

有你想像的一切 有你想像之外的一切

Everything you can imagine.
Everything is beyond your imagination.

稻成融合北京，四川和上海菜的風味及特色
數十款美食豐富的色彩猶如稻城迷人的景色
令人賞心悅目。

Daocheng (Tibetan: Dab-pa) is a famous tourist attraction with remarkable scenery and renowned as “the Soul of Shangri-la” .

At Dab-pa, we combine the style and feature of Peking cuisine with those of Szechuan cuisine.

A wide range of special delicacies from Peking and Szechuan turned into a blaze of colour, just like the picturesque scenery of Daocheng, which offers an exceptional experience for customers to enjoy.

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。



001 招牌酸菜鱸魚 (辣)  \$268/ 例 Regular
\$488/ 大 Large

Seabass with Pickled Cabbage and Chilli (Spicy)

002 酸菜大龍躉 (辣) \$488
Giant Grouper with Pickled Cabbage & Chilli (Spicy)

003 酸菜牛肉 (辣) \$208
Beef with Pickled Cabbage & 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!

選配 油條 \$28
Fried Breadstick

紫薯粉 \$38
Purple Yam Noodle

涼菜小食

COLD DISH AND SNACK



004 糖醋小排骨
Sweet and Sour Pork Rib

\$82



005 老上海燻比目魚 (左)
Shanghai Style Smoked Halibut

\$98



006 香菇素鵝腐皮卷
Bean Curd Sheet Roll with Mushroom

\$72

007 雞絲伴粉皮 (左)
Shredded Chicken & Starch Sheet in
Sesame Sauce

\$68



008 蜜汁脆鱧
Honey-glazed Crispy Eel

\$108

009 巴蜀口水雞 (辣) ㉔
Boiled Chicken in Chilli Sauce (Spicy)

\$88



010 老成都夫妻肺片 (辣) ㉔ **\$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.



011 淮揚五福前菜拼盤 (食) \$198
(酒糟醉雞，四喜烤麩，涼拌海蜇皮，水晶肴肉，糖醋小排骨)
Huaiyang Five Fortune Appetizer Platter (Drunken Chicken, Wheat
Gluten, Mixed Cold Jellyfish, Crystal Pork Jelly, Sweet and Sour Pork Rib)



012 酒糟醉雞 \$88
Drunken Chicken



013 水晶肴肉 \$82
Chilled Pork Belly

014 涼拌海蜇皮 \$88
Mixed Cold Jellyfish

肉類 MEAT



015 桂花蜜汁火方 (4 件) 在 \$148
Osmanthus-honey-glazed Preseerved
Ham (4 pcs)

016 弄堂紅燒獅子頭 \$128
Braised Pork Meatball in Brown Sauce

017 辣椒炒黑毛豬肉 (微辣) \$158
Wok Fried Beef Fillet with Chilli Sauce (mild spicy)

