

關於鄧記

鄧記於 2016 年登陸香港，源自上海由鄧華東師傅創立的「南興園」——剛於 2022 年上海米其林指南上榜。旨在將最正宗的味道帶到世界各地，鄧師傅希望透過傳統的手法，加上簡單但樸實的菜餚設計向大眾顯現川菜不同的風味。

鄧記除了向大眾展現正宗川菜風味外，更鞏固川菜於中國八大菜系之中的一席之地。餐廳堅持選用不同的新鮮食材，烹調出不同口味，達到「百菜百格」的境界，打破一般人對川菜只有麻和辣的固有印象。

鄧記的酒單也不簡單，團隊精心挑選的中國高粱酒種類多達三十款，更調製獨創的中式雞尾酒，讓各位客人邊享受美食邊小酌幾杯。

DENG G MENU INTRO

Deng G first arrived Hong Kong in 2016. Chef Deng Huadong originally from Chengdu resides in Shanghai, Nan Xing Yuan, recently was recognized by The Michelin Guide Shanghai 2022. He has the passion to share the most authentic Sichuan flavours to the world. Through classic dishes cooked in traditional ways with clean and honest recipes designed to lift the dishes and show the distinctiveness of each Sichuan flavour. He insists on keeping his cooking style traditional and never compromises on quality of his ingredients which he diversifies.

Besides showcasing the diversity of authentic Sichuan cuisine, Chef Deng's approach and understanding of Sichuan Cuisine has earned him a place as a cornerstone of today's Chinese gastronomy landscape.

Deng G breaks the stereotype of Sichuan food being just about "spicy". Chef Deng's Sichuan cuisine has so many flavours, and each dishes taste different because of this.

The drinks list is also another surprise. Stocking over not only 30 varieties of Baijiu, Deng G also created original "Chinese" cocktails for guests to enjoy.



四川南堂派掌舵人
鄧華東師傅

Heir of Southern Yangtze style of cooking
Chef Deng Huadong

推薦菜 | SPECIALS

鄧記口水雞
Mouth Watering
Chicken

\$ 138 例 regular



SPECIALS | 推薦菜

蒜泥白腰
Sliced Pork Kidney
with Garlic & Chili

\$ 158 例 regular



蒜泥白肉
Sliced Pork with Garlic
& Chili

\$ 128 例 regular

推薦菜

SPECIALS

國宴開水白菜
Supreme Cabbage
Consomme

\$ 148 位 per person



SPECIALS

推薦菜

宮保蝦球
Kung Pao Prawns

\$ 248 例 regular



歌樂山辣子雞
La Zi Chicken

\$ 208 例 regular



推薦菜 | SPECIALS

水煮桂魚
Braised Sliced Mandarin Fish
in Red Chili Soup

\$ 488 例 regular



酸菜桂魚
Mandarin Fish & Pickled Vegetables

例 regular

\$ 488

酸菜龍脷魚
Sole Fish & Pickled Vegetables

例 regular

\$ 268

👍 推薦菜品 🌶️ 微辣 🌶️🌶️ 中辣

SPECIALS | 推薦菜



樟茶仔鴨
Camphor Smoked Duck

半隻 half

\$ 268



雜醬麵
Minced Pork Noodles

位 per person

\$ 80

魚香肉絲
Yu Xiang Shredded Pork

例 regular

\$ 178

辣子羊肋骨
Deep-fried Lamb Rib with Chili

8件 8pcs

\$ 458

每日限量 |

LIMITED SUPPLY



椒鹽八寶鴨
Sichuan Salt and Pepper Stuffed Duck 原隻 whole duck \$760



國宴雞豆花
Chicken Tofu Soup 位 per person \$228

甜燒白
Sweet Sticky Rice with Pork Belly 例 regular \$250

推薦菜品 微辣 中辣

ORDER IN ADVANCE | 預定菜單

Min 1 Day in Advance 最少 1 日前預定

泡菜海參
Pickled Vegetables with Sea Cucumber 位 per person \$388

雪花雞淖
Mashed Chicken 例 regular \$398

乾燒花膠
Braised Fish Maw with Minced Pork 位 per person \$588

老罈子蟹
Old Fasioned Pungent Mud Crab market price \$時價

香辣蟹
Chilli-Spiced Mud Crab market price \$時價

水煮東星斑
Leopard Coral Trout in Red Chilli Broth market price \$時價

龍蝦 (油燜、宮保、魚香)
Lobster (Sauteed, Kung Pao, Yu Xiang) market price \$時價

前菜 | STARTERS

👍 招牌夫妻肺片

Ox Tongue and Tripe Medley

\$ 118 例 regular



陳醋海蜇頭

Jelly Fish Marinated in Vinegar

例 regular \$ 158

椒麻萵筍絲

Shredded Celtuce with Chili Sauce

例 regular \$ 78

五香燻魚

Smoked Fish

例 regular \$ 118

👍 推薦菜品 | 微辣 | 中辣

STARTERS | 前菜



👍 薑汁秋葵

Okra with Ginger Sauce

例 regular \$ 78

話梅小蕃茄

Small Tomatoes in Plum Sauce

例 regular \$ 78

👍 棒棒雞絲

Shredded Chicken with Sesame Dressing

例 regular \$ 128

👍 燒椒茄子

Eggplant with Roasted Red Chilli

例 regular \$ 88

蒜泥拍黃瓜

Sliced Cucumber with Garlic

例 regular \$ 78

麻醬油麥菜

Indian Lettuce with Sesame Paste

例 regular \$ 88

芹黃香乾

Celery and Dry Bean Curd

例 regular \$ 88

爽口菜花

Chilled Cauliflower with Sauce

例 regular \$ 88

湯 | SOUP



豆湯海鮮小米粥
Seafood & Bean Soup

位 per person \$75



酸辣豆花羹
Hot & Sour Tofu Soup

位 per person \$75

酸辣魚翅
Hot & Sour Shark's Fin Soup

位 per person \$538

牛 | BEEF



香烤牛肋骨
Braised Beef Rib
with Pepper Powder

\$568 例 regular

水煮美國安格斯牛肉
Braised US Angus Beef in Red Chilli Broth

例 regular \$488

👍 成都回鍋肉 🌶️
Twice Cooked Pork,
Chengdu Style

\$ 188 例 regular



糖醋里脊肉 🍷
Sweet & Sour
Pork

\$ 188 例 regular



火爆腰花 / 豬肝 / 合炒 🍲
Stir-Fried Pork Kidney
/ Liver / Mixed

\$ 198 例 regular



家禽類 | POULTRY



川脆鵝腸 
Crisp Goose Intestines in Spicy Sauce

例 regular

\$ 198

POULTRY | 家禽類

冒烤鴨
"Mao Kao Ya" Chengdu Roasted Duck

半隻 half \$ 328

 宮保雞丁 
Kung Pao Chicken

例 regular \$ 188

乾煸雞塊  
Dry Sauteed Chicken Dices

例 regular \$ 188

泡菜鴨血 
Pickled Vegetables & Duck Blood

例 regular \$ 138

毛血旺 
Duck Blood & Mixed Meat with
Tripe in Hot and Spicy Broth

\$ 288 例 regular



河·海鮮類 | FRESH WATER & SEAFOOD



芝麻脆皮蝦球 🍴
Sesame Crispy Prawns

例 regular

\$ 248



🍴 麻辣魚塊 🌶️🌶️
Deep Fried Fish in Mala Sauce

例 regular

\$ 198

FRESH WATER & SEAFOOD | 河·海鮮類



🍴 糊辣桂魚 🍴🌶️
Wu La
Spicy Mandarin Fish
\$ 468 例 regular

乾煸鱧絲
Dry Sauteed Eel

例 regular

\$ 208

🍴 糊辣龍脷魚 🍴🌶️
Wu La Spicy Sole

例 regular

\$ 268

🍴 水煮龍脷魚 🍴🌶️
Braised Sole Fish in Red Chilli Broth

例 regular


\$ 268

蔬菜 | VEGETABLES

乾鍋茶樹菇 
Stir-Fried Mushroom in Dry Pot

\$ 198 例 regular




乾鍋手撕包菜 
Cabbage in Dry Pot

\$ 168 例 regular




乾煸四季豆
Dry Sauteed String Beans

例 regular \$ 168

魚香茄子 
Yu Xiang Eggplant

例 regular \$ 168

麻婆豆腐 
Mapo Tofu

例 regular \$ 168

時蔬 (清炒 / 上湯 / 蒜蓉炒)
Vegetables (Stir - Fried / in Broth / Garlic)

例 regular \$ 168

鹹肉豆腐娃娃菜
Braised Baby Cabbage with Tofu & Salted Pork

例 regular \$ 168

菜式均能轉成全素，請跟我們的店員查詢。

*All vegetable dishes can be made in vegan style, please talk to our staff.

