



菜单














LINKEE MENU

Cantonese Cuisine 粵菜

13% discretionary service charged will be added. 账单将附加 13% 的酌情服务费

The allergen information on the menus is obtained from our standard recipes. The preparation and cooking environments may be varied under certain circumstances. If you have any food allergies or special dietary needs please inform a member of staff when placing your order. Full allergen information is available, please ask the manager.

Key To Allergen

-  Egg
-  Lupin
-  Nuts
-  Sulphites
-  Fish
-  Peanuts
-  Molluscs
-  Milk
-  Celery
-  Sesame Seeds
-  Crustaceans
-  Soya
-  Mustard
-  Cereals Containing Gluten



Linkee

LinKee redefines Asian dining with its unique fusion of contemporary Cantonese dishes and authentic Japanese cuisine. At its core, LinKee specializes in roasted goose, freshly prepared in-house daily and served straight to your table — a rare treat in London. The menu also features distinctive Chinese dishes like steamed chicken with crispy ginger, curry chicken in a bun, braised goose with plum sauce, and baked salted egg lobster with crispy rice, offering something for every palate.

Beyond Cantonese delights, LinKee impresses with its Japanese-inspired creations, including sashimi platters with seven fresh cuts and inventive sushi rolls like the crayfish puff roll and crabmeat puff roll. The culinary journey continues with their charcoal-grilled menu, featuring premium selections like Australian snowflake steak and beef ribs infused with smoky perfection.

LinKee's two-story venue is perfect for any occasion, with a spacious ground floor that seats up to 80 guests, live performances, and a late-night bar. For a more private experience, the basement offers karaoke rooms where you can enjoy delicious dishes while singing the night away.

LinKee is the ultimate destination for bold flavors, premium dining, and unforgettable experiences in London.

KIND REMINDER

温馨提示

ABOUT ORDERING 关于点餐：

- For your health and food safety, outside food and beverages are not allowed in the restaurant.
- The restaurant will not be responsible for any health issues caused by outside food.
- 为了保障您的健康与食品安全，本店禁止携带外来食品和饮料。如因外带食品引起身体不适，本店概不负责
- Some dishes may require longer preparation times.
- Please check with the duty manager about the waiting time before placing your order.
- 部分菜品可能需要较长时间准备，请在点餐前向值班经理确认所需时间
- Menu prices are based on standard portions, with medium portions price at 1.5x and large portions at 2x the regular price.
- 菜单价格以例份计价，中份价格为1.5倍，大份价格为2倍

SAFETY NOTICE 安全注意：

- There may be spills of oil or soup on the floor during restaurant operations.
- Please be careful while walking to avoid slipping.
- 餐厅营业期间可能有油污或汤汁洒落，行走时请注意安全，避免滑倒
- The restaurant may be crowded; please supervise your children and ensure they do not run or play in public areas to prevent accidents.
- 餐厅人流较多，请照看好您的孩子，避免在公共区域奔跑或嬉戏，以免发生意外

OTHER POLICIES 其他规定：

- Outside food and drinks are not allowed. If you bring your own wine, a nominal corkage or glassware fee will be charged.
- 禁止携带外来食品和饮料。若自带酒水，本店将收取象征性开瓶费或酒杯使用费
- If you have any questions about the pricing, please kindly check with the duty manager before your meal
- 如对收费标准有疑问，请在用餐前与值班经理友好沟通
- For special requests regarding dishes, please inform the duty manager, and we will do our best to accommodate them.
- 若对菜品有特殊要求，请提前告知值班经理，我们将尽力满足您的需求

*Roasted
Goose*

廣式燒鵝





ROASTED GOOSE

招牌烧鹅



烧鹅是广东传统特色菜肴。烧鹅色泽金红，味美可口，鲜香多汁、齿颊留香。在清光绪年间的《广州竹枝词》中记载：“广东烤鸭美而香，却胜烧鹅说古冈（今新会），燕瘦环肥各佳妙，君休偏重便宜坊”，可见烧鹅与烧鸭在粤菜之中已早负盛名。一只完美的烧鹅，首先外观上鹅皮色泽红而发亮，皮肉饱满酥香丰盈，外皮香脆；鹅肉的口味方面，讲究要有浓郁鹅味，嫩滑多汁，咸淡适宜，另外，香料的选择与搭配得当、火候适宜也是烧出完美烧鹅的重要因素。

ROAST GOOSE, A TRADITIONAL CANTONESE SPECIALTY, IS FAMED FOR ITS GOLDEN-RED COLOR, CRISPY SKIN, AND TENDER, JUICY MEAT. CELEBRATED SINCE THE QING DYNASTY, IT REMAINS AN ICONIC DISH IN CANTONESE CUISINE.

