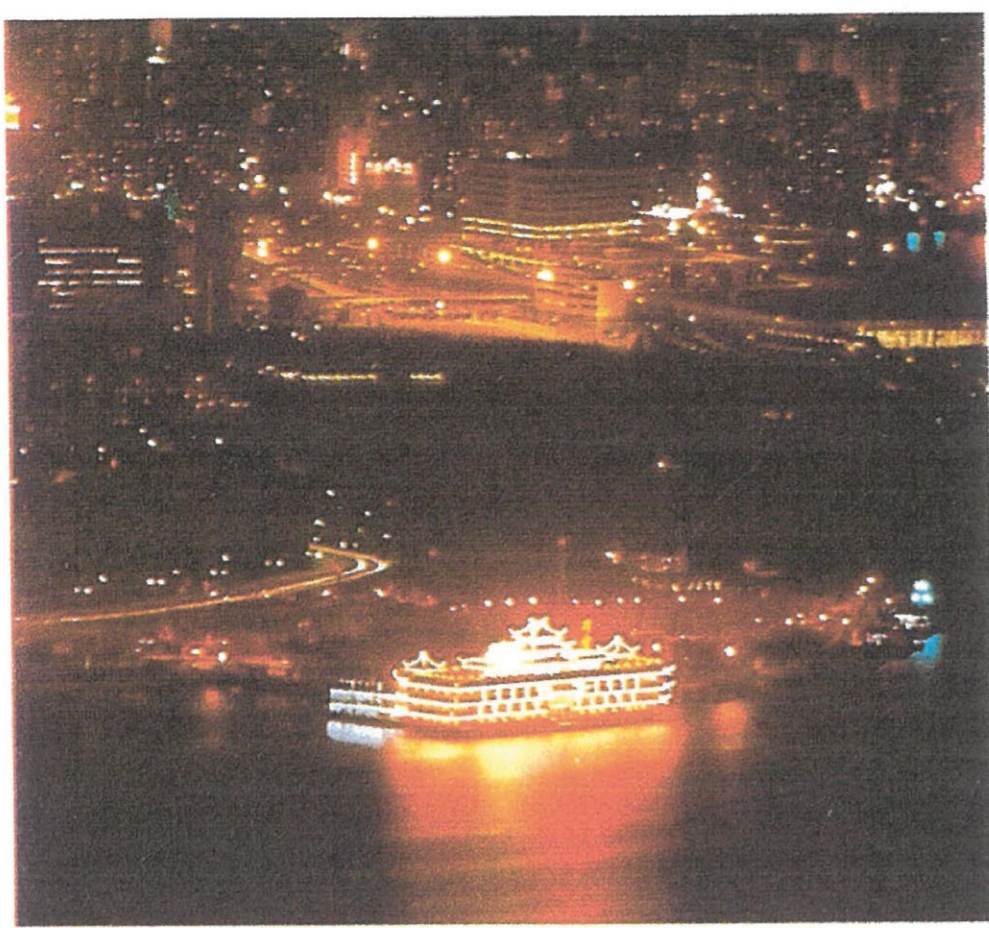
industry delegates from all over the Pacific area and elsewhere.

In a year when Hongkong visitor arrival figures promise to break all previous records by an impressively wide margin, we must strive even harder than before to encourage new and better visitor attractions, and to ensure that quality is maintained at a high level with the existing ones.

