

何師傅順德美饌

Shunde Cuisine Recommendations by Chef Ho

	港幣 HK\$
涼伴薑蔥魚皮 Chilled Sliced Fish Skin with Ginger and Scallions	\$ 128
金沙涼瓜片 Deep-fried Sliced Bitter Melon Coated with Salted Egg Yolks	\$ 128
大良生拆魚雲羹 (每位) Fish Head Soup with Egg White, Tofu and Bamboo Shoot (per person)	\$ 128
鮮沙薑蔥油雞 Steamed Chicken with Mashed Ginger and Scallions	一隻 whole \$ 488 半隻 half \$ 245
杞子南瓜蒸魚片 Steamed Sliced Fish with Wolfberries and Pumpkin	\$ 488
煎焗大魚嘴 Wok-fried Fish Mouths	\$ 258
煎釀原條鯪魚 Pan-fried Mud Carp Fish filled with Minced Fish Mousse	\$ 198
蜆芥鯪魚球 (六粒) Deep-fried Dace Fish Balls served with Preserved Clam Sauce (6 pieces)	\$ 138
欖角煎焗排骨 Pan-fried Pork Ribs with Chinese Black Olive	\$ 188
韭菜花叉燒炒鮮花甲 Stir-fried Clams with Barbecued Pork and Chives	\$ 268
豆漿肉丸浸莧菜 Simmered Pork Meat Balls with Soy Milk and Chinese Spinach	\$ 188
拍蒜生炒黑豚肉菜心 Stir-fried Pork Fillets with Garlic and Vegetable	\$ 188
原煲牛腩腸粉 Braised Beef Brisket with Rice Rolls served in Clay Pot	\$ 198
南瓜櫻花蝦黑豚肉煎薄撐 Stir-fried Minced Pork Pancake with Pumpkin and Sakura Shrimps	\$ 188
大良薑汁燉奶 (每位) Ginger Flavoured Milk Curd (per person)	\$ 88
家鄉椰蓉花生煎軟糕 (六粒) Pan-fried Glutinous Rice Dumplings with Mashed Coconut and Peanut (6 pieces)	\$ 88

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.