



鄧記川菜
Deng G Sichuan

愉
粵
品
味
套
餐

RADIANT TASTE OF CANTON SET MENU

\$3,888
五位用
For 5 Pax

\$6,988
十位用
For 10 Pax



敬請一天前預訂 RESERVATION ONE DAY IN ADVANCE

頭盤 APPETIZERS

- 脆皮素鵝 Bean curd skin rolled with mushroom
- 頭抽珍菌 Stir-fried wild mushroom in premium soy sauce
- 蜜糖欖角骨 Honey pork ribs with Chinese black olives
- 薑汁秋葵 Okra in ginger sauce
- 翡翠花枝帶子 Sautéed squid and scallops with greens
- 鮮果沙律蝦多士 Crispy fresh prawn on toast with mixed fruits salad
- 珊瑚竹筍釀蘆筍 Crab roe egg white bamboo fungus stuffed with asparagus

湯 SOUP

- 松茸豬展燉竹絲雞 Double-boiled silky fowl and shank with wild matsutake

主菜 MAIN COURSE

- 清蒸海黃皮老虎斑 Steamed tiger grouper
- 福祿麒麟鮑脯 Braised sliced abalone with Jinghua ham and mushroom
- 當紅炸子雞 Crispy chicken with scallion

主食 RICE

- 生炒臘味糯米飯 Fried glutinous rice

甜品 DESSERT

- 薑汁湯丸 Glutinous balls with ginger soup



加配餐酒 Wine Pairing

Laurent Miquel Pere et Fils Cabernet Sauvignon, 2021, France
優惠價 Special offer \$280 (原價 Original price ~~\$480~~)

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



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鄧記川菜
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愉粵品味美饌

RADIANT TASTE OF CANTON

預訂菜式 PRE-ORDER DISHES

敬請一天前預訂 RESERVATION ONE DAY IN ADVANCE

鮮釀蝦多士 (四件起)	\$88 /件 PC
Crispy shrimp toast (min. 4 pcs)	
香蔥玻璃大蝦球	\$168 /隻 PC
Steamed tiger prawn glazed with scallion supreme sauce	
陳皮生煎雞 (半隻)	\$388 /例 REG
Pan-fried free range chicken with dried mandarin peel	
金華玉樹雞	\$680 /隻 WHOLE CHICKEN
Steamed free range chicken with Jinhua ham and dried sautéed mushroom	
百子霸皇鴨	\$780 /隻 WHOLE DUCK
Braised whole duck stuffed with lotus seeds, ham and salted egg yolk	

單點美饌 A LA CARTE

鮑汁釀焗遼參	\$398 /位 PAX
Sea cucumber stuffed with minced pork with supreme abalone sauce	
宮保原隻龍蝦球	\$738 /隻 WHOLE LOBSTER
Kung pao fresh lobster ball	
鮮拆蟹肉炒桂花銀絲 (需時30分鐘)	\$888 /例 REG
Fresh crab meat sautéed with bean sprouts and vermicelli (prep. time 30 mins)	
東星斑1斤 - 兩吃 (三蝦醬炒球 + 椒鹽骨腩)	\$1,480 /條 WHOLE FISH
Fresh grouper - 600g :	
Sautéed shrimp balls with shrimp paste + salt and pepper trimmings and bones	
窩燒胡椒東星斑	\$1,480 /條 WHOLE FISH
Baked whole fresh grouper in clay pot with pepper corns	

另收加一服務費 Subject to 10% service charge.

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