



鄧記川菜
Deng G Sichuan

豈只火熱激情，還見溫婉細緻。

川菜之廿四味型微妙多變，並非單一麻辣。「鄧記川菜」掌舵人鄧華東，祖籍四川，入廚逾四十多年，師承川菜泰斗孔道生首徒陳廷新，系出名門。秉承南堂川菜的精緻筵席風格，他堅持「粗菜細做，細菜精造」，演譯「清鮮出於大宴，麻辣出於小吃」的神韻。

Hot and passionate, indeed.... yet at its heart, Sichuan food has a gentle and delicate nature.

In fact, Sichuan cuisine comprises a wide array of 24 intricate flavor elements, not just the well-known mouth-numbing, peppery sensation.

At the helm at Deng G restaurant is Sichuan native chef Deng Hua-dong. Boasting over 40 years of professional culinary experience, he began his career by learning from Sichuan cuisine master chefs. Specialized in the refined Southern Yangtze banquet style of cooking, he insists on adopting a sophisticated approach to turn even the most common food ingredients and dishes into truly memorable delicacies.

[前菜] STARTERS

四川口水雞(嘉美雞)

Mouth watering chicken (kamei chicken)



\$158



素食 vegetarian



微辣 mild



中辣 medium



大辣 extra



涼拌小黃瓜
Cucumber tossed with garlic and chili

\$88



椒鹽豆腐粒
Deep-fried tofu cubes with salt and pepper

\$108



蒜泥白肉
Sliced pork with garlic and chili

\$118



蒜泥毛肚
Beef tripe with garlic and chili

\$128



燒椒茄子
Eggplant with roasted chili

\$98



鮮椒黑木耳
Wild black fungus with chili in vinegar

\$78

薑汁豇豆



Yard-long bean with ginger sauce

\$78



滕椒牛腩

Beef shank with Sichuan pepper



\$118



椒鹽鮮魷
Deep-fried calamari rings



\$148

焗辣熊貓筍
Peppered bamboo shoots



\$118



香菜拌豆乾
Bean curd and parsley in sesame oil



\$88





蒜汁秋葵
Okra in garlic sauce

\$88



夫妻肺片
Ox tongue and tripe tendon

\$128



香辣雞軟骨
Spicy chicken cartilage

\$118



燒椒皮蛋
Thousand year egg with chili

\$78

鮮椒海鮮滙

Spicy seafood medley

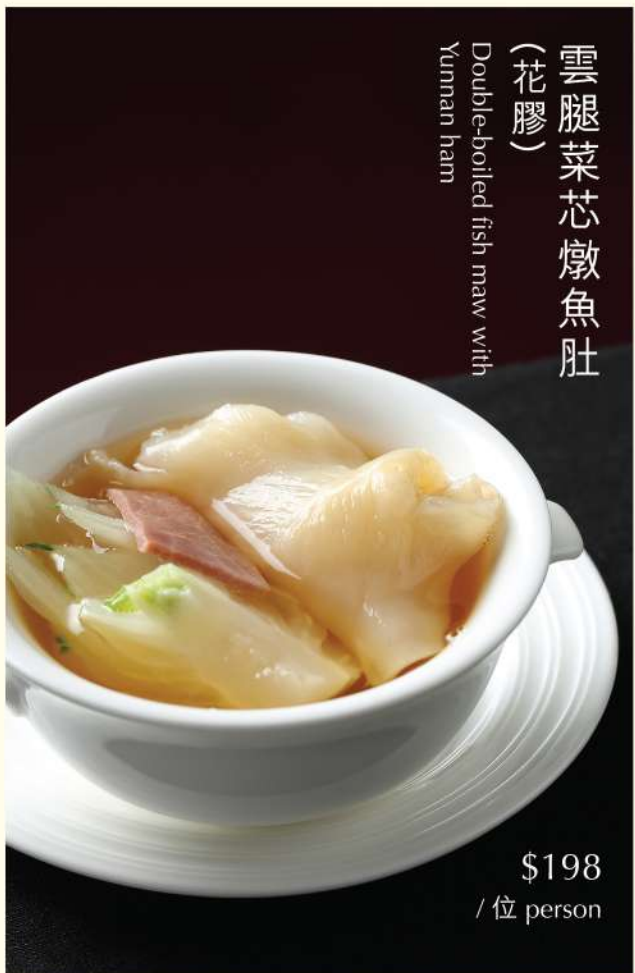
\$148





黃湯燉魚肚(花膠)
Double-boiled fish maw and
chicken soup

\$198
/ 位 person



雲腿菜芯燉魚肚
(花膠)
Double-boiled fish maw with
Yunnan ham

\$198
/ 位 person

酸辣海鮮豆花羹
Hot and sour seafood with tofu soup



\$98
/ 位 person

瑤柱海鮮豆花羹
Seafood thick soup with tofu and
dried conpoy

\$98
/ 位 person

關東參燉響螺湯
Double-boiled sea
cucumber with conch

\$348
/ 位 person

高湯燴官燕
Braised bird's nest soup

\$398
/ 位 person

淮杞響螺燉老雞
Double-boiled conch and
chicken soup

\$178
/ 位 person



鮮拆魚蓉羹
Minced mandarin fish thick soup

\$158
/ 位 person





[海鮮海味] SEAFOOD AND DRIED-SEAFOOD

泡椒蒜香開邊或開件龍蝦

Poached lobster with chili and garlic (2 halves/diced)



\$688
/ 隻 pc



酸菜桂魚
Braised fish fillet with pickled vegetables



\$288
/ 半份 half portion

\$498
/ 份 portion



水煮桂魚
Braised sliced mandarin fish in red chili broth



\$288
/ 半份 half portion

\$498
/ 份 portion

香辣龍蝦
Sautéed lobster in hot and spicy sauce



\$688



水煮原條東星斑
Braised fresh whole leopard coral
grouper in red chili soup



\$1380
(600g)



珊瑚蟹 (可二食)

Alaska king crab 2 ways

時價
market price

薑蔥粉絲焗珊瑚蟹

baked with ginger and scallion

花雕蛋白蒸珊瑚蟹

steamed with huadiao wine
and egg white

香辣珊瑚蟹

fried with chili



老壇子膏蟹
Pungent mud crab in casserole



\$768
/ 隻 pc





香辣蟹



Sautéed crab in hot and spicy sauce

\$768
/ 隻 pc



煎焗花椒膏蟹



Baked crab with Sichuan peppercom

\$768
/ 隻 pc

川味關東參
Sea cucumber, Sichuan style



\$298
/ 位 person



宮保蝦球
Kung Pao prawn



\$298



[豬] PORK

肝腰合炒

(豬腰、豬肝)

Stir-fried pig kidney and liver

\$198



成都回鍋肉

Twice cooked pork, Chengdu style

\$188





魚香肉絲
Yuxiang shredded pork 

\$188

[家宴] POULTRY

毛血旺
Mao Xuewang
(Duck blood, mixed meat &
tripe in spicy sauce)



\$338



宮保雞丁
Kung Pao chicken



\$188

四川辣子雞
Lazi chicken



\$268

成都冒烤鴨
"Mao Kao Ya" Chengdu roast duck



\$290
/ 半隻 half

椒麻手撕雞(嘉美雞)
Chili Shredded Chicken (kamei chicken)



\$328
/ 半隻 half

[牛] BEEF

水煮安格斯牛肉
Braised beef in red chili broth



\$298

/ 半份 half portion

\$528

/ 份 portion



「蔬菜 / 豆腐 / 菇類」
VEGETABLES/TOFU/MUSHROOMS



家常豆腐
Stir-fried bean curd with
sliced pork and chili



\$178

炗炒花椰菜

Sautéed cauliflower with chili



\$168

乾煸四季豆

(豬肉末)