018 黑毛豬紅燒肉 \$188
Braised Iberico Pork Belly



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

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

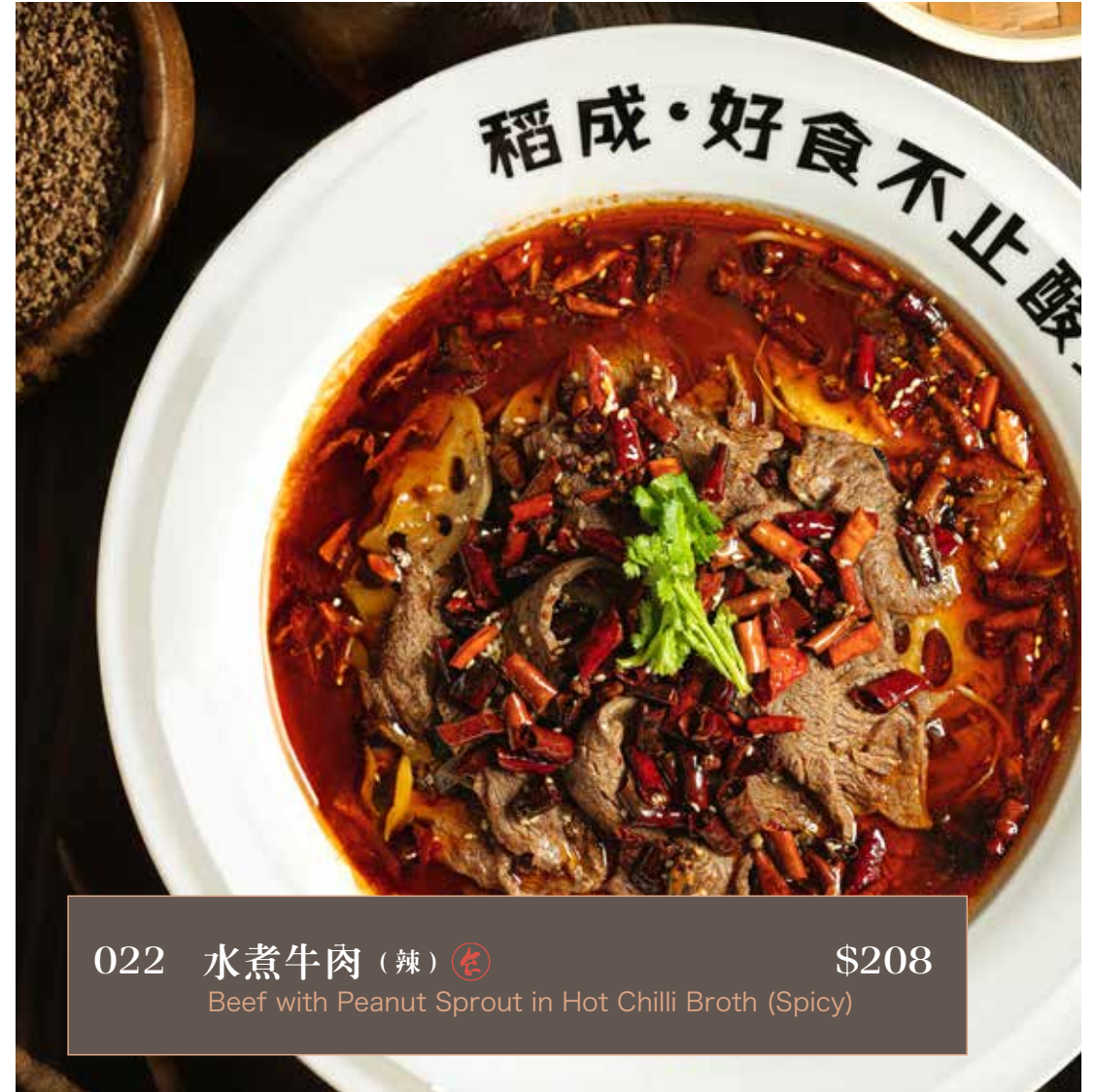




021 慢煮黑蒜牛肋骨  **\$398**
Slow Cooked Beef Rib with Black Garlic

嚴選澳洲產牛肉，感受油花與肌肉纖維相互交織。
低溫慢煮牛肋骨，淋上秘製黑蒜醬汁，蒜香味融入每一絲牛肉的紋理中，讓你享受入口即化的體驗。

Carefully selected Australian beef that features a beautiful marbling and intertwines with the muscle fibers. Slow-cooked beef short ribs are drizzled with a homemade black garlic sauce, allowing the rich garlic flavor to infuse into the meat, providing an unforgettable melt-in-your-mouth experience.



