

八人豐盛宴

Deluxe Set for 8

涼菜 COLD DISH

水晶肴肉

Chilled Pork Belly

涼拌海蜇皮

Mixed Cold Jellyfish

蜜汁脆鱈

Honey-glazed Crispy Eel

老成都夫妻肺片 (辣)

Assorted Beef Offal in Chilli Sauce (Spicy)

湯羹 (選一) SOUP (CHOOSE 1)

砂鍋華亭餛飩雞

Stewed Chicken Soup with Wonton in Casserole

砂鍋華亭花膠餛飩雞 +\$200

Stewed Chicken Soup with Fish Maw and Wonton in Casserole +\$200

主菜 (選二) MAIN DISH (CHOOSE 2)

稻成酸菜大龍躉 (辣)

Giant Grouper with Pickled Cabbage and Chilli (Spicy)

稻成片皮鴨 (隻)

Roasted Peking Duck with Pancake (Whole)

慢煮黑蒜牛肋骨

Slow Cooked Beef Rib with Black Garlic

廚師推介 (選一)

CHEF RECOMMENDATION (CHOOSE 1)

桂花蜜汁火方

Osmanthus-honey-glazed Presevered Ham

稻成黑毛豬紅燒肉

Braised Iberico Pork Belly

黃金蝦球配南瓜露筍

Deep-fried Prawn, Pumpkin and Asparagus with Salted Egg Yolk

蔬菜 VEGETABLE

鮑魚扒津白

Braised Abalone and Cabbage

主食 (選一) RICE (CHOOSE 1)

瑤柱蛋白炒飯

Conpoy and Egg White Fried Rice

稻成牛肉炒飯

Dab-Pa Beef Fried Rice

點心 (選一) DIM SUM (CHOOSE 1)

稻成小籠包

Steamed Pork Dumpling

川揚鮮肉煎鍋貼

Pan-fried Pork Dumpling

甜品 (選一) DESSERT (CHOOSE 1)

金絲南瓜餅

Deep-fried Pumpkin Cake

高力豆沙

Chinese Red Bean Donut

\$2488

稻成
dab-pa MODERN CHINESE CUISINE

好食不止酸菜魚

二人豐盛宴

Deluxe Set for 2

涼菜拼盤 COLD DISH PLATTER

酒糟醉雞

Marinated Drunken Chicken

香菇素鵝腐皮卷

Bean Curd Sheet Roll with Mushroom

水晶肴肉

Chilled Marinated Pork Belly

湯羹 SOUP

羊肚菌螺頭燉雞湯 (盅)

Stewed Chicken Soup with Conch and Morchella (Bowl)

主菜 (選一) MAIN DISH (CHOOSE 1)

稻成黑毛豬紅燒肉

Braised Iberico Pork Belly

招牌酸菜鱸魚 (辣) (例)

升級為龍躉 +\$150

Sea Bass with Pickled Cabbage & Chilli (Spicy) (Regular)

Add \$150 Upgrade To Giant Grouper

蔬菜 (選一) VEGETABLE (CHOOSE 1)

乾煸四季豆 (微辣)

Stir-fried String Bean with Minced Pork (Mildly Spicy)

紫淮山素小炒

Sauteed Assorted Vegetable and Yam

點心 (選一) DIM SUM (CHOOSE 1)

稻成小籠包 (4件)

Steamed Pork Dumpling (4pcs)

稻成素餃 (4件)

Dab-Pa Vegetarian Dumpling (4pcs)

甜品 DESSERT

杏仁豆腐

Almond Bean Curd

\$598

另收茶芥、前菜及加一服務費 | 圖片只供參考

Subject to tea or water charge, pre-meal snack charge and 10% service charge | Photos for reference only

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四人豐盛宴

Deluxe Set for 4

涼菜拼盤 COLD DISH PLATTER

淮揚五福前菜拼盤
(酒糟醉雞, 四喜烤魷, 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)