Sautéed string beans with pork



\$178



麻婆豆腐 (牛肉末)
Mapo tofu with minced beef



\$178



乾鍋茶樹菇
Stir-fried agrocybe mushroom
with pork in hot pot



\$198



乾鍋手撕包菜
Stir-fried cabbages with pork
in hot pot



\$188

豉椒炒或
金銀蒜蒸蜆子皇



Razor clams; sautéed with black bean
sauce / steamed with garlic

\$368

[港式風味] H.K. SPECIALITIES



香酥冰梅骨
Pork ribs with sweet and
sour plum sauce

\$188



杏香沙律蝦球
Deep-fried prawn with
almond mayo

\$208



原條關東遼參
扣鵝掌

Braised whole sea cucumber
with goose web

\$368

/位 person



香烤牛肋骨
Grilled beef ribs

\$528





紅燒皇子鴿
Roasted pigeon

\$148
/ 隻 whole



脆皮油淋仔雞
Basting crispy chicken
with scallion

\$298
/ 半隻 half

糖醋里脊肉
Sweet and sour pork

\$198





松茸上湯鮮蘆筍
Stewed fresh asparagus
with matsutake

\$208



頭抽珍菌
Stir-fried wild mushroom in
premium soy

\$108

素乾鍋手撕包菜
Stir-fried cabbages in dry pot



\$178

素酸辣豆花羹
Hot and sour tofu soup



\$98
/位 person

素乾鍋茶樹菇
Stir-fried agrocybe mushroom in dry pot



\$188

鮮炒時蔬
Sautéed seasonal vegetables



\$158

素乾煸四季豆
Sautéed string beans



\$178

燴炒時蔬
Sautéed seasonal vegetables with chili



\$168

素松茸浸鮮蘆筍
Stewed fresh asparagus with matsutake



\$208



綿陽米粉(豬腸 / 牛肉 / 珍菌)

Mianyang vermicelli (beef / mushroom / pig intestine)

