



尖沙咀 K11 Musea B1 樓 B111 號舖
Shop B111, B1/F, K11 Musea, Tsim Sha Tsui

另收加一服務費 Subject to 10% Service Charge 圖片只供參考 Photo is for Reference Only K11-L-202509



稻成午市套餐

Dab-pa Lunch Set



午市套餐 LUNCH SET

1. 麻婆豆腐 (辣) \$78
Braised Bean Curd with Minced Pork in Szechuan Style (Spicy)
2. 巴蜀口水雞 (辣) \$82
Boiled Chicken in Chilli Sauce (Spicy)
3. 乾煸四季豆 (微辣) \$88
Dry-fried String Bean with Minced Pork (Mildly Spicy)
4. 炆炒麻辣花菜 (辣) \$88
Sauteed Cauliflower in Szechuan Style (Spicy)
5. 鳳梨咕嚕肉 \$118
Wok-fried Pork and Pineapple with Sweet and Sour Sauce
6. 黑毛豬紅燒肉 \$128
Iberico Pork Belly
7. 京蔥爆牛肉片 \$128
Sauteed Sliced Beef with Scallion
8. 茶樹菇炆雞 \$138
Braised Tea Tree Mushroom with Chicken
9. 辣椒炒黑毛豬肉 (辣) \$138
Wok-fried Iberico Pork with Chilli (Spicy)
10. 招牌水煮爐魚 配紫薯粉 (辣) \$138/份
Sea Bass in Hot Chilli Broth (Spicy) (per person)
11. 招牌酸菜爐魚 配紫薯粉 (辣) \$138/份
Seabass with Pickled Cabbage and Chilli (Spicy) (per person)
12. 招牌水煮牛肉 配紫薯粉 (辣) \$138/份
Wagyu Beef in Hot and Chilli Broth (Spicy) (per person)
13. 招牌酸菜牛肉 配紫薯粉 (辣) \$138/份
Beef with Pickled Cabbage & Chilli (Spicy) (per person)

以上套餐配絲苗白飯 (碗)

Set Served with Steamed Rice (Bowl)



A 麵飯 (選一) NOODLE / RICE (Choose 1)

- | | |
|---|-------|
| 嫩雞煨麵 | \$98 |
| Stewed Soft-noodle with Chicken | |
| 四川擔擔麵 | \$98 |
| Szechuan Dan Dan Noodles | |
| 酸菜牛肉麵 (辣) | \$118 |
| Beef Noodle Soup with Pickled Cabbage (Spicy) | |
| 雪菜黃魚麵 | \$118 |
| Preserved Green Mustard Yellow Croaker Noodle in Soup | |
| 酸菜魚湯麵 (辣) | \$128 |
| Seabass Noodle Soup with Pickled Cabbage (Spicy) | |
| 瑤柱蛋白炒飯 | \$138 |
| Conpoy and Egg White Fried Rice | |
| 稻成牛肉炒飯 | \$138 |
| Dab-Pa Beef Fried Rice | |

點心麵飯自由搭配 DIM-SUM & NOODLE SET

B 點心 (選一) DIM-SUM (Choose 1)

稻成小籠包 (2件)
Steamed Pork Dumpling (2pcs)

川揚鮮肉煎鍋貼 (2件)
Pan-fried Pork Dumpling (2pcs)

稻成素餃 (2件)
Dab-Pa Vegetarian Dumpling (2pcs)

瓦屋山龍抄手 (3件)
Chengdu Wonton with Hot Sauce (3pcs)

酒釀桂花丸子
Glutinous Rice Dumpling in Osmanthus and Wine Sweet Soup

+

追加優惠 Add-on Offers



\$12 可享凍豆漿 (杯) / 汽水 (罐)
\$12 to Enjoy Fresh Soya / Soft Drink

\$58 四川酸辣湯 (盅)
\$58 to Enjoy Hot and Sour Soup (Bowl)

\$58 可享齊菜豆腐鮮魚羹 (盅)
\$58 to Enjoy Fish Thick Soup with Shredded Tofu and Shepherd's Purse (Bowl)

\$68 可享羊肚菌螺頭燉雞湯 (盅)
\$68 to Enjoy Stewed Chicken Soup with Conch and Morchella (Bowl)

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

蜜汁脆鱔

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 +\$148

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)

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)

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 DESSERT

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 (選二) SOUP (CHOOSE 2)

鮑魚羊肚菌燉雞湯 (盅)

Stewed Chicken Soup with Abalone and Morchella (Bowl)

紅燒竹笙魚翅 (盅) +\$58

Braised Shark Fin Soup with Bamboo Pith (Bowl)

主菜 (選一) MAIN DISH (CHOOSE 1)

鮑魚黑毛豬紅燒肉

Braised Abalone and Iberico Pork Belly

招牌酸菜鱸魚 (辣)

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)

金華火腿奶油津白

Braised Chinese Cabbage with Preserved Ham in Cream Sauce

點心 (選一) DIM SUM (CHOOSE 1)

稻成小籠包 (2件)

Steamed Pork Dumpling (4pcs)

稻成素餃 (2件)

Dab-Pa Vegetarian Dumpling (4pcs)

甜品 DESSERT

高力豆沙 (2件)

Deep-fried Red Bean Donut (2pcs)

\$598

另收茶芥、前菜及加一服務費 | 圖片只供參考

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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, 四喜烤麸, 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 (選二) SOUP (CHOOSE 2)

鮑魚羊肚菌燉雞湯 (盅)

Stewed Chicken Soup with Abalone and Morchella (Bowl)

紅燒竹筴魚翅 (盅) +\$58

Braised Shark Fin Soup with Bamboo Pith (Bowl)

主菜 (選一) MAIN DISH (CHOOSE 1)

水煮牛肉 (辣)

Beef with Peanut Sprout in Hot Chilli Broth (Spicy)

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)

黃金蝦球配南瓜蘆筍

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

黑毛豬紅燒肉

Braised Iberico Pork Belly

蔬菜 (選一) VEGETABLE (CHOOSE 1)

茭實木耳浸菜芯苗

Flowering Chinese Cabbage in Soup with Euryales Semen and Black Fungus

紫淮山素小炒

Sauteed Assorted Vegetable and Yam

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

香蕉豆沙鍋餅

Deep-fried Red Bean Paste Pancake with Banana

\$1188



六人豐盛宴

Deluxe Set for 6

涼菜 COLD DISH

香菇素鵝腐皮卷

Bean Curd Sheet Roll with Mushroom

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)

砂鍋華亭花膠餛飩雞 (半隻) +\$148

Stewed Chicken Soup with Fish Maw and Wonton in Casserole (Half) +\$148

主菜 (選一) MAIN DISH (CHOOSE 1)

招牌酸菜鱸魚 (辣)

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

水煮鱸魚 (辣)

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)

茭實浸菜心苗

Chinese Flowering Cabbage Seedling in Soup with Semen Euryales

金華火腿奶油津白

Braised Chinese Cabbage with Preserved Ham in Cream Sauce

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

高力豆沙

Deep-fried Red Bean Donut

\$1788

