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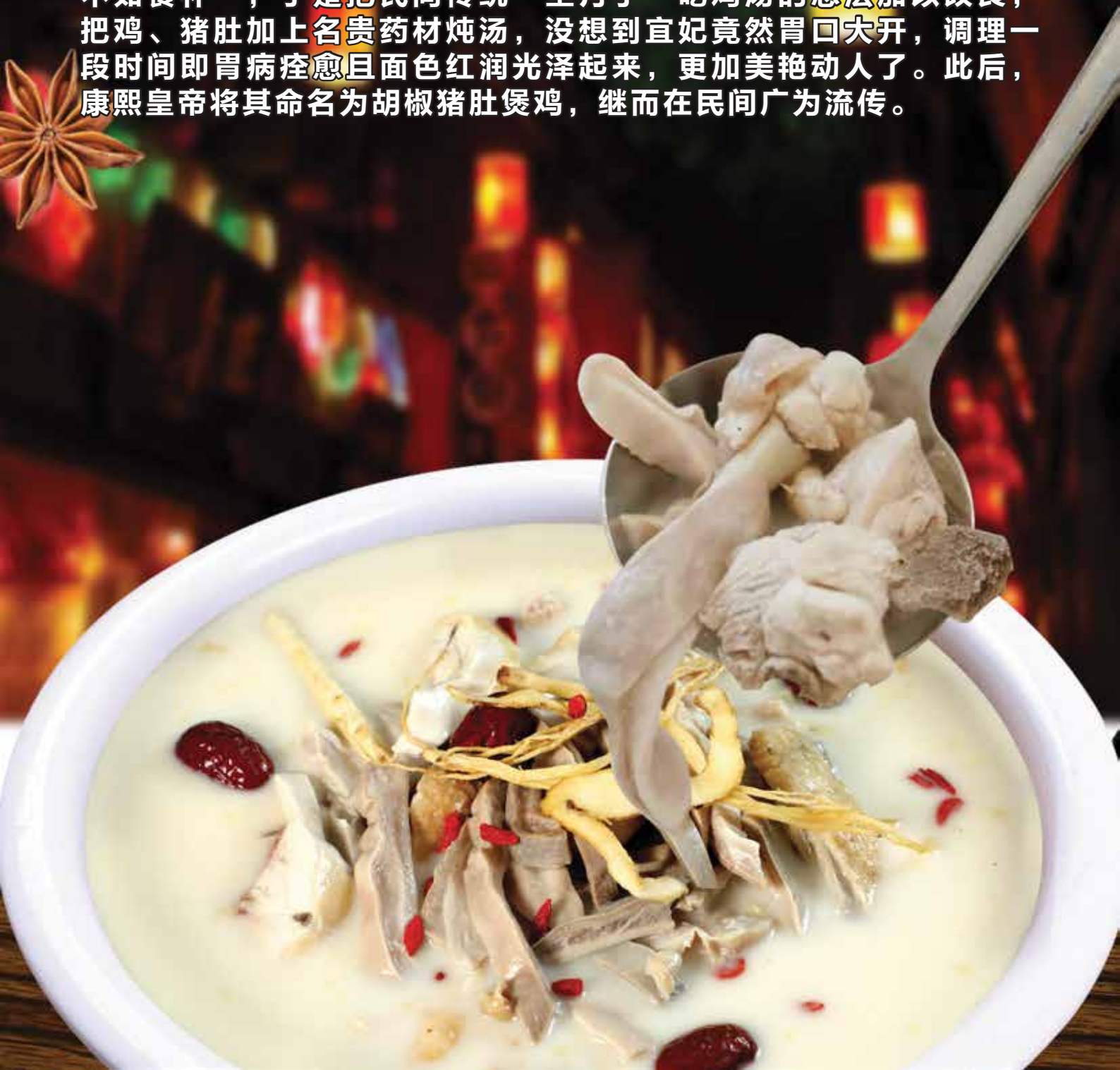




# 猪肚鸡

猪肚鸡是猪肚煲鸡的简称，源自广东客家，是客家人用来招待客人的美味菜肴，也是广东人的家常菜。猪肚鸡是古代医士长期积累研究出来的菜式。

关于胡椒猪肚鸡来源还有一段美丽的传说：在清朝康熙年间，宣妃在刚生完太子之后，因身患胃病，身体虚弱，康熙便吩咐御膳房想法子给宣妃养身，结果多番伺弄仍不见效果，后御膳房想到“药补不如食补”，于是把民间传统“坐月子”吃鸡汤的想法加以改良，把鸡、猪肚加上名贵药材炖汤，没想到宣妃竟然胃口大开，调理一段时间即胃病痊愈且面色红润光泽起来，更加美艳动人了。此后，康熙皇帝将其命名为胡椒猪肚煲鸡，继而在民间广为流传。



# 主菜 Main Dish

|       |  | Small 小<br>(2-3 pax) | Big 大<br>(5-6 pax) |
|-------|--|----------------------|--------------------|
| MD 1  | Black Pepper Pork Belly Claypot<br>胡椒猪肚鸡                     | \$28.00              | \$48.00            |
| MD 2  | Pork Belly with Pine Mushroom Claypot<br>松茸猪肚鸡               | \$38.00              | \$58.00            |
| MD 3  | Black Pepper Pork Belly with Cordyceps Claypot<br>胡椒虫草猪肚鸡    | \$38.00              | \$58.00            |
| MD 4  | Black Pepper Pork Belly with Fish Maw Claypot<br>胡椒鱼鳔猪肚鸡     | \$38.00              | \$58.00            |
| MD 5  | Black Pepper Pork Belly with Sea Cucumber Claypot<br>胡椒海参猪肚鸡 | \$48.00              | \$68.00            |
| MD 6  | Black Pepper Pork Belly with Baby Abalone Claypot<br>胡椒鲍鱼猪肚鸡 | \$48.00              | \$68.00            |
| MD 7  | Pork Belly with Softshell Turtles Claypot<br>水鱼猪肚鸡           | \$68.00              | \$88.00            |
| MD 8  | Braised Chicken with Potatoes<br>红烧土豆鸡                       | -                    | \$38.00            |
| MD 9  | Braised Chicken with Abalone<br>红烧鲍鱼鸡                        | -                    | \$68.00            |
| MD 10 | Chinese Sausage Claypot Rice<br>腊味煲仔饭                        | \$15.80              | \$25.80            |
| MD 11 | Pork Ribs Claypot Rice<br>排骨煲仔饭                              | \$15.80              | \$25.80            |
| MD 12 | Chicken Offal Claypot Rