

茗茶 \$12/每位 Per pax
Tea or Water Charge

前菜 \$28/每份 Per set
Pre-meal Snacks

1-4位 For 1-4

一份 One set

5-8位 For 5-8

兩份 Two sets

9-12位 For 9-12

三份 Three sets

13位或以上 For 13 or above

四份 Four sets

(客人如不需要前菜，請於前菜上檯前向侍應提出)

If customers do not require pre-meal snacks, please notify our staff before it is served

絲苗白飯 \$18/碗 Bowl
Steam Rice

開瓶費 \$100/每支 750 毫升 Per 750ml Btl
Corkage Charge

切餅費 \$100/每個 Each
Cake Cutting Charge

以上價目另收加一收費
Prices are subject to 10% service charge

立即下載成為我們會員，享有更多優惠！

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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。

稻成 - 有你想像的一切，有你想像之外的一切

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.

Daocheng - Everything you can imagine. Everything is beyond your imagination.



廚師推介 Chef Recommendation



素食之選 Vegetarian

圖片只供參考 Photo for reference only 另設加一服務收費 Subject to 10% service charge

涼菜

COLD DISH



001 老成都夫妻肺片 (辣) 🌶️ \$108

Assorted Beef Offal in Chilli Sauce (Spicy)

夫妻肺片是川菜流傳至今一道深受歡迎的菜式，稻成選用金錢肚，牛舌和牛展，而又配上秘製汁醬，帶出麻辣和鮮香，使口感層次豐富



002 四喜烤麩 \$72

Wheat Gluten with Bamboo Shoot



003 雞絲伴粉皮 \$78

Shredded Chicken and Starch Sheet in Sesame Sauce



004 水晶肴肉 \$98

Chilled Pork Belly



005 香菇素鵝腐皮卷 🍄 \$98

Bean Curd Sheet Roll with Mushroom



006 淮揚五福前菜拼盤

陳花彫醉雞，四喜烤麩，陳醋拌老海蜇頭，水晶肴肉，老成都夫妻肺片（辣）

Huaiyang Five Fortune Appetizer Platter (Drunken Chicken, Wheat Gluten, Marinated Jellyfish with Vinegar, Crystal Pork Jelly, Assorted Beef Offal in Chilli Sauce (Spicy))

\$238/4 人份 person

\$348/6 人份 person



007 花彫醉雞
Drunken Chicken

\$108



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



009 老上海燻比目魚
Shanghai Style Smoked Halibut

\$118



010 陳醋拌老海蜇頭
Marinated Jellyfish with Vinegar

\$128



肉類

MEAT



以金華火腿上方精華部位為芯，經冰糖與蜂蜜慢火浸煨，
外層晶瑩透亮，蜜香滲入火腿肌理。
鹹甜交融，肉質酥軟不膩，佐以荷葉餅，口感層次豐盈，
乃手工與時間的風味之作。

011 桂花蜜汁火方 (4件) 配荷葉餅 \$148
Osmanthus-honey-glazed Presevered Ham (4pcs)



孜然手抓骨，風味濃郁、香氣撲鼻，
獨特的孜然香氣和手抓的豪放吃法是標配。
經過腌制、炸制，撒上孜然粉和其他香料，
口感外焦內嫩，香味濃郁，非常合適下酒。

012 孜然手抓排骨 \$168
Sauteed Spare Rib with Cumin



013 鳳梨咕嚕肉 \$148
Fried Pork with Sweet & Sour Sauce



014 辣椒炒黑毛豬肉 (辣) \$158
Wok-fried Iberico Pork with Chilli (Spicy)



014 鮑魚黑毛豬紅燒肉 \$298

Braised Abalone and Iberico Pork Belly



015 稻成黑毛豬紅燒肉

Braised Iberico Pork Belly

\$188



017 老上海樟茶鴨配荷葉餅

Camphor-Tree Leaves Smoked Crispy-Skin Duck, Served with Steamed Lotus-Shaped Bun

\$248/半隻 Half

018 另加 荷葉餅

Extra Steamed Lotus-Shaped Bun

\$58/4件 Pcs



019 恭親王京燒羊腩 \$218

Deep-Fried Braised Mutton Brisket



選用四至五斤北京填鴨烤製，稻成按照傳統醃製方法，
加以改良烤製技巧，保存填鴨油脂香味皮脆肉嫩。

020 稻成片皮鴨 (一食)  \$298/半隻 Half
Roasted Peking Duck \$538/隻 Whole

021 另加 饅饅皮
Extra Steamed Crepe

\$58/10件 pcs
\$78/20件 pcs



022 薑蓉蔥油脆皮雞 \$178/半隻 Half
Crispy Chicken with Minced Ginger and Scallion Oil \$298/隻 Whole



023 茶樹菇鮑魚雞煲 \$288
Abalone, Tea Tree Mushroom and Chicken in Casserole

024 乾爆重慶辣子雞 (辣)  \$158
Wok-fried Diced Chicken with Chilli (Spicy)



025 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。



026 水煮牛肉 (辣)  \$268
Beef in Hot Chilli Broth (Spicy)

027 酸菜牛肉 (辣)  \$268
Beef with Pickled Cabbage & Chilli (Spicy)

028 水煮毛血旺 (辣) \$268
Beef Tripe, Ox Throat and Duck Blood Curd in Hot Chilli Broth (Spicy)



029 脆絲燒汁一口和牛粒 \$268
Stir-fried Diced Wagyu Beef with Sweet Soy Sauce
and Potato Cris

029 京蔥爆牛肉 \$168
Sautéed Beef with Scallion



稻成·好會不止酸菜魚

招牌酸菜魚

SEA BASS WITH
PICKLED CABBAGE & CHILLI

030 酸菜鱸魚 (辣)

\$298/例 Regular

Sea Bass with Pickled Cabbage & Chilli (Spicy)

\$438/大 Large

熱辣辣，脆卜卜的鮮炸油條，浸在湯底數秒即可吸收魚湯精華，亦保留香酥特質，非常美味！



稻成只採用鱸魚中的貴族，「滋補名魚」- 加州鱸，肉質細嫩，味道鮮美

無筋酸菜採用薄鹽乳酸發酵工藝泡制 25 日，每一顆都具備脆嫩酸香，老壇風味濃郁，色澤黃亮。

- 031 招牌酸菜桂花魚 (辣)  \$328/例 Regular
Mandarin Fish with Pickled Cabbage & Chilli (Spicy) \$488/大 Large
- 032 酸菜龍躉魚 (辣)  \$388/例 Regular
Grouper Fish with Pickled Cabbage & Chilli (Spicy) \$688/大 Large
- 033 選配薯粉 Yam Noodle \$48
- 034 選配油條 Deep-fried Dough Stick \$38

海鮮

SEAFOOD

039 澳洲龍蝦麻婆豆腐 (辣) \$768

Braised Bean Curd with Minced Pork in Sichuan Style with Australia Lobster (Spicy)



035 彩椒炒龍躉球 \$268

Stir-fried Giant Grouper with Bell Peppers



036 XO 醬大蝦粉絲煲 \$198

Shrimp and Glass Noodle in Casserole with XO Sauce



037 黃金蝦球配南瓜露筍 \$198

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



038 宮保蝦球茄子 \$198

Kung Pao Prawn with Eggplant



松子魚，一道經典的淮揚菜，
以其外酥內嫩的口感和酸甜適中的味道而聞名。
經過刀工處理成松子狀，油炸後外皮酥脆，
再淋上酸甜的醬汁，
最後撒上松子，風味獨特。



044 稻成松子魚  \$298
Deep-fried Sea Bass with Pine Nut in Sweet and Sour Sauce

040 瑤柱芙蓉賽螃蟹 \$158
Scrambled Egg White with Conpoy



041 糖醋魚塊 \$138
Fish Fillet with Sweet and Sour Sauce

042 招牌水煮桂花魚 (辣)
Mandarin Fish in Hot Chilli Broth (Spicy)

 \$328/例 Regular
\$488/大 Large

043 水煮龍躉魚 (辣) 
Grouper Fish in Hot Chilli Broth (Spicy)

\$388/例 Regular
\$688/大 Large




045 水煮鱸魚 (辣)  \$298/例 Regular
\$438/大 Large
Sea Bass in Hot Chilli Broth (Spicy)

湯羹 SOUP

以原隻鮮雞熬製出色澤透亮的湯底，加上蔬菜及粒粒飽滿的鮮製餛飩，猶如上海廣納中西文化的縮影



046 花膠華亭餛飩雞  \$398/半隻 Half
Stewed Chicken Soup with Fish Maw and Wonton in Casserole

047 羊肚菌燉鮑魚雞湯  \$138/盅 Bowl
Stewed Abalone Soup with Morchella



048 紅燒竹筴魚翅  \$158/盅 Bowl
Braised Shark Fin Soup with Bamboo Pith

- 049 螺頭花膠燉雞湯  \$138/盅 Bowl
Stewed Chicken Soup with Conch and Fish Maw
- 050 砂鍋華亭餛飩雞  \$298/半隻 Half
Stewed Chicken Soup with Wonton in Casserole \$78/盅 Bowl

蔬菜

VEGETABLE

052 紫淮山素小炒  \$128
Sauteed Assorted Vegetable and Yam



053 金華火腿奶油津白 \$118
Braised Chinese Cabbage with Yunnan Ham and Cream Sauce



054 茨實浸菜心苗 \$118
Chinese Flowering Cabbage Seedling in Soup with Semen Euryales

055 紅燒豆腐 \$108
Braised Tofu in Brown Sauce

056 酸辣土豆絲 (辣) \$108
Spicy and Sour Shredded Potatoes (Spicy)