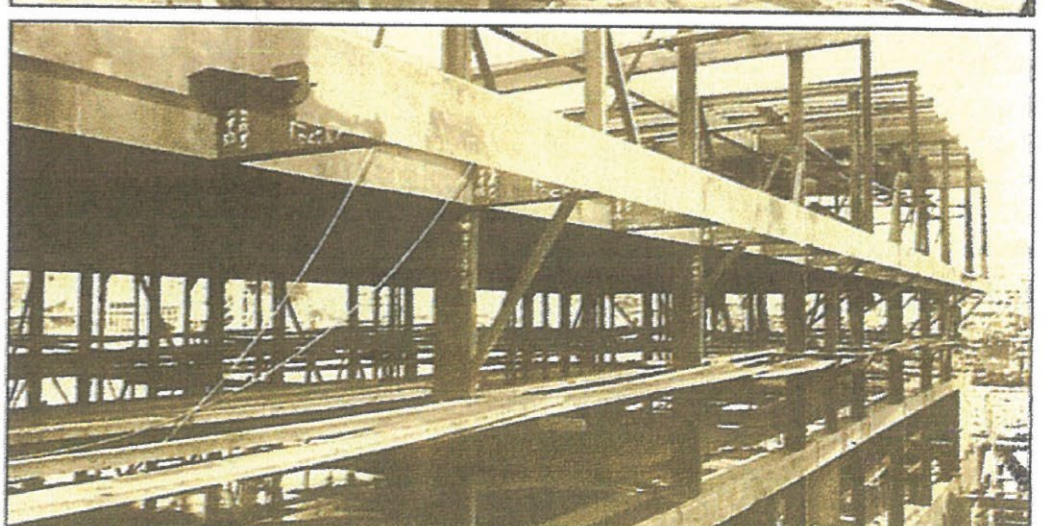
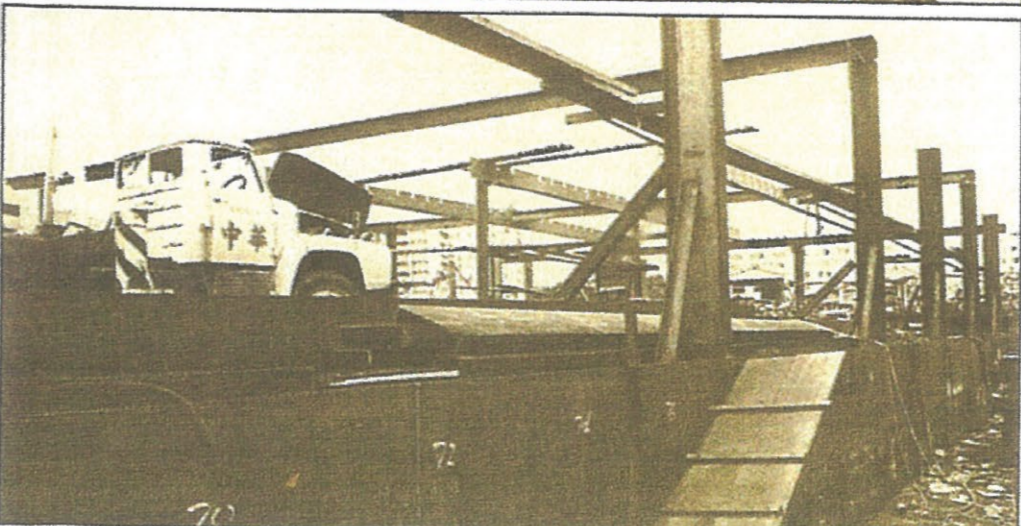
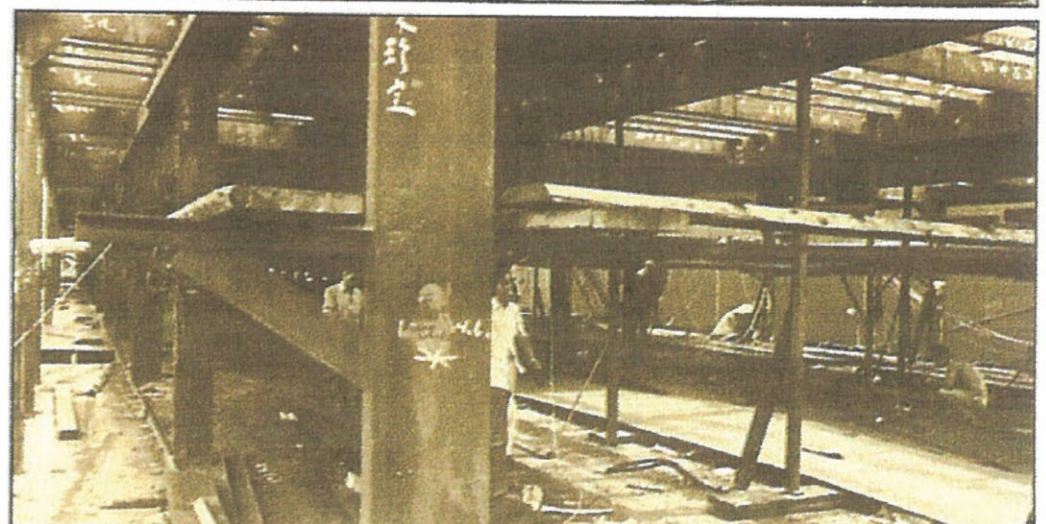
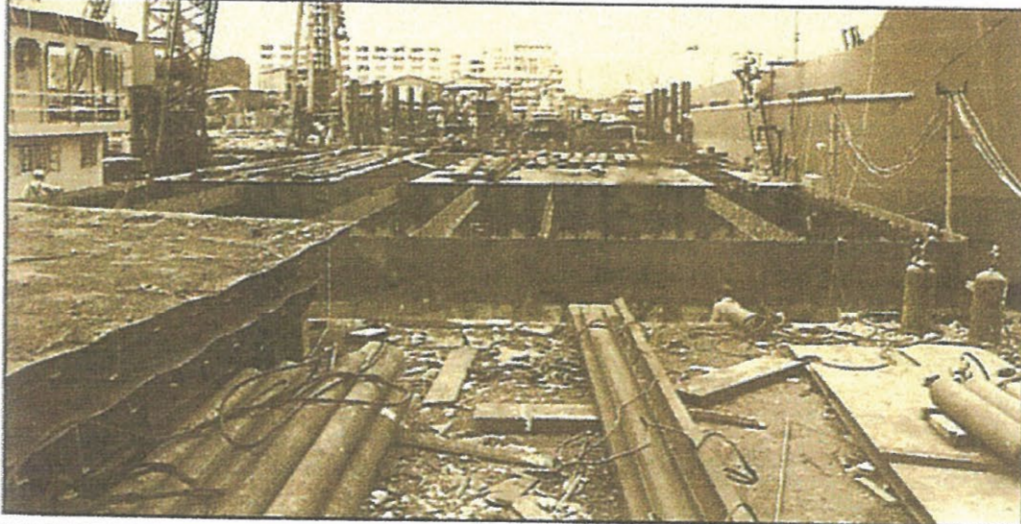