成都鐘水餃 (4隻))
Pork Dumplings, Chengdu
Style (4Pcs)

\$ 66



紅油抄手 (6隻))
Pork Wontons with Red
Chili Oil (6Pcs)

\$ 66



酸辣粉)
Hot and Sour Sweet
Potato Noodles

\$ 80 位 per person



成都擔擔麵)
Dan Dan Noodles

位 per person \$ 36

揚州炒飯
Yangzhou Fried Rice

例 regular \$ 158

回鍋肉炒飯)
Twice Cooked Pork Fried Rice

例 regular \$ 158

鄧記肉絲炒麵
Stir-Fried Noodles with Pork

例 regular \$ 158

白飯
Steamed Rice (Per Bowl)

碗 per bowl \$ 25

甜品 | SWEETS



醪糟冰粉
Ice Jelly with
Fermented Glutinous
Rice Syrup

\$ 38 位 per person

桂花酒釀圓子
Glutinous Balls with
Osmanthus and
Fermented Rice Wine Soup

\$ 38 位 per person

紅糖糍粑
Sichuan Mochi
Crisp with Red Sugar

\$ 90 6件 6pcs

SICHUAN FLAVOUR CLASSIFICATION

味型分類四川菜



荔枝味
Lychee Taste



魚香味
Yuxiang Taste



糊辣味
Wula Taste



糖醋味
Sweet And Sour Taste



椒鹽味、五香味
Pepper Salt Spicy Taste



麻辣味
Mala Taste



家常味
Home Taste



乾鍋類
Drypot Taste

- 另收 10% 服務費。
- 茶水費每位\$20
- 泡菜花生\$22
- 包房服務費 15%
- 開瓶費\$300
- 烈酒開瓶費\$500
- 圖片只作參考

- Plus 10% service charge.
- Tea charge per person: \$20
- Snacks per portion: \$22
- Private dining room 15% service charge.
- Wine Corkage: \$300
- Liquor / Spirit Corkage: \$500
- All photos are for reference only.

SAVOR CHINA
让世界品味中國

SAVOR THE ART OF LIFE

國窖 1573
NATIONAL CELLAR 1573
品味生活的艺术



瀘州老窖作為中國濃香型白酒的發源地，根植於明清36家古釀酒作坊，現已發展成為國有大型骨幹釀酒集團和享譽海內外的百年老字號名酒企業。其擁有的“1573國寶窖池群”和“瀘州老窖酒傳統釀制技藝”分別入選國家級物質和非物質文化遺產名錄，尊享行業“雙國寶”美譽。瀘州老窖1619口百年以上釀酒窖池、三大天然藏酒洞、16處釀酒作坊成功入選全國重點文物保護單位。

Luzhou Laojiao Group Co., Ltd, the cradle of strong aroma style Chinese liquor, is based on 36 traditional liquor brewing workshops in Ming and Qing dynasty. It has now developed into a large state-owned leading enterprise and a time-honored and well-known Chinese liquor company “National Treasure Cellar 1573” and “The traditional brewing craftsmanship of Luzhou Laojiao” have been awarded as the China’s Tangible Cultural Heritage and China’s Intangible Cultural Heritage respectively, enjoying a reputation of “Double National Treasures” in the industry. All of the 1619 old cellars which have a history of over 100 years, the three storage caves, together with 16 workshops are awarded with the National Key Protection Units of Cultural Relics.



瀘州老窖 · 國窖 1573
LUZHOU LAOJIAO · NATIONAL CELLAR 1573

中國酒 | CHINESE SPIRITS

白酒 CHINESE BAIJIU

貴州省 GUI ZHOU PROVINCE

銀質習酒 (500ml)
Yin Zhi Xi Jiu (500ml) \$ 830

金鑽習酒 (500ml)
Jin Zuan Xi Jiu (500ml) \$ 1280

茅台醇 1992(酒精度 53°)
Hao Tai Chun1992 \$ 1520

貴州茅台酒 - 飛天 (酒精度 53°)
Kwei Chow Moutai \$ 4880

一品景芝 - 中國芝香 20 年 (酒精度 53°)
Yi Pin Jing Zhi \$ 1680

四川省 SI CHUAN PROVINCE

瀘州老窖紫砂大麴 (酒精度 52°)
LuZhouLaoJiao Zishadaqu \$ 1280

百年瀘州老窖 60 年窖齡酒 (酒精度 52°)
Bainian LuZhouLaoJiao 60 Years Cellar Spirits \$ 1480

國窖 1573 (酒精度 52°)
National Cellar 1573 \$ 2280

香港白酒
Hong Kong Baijiu \$ 1080

明江白酒
Ming River Baijiu \$ 190 \$ 980

花雕酒 HUA DIAO JIU

夜上海 8 年花雕酒
Huadiao Wine 8 Years \$ 480



