



鄧記川菜
Deng G Sichuan

聖誕及除夕套餐
CHRISTMAS & NEW YEAR'S EVE SPECIAL SET

每位 \$1,288

\$888

PER PERSON

茶/水費 \$20每位 Tea/water charge \$20 per person
另加一服務費 Subject to 10% service charge



頭盤 APPETIZERS

- 四川口水雞 Mouth-Watering Chicken
- 香菜拌豆乾 Bean curd and Parsley in Seasonal Oil
- 撈汁小黃瓜 Cucumber Tosse with Sauce

湯品 SOUP

- 黃湯燉花膠 Double-boiled Fish Maw in Chicken Soup

主菜 MAIN COURSE

- 鮮果咕嚕蝦球 Sweet & Sour Shrimp with Fruits
- 酸菜桂魚 Braised Fish Fillet with Pickled Vegetables
- 原隻鮑魚拌鵝掌 Braised Whole Abalone with Goose Web
- 鮮魚湯浸豆苗 Bean sprouts in Fresh Fish Soup

主食 RICE AND NOODLES

- 豬腸綿陽米粉 Mianyang Vermicelli with Pig Intestine

甜品 DESSERT

- 四川冰粉 Sichuan Ice Jelly



優意會員尊享優惠 ELITE ACCESS MEMBER EXCLUSIVE OFFER



加配餐酒1支 Wine Pairing

Laurent Miquel Pere et Fils Merlot 2019, Languedoc, France
優惠價 Special offer \$280 (原價 Original price \$480)

f @ denggst

☎ 2545 3288 | whatsapp: 4624 2991



南海一號
NANHAI NO.1

聖誕節及除夕夜套餐

CHRISTMAS & NEW YEAR'S EVE SET MENU

12月24,25及31日

DEC 24, 25 & 31

套餐A SET A

蔥油平原雞

Ping Yuan chicken in scallion soy sauce

桂花橙蜜燒黑毛豬肋骨

Iberico pork rib, honey glazed

螺頭燉花膠湯

Fish maw and conch broth

蠔皇原隻四頭鮑魚

Braised whole abalone in oyster sauce

彩椒韓牛盞

Diced Korean rib eye wrapped in lettuce

黑松露北海道元貝皇

Hokkaido giant scallop, black truffle paste

茶燻乳鴿

Jasmine tea smoked pigeon

龍蝦湯泡貴妃飯

Crispy and steamed rice served in lobster soup

雪耳百合南瓜露

Sweetened pumpkin soup with lily bulb

每位 PER PERSON

\$800+10% (2位起)

MINIMUM 2 PERSONS

套餐B SET B

法國鵝肝慕絲拼黑魚子醬元貝皇

Goose liver mousse, Kaluga Caviar and Hokkaido Scallop

鮮蟹肉蟹黃燴生翅

Shark's fin with crab roe and fresh crab meat

金榜醬開邊龍蝦 (半隻)

Lobster in bang sauce (half)

野生椒蒸星斑塊

Steamed grouper filet with wild chili

煎韓國牛肉眼扒

Pan-fried Korean rib eye steak (150g)

茶燻乳鴿

Jasmine tea smoked pigeon

鮮肉灌湯包

Pork meat dumpling

小丸子楊枝甘露

Sago cream with mango purée

每位 PER PERSON

\$1,800+10% (2位起)

MINIMUM 2 PERSONS

每位敬送葡萄酒/白酒一杯 A COMPLIMENTARY GLASS OF SAINT-EMILION GRAND CRU, CLOS DE LA CURE 2016 OR MARSANNAY VIEILLES VIGNES, CLOSERIE DES ALISIERS 2018



套餐A SET A

桂花糯米蓮藕

Sweet lotus root with sticky rice

冰鎮鮑魚

Fresh chilled baby abalone with sour garlic sauce

南海砂鍋翅

Shark's fin soup in clay pot, Nanhai style

蠔皇花膠筒配鵝掌

Braised fish maw and goose web

XO醬白玉蒸斑球

Steamed grouper filet with tofu and XO chili sauce

茶燻乳鴿

Jasmine smoked pigeon

野菌腐皮時菜

Poached bean curd sheet and seasonal vegetables

龍蝦湯泡貴妃飯

Crispy and steamed rice served in lobster soup

精美甜品

Dessert

每位 PER PERSON

\$580+10% (2位起) MINIMUM 2 PERSONS

套餐B SET B

蔥油水晶雞

Poached chicken with scallion soya

桂花橙蜜燒黑毛豬肋骨

Iberico pork rib, honey glazed

海椰皇螺頭燉花膠

Double boiled fish maw and dried sea coconut

黑松露北海道元貝皇

Pan-fried Hokkaido giant scallop with black truffle pesto

彩椒韓牛盞

Stir fried chopped Korean beef in lettuce cup

金榜醬煮大蝦

King prawn served in bang sauce

鮮黃耳銀杏泡菜苗

Poached garden green with fresh yellow fungus

生炒臘味糯米飯

Fried glutinous rice with preserved meat

精美甜品

Dessert

每位 PER PERSON

\$780+10% (2位起) MINIMUM 2 PERSONS



聖誕節及除夕夜套餐

CHRISTMAS & NEW YEAR'S EVE SET MENU

12月24,25及31日 DEC 24,25&31

精選葡萄酒SPECIAL OFFER:

Respide Medeville, Graves2018 (original price\$680) 或 or
Caronne St Gemme, Haut-Médoc 2018 (original price\$690)

\$380 / 支bottle

套餐C SET C

桂花橙蜜燒黑毛豬助骨

Iberico pork rib, honey glazed

醬醃蘿蔔

Turnip in sweet soya

青芥末螺花

Conch with wasabi

蟹肉乾撈翅

Shark's fin with crabmeat served with consommé

韓牛肉眼扒 (150G)

Pan-fried Korean beef rib eye (150g)

金榜醬開邊龍蝦 (半隻)

Lobster in bang sauce (half)

雲腿扒津白

Braised Tianjin cabbage with Yunnan ham

鮮肉小籠包

Steamed "Xiao Long Bao"

甜在心頭

So Sweet

每位 PER PERSON

\$980+10% (2位起) MINIMUM 2 PERSONS

yè shanghai

聖誕節、除夕夜及新年套餐

CHRISTMAS & NEW YEAR'S SPECIAL SET MENU

推廣期 PROMOTION PERIOD: 2023.12.24-25 & 2023.31.12-2024.01.01

陳皮糖醋排骨

sweet and sour spareribs

蔥油海蜇頭

jelly fish in spring onion oil and cucumber

太雕酒醉雞

huadiao wine marinated "drunken" chicken

古法煙鴨蛋

tea leaf smoked egg

香蔥雞脾菇

king oyster mushrooms with spring onion sauce

原盅花膠燉螺頭湯

double-boiled fish maw soup with sea whelk

蟹粉蝦仁

sauteed river shrimps with fresh water crab meat

酒釀蒸銀鱈魚

steamed cod fish with "hua diao" wine & fermented rice

紅燒原條牛肋排

braised beef ribs with brown sauce

鮮冬筍豆苗

stir-fried pea sprout with fresh winter bamboo shoot

鮮肉小籠包

steamed pork dumplings

夜上海特色甜品

ye shanghai signature desserts



每位 PER PERSON

\$750 (2位起)

MINIMUM 2 PERSONS



每位敬送豆漿, 蔗汁, 薏米水 或 紅, 白酒一杯

A COMPLIMENTARY GLASS OF SOYBEAN MILK, SUGAR
CANE JUICE, BARLEY WATER OR HOUSE WINE

香港金鐘金鐘道88號太古廣場3樓332號舖
Shop 332, 3/F, Pacific Place, 88 Queensway, Admiralty

另加一服務費 Subject to 10% service charge

☎️ 📍 yeshanghai group

☎️ 2918 9833 | whatsapp: 6390 0329

an elite concept  有意集團

yè shanghai

聖誕節、除夕夜及新年套餐

CHRISTMAS & NEW YEAR'S SPECIAL SET MENU

推廣期 PROMOTION PERIOD: 2023.12.24-25 & 2023.31.12-2024.01.01

龍蝦沙律

Lobster salad

西班牙火腿配火箭菜

Iberico ham with rocket leaves

燒椒墨魚仔

Cuttle fish with grilled pepper

橙香韓國車厘茄

Chilled Korean baby tomato with orange

太雕酒醉雞

Huadiao wine marinated "drunken" chicken

蟹肉燴燕窩

Braised bird's nest with fresh crab meat

XO醬爆原隻大明蝦

Fried whole prawns with xo chili sauce

蟹粉釀蟹蓋

Baked stuffed crab shell

橙香特選牛小排

Sauteed tender beef with homemade sauce

鮮冬筍豆苗

Fried pea sprout with fresh winter bamboo shoot

黃橋燒餅

Baked huang qiao cakes

抹茶麻糬蛋糕

Matcha mochi cake

每位 PER PERSON

\$780 (2位起)

MINIMUM 2 PERSONS

原價 ORIGINAL PRICE \$1,050

精選西班牙汽酒 SPECIAL OFFER:

CAVA "BRUT RESERVA" AUGUSTÍ TORELLÓ MATA
\$298 / 支 BOTTLE (原價 ORIGINAL PRICE \$590)