

## 四川酸菜桂魚套餐 Set Menu (A)

特色前菜一款  
One starter

+

廣東點心一款  
One dim sum

+



酸菜桂魚  
Braised fish fillet with pickled vegetables

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

四川冰粉  
Sichuanese ice jelly

兩位用\$328 for two persons  
(原價original price-\$480)

## 成都冒烤鴨套餐 Set Menu (B)

特色前菜一款  
One starter

+

廣東點心一款  
One dim sum

+

成都冒烤鴨 (半隻 half)  
“Mao Kao Ya” Chengdu roast duck

炗炒花椰菜  
Sautéed cauliflower with chili

綿陽米粉  
Mianyang vermicelli

四川冰粉  
Sichuanese ice jelly



兩位用\$398 for two persons  
(原價original price \$680)

## 生日有驚喜 Birthday Set Menu

四川口水雞  
Mouth-watering chicken

酸辣海帶絲  
Kelp in red chili sauce

涼拌小黃瓜  
Cucumber tossed with garlic and chili

鮮椒海鮮滙  
Spicy seafood medley

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

酸菜桂魚  
Braised fish fillet with pickled vegetables

香烤牛肋骨  
Grilled beef ribs

炗炒花椰菜  
Sautéed cauliflower with chili

成都擔擔麵  
Signature dan dan noodles

四川冰粉  
Sichuanese ice jelly

每位\$488 per person  
(原價original price \$738)

特別推介 Special Offer: \$488/bottle  
Bernard Blanc de Blanc 1QT

於生日月份惠顧指定套餐，4人同行，生日之星可享免費優惠；8人同行，其中2人可獲免費優惠。自攜生日蛋糕亦可享免切餅費4位，如此類推。敬請一天前預訂。以上套餐不適用於包房。 Birthday star can enjoy a complimentary designated set menu if dining with three paying patrons during their birthday month. Two complimentary set menus with 8 paying patrons and so forth. No cake-cutting surcharge. Menu does not apply to private dining room.



鄧記川菜  
Deng G Sichuan

K11  
MUSEA



午市

點心  
dim sum

an elite concept 优意集团

[ 廣東點心 ] Cantonese Dim Sum

蒸 STEAMED

小城素餃 	\$68 ○
Steamed vegetable dumpling	
蠔皇叉燒包	\$68 ○
Traditional barbecued pork bun	
豉汁蒸鳳爪	\$68 ○
Steamed chicken feet	
檸香陳皮牛肉球	\$68 ○
Beef ball with mandarin peel & lemon flavor	
筍尖鮮蝦餃	\$68 ○
"Har Gau" shrimp dumpling	
蟹皇燒賣 	\$68 ○
"Siu Mai" pork dumpling with crab cream	
鄧記粉果	\$68 ○
"Fun Gor" steamed assorted meat dumpling	

煎、炸 DEEP-FRIED & PAN-FRIED

脆皮春卷	\$68 ○
Crispy spring roll	
麻辣蘿蔔糕  	\$68 ○
Mala radish cake	
蒸/炸饅頭 	\$68 ○
Steamed or deep-fried "mantou"	
生煎牛肉餅 	\$68 ○
Pan-fried beef cake	
蔥油餅 (2件) 	\$68 ○
Spring onion pancake (2pcs)	


[ 小食 ] Snacks

避風塘雞翼  	\$78 ○
Crispy chicken wings with spicy garlic	
青椒皮蛋 	\$68 ○
Thousand years egg with chili	
惹味牛柳粒 	\$78 ○
Sautéed tender beef cubes	
椒鹽豆腐粒 	\$88 ○
Deep-fried tofu cubes with salt & pepper	
椒鹽鮮魷	\$128 ○
Deep-fried squid with salt & pepper	
香辣雞軟骨 	\$98 ○
Spicy chicken cartilage	