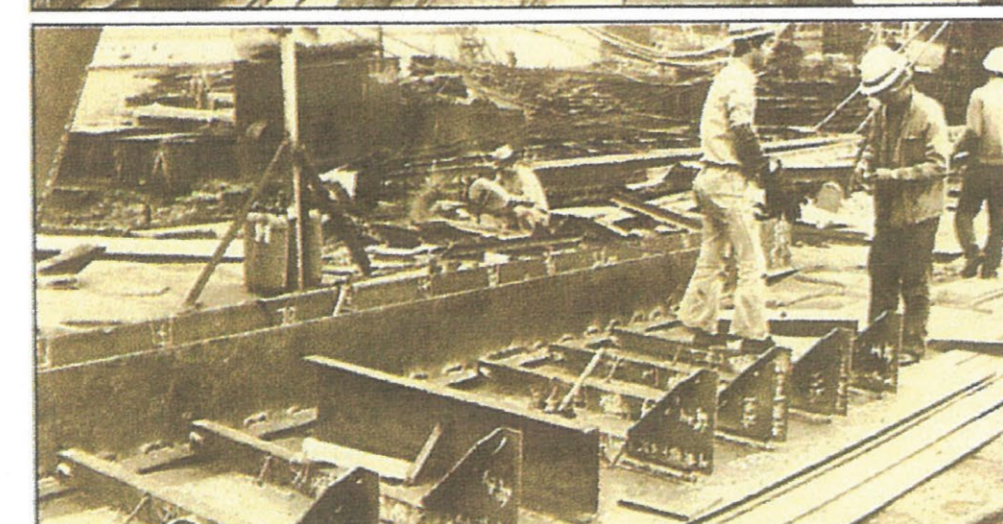
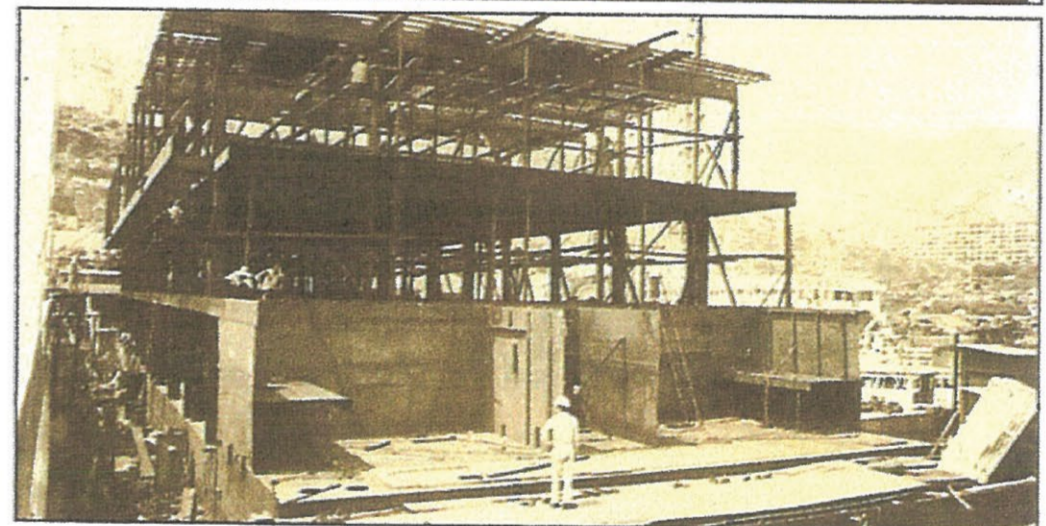
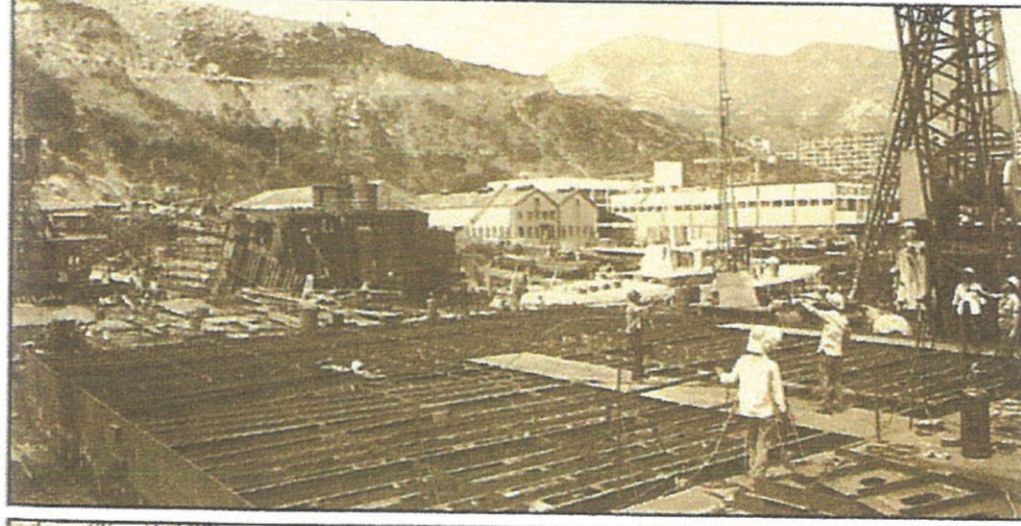
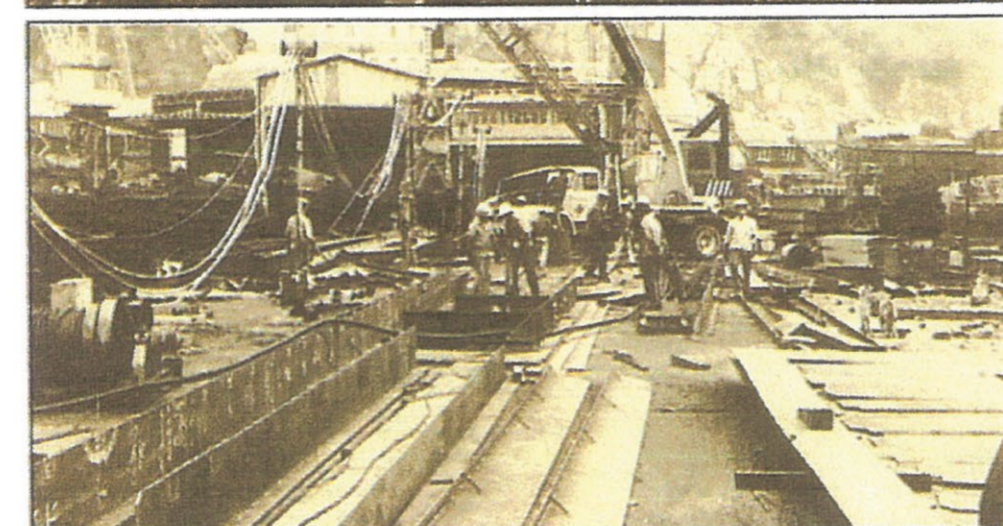