057 燴炒高麗菜 (辣) \$108
Sauteed Cabbage with Chilli (Spicy)

058 乾煸四季豆 (微辣) \$118
Stir-fried String Bean with Minced Pork (Mid Spicy)



059 燴炒麻辣花菜 (辣)  \$118
Sauteed Cauliflower in Szechuan Style (Spicy)

060 麻婆豆腐 (辣) \$118
Braised Bean Curd with Minced Pork in Szechuan Style (Spicy)



061 A5 和牛麻婆豆腐 (辣)  \$188
A5 Wagyu Beef Mapo Tofu (Spicy)

點心 DIM SUM

稻成選用新鮮豬肉製作，
保持每天新鮮供應肉汁多，鮮味，皮簿的小籠包



062 稻成小籠包 (4件)  \$68
Steamed Pork Dumpling (4pcs)

063 蒸 / 炸銀絲卷 \$52
Steamed/ Deep-fried Chinese Bun (Yin Si Juan)

064 蘿蔔絲酥餅 (3件) \$58
Turnip Pastry (3pcs)



065 瓦屋山龍抄手 (6件)(辣) \$68
Chengdu Wonton in Hot Sauce (6pcs)(spicy)



066 川揚鮮肉煎鍋貼 (4件)  \$68
Pan-fried Pork Dumpling (4pcs)


067 脆皮鮮蝦炸春卷 (3條) \$68
Deep-fried Prawn Spring Roll (3rolls)

068 稻成素餃  (4件) \$68
Dab-Pa Vegetarian Dumpling(4pcs)

069 一口鮮豬肉白菜餃 (6隻) \$78
Bite-Sized Pork and Cabbage Dumpling (6pcs)

麵飯 NOODLES AND RICE



070 龍皇泡飯  \$228
 (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



071 稻成牛肉炒飯  \$168
 Dab-Pa Beef Fried Rice



078 瑤柱蛋白炒飯 \$158
 Conpoy and Egg White Fried Rice

072 嫩雞濃湯煨麵 \$108
 Stewed Noodle with Chicken in Supreme Soup



073 四川擔擔麵 (辣) \$98
 Szechuan Dan Dan Noodles (Spicy)

074 麻辣蝦球炒拉麵 \$188
 Spicy Sichuan-style Shrimp Ball Stir-Fried Noodles (Spicy)



075 素菜粒炒飯  \$138
 Vegetarian Fried Rice

076 稻成炒飯 \$148
 Dab-pa Fried Rice with Shrimp, Scallop and Chicken

077 黑松露鴨肉炒飯 \$148
 Duck Meat Fried Rice with Black Truffle Paste

甜品

DESSERT



084 開心果豆沙鍋餅 \$78
Pan-Fried Red Bean Pancake with Pistachio Crumb



079 桂花拉糕 \$52
Osmanthus Glutinous Rice Cake

080 五彩芋圓冰粉 \$58
Pavonine Taro Ball & Ice Jelly in Sweet Soup



081 酒釀桂花丸子 \$58
Glutinous Rice Dumpling in Osmanthus and Wine Sweet Soup



082 雪山薑汁湯圓 \$62
Black Sesame Dumplings in Ginger Soup

083 雙色八寶飯 (3件) \$78
Bi-color Eight-Treasure Rice (3pcs)



085 高力豆沙 (4件) \$98
Deep-fried Red Bean Donut (4pcs)

非酒精類飲品 Non-Alcoholic Drink

浣花溪畔鮮豆漿 (熱 / 凍) \$28
Soy Bean Milk (Hot / Cold)

罐裝汽水 (可樂 / 無糖可樂 / 雪碧 / 梳打水) \$28
Soft Drink (Coke / Coke Zero / Sprite / Soda Water)

加多寶 (王老吉) \$28
Herbal Tea (Wong Lo Kat)

有氣礦泉水 (505ml) \$45
Sparkling Mineral Water - San Pellegrino

天然礦泉水 (505ml) \$45
Natural Mineral Water - Acqua Panna

鮮榨橙汁 \$48
Orange Juice

鮮榨西瓜汁 \$48
Watermelon Juice

酒精類飲品 Alcoholic Drink

青島啤酒 \$45
Tsingtao Beer

喜力啤酒 \$45
Heineken Beer

女兒紅 \$388
Nu Er Hong Wine

古越龍山 (五年) \$438
Aged Shaoxing Rice Wine

紅酒 (瓶) \$398-988
House Red (Bottle)

白酒 (瓶) \$398-988
House White (Bottle)

貴州茅台酒 (53度) \$4980
Guizhou Moutai

五糧液 (52度) \$3280
Wu Liang Ye