

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

Marinated Beef Tripe, Ox Tongue, Beef Shank
& Beef Tendon 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 酒糟醉雞
Drunken Chicken

\$108



003 水晶肴肉
Chilled Pork Belly

\$98



004 陳醋拌老海蜇頭
Marinated Jellyfish with Vinegar

\$128

005 涼拌雲耳
Pickled Black Fungus

\$78





006 老上海比目魚  \$128
Shanghai Style Halibut



007 巴蜀口水雞 (辣) \$108
Boiled Chicken in Chilli Sauce (Spicy)



008 麻辣燒椒皮蛋 (辣) \$78
Mala Century Egg (Spicy)



009 香菇素鵝腐皮卷  \$98
Bean Curd Sheet Roll with Mushroom

肉類

MEAT

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。



010 慢煮黑蒜牛肋骨  \$438
Slow Cooked Beef Rib with Black Garlic

011 京蔥爆牛肉
Sauteed Beef with Scallion

\$188

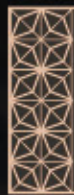


012 鮑魚黑毛豬紅燒肉  \$328
Braised Abalone and Iberico Pork Belly



013 稻成黑毛豬紅燒肉 \$188
Braised Iberico Pork Belly

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



015 孜然手抓排骨 
Sautéed Spare Rib with Cumin

\$188

經過二十四小時醃製使肉質更鬆化入味，
通過烹調使一字骨香口怡人。

016 鳳梨咕嚕肉

Fried Pork with Sweet & Sour Sauce


\$148

017 宮保雞丁(辣)

Kung Pao Chicken(Spicy)

\$138



018 乾爆重慶辣子雞(辣) 

Wok-fried Diced Chicken with Chilli (Spicy)

\$168

辣子雞起源自重慶，是川菜辣子系列代表作，
配上“二荊條”辣椒乾，花椒，麻椒帶出麻辣爽口、
鹹鮮醇香的效果，一食停不了口。





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。

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

020 另加 饅饅皮
Extra Steamed Crepe

\$58/10件 (10 pcs)
\$78/20件 (20 pcs)



021 黑毛豬蜜汁叉燒  \$238
Iberico Barbeque Pork

022 京蔥爆山羊片
Sauteed Sliced Lamb with Scallion

\$148

023 恭親王京燒羊腩  \$238
Deep-Fried Braised Mutton Brisket



稻成·好食不止酸菜魚

招牌酸菜魚

SEA BASS WITH PICKLED CABBAGE & CHILLI

024 酸菜鮮鱸魚 (辣)  \$298/例 Regular
Sea Bass with Pickled Cabbage & Chilli (Spicy) \$438/大 Large

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。

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！

- | | | |
|-----|---|----------------------------------|
| 025 | 招牌酸菜桂花魚 (辣)  | \$328/例 Regular
\$488/大 Large |
| | Sea Bass with Pickled Cabbage & Chilli (Spicy) | |
| 026 | 酸菜龍躉魚 (辣)  | \$388/例 Regular
\$688/大 Large |
| | Grouper Fish with Pickled Cabbage & Chilli (Spicy) | |
| 027 | 酸菜牛肉 (辣) | \$278 |
| | Beef with Pickled Cabbage & Chilli (Spicy) | |
| 028 | 選配薯粉 | \$48 |
| | Yam Noodle | |
| 029 | 選配油條 | \$38 |
| | Deep-fried Dough Stick | |





稻成選用澳洲牛肉配以四川特色醬料炮製出麻、辣、鮮、燙的效果，令此菜比傳統水煮更上一層樓

水煮
HOT CHILLI BROTH

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

031 招牌水煮桂花魚 (辣) \$328/例 Regular
Mandarin Fish in Hot Chilli Broth (Spicy) \$488/大 Large

032 水煮龍躉魚 (辣) \$388/例 Regular
Grouper Fish in Hot Chilli Broth (Spicy) \$688/大 Large

033 水煮毛血旺 (辣) \$278
Beef Tripe, Ox Throat and Duck Blood Curd in Hot Chilli Broth (Spicy)

034 水煮牛肉 (辣) \$278
Sea Bass in Hot Chilli Broth (Spicy)

海鮮

SEAFOOD

035 稻成松子魚  \$338/條
Deep-fried Sea Bass with Pine Nut in Sweet and Sour Sauce

036 黃金蝦球配南瓜露筍 \$198
Deep-fried Prawn, Pumpkin and Asparagus with Salted Egg Yolk

037 糖醋魚塊 \$158
Fish Fillet with Sweet and Sour Sauce

038 川麻胡椒明蝦球 (辣) \$188
Sauteed king Prawn with Assorted Chilli (Spicy)

039 官保蝦球 \$188
Kung Pao Prawn

040 彩椒炒龍躉球 \$268
Stir-fried Giant Grouper with Bell Peppers



041 澳洲龍蝦麻婆豆腐 (辣)  \$768
Braised Bean Curd with Minced Pork in Sichuan Style with Australia Lobster (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



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




- 043 砂鍋華亭餛飩雞  \$298/半隻 Half
Stewed Chicken Soup with Wonton in Casserole
- 044 羊肚菌燉鮑魚湯  \$158/盅 Per person
Stewed Abalone Soup with Morchella
- 045 姬松茸燉雞湯  \$128/盅 Per person
Chicken Soup with Himematsutake
- 046 亞丁紅燒雞絲翅  \$268/盅 Per person
Braised Shark's Fin with Shredded Chicken

蔬菜

VEGETABLE



047 紫淮山素小炒  \$128
Sautéed Assorted Vegetable and Yam

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

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

050 炆炒高麗菜 (辣) \$118
Sautéed Cabbage with Chilli (Spicy)

051 酸辣土豆絲 (辣) \$128
Spicy and Sour Shredded Potatoes (Spicy)

052 螞蟻上樹 \$128
Stir-fried Minced Pork with Glass Noodle



053 炆炒麻辣花菜 (辣)  \$138
Sautéed Cauliflower in Szechuan Style (Spicy)



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



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



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

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



058 川揚鮮肉煎鍋貼 (4件)  \$72
Pan-fried Pork Dumpling (4pcs)

059 儲秀宮素餃 (4件) \$68
Pan-fried Vegetable Dumpling (4pcs)

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

061 香蔥芝麻大餅 \$98
Pan-fried Sesame and Scallion Pancake

麵飯 NOODLES AND RICE

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



063 東宮炸醬麵 \$108
 Hand-made Noodles with Pork Mince



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

065 牛肉炒飯 \$168
 Beef Fried Rice



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

067 素菜粒炒飯 \$138
 Vegetarian Fried Rice

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

069 稻成炒麵 \$148
 Dab-pa Fried Noodle

甜品

DESSERT



070 金絲南瓜餅 (4件)  \$78
Deep-fried Pumpkin Cake (4pcs)



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



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



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

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

非酒精類飲品 Non-Alcoholic Drink

浣花溪畔鮮豆漿 (熱/凍) Soy Bean Milk (Hot / Cold)	\$28
罐裝汽水 (可樂/無糖可樂/雪碧) Soft Drink (Coke/ Coke Zero/ Sprite)	\$28
加多寶 (王老吉) Herbal Tea (Wong Lo Kat)	\$28
有氣礦泉水 (505ml) Sparkling Mineral Water - San Pellegrino	\$45
天然礦泉水 (505ml) Natural Mineral Water - Acqua Panna	\$45
鮮榨橙汁 Orange Juice	\$48
鮮榨西瓜汁 Watermelon Juice	\$48

酒精類飲品 Alcoholic Drink

青島啤酒 Tsingtao Beer	\$45
喜力啤酒 Heineken Beer	\$45
女兒紅 Nu Er Hong Wine	\$388
古越龍山 (五年) Aged Shaoxing Rice Wine	\$438
紅酒 (瓶) House Red (Bottle)	\$398-988
白酒 (瓶) House White (Bottle)	\$398-988
貴州茅台酒 (53度) Guizhou Moutai	\$4980
五糧液 (52度) Wu Liang Ye	\$3280