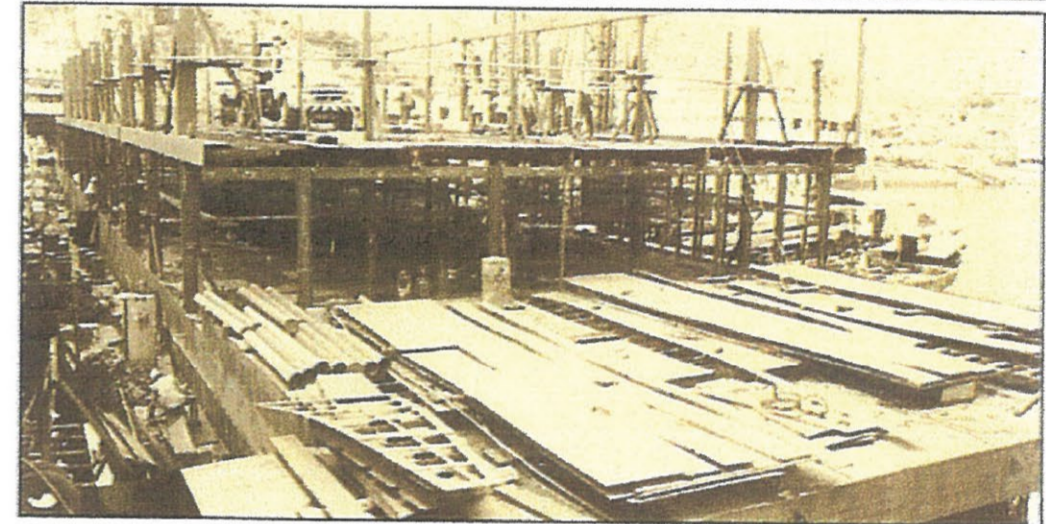
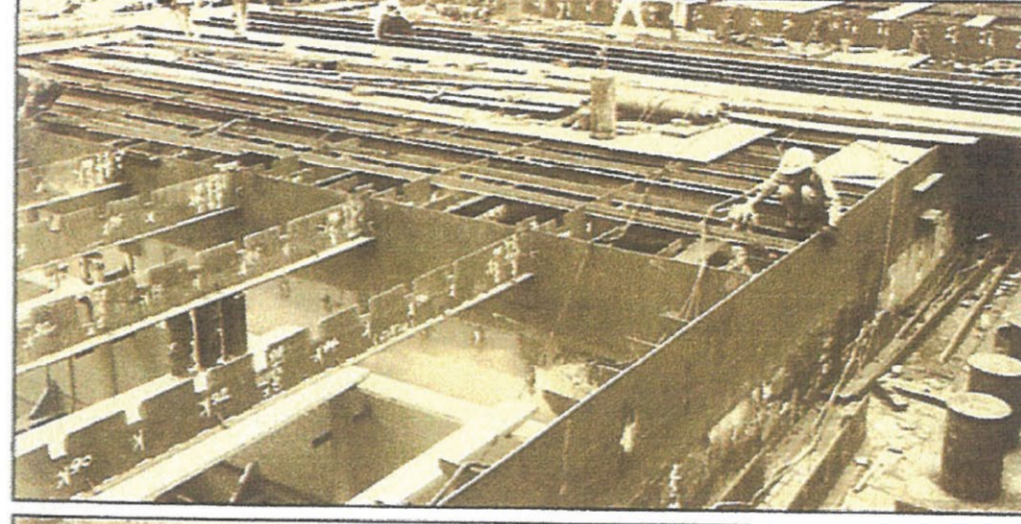
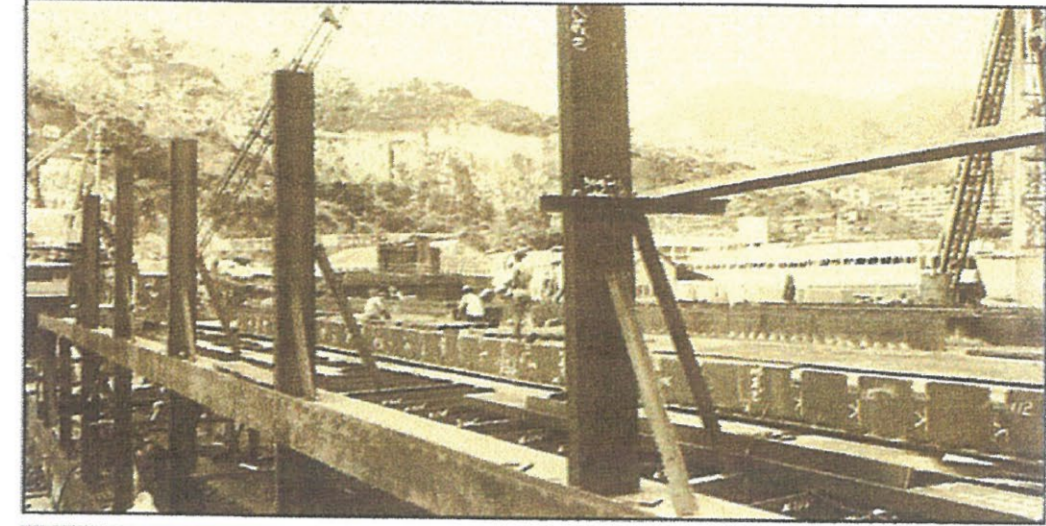
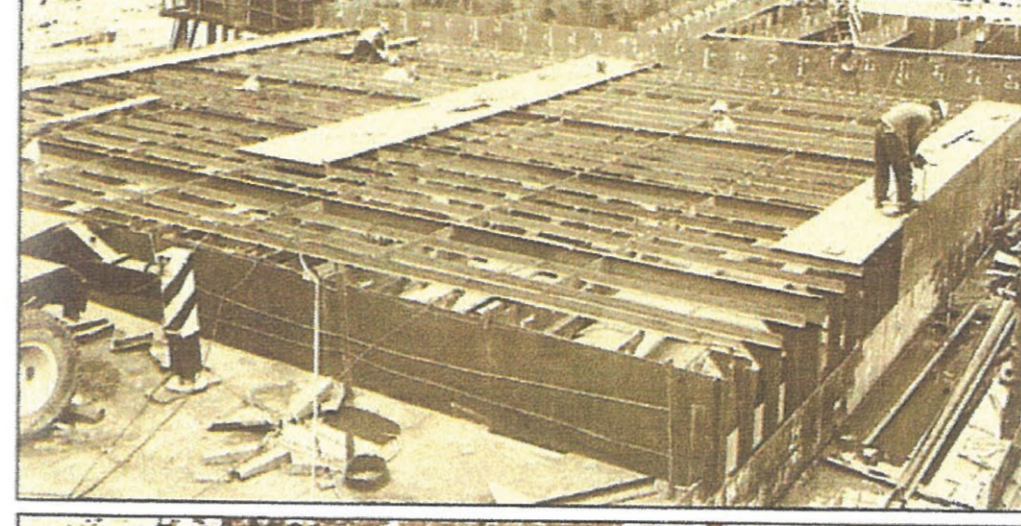
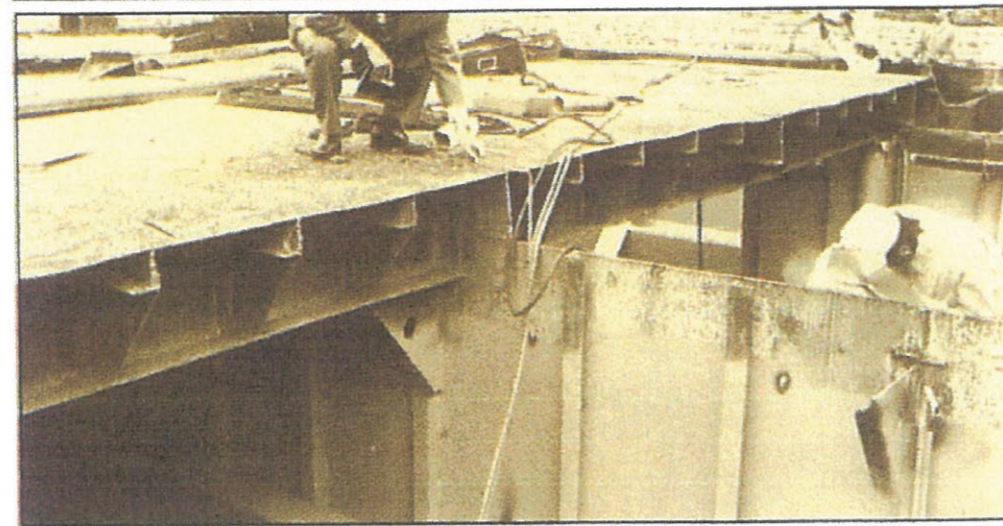
We are very happy to welcome the Jumbo Floating Restaurant as a new-found member in the first category, and we hope, as a member of long standing in the second.