A PERFECT ROAST GOOSE BOASTS VIBRANT, CRISPY SKIN, FLAVORFUL MEAT, AND A RICH GOOSE AROMA. BALANCED SEASONING, QUALITY SPICES, AND PRECISE ROASTING TECHNIQUES ARE KEY TO ITS CLASSIC TASTE.

LinKee

Signature Dishes

特 色 菜

- 1 招牌烧鹅 £28.80 (1/4)
HONG KONG STYLE ROASTED GOOSE £58.80 (1/2)
£88.80 (WHOLE)
- 2 酸梅鹅 £28.80
BRAISED GOOSE WITH PLUM SAUCE
- 3 家乡盐水鹅 £28.80
NANJING-STYLE SLOW COOKED SALTED GOOSE
- 4 笋干鹿茸菇炒鹅丝 £28.80
STIR-FRIED SHREDDED GOOSE WITH BAMBOO
SHOOTS AND VELVET MUSHROOMS
- 5 干煸辣子鹅丁 £28.80
WOK-FRIED SPICY DICED GOOSE WITH CHILI
- 6 烧鹅丝沙拉 £18.80
SHREDDED ROASTED GOOSE SALAD



招牌烧鹅
HONG KONG STYLE ROASTED GOOSE



酸梅鹅
BRAISED GOOSE WITH PLUM SAUCE



盐水鹅
SLOW COOKED BRINE GOOSE NANJING STYLE



干煸辣子鹅丁
WOK-FRIED SPICY DICED GOOSE WITH CHILI

小食

Appetizer



10

- 10 荔枝小番茄
LYCHEE TOMATO £6.80

- 11 手撕盐焗鸡
SHREDDED CHICKEN BAKED IN SPICY SALT £10.80

- 12 泰式黑毛猪叉烧
THAI STYLE BARBECUED IBERICO PORK BELLY £11.80

- 13 芥末虾球
PRAWNS IN WASABI SAUCE £13.80

- 14 泰式无骨凤爪
THAI STYLE BONELESS CHICKEN FEET £11.80

- 15 鸡肉饺子 (6个)
CHICKEN DUMPLINGS (6PCS) £7.80

- 16 蔬菜饺子 (6个)
VEGETABLE DUMPLINGS (6PCS) £7.80

- 17 日式生腌蟹
RAW MARINATED CRAB £16.80

- 18 日式生腌虾 (4只)
RAW MARINATED PRAWNS (4PCS) £10.80

- 19 日式生腌三文鱼
RAW MARINATED SALMON £10.80

- 20 上海秘制熏鱼
SHANGHAI STYLE SMOKED FISH £11.80

- 21 海藻沙拉
SEAWEED SALAD £6.80

- 22 毛豆
EDAMAME £6.80

13



汤类

Soups

- | | | |
|----|--|--------|
| 25 | 海胆茶碗蒸
JAPANESE STEAMED EGG WITH SEA URCHIN | £12.80 |
| 26 | 山珍迷你狮子头
STEAMED FRESH MADE MEATBALL & MUSHROOMS | £9.80 |
| 27 | 鲜虾酸辣汤
HOT AND SOUR SOUP WITH PRAWNS | £8.80 |
| 28 | 蟹肉粟米羹
CRAB MEAT & SWEET CORN SOUP | £8.80 |
| 29 | 羊肚菌斋汤
MIXED MUSHROOMS & MOREL SOUP | £9.80 |

山珍迷你狮子头
STEAMED FRESH MADE MEATBALL & MUSHROOMS



潮州特色菜

Chaozhou Braised



32

潮州卤水拼盘

£29.80

TEOCHEW ASSORTED BRAISED PLATTER

脆姜丝贵妃鸡
STEAMED CHICKEN WITH CRISPY GINGER



意大利黑醋烧小排
BRAISED SHORT RIBS WITH BALSAMIC VINEGAR



鸡肉类

Chicken

- 33 面包椰香咖喱鸡 £16.80
COCONUT CURRY CHICKEN IN A BUN
- 34 脆姜丝贵妃鸡 £14.80
STEAMED CHICKEN WITH CRISPY GINGER
- 35 柠檬鸡 £14.80
LEMON CHICKEN

猪肉类

Pork

- 52 鲍鱼黑毛猪红烧肉 (4头) £36.80
BRAISED IBERICO PORK BELLY WITH ABALONE (4 PIECES)
- 53 意大利黑醋烧小排 £14.80
BRAISED SHORT RIBS WITH BALSAMIC VINEGAR
- 54 蜜柚香橙生炒骨 £14.80
PORK RIBS GLAZED WITH TANGERINE HONEY