[ 廣東精選 ] Cantonese Selection


紅燒皇子鴿	\$118 ○
Roasted pigeon	
糖醋里脊肉	\$168 ○
Sweet and sour pork	
香酥冰梅骨	\$168 ○
Pork ribs with sweet and sour plum sauce	
杏香沙律蝦球	\$198 ○
Deep-fried prawn with almond and mayo	
脆皮油淋仔雞 (半隻) 	\$288 ○
Basting crispy chicken with scallion (half)	

[ 滋補湯品 ] Soup

淮杞響螺燉老雞	\$138 ○
Double-boiled conch and chicken soup	
黃湯燉花膠 	\$168 ○
Double-boiled fish maw and chicken soup	
雲腿菜芯燉花膠	\$168 ○
Double-boiled fish maw with Yunnan Ham	
• 以上湯品製作需時20分鐘 cooking time 20 mins	

[ 素菜 ] Vegetables

素乾鍋手撕包菜   	\$148 ○
Stir-fried cabbages in dry pot	
素乾鍋茶樹菇  	\$158 ○
Stir-fried agrocybe mushroom in dry pot	
炗炒時蔬  	\$138 ○
Sautéed seasonal vegetables with chili	
素松茸浸蘆筍 	\$188 ○
Stewed fresh asparagus with matsutake mushroom	

 素菜 vegetarian  推介 recommendation  辣 spicy

[ 午市特價 ] LUNCH SPECIAL

[ 特色前菜 ] Starters

涼拌小黃瓜  	\$68 ○
Cucumber tossed with garlic and chili	
薑汁豇豆 	\$68 ○
Yard-long bean with ginger sauce	
蒜泥白肉 	\$98 ○
Sliced pork served with garlic and chili	
四川口水雞 	\$108 ○
Mouth-watering Chicken	
夫妻肺片  	\$108 ○
Ox tongue and tripe tendon	
鮮椒海鮮滙 	\$138 ○
Spicy seafood medley	

[ 成都風味 ] Chengdu Delights

成都擔擔麵 	\$48 ○
Signature dan dan noodles	
紅油抄手 (6隻) 	\$58 ○
Pork wonton in red chili oil (6 pieces)	
成都回鍋肉 	\$168 ○
Twice cooked pork in Chengdu Style	
四川辣子雞 	\$228 ○
Lazi chicken	
水煮安格斯牛肉 (半份)  	\$268 ○
Braised Angus beef in red chili broth (half)	

[ 主食 ] Staples

素菜粒蔥花炒飯 	\$138 ○
Fried rice with diced vegetables	
豉油王炒麵	\$138 ○
Wok-fired noodles in soy sauce	
青椒肉絲炒麵	\$148 ○
Fried noodles with green pepper and shredded pork	
頭抽乾炒牛河	\$148 ○
Stir-fried rice noodles with shredded beef	
魚蝦蟹炒飯 	\$208 ○
Fried rice with assorted seafood	

[ 甜點 ] Sweets

黃糖豆腐花 	\$38 ○
Tofu pudding with brown sugar	
酒釀湯圓	\$38 ○
Glutinous balls with fermented rice wine soup	
四川冰粉	\$38 ○
Sichuanese ice jelly	
懷舊馬拉糕 	\$52 ○
Cantonese sponge cake	
香滑棗茸糕	\$52 ○
Steamed red dates pudding	
蜂巢黃金糕	\$52 ○
Honeycomb cake	
紅糖糍粑 (6條)	\$68 ○
Crispy Sichuan mochi with red sugar (6 pieces)	

[ 飲品 ] Drinks

竹蔗茅根水 (杯)	\$30 ○
Sugar cane and cogon grass drink (glass)	
洛神花茶 (杯)	\$30 ○
Roselle tea (glass)	
豆漿 (杯)	\$30 ○
Soy Milk (glass)	

[ 酒 ] Beer & Wines

青島啤酒 (每杯)	\$58 ○
Tsing Tao (Glass)	
西班牙白葡萄酒	
Valdecacho Blanco	
每杯Glass	\$68 ○
每酌Carafe (375ml)	\$138 ○
西班牙紅葡萄酒	
Valdecacho Tinto	
每杯Glass	\$68 ○
每酌Carafe (375ml)	\$138 ○