It therefore gives me very great pleasure to declare this magnificent new Jumbo well and truly launched and now open for business to the sea food lovers of the world. May all the gods bless this ship and all who eat and work on her!





THE DRAGON IN THE HARBOUR





Perhaps the most colourful event held at Aberdeen itself is the festival of Tuen Ng, better known as the annual Dragon Boat Festival. Legend suggests that the races are held to commemorate the drowning by suicide in 296 BC of poet Chu Yuan who died in protest of social conditions of the time. The energetic races, held in June, symbolise attempts to rescue him. The boats, long, thin shells with a dragon's head at the bow, carry as many as 50 rowers who stroke the

water in time to the beat of a huge drum carried amidship.

Interestingly enough, Aberdeen did not take its name from the Scottish port. Instead the city and the harbour are named after the one-time British Foreign Secretary, the Earl of Aberdeen. More appropriately, however, is the area's name in Cantonese: Hongkong Jai, which, when translated, means "little fragrant harbour" and is, in fact, where the territory itself got its name.



▲ *Aberdeen Harbour ceremonial boats (circled), 1954*

▼ *Aberdeen waterfront circa 1900* ▼

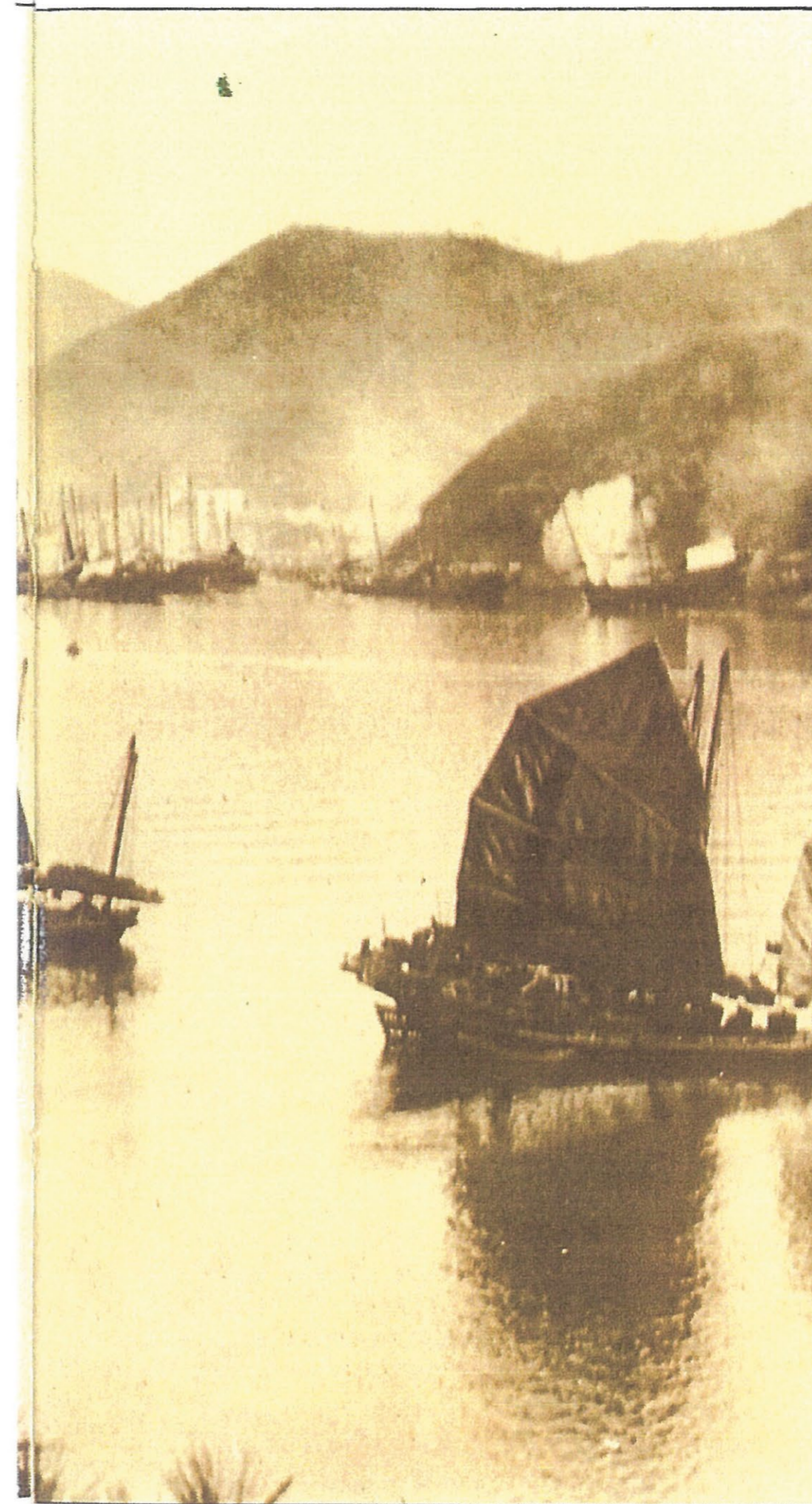


In the 1950s and 60s, light industry (mainly the manufacture of plastic goods) quickly replaced agriculture. By the mid 1970s, Aberdeen's population had topped 200,000; crowded public housing estates and modern factories had replaced what was, 20 years earlier, a rural fishing village.

To this day, however, fishing remains an important part of the area's economy. When the Jumbo Floating Restaurant opened for business in 1976, Aberdeen Typhoon Shelter contained roughly 1600 fishing vessels, manned by over 11,000 fishermen.

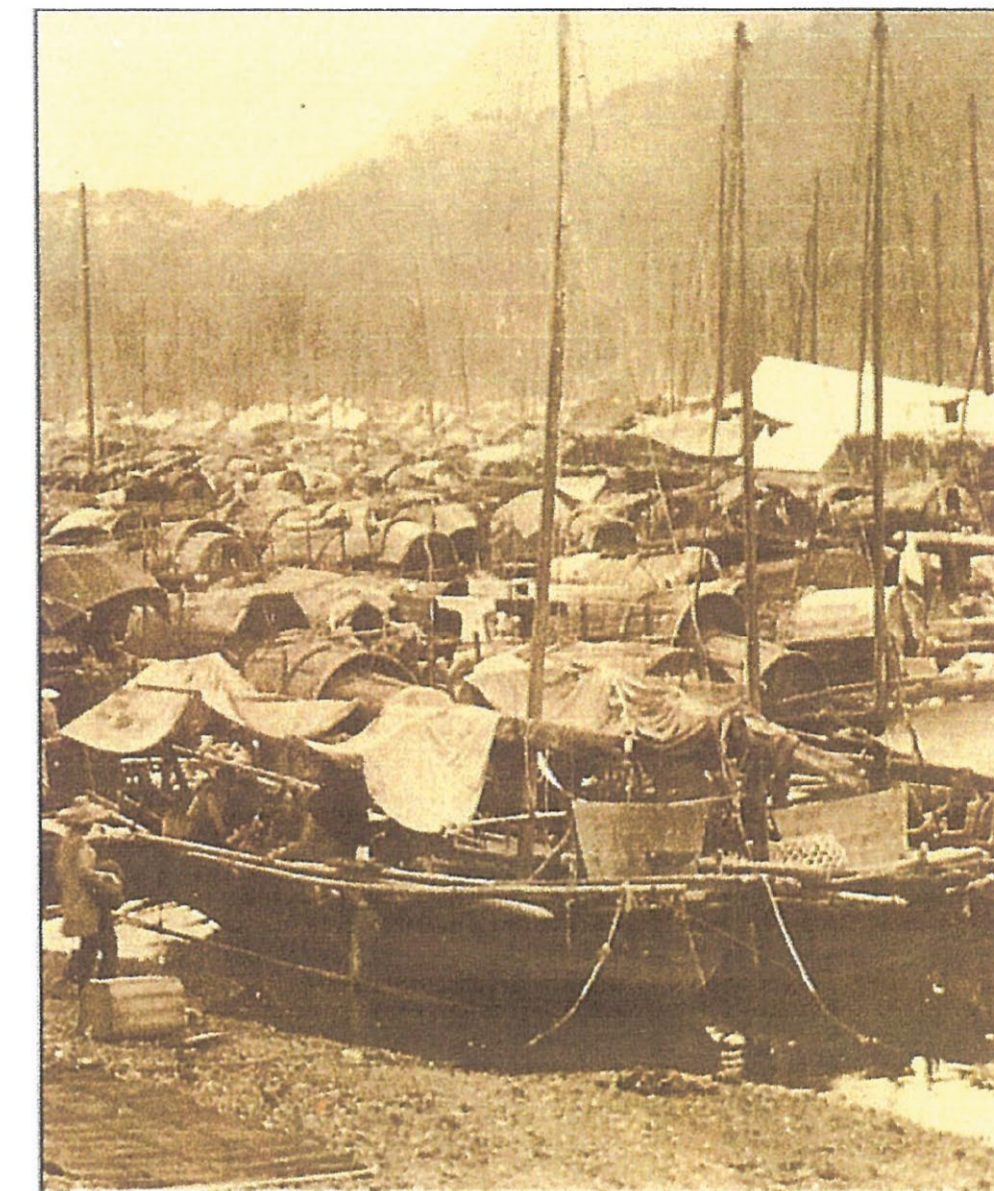
While the Jumbo is, undoubtedly, Aberdeen's most famous attraction, the area's festivals, linked closely with its tradition as a fishing port, also attract large numbers of visitors.

Most important for the local marine population is the festival of Tin Hau. Held in the late spring, it is a celebration of the birth of the Queen of Heaven, Tin Hau, who is also the patron saint of fishermen. At dawn on the day of the festival, the fishermen set out for the oldest Tin Hau temple in Hongkong (at Joss House Bay) in gaily bedecked junks, sampans and motorboats carrying alters loaded with offerings.



