

## 何師傅順德情懷美饌

### Shunde Cuisine Recommendations by Chef Ho

港幣 HK\$

太史冬瓜盅		\$788
Winter Melon Soup with Dried Seafood and Frog Legs		
芥茉撈豬肚		\$138
Marinated Pork Tripe with Mustard		
蜆芥鯪魚球 (八粒)		\$138
Deep-fried Dace Fish Balls served with Preserved Clam Sauce (8 pieces)		
大良生拆魚雲羹 (每位)		\$138
Fish Head Soup with Egg White, Tofu and Bamboo Shoot (per person)		
* 鮮龍蝦大良炒鮮奶		\$698
Wok-fried Lobster with Fresh Milk and Egg White		
薑蔥肉蟹腸粉煲		\$788
Braised Crab with Rice Rolls, Ginger and Spring Onion served in Clay Pot		
煎釀原條鯪魚		\$218
Pan-fried Mud Carp Fish filled with Minced Fish Mousse		
欖角煎焗排骨		\$218
Pan-fried Pork Ribs with Chinese Black Olive		
* 煎焗鮎魚		\$238
Pan-fried Catfish with Ginger and Spring Onion		
鮮沙薑蔥油雞	全隻 Whole	\$500
Pan-fried Chicken with Sand Ginger and Spring Onion	半隻 Half	\$258
蝦丸米皇浸花甲皇		\$238
Simmered Shrimp Balls and Clams in Supreme Soup with Rice		
生炒黃鱔飯		\$208
Fried Rice with Yellow Eel		

\* 不適宜外攜服務 Not suitable for takeaway

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.