

# 能喝湯的酸菜魚

## 啖啖酸爽

稻成好食不止酸菜魚，乃川滬經典菜餚，集鹹、鮮、酸、辣、香五味於一身。

初嚐熬製多時酸味香甜的湯底，再感受肉質細緻鮮美的鱸魚。湯底內入口爽嫩酸菜及清新鮮甜醃蘿蔔配料將極大化豐富你的口感。

最後將香脆可口的新鮮油條浸在濃湯底吸收酸菜魚湯精華。



### 招牌酸菜鮮鱸魚（辣）

Seabass with Pickled Cabbage and Chilli (Spicy)

Following traditional methods, our culinary master passionately seeks the cuisine secret to recreate Dab-pa’s signature chilli pickled mustard sea bass. Those silky-smooth fish meat, delicate aromas and appetizing fish soup base, carefully harvested pickled vegetables and exotic spices are primarily responsible for making this dish uniquely incredible and simply a must try. Make sure to sop up every drop of the soup with our recommended fried breadsticks!

\$268/ 例 Regular

\$488/ 大 Large

001 招牌酸菜大龍躉 \$488  
Giant Grouper with Pickled Cabbage & Chilli (Spicy)

002 酸菜牛肉（辣） \$208  
Beef with Pickled Cabbage & Chilli (Spicy)

選配 油條 \$28  
Fried Breadstick

紫薯粉 \$38  
Purple Yam Noodle





## 麻辣川菜三千 唯愛水煮鱸魚

廚師傳承川菜精髓，鱸魚肉去腥後，放入濃郁辣味的湯內同煮，令鱸魚肉慢慢吸收湯汁，同時保持肉質滑溜鮮嫩。

廚師更將新意融入稻成水煮鱸魚中，配搭花生芽的香味、軟滑煙韌紫薯粉及清爽脆口的蓮藕，帶出不同層次感，比傳統水煮更上一層樓。

### 招牌水煮鮮鱸魚（辣）

Sea Bass in Hot Chilli Broth (Spicy)

\$268/ 例 Regular

\$488/ 大 Large

This old and charming dish is prepared in the shadows of the time-honoured Sichuan's cooking history and heritage. To enhance the texture and flavours, our culinary expert adds peanut sprouts, lotus root and purple yam noodle to satisfy and tantalize your senses. This popular classic dish is simply a go-to-dish at Dab-pa.

### 003 水煮大龍躉（辣）

Giant Grouper in Hot Chilli Broth (Spicy)

\$488

### 004 水煮牛肉（辣）

Beef with Pickled Cabbage & Chilli (Spicy)

\$208



# 涼菜小食

COLD DISH AND SNACK

005 酒糟醉雞 \$88  
Drunken Chicken

006 陳醋拌老海蜇頭 \$98  
Chilled Jellyfish with Aged Vinegar



003 老上海燻比目魚 \$98  
Shanghai Style Smoked Halibut



老成都夫妻肺片 (辣)  \$88  
Assorted Beef Offal in Chilli Sauce (Spicy)

夫妻肺片色澤鮮艷，肺片質地軟嫩，配上稻成秘製汁醬，放在口中便感受到那種麻辣濃香、軟糯爽滑，使五感得到不同享受。

This cold appetizer is a Sichuan cuisine staple dish. Traditionally prepared using "Lo Shui" technique, the beef offal is marinated and "Lo Shui" with over 10 kinds of spices before resting and then masterfully sliced. For extra decadence, our experienced master chef perfected this authentic bold dish with Dab-pas special recipe sauce: a palpable experience bringing history and cuisine together for you.





007 巴蜀口水雞 (辣)  \$88  
Boiled Chicken in Chilli Sauce (Spicy)

008 水晶肴肉 \$82  
Chilled Pork Belly



009 香菇素鵝腐皮卷 \$72  
Bean Curd Sheet Roll with Mushroom

010 雞絲伴粉皮 \$68  
Shredded Chicken & Starch Sheet in  
Sesame Sauce



# 肉類 MEAT



011 乾爆重慶辣子雞 (辣)  \$148  
Wok-fried Diced Chicken  
with Chilli (Spicy)