◀ *Sampans and Junks seek refuge in the typhoon shelter, 1924*

▼ *Aberdeen Harbour, 1924*



brought some one million refugees to Hongkong in the late 1940s. Aberdeen's population, like other areas of the territory, swelled.

As a fishing and farming community, Aberdeen existed long before the British acquired Hongkong in the mid-19th century.

Located on the Southwestern coast of Hongkong island, the earliest accounts of activity date back to the Mongol (YUAN) Dynasty (1279 — 1368) when Aberdeen Harbour, then known as Shek Pai Wan ("Row of Rocks Bay"), was used by pirates as a base from which to prey on passing ships in the South China Sea.

Some believe that the first permanent settlers in the area were descendants of the last Sung Dynasty emperor who fled south in the latter part of the 13th century to escape the pursuing Mongol (YUAN) armies.

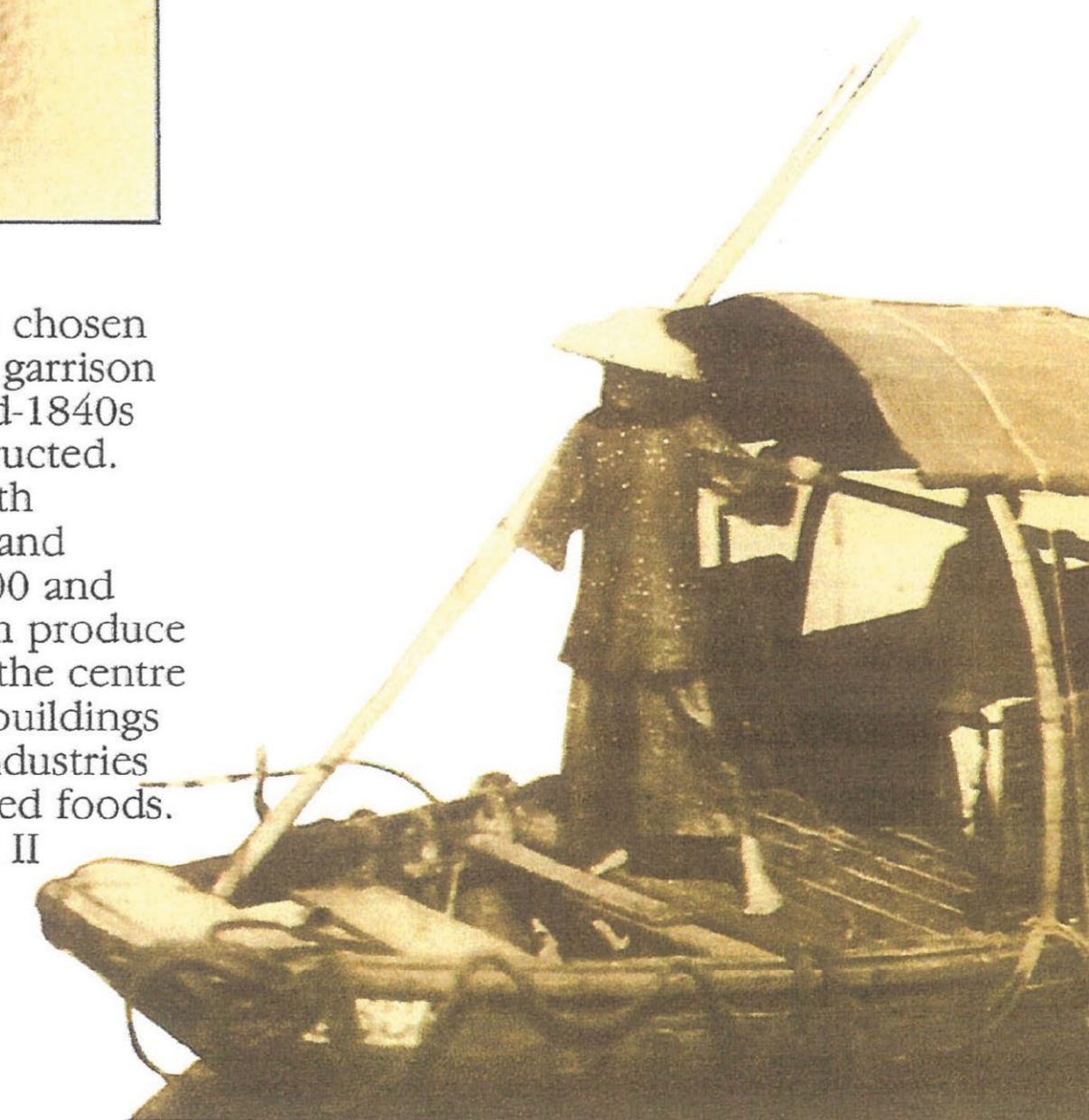
By the early 19th century, Aberdeen was a small but thriving fishing community. Its natural, deep water bay also provided a safe harbour for ocean-weary vessels to anchor and refit before continuing their journeys. In 1816, Lord Amherst, British envoy to China, noted that the harbour, then known as Hongkong Sound, "offered admirable shelter for ships of any burden."

