

## 何師傅順德情懷美饌

### Shunde Cuisine Recommendations by Chef Ho

	港幣 HK\$
蜜味金錢雞 (四件)	\$188
Char-Grilled Barbecued Pork and Chicken Liver (4 pieces)	
金沙涼瓜片	\$128
Deep-fried Sliced Bitter Melon coated with Salted Egg Yolk	
大良生拆魚雲羹 (每位)	\$138
Fish Head Soup with Egg White, Tofu and Bamboo Shoot (per person)	
龍蝦大良炒鮮奶	\$698
Sautéed Lobster with Fresh Milk and Egg White	
玉簪田雞腿	\$288
Sautéed Frog Legs with Jinhua Ham and Bamboo Shoots	
蜆芥鯪魚球 (八粒)	\$148
Deep-fried Dace Fish Balls served with Preserved Clam Sauce (8 pieces)	
豉汁均安大頭菜蒸魚咀	\$308
Steamed Fish Head with Kohlrabi and Preserved Black Bean Sauce	
砵仔雞蛋焗魚腸	\$198
Baked Fish Intestines with Eggs Custard and Crispy Flour Dough	
欖角煎焗排骨	\$198
Pan-fried Pork Ribs with Chinese Black Olive	
煎釀原條鯪魚	\$208
Pan-fried Mud Carp Fish filled with Minced Fish Mousse	
原煲牛腩腸粉	\$208
Braised Beef Brisket with Rice Rolls served in Clay Pot	
原條家鄉釀節瓜	\$208
Pan-fried stuffed Fuzzy Melon with Minced Pork in Clay Pot	
豆漿肉丸浸莧菜	\$188
Simmered Pork Meat Balls with Soy Milk and Chinese Spinach	
雲耳紫洋蔥勝瓜炒生魚卷	\$258
Stir-fried Fish Rolls with Black Fungus, Red Onion and Luffa	
鮮沙薑煎走地雞	\$500
Pan-fried Chicken with Sand Ginger	一隻 whole 半隻 half
大良薑汁燉奶 (每位)	\$ 88
Steamed Ginger Flavoured Milk Custard (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.