012 孜然手抓排骨  \$148  
Sauteed Spare Rib with Cumin



013 稻成片皮鴨 (一食)  \$488/ 隻 whole  
Roasted Peking Duck \$268/ 半隻 half  
  
另加 饅饅皮 \$38/ 10 件 pcs  
Extra Steamed Crepe  
  
追加 鴨骨豆腐湯 \$88  
Stewed Duck and Chinese Cabbage Soup

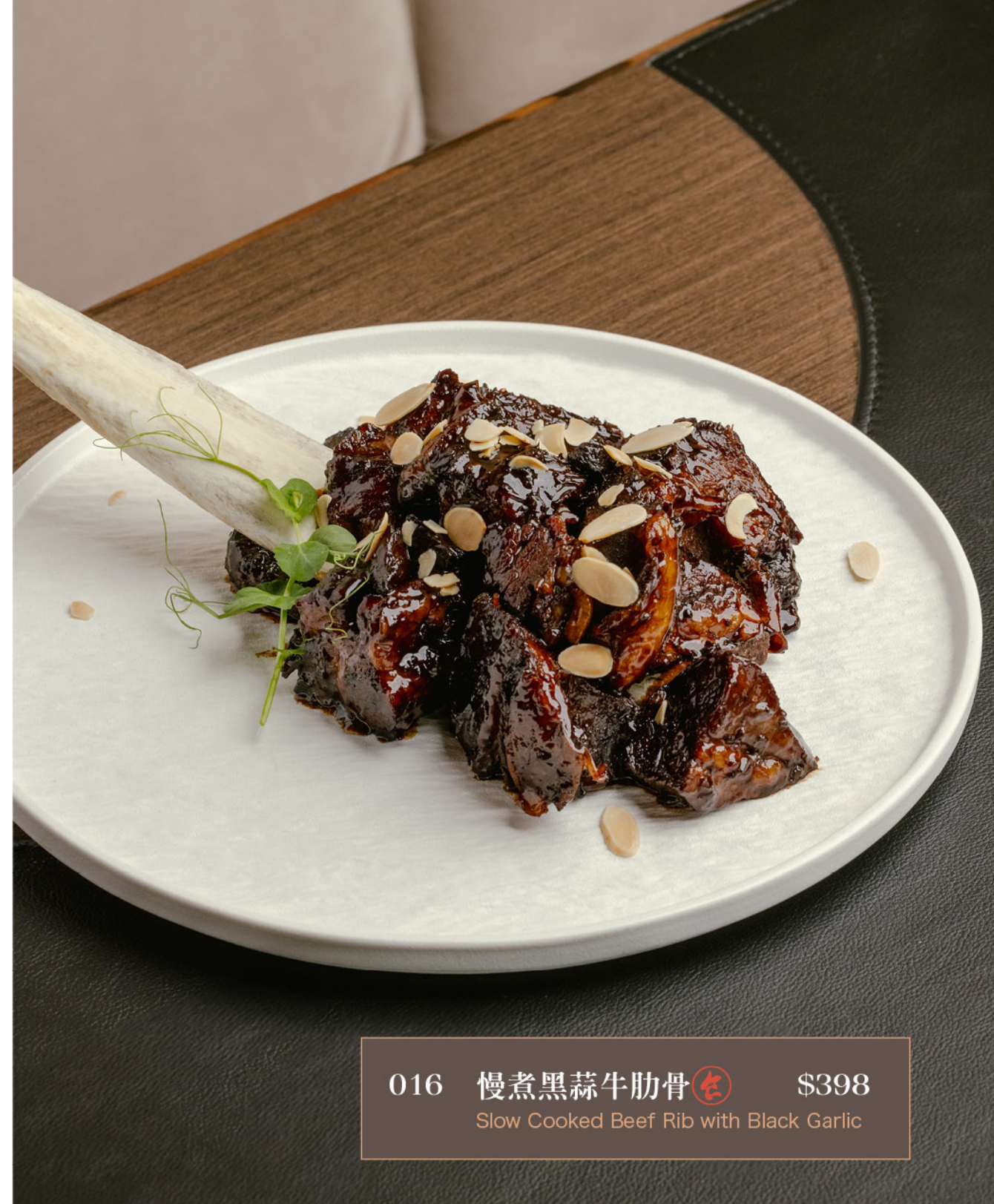




014 鮑魚黑毛豬紅燒肉  \$288  
Braised Abalone and Iberico Pork Belly



015 京蔥爆牛肉 (辣) \$148  
Sauteed Beef with Scallion



016 慢煮黑蒜牛肋骨  \$398  
Slow Cooked Beef Rib with Black Garlic

017 弄堂紅燒獅子頭 \$158  
Braised Pork Meatball in Brown Sauce

018 蔥爆羊肉 配薄餅 \$158  
Sauteed Sliced Lamb with Scallion

019 鳳梨咕嚕肉 \$148  
Wok-fried Pork and Pineapple with Sweet and Sour Sauce



# 海鮮 SEAFOOD



020 稻成松子魚  \$268  
Deep-fried Sea Bass with Pine Nut in Sweet and Sour Sauce



021 蔥燒關西遼參  \$418  
Braised Kansai Sea Cucumber with Scallion



015 黃金蝦球配南瓜露筍 \$198  
Deep-fried Prawn, Pumpkin and Asparagus with Salted Egg Yolk

022 彩椒炒龍躉球 \$298  
Stir-fried Giant Grouper with Bell Peppers

023 乾燒蝦球 \$168  
Dry-Braised Prawn



湯美  
soup



024 砂鍋華亭花膠餛飩雞  \$398/ 半隻 half  
Stewed Chicken Soup with Fish Maw and Wonton in Casserole

025 砂鍋華亭餛飩雞 \$238/ 半隻 half  
Stewed Chicken Soup with Wonton in Casserole


026 羊肚菌螺頭燉雞湯 \$88/ 盅 bowl  
Stewed Chicken Soup with Conch and Morchella



027 四川酸辣湯 \$68/ 盅 bowl  
Hot and Sour Soup





028 稻成小籠包 (4 件)  \$58  
Steamed Pork Dumpling (4pcs)



029 瓦屋山龍抄手 (6 件) \$58  
Chengdu Wonton in Hot Sauce (6pcs)

- |     |   |      |
|-----|---|------|
| 030 | 蒸 / 炸銀絲卷 (1 條)<br>Steamed/ Deep-fried Chinese Bun (Yin Si Juan)   | \$42 |
| 031 | 紅燒肉糯米燒賣 (4 件)<br>Steamed Pork Belly Sticky Rice Siu Mai (4pcs)  | \$52 |
| 032 | 蘿蔔絲酥餅 (3 粒)<br>Turnip Puff Cake (3pcs)  | \$52 |
| 033 | 肉鬆手抓餅<br>Pork Floss Scallion Pancake  | \$52 |
| 034 | 蛋白莞茜鮮蝦春卷 (3 條)<br>Deep-fried Prawn Spring Roll (3pcs)   | \$52 |
| 035 | 稻成素餃 (4 件)<br>Pan-fried Vegetable Dumpling(4pcs)  | \$58 |
| 036 | 川揚鮮肉煎鍋貼 (4 件) <br>Pan-fried Pork Dumpling (4pcs) | \$58 |



# 蔬菜 VEGETABLE

037 炆炒麻辣花菜 (辣)  \$88  
Sauteed Cauliflower in Szechuan Style (Spicy)



038 麻婆豆腐 (辣) \$88  
Braised Bean Curd with Minced Pork in Szechuan Style (Spicy)

039 乾煸四季豆 (微辣) \$88  
Dry-fried String Bean with Minced Pork (Mildly Spicy)

040 紫淮山素小炒 \$98  
Sauteed Assorted Vegetable and Yam



041 金華火腿奶油津白 \$92  
Braised Chinese Cabbage with Preserved Ham in Cream Sauce





麵飯  
DIN SUM



042 澳洲和牛炒飯  \$168  
Australian Wagyu Beef Fried Rice

043 黑松露鴨肉炒飯 \$168  
Duck Meat Fried Rice with Black Truffle Paste



044 四川擔擔麵 (辣) \$88  
Szechuan Dan Dan Noodles (Spicy)

045 嫩雞煨麵 \$88  
Stewed Chicken Noodle in Soup

046 紅燒牛肉麵 \$98  
Braised Beef Noodles

047 瑤柱蛋白炒飯 \$148  
Conpoy and Egg White Fried Rice



# 甜品 DESSERT



048 杏仁豆腐 \$48  
Almond Bean Curd



053 金絲南瓜餅 (4 件) \$52  
Deep-fried Pumpkin Cake (4pcs)

049 酒釀桂花丸子 \$48  
Glutinous Rice Dumpling in Osmanthus and Wine Sweet Soup

050 椰汁燉蛋白湯圓 \$62  
Double-boiled Egg White and Glutinous Rice Dumpling with Coconut Milk

051 高力豆沙 (4 件)  \$68  
Deep-fried Red Bean Donut (4pcs)

052 香蕉豆沙鍋餅 \$68  
Deep-fried Red Bean Paste Pancake with Banan



054 五彩芋圓冰粉  \$52  
Pavonine Taro Ball & Ice Jelly in Sweet Soup



# 飲品 DRINK

桂花山楂 (熱 Hot/ 凍 Cold) \$48  
Osmanthus Hawthorn

檸檬薏米特飲 (熱 Hot/ 凍 Cold) \$48  
Lemon Barley

青檸檬話梅梳打特飲 \$48  
Dried Plums Lime Soda

蜂蜜檸檬蝶豆花特飲 \$48  
Butterfly Pea Flower Honey Lemon Soda

浣花溪畔鮮豆漿 \$24  
Fresh Soy Bean Milk

可 樂 \$28  
Coke

零度可樂 \$28  
Coke Zero

雪 碧 \$28  
Sprite

藍妹啤酒 \$48  
Blue Girl Beer

青島啤酒 \$48  
Tsing Tao Beer

朝日酒 \$48  
Asahi 330ml

茗茶 \$12/ 位 Per person  
Tea or Water charge

前菜 \$20/ 份 Per Set  
Pre-meal snacks

如客人不需要前菜，請於前菜上臺前向侍應提出  
If customers do not require pre-meal snacks,  
please notify our staff before it is served.

切餅費 \$100/ 個 Each  
Cake cutting charge

開瓶費 \$100/ 支 750 毫升 Per  
Corkage charge 750ml bottle

以上價目另收加一服務費  
Prices are subject to 10% service charge

立即下載成為我們會員，享有更多優惠！  
Download Our App Now!