 \$88 / 位 person

 \$88 / 位 person

 \$68 / 位 person



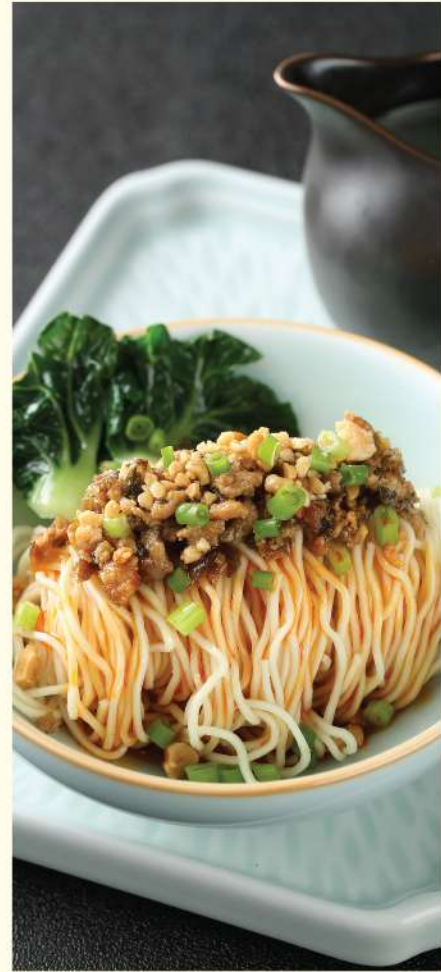
紅油炒手
Pork wonton in red chili oil

\$68
/ 6 件 pcs



雜醬麵
Minced pork noodles

\$78
/ 位 person



成都擔擔麵
Signature dan dan noodles

\$55
/ 位 person

小米粥泡桂花魚片
Braised sliced mandarin
fish in millet congee

\$318



魚蝦蟹炒飯

Fried rice with assorted seafood

\$248



素菜粒蔥花炒飯

Fried rice with diced vegetables



\$158

回鍋肉炒飯

Fried rice with twice cooked pork



\$198

素青椒豉油皇炒麵

Fried noodles with green pepper
in soy sauce



\$158

素擔擔麵

Signature dan dan noodles



\$55
/ 位 person

頭抽乾炒牛河

Stir-fried rice noodles with
shredded beef

\$178



點心] DIM SUM

筍尖鮮蝦餃
"Har gau" shrimp dumplings

\$68
/ 4件 pcs

蟹皇燒賣
"Siu mai" pork dumplings
with crab cream

\$68
/ 4件 pcs

香酥蔥油餅
Crispy Scallion Pancake

\$68
/ 2件 pcs

小城花素餃
Steamed vegetable dumplings

\$68
/ 3件 pcs

脆皮春卷
Crispy Spring rolls

\$68
/ 3件 pcs

麻辣蘿蔔糕
Mala radish cake

\$68
/ 1碟 plate

蒸 / 炸饅頭
Steamed or Deep-fried "Mantou"

\$68
/ 4件 pcs



酒釀湯丸
Glutinous balls with
fermented rice wine soup

\$38



四川冰粉
Sichuanese ice jelly

\$38



黃糖豆腐花
Tofu pudding with brown sugar

\$38

樂山豆腐腦(鹹)
(限量供應)
Lok San tofu pudding (Limited offer)



\$48

紅糖糍粑
Crispy Sichuan mochi with red sugar

\$68
/ 6 條 pcs

可口可樂 / 零系可口可樂 /
雪碧

Coca-Cola / Coca-Cola Zero Sugar / Sprite

青島
Tsingtao

\$80
/ 杯 450ml

汽水 SOFT DRINK

朝日
Asahi LAGER

\$88
/ 杯 450ml

氣泡 / 無氣泡礦泉水
Sparkling / Still mineral water

\$78

生啤 ON TAP

礦泉水 MINERAL WATER

咖啡 / 特濃咖啡 /
低因咖啡

\$58
/ 杯 cup

Coffee / Espresso / Decaffeinated

健康飲品(冷 / 熱)

Healthy drink (cold / hot)

\$48
/ 杯 glass

咖啡 COFFEE

鮮果汁

(橙汁 / 菠蘿汁 / 芒果汁)

\$58

/ 杯 glass

Fresh fruit juice (orange / pineapple / mango)

健康飲品 HEALTHY DRINKS

[飲品] DRINKS

百年瀘州老窖 52°
六十年窖齡酒
Bainian Luzhou Laojiao
60 years cellar spirits

\$1580

貴州茅台酒 53°
Kwei Chow Moutai

\$5380

瀘州老窖紫砂大麴 52°
Luzhou Laojiao Zisha Daqu

\$1380

新防偽標五糧液 52°
Wu Liang Ye

\$4380

金鑽習酒
Gui Zhou Xi Jiu

\$1680

習酒窖藏 53°
(1988)
Xijiu Jiaocang 1988

\$3480

國窖 52°
(1573)
National Cellar 1573

\$3080

一品景芝 53°
中國芝香二十年
Yi Pin Jing Zhi

\$2500

烈酒開瓶費
Corkage of spirit (700ml)

\$500
/ 瓶 bottle

餐酒開瓶費
Corkage of wine (750ml)

\$300
/ 瓶 bottle

芳香米飯
Fragrant rice

\$29
/ 碗 bowl

切餅費
Cake serving fee

\$30
/ 位 person

〔其他收費〕
OTHERS CHARGES

中國茗茶 / 熱開水
Chinese Tea / Hot water

\$20
/ 位 person

餐前小食
Pre-meal snack

\$25
/ 碟 plate

〔固定收費〕
FIXED CHARGE

〔中國酒〕 CHINESE SPIRITS