金沙焗龙虾
BAKED LOBSTER WITH CRISPY RICE



避风塘炒蟹
HK TYPHOON SHELTER STYLE SPICY FRIED CRAB



金汤酸菜鱼
SPICY BOILED FISH WITH CHINESE SAUERKRAUT



LINKEE 松鼠鱼
LINKEE SPECIAL SQUIRREL FISH

海鲜类 Seafood Selection

- | | | |
|----|---|---------------------|
| 40 | 脆米焗龙虾
BAKED LOBSTER WITH CRISPY RICE | (时价/SEASONAL PRICE) |
| 41 | 避风塘炒蟹
HK TYPHOON SHELTER STYLE SPICY FRIED CRAB | £28.80 |
| 42 | 金沙焗虾球
DEEP FRIED KING PRAWNS WITH SALTED EGG YOLK SAUCE | £24.80 |
| 43 | 菜脯蒸带子
STEAMED SCALLOP WITH PRESERVED RADISH | £7.80 (粒/PC) |
| 44 | 酱爆智利鳕鱼
CHEF'S SPECIAL WOK FRIED CHILE COD FISH | £35.80 |
| 45 | 清蒸鲈鱼
STEAMED SEA BASS WITH GINGER & SPRING ONION | £22.80 |
| 46 | 椒盐软壳蟹
SALT & PEPPER CRISPY SOFT SHELL CRAB | £26.80 |
| 47 | 剁椒菜脯蒸鳕鱼
DICED CHILLI & PRESERVED RADISH STEAMED CHILE COD FISH | £35.80 |
| 48 | 金汤酸菜鱼
SPICY BOILED FISH WITH CHINESE SAUERKRAUT | £26.80 |
| 49 | LINKEE 松鼠鱼
LINKEE SPECIAL SQUIRREL FISH | £26.80 |

牛肉类

Beef

- 56 巴旦木雪花牛肉粒 £22.80
SAUTEED SNOWFLAKE BEEF CUBES WITH ALMONDS
- 57 香辣牛肋骨 £18.80
SPICY BEEF RIBS



避风塘炒玉米
HK TYPHOON SHELTER STYLE SPICY FRIED CORN



田园蝶舞（茄子）
STIR-FRIED SPICY AUBERGINE



蔬菜类

Tofu & Vegetables

- 60 避风塘炒玉米 £9.80
HK TYPHOON SHELTER STYLE SPICY FRIED CORN
- 61 金银蛋捞菠菜 £14.80
POACHED SPINACH WITH TRIO OF EGGS IN
SUPERIOR BROTH
- 62 金沙焗四季豆 £14.80
SALTED EGG FRENCH BEANS
- 63 田园蝶舞（茄子） £10.80
STIR-FRIED SPICY AUBERGINE
- 64 XO 酱炒芦笋 £12.80
SAUTEED ASPARAGUS IN OX SAUCE
- 65 蒜蓉清炒空心菜 £10.80
STIR-FRIED WATER SPINACH IN GARLIC SAUCE

饭 面 类

Rice & Noodles



70

- | | | |
|----|--|--------|
| 70 | 火山饭
LINKEE SPECIAL TORCHED SALMON RICE | £19.80 |
| 71 | 招牌意大利米型面
LINKEE SPECIAL STIR-FRIED ORZO WITH MIXED MEAT | £14.80 |
| 72 | 和牛盖饭
WAGYU RICE BOWL | £21.80 |
| 73 | 海胆炒饭
SEA URCHIN FRIED RICE | £21.80 |
| 74 | 鳗鱼炒饭
UNAGI FRIED RICE | £16.80 |
| 75 | 扬州炒饭
YANGZHOU SPECIAL FRIED RICE | £10.80 |
| 76 | 招牌河粉
LINKEE SPECIAL STIR-FRIED HO FUN | £14.80 |
| 77 | 星洲炒米粉
WOK-FRIED SINGAPORE VERMICELLI | £12.80 |
| 78 | 芦笋炒饭
EGG FRIED RICE WITH ASPARAGUS | £7.80 |

甜 点

Desserts

- | | | | | | |
|----|--------------------------------|-------|----|---|-------|
| 80 | 冰乳芋泥雪贝
TARO SNOW CAKE | £7.50 | 82 | 水晶桂花糕
OSMANTHUS JELLY WITH WOLFBERRIES | £7.50 |
| 81 | 豆乳盒子
SOYA MILK CUSTARD CAKE | £7.50 | 83 | 冰激凌 (抹茶/荔枝/黑芝麻) (2)
ICE CREAM (MATCHA / LYCHEE / BLACK SESAME) (2) | £7.50 |

Linkee

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