湯羹 SOUP

羊肚菌螺頭燉雞湯 (盅)
Stewed Chicken Soup with Conch and Morchella (Bowl)

主菜 (選一) MAIN DISH (CHOOSE 1)

稻成松子魚
Deep-fried Sea Bass with Sweet and Sour Sauce
招牌酸菜鱸魚 (辣) (例)
升級為龍躉 +\$150
Sea Bass with Pickled Cabbage & Chilli (Spicy) (Regular)
Add \$150 Upgrade To Giant Grouper

廚師推介 (選一)

CHEF RECOMMENDATION (CHOOSE 1)

桂花蜜汁火方 (4件)
Osmanthus-honey-glazed Presevered Ham (4pcs)
京蔥爆牛肉
Sauteed Beef with Scallion
稻成片皮鴨 (一食) (半隻) +\$98
Roasted Peking Duck (Half) +\$98

蔬菜 (選一) VEGETABLE (CHOOSE 1)

金華火腿奶油津白
Braised Chinese Cabbage with Preserved Ham in Cream Sauce
炗炒麻辣花菜 (辣)
Sauteed Cauliflower in Szechuan Style (Spicy)

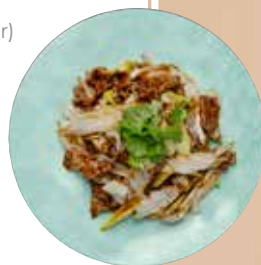
點心 (選一) DIM SUM (CHOOSE 1)

稻成小籠包
Steamed Pork Dumpling
川揚鮮肉煎鍋貼
Pan-fried Pork Dumpling

甜品 DESSERT

五彩芋圓冰粉
Pavonine Taro Ball & Ice Jelly in Sweet Soup

\$1288



六人豐盛宴

Deluxe Set for 6

涼菜 COLD DISH

糖醋小排骨
Sweet and Sour Pork Rib
老上海燻比目魚
Shanghai Style Smoked Halibut
巴蜀口水雞 (辣)
Boiled Chicken in Chilli Sauce (Spicy)

湯羹 (選一) SOUP (CHOOSE 1)

砂鍋華亭餛飩雞 (半隻)
Stewed Chicken Soup with Wonton in Casserole (Half)
紅燒竹笙魚翅 (鍋) +\$98
Braised Shark Fin Soup with Bamboo Pith (Casserole) +\$98

主菜 (選一) MAIN DISH (CHOOSE 1)

稻成松子魚
Deep-fried Sea Bass with Sweet and Sour Sauce
招牌酸菜鱸魚 (辣) (例)
Sea Bass with Pickled Cabbage & Chilli (Spicy) (Regular)
水煮鱸魚 (辣) (例)
Sea Bass in Hot Chilli Broth (Spicy) (Regular)
加 \$150 可升級為龍躉 Add \$150 Upgrade To Giant Grouper

廚師推介 (選一)

CHEF RECOMMENDATION (CHOOSE 1)

鮑魚黑毛豬紅燒肉
Braised Abalone and Iberico Pork Belly
慢煮黑蒜牛肋骨
Slow Cooked Beef Rib with Black Garlic
稻成片皮鴨 (一食) (隻) +\$88
Roasted Peking Duck with Pancake (whole) +\$88

蔬菜 (選一) VEGETABLE (CHOOSE 1)

茨實浸菜心苗
Chinese Flowering Cabbage Seedling in Soup with Semen Euryales
魚香茄子煲
Eggplant and Minced Pork in Casserole

主食 RICE

瑤柱蛋白炒飯
Conpoy and Egg White Fried Rice

點心 (選一) DIM SUM (CHOOSE 1)

稻成小籠包
Steamed Pork Dumpling
川揚鮮肉煎鍋貼
Pan-fried Pork Dumpling

甜品 DESSERT

酒釀桂花丸子
Glutinous Dumpling with Osmanthus in Sweet & Wine Soup

\$1688