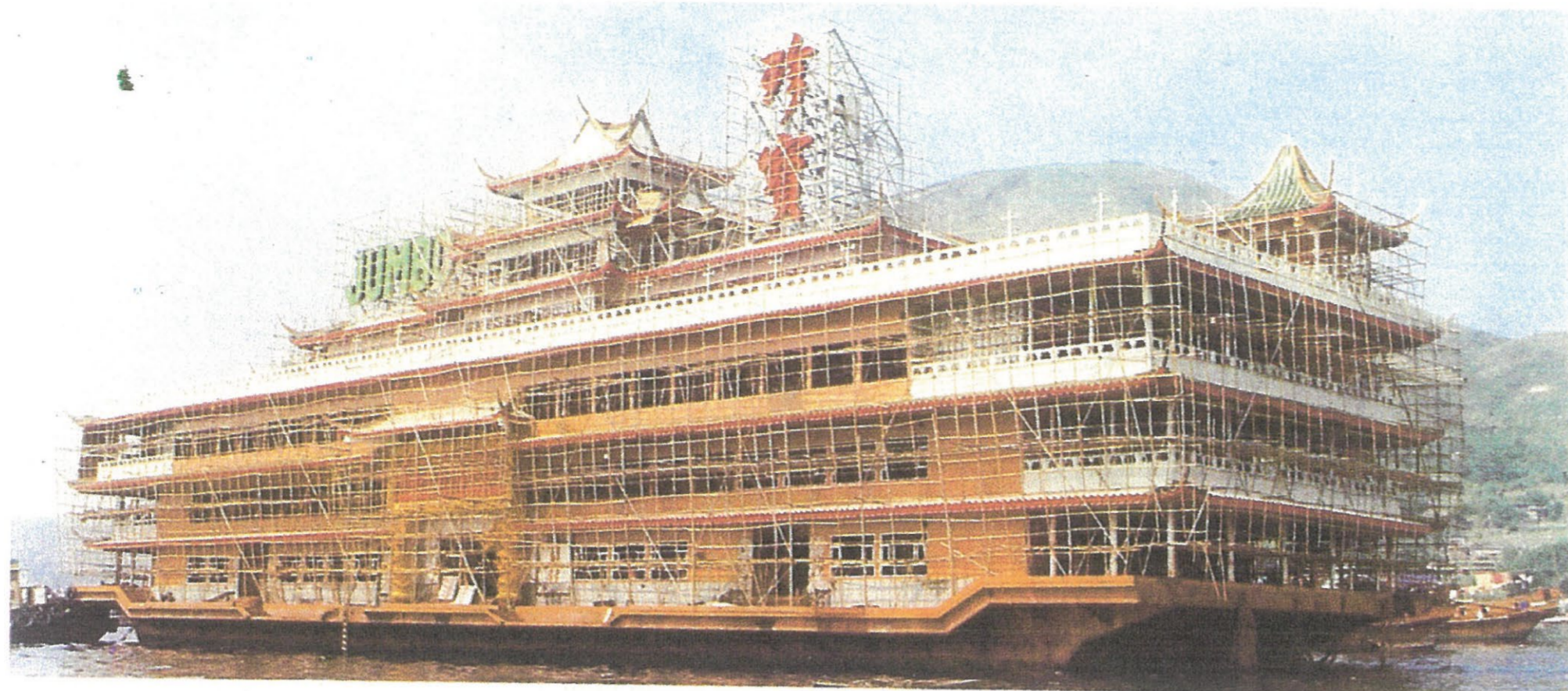
When the British took possession of Hongkong Island and the southern tip of Kowloon in 1841, Aberdeen's population numbered some 2000 fishermen and farmers. Though the colonists considered using Aberdeen as the main British settlement, the northern shore of the island, where

Central District is located today, was chosen instead. Nevertheless, a small British garrison was stationed at Aberdeen in the mid-1840s and, in 1857, dockyards were constructed.

During the early years of the 20th century, the town boasted a marine and land-based population of some 3-4000 and was known for its busy fish and farm produce market. An open nullah ran through the centre of town and 3 to 4 storey concrete buildings lined its main street. Small cottage industries manufactured fish sauce and preserved foods.

It was not until after World War II that Aberdeen began to undergo dramatic change and growth. The political turmoil in China





Scarfoling Jumbo



Night view of the Jumbo Floating Restaurant

including 90 chefs and 230 waiters, waitresses and barmen.

What's more, the restaurant was the result of some four years of planning and construction involving an investment of HK\$32 million (over \$100 million at today's prices) and the labour of nearly 100,000 workers and craftsmen. Some HK\$6 million was spent on the interior decoration alone.

Perhaps the most striking element of the restaurant's splendidly authentic and luxurious decor, is the huge mural that awaits diners as they ascend the main staircase. Measuring 65 feet by 15 feet, the mural, entitled "The Emperor and his Procession", was designed by the renowned Spanish artist Francisco Borboa. It consists of thousands of multi-coloured glazed mosaic tiles and is based on a famous Ming Dynasty painting found in the

National Palace Museum in Taiwan.

In addition to the four main dining halls which seat up to 2000 diners at a time, the Jumbo also boasts a number of private VIP rooms providing such amenities as colour TVs and private telephones. A recreation room, in particular demand at Chinese weddings, offers 50 mahjong tables.

Despite its stunning design, the Jumbo is first and foremost a centre for sumptuous Chinese cuisine. And, of course, fresh seafood is its forte. Large quantities of fish and shellfish are kept on hand in the vessel's huge seawater storage tanks.

Like an encounter with a fabulous fire-breathing dragon, the Jumbo Floating Restaurant leaves visitors with a long lasting impression.



Construction of Jumbo Floating Restaurant, 1976

It could be the most famous seafood restaurant in the world.

It's certainly the largest — at least of the floating kind, that is.

The aptly named Jumbo Floating Restaurant opened its portals to discerning diners in December 1976, which was, incidentally, the year of the dragon. It was a particularly fortuitous time to begin business given the restaurant's principal motif, the dragon, and the traditional links this mythological beast has with the sea.

The Jumbo, however, is not the first restaurant of its kind. Its predecessor in Aberdeen Typhoon Shelter began serving fine seafood as far back as 1946. There are also two other — though considerably smaller — floating restaurants in Hongkong,

which are found on either side of the Jumbo

The concept of a floating restaurant can be traced back to the "ceramonical boats" found in marine-based communities throughout Southern China. These boats provided a location for weddings and other important events for a population that rarely ventured onto dry land. Though the institutio has all but died out, Hongkong still boasts a number of traditional ceramonical boats — located in the harbour of Cheung Chau and the Aberdeen Typhoon Shelter.

The Jumbo, measuring 250 feet in length, 90 feet in height (roughly as tall as a 10 store building), weighing in at over 3000 tons and providing more than 45,000 square feet of interior space, is, without a doubt, the world's largest floating restaurant.

It employs more than 400 poeple