

dab-pa

MODERN CHINESE CUISINE

稻成

有你想像的一切，有你想像之外的一切。
Dab-pa - 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.



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



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。

老成都夫妻肺片 (辣) 🌶️ \$98
Assorted Beef Offal in Chilli Sauce (Spicy)

老上海燻比目魚 🐟 \$108
Shanghai Style Smoked Halibut



雞絲伴粉皮 \$72
Shredded Chicken and Starch Sheet in Sesame Sauce



香菇素鵝腐皮卷 🌱 \$78
Bean Curd Sheet Roll with Mushroom



水晶肴肉 \$82
Chilled Pork Belly

涼菜

COLD DISH

淮揚五福前菜拼盤 🍱 \$198

(花雕醉雞，四喜烤麩，涼拌海蜇皮，水晶肴肉，黑醋排骨)

Huaiyang Five Fortune Appetizer Platter (Drunken Chicken, Wheat Gluten, Mixed Cold Jellyfish, Crystal Pork Jelly, Spare Ribs in Black Vinegar)

黑醋排骨

Spare Ribs in Black Vinegar

\$88

涼拌海蜇皮

Mixed Cold Jellyfish

\$88

巴蜀口水雞 (辣)

Boiled Chicken in Chilli Sauce (Spicy)

\$92

花雕醉雞

Drunken Chicken

\$92



巴蜀口水雞 Boiled Chicken in Chilli Sauce



涼拌海蜇皮 Mixed Cold Jellyfish

肉類

MEAT

孜然手抓排骨 \$158

Sauteed Spare Rib with Cumin



鮑魚黑毛豬紅燒肉 \$288

Braised Abalone and Iberico Pork Belly



以慢火深燉的西班牙黑毛豬五花肉，油花分布如大理石般細緻。經冰糖焦化與醬香沉澱，皮層呈現琥珀般透亮的溫潤光澤。

辣椒炒黑毛豬肉 (辣) \$158

Wok-fried Iberico Pork with Chilli (Spicy)



桂花蜜汁火方 配荷葉餅 (4件) \$148

Osmanthus-honey-glazed Preserved Ham, Served with Steamed Lotus-Shaped Bun (4 pcs)



鳳梨咕嚕肉

Fried Pork with Sweet & Sour Sauce

\$138

肉類

MEAT

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。



稻成片皮鴨 
Roasted Peking Duck

\$268/ 半隻 Half
\$488/ 隻 Whole

另加 饅饅皮
Extra Pancake 10pcs

\$38/10 件 pcs

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



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



肉類

MEAT

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



水煮牛肉 (辣) \$218
Beef in Hot Chilli Broth (Spicy)

酸菜牛肉 (辣) \$218
Beef with Pickled Cabbage & Chilli (Spicy)

京蔥爆牛肉 \$148
Sauteed Beef with Scallion



黑椒薯仔一口 A5 和牛粒 \$218
Stir-fried A5 Wagyu Beef Cube and Potato in Black Pepper Honey Sauce



海鮮

SEAFOOD

外層金黃酥脆，內裡蝦肉鮮嫩彈牙，沾上鹹蛋黃醬香濃惹味，色香味俱全！
每一口都食到鹹香、鮮甜及層次感。



黃金蝦球配南瓜蘆筍



\$198

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



稻成松子魚



\$268

Deep-fried Sea Bass with Pine Nut in Sweet and Sour Sauce

乾燒蝦球

\$168

Dry-Braised Prawn



XO 醬大蝦粉絲煲

\$188

Shrimp and Glass Noodle in Casserole with XO Sauce



海鮮

SEAFOOD

稻成·好食不止
酸菜魚

酸菜鱸魚
Sea Bass with Pickled
Cabbage & Chilli

稻成·好食不止
酸菜魚

水煮鱸魚
Sea Bass in Hot
Chilli Broth



蔥燒日本刺參拌小棠菜
Scallion-braised Sea Cucumber with Baby Bok Choy

酸菜鱸魚 (辣)

Sea Bass with Pickled Cabbage & Chilli (Spicy)

\$268/ 例 Regular

\$488/ 大 Large

酸菜大龍躉 (辣)

Giant Grouper with Pickled Cabbage & Chilli (Spicy)

\$488

水煮鱸魚 (辣)

Sea Bass in Hot Chilli Broth (Spicy)

\$268/ 例 Regular

\$488/ 大 Large

水煮大龍躉 (辣) 🍲

Giant Grouper in Hot Chilli Broth (Spicy)

\$488

蔥燒日本刺參拌小棠菜 🍲

Scallion-braised Sea Cucumber with Baby Bok Choy

\$398

選配油條

Fried Breadstick

\$28

選配薯粉

Yam Noodles

\$32

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。



砂鍋華亭花膠餛飩雞

\$398/半隻 Half

Stewed Chicken Soup with Fish Maw and Wonton in Casserole

砂鍋華亭餛飩雞

\$248/半隻 Half

Stewed Chicken Soup with Wonton in Casserole



薺菜豆腐鮮魚羹

\$68/盅

Fish Thick Soup with Shredded Tofu and Shepherd's Purse (Bowl)



鮑魚羊肚菌燉雞湯

\$88/盅

Stewed Chicken Soup with Abalone, Conch and Morchella (Bowl)



日本刺參酸辣湯

\$108/盅

Hot and Sour Chilli Soup with Sea Cucumber (Bowl)



紅燒竹笙魚翅

\$158/盅

Braised Shark Fin Soup with Bamboo Pith (Bowl)

上海酸辣湯

\$68/盅

Hot and Sour Chilli Soup (Bowl)

蔬菜

VEGETABLE

乾燒鮑汁菌菇煲 🍄 \$118
Dry-braised Mushroom in Abalone Sauce in Claypot



紫淮山素小炒 🍄 🌱 \$108
Stir-fried Mountain Yam



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



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



炆炒麻辣花菜
Sauteed Cauliflower in Szechuan Style



乾煸四季豆
Dry-fried String Bean with Minced Pork



日本 A5 和牛麻婆豆腐
A5 Wagyu Beef Mapo Tofu

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

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

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

日本 A5 和牛麻婆豆腐 (辣) 🍄 \$158
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，皮薄的小籠包。

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

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

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

稻成素餃
Steamed Vegetable Dumpling

炸 / 蒸銀絲卷  \$42
Deep-fried / Steamed Chinese Bun (Yin Si Juan)

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

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

脆皮鮮蝦炸春卷 (3件) \$58
Deep-fried Prawn Spring Rolls (3pcs)

稻成素餃 (4件)   \$58
Steamed Vegetable Dumpling

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

蘿蔔絲酥餅
Turnip Puff Cake

脆皮鮮蝦炸春卷
Deep-fried Prawn Spring Rolls

麵飯

NOODLES AND RICE



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

嫩雞煨麵 \$92
Stewed Chicken Noodles in Soup



龍皇泡飯 \$188
(濃蝦湯、鱸魚、蝦仁、珠貝、泰國蘆筍、卜卜脆米)
Rice in Soup with Seabass, Shrimp and Mini Scallop



日本 A5 和牛粒炒飯
Diced A5 Wagyu Beef Fried Rice



瑤柱蛋白炒飯
Conpoy and Egg White Fried Rice

紅燒牛肉麵 \$98
Braised Beef Noodle

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

日本 A5 和牛粒炒飯 \$188
Diced A5 Wagyu Beef Fried Rice

甜品

DESSERT



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



桂花拉糕
Osmanthus Glutinous Rice Cake



杏仁豆腐
Almond Bean Curd



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

杏仁豆腐 \$48
Almond Bean Curd

桂花拉糕 (4件) \$48
Osmanthus Glutinous Rice Cake (4pcs)

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



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

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

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

非酒精類飲品

Non-Alcoholic Drinks

浣花溪畔鮮豆漿 (凍)

Soy Bean Milk (Cold)

\$24

可樂 / 零系 / 雪碧

Soft Drink (Coke/ Coke Zero/ Sprite)

\$28

桂花山楂 (熱 / 凍)

Osmanthus Hawthorn (Hot/Ice)

\$48/ 杯 Glass

檸檬意米特飲 (熱 / 凍)

Lemon Barley (Hot/Ice)

\$48/ 杯 Glass

青檸檬話梅梳打特飲

Butterfly Pea Flower Honey Lemon Soda

\$48/ 杯 Glass

蜂蜜檸檬蝶豆花特飲

Butterfly Pea Flower Honey Lemon Soda

\$48/ 杯 Glass

酒精類飲品

Alcoholic Drink

青島 (330ml)

Tsing Tao 330ml

\$48

藍妹 (300ml)

Blue Girl 330ml

\$48

Sapporo (500ml)

Sapporo 500ml

\$58

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

前菜 \$20/每份 Per set

Pre-meal Snacks

1-4位 For 1-4 pax

一份 One set

5-8位 For 5-8 pax

兩份 Two sets

9-12 位 For 9-12 pax

三份 Three sets

13 位或以上 For 13 pax or above

四份 Four sets

(客人如不需要前菜，請於前菜上檯前向我們提出)
If customers do not require pre-meal snacks, please notify our staff before it is served

絲苗白飯 \$15/碗 Bowl

Steamed 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！
Download Our App Now!