022 水煮牛肉 (辣)  **\$208**
Beef with Peanut Sprout in Hot Chilli Broth (Spicy)



023 京蔥爆牛肉 **\$148**
Sauteed Beef with Scallion



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

025 茶樹菇炆雞 \$188
Braised Tea Tree Mushroom with Chicken



026 恭親王京燒羊腩  \$188
Deep-fried Braised Lamb Brisket



027 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

海鮮 SEAFOOD



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



029 水煮鱸魚 (辣) (食) \$268/ 例 Regular
Sea Bass in Hot Chilli Broth (Spicy) \$488/ 大 Large

030 水煮大龍躉 (辣) (食) \$488/ 例 Regular
Giant Grouper in Hot Chilli Broth (Spicy)



031 黃金蝦球配南瓜蘆筍 (食) \$198
Deep-fried Prawn, Pumpkin and Asparagus with Salted Egg Yolk

032 乾燒蝦球 \$168
Dry-Braised Prawn

033 XO 醬大蝦粉絲煲 \$178
Shrimp and Glass Noodle in Casserole with XO Sauce



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

湯羹
soup



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

036 砂鍋華亭餛飩雞 \$248/ 半隻 half
Stewed Chicken Soup with Wonton in Casserole



037 紅燒竹筴魚翅 (盅) \$158/ 盅 bowl
Braised Shark Fin Soup with Bamboo Pith



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

039 薺菜豆腐鮮魚羹 \$68/ 盅 bowl
Fish Thick Soup with Shredded Tofu and Shepherd's Purse

040 上海酸辣湯 \$68/ 盅 bowl
Hot and Sour Chilli Soup (Bowl)

041 上海海參酸辣湯 \$108/ 盅 bowl
Hot and Sour Soup with Sea Cucumber



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

043 蒸 / 炸銀絲卷 (1 條) \$42
Steamed/ Deep-fried Chinese Bun (Yin Si Juan)



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



045 紅燒肉糯米燒賣 (4 件) \$52
Steamed Pork Belly Sticky Rice Siu Mai (4pcs)

046 香蔥芝麻大餅 \$68
Pan-fried Sesame and Scallion Pancake

047 稻成蒸素餃 (4 件) \$58
Steamed Vegetable Dumpling(4pcs)

048 川揚鮮肉煎鍋貼 (4 件) \$58
Pan-fried Pork Dumpling (4pcs)



049 上海生煎包 (4 件) 佐 \$58
Shanghainese Pan-fried Pork Bun (4 pcs)

050 蘿蔔絲酥餅 (3 件) \$52
Turnip Puff Cake (3pcs)

051 脆皮鮮蝦炸春卷 (3 條) 佐 \$58
Deep-fried Prawn Spring Roll (3pcs)

蔬菜 VEGETABLE

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



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



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



055 茨實浸菜心苗 \$98
Chinese Flowering Cabbage Sedding in Soup with
Semen Euryales

056 炆炒麻辣花菜 (辣) ㉟

Sauteed Cauliflower in Szechuan Style (Spicy)

\$88



057 麻婆豆腐 (辣)

\$88

Braised Bean Curd with Minced Pork in Szechuan Style (Spicy)



058 魚香茄子煲 ㉟

\$98

Eggplant and Minced Pork in Casserole

麵飯
DIN SUM



059 龍皇泡飯 (食) \$188
(濃蝦湯、鱸魚、蝦仁、珠貝、泰國露筍、卜卜脆米)
Rice in soup with Seabass, Shrimp and Mini Scallop

060 稻成牛肉炒飯 \$148
Fried Rice with Beef



061 雪菜黃魚麵 (食) \$98
Preserved Green Mustard Yellow
Croaker Noodle in Soup

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

063 嫩雞煨麵 \$92
Stewed Chicken Noodle in Soup

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

甜品 DESSERT



065 杏仁豆腐 \$48
Almond Bean Curd



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

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

067 五彩芋圓冰粉 (在) \$52
Pavonine Taro Ball & Ice Jelly in Sweet Soup

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

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



071 桂花拉糕 \$48
Osmanthus Glutinous Rice Cake

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

梳打水 \$28
Soda Water

藍妹啤酒 \$48
Blue Girl Beer

青島啤酒 \$48
Tsing Tao Beer

Sapporo 生啤 \$58
Sapporo 500ml

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.

絲苗白飯 \$15/ 碗 Bowl
Steam Rice

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!

