

何師傅順德美饌

Shunde Cuisine Recommendations by Chef Ho

	港幣 HK\$
涼伴薑蔥魚皮	\$ 128
Chilled Sliced Fish Skin with Ginger and Scallions	
金沙涼瓜片	\$ 128
Deep-fried Sliced Bitter Melon Coated with Salted Egg Yolks	
大良生拆魚雲羹 (每位)	\$ 128
Fish Head Soup with Egg White, Tofu and Bamboo Shoot (per person)	
鮮沙薑蔥油雞	\$ 488
Steamed Chicken with Mashed Ginger and Scallions	\$ 245
杞子南瓜蒸魚片	\$ 488
Steamed Sliced Fish with Wolfberries and Pumpkin	
煎焗大魚嘴	\$ 258
Wok-fried Fish Mouths	
煎釀原條鯪魚	\$ 198
Pan-fried Mud Carp Fish filled with Minced Fish Mousse	
蜆芥鯪魚球 (六粒)	\$ 138
Deep-fried Dace Fish Balls served with Preserved Clam Sauce (6 pieces)	
欖角煎焗排骨	\$ 188
Pan-fried Pork Ribs with Chinese Black Olive	
韭菜花叉燒炒鮮花甲	\$ 268
Stir-fried Clams with Barbecued Pork and Chives	
豆漿肉丸浸莧菜	\$ 188
Simmered Pork Meat Balls with Soy Milk and Chinese Spinach	
拍蒜生炒黑豚肉菜心	\$ 188
Stir-fried Pork Fillets with Garlic and Vegetable	
原煲牛腩腸粉	\$ 198
Braised Beef Brisket with Rice Rolls served in Clay Pot	
南瓜櫻花蝦黑豚肉煎薄撐	\$ 188
Stir-fried Minced Pork Pancake with Pumpkin and Sakura Shrimps	
大良薑汁燉奶 (每位)	\$ 88
Ginger Flavoured Milk Curd (per person)	
家鄉椰蓉花生煎軟糕 (六粒)	\$ 88
Pan-fried Glutinous Rice Dumplings with Mashed Coconut and Peanut (6 pieces)	

所有價目一服務費。

All prices are subject to 10% service charge.

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。

If you have any food allergies, please inform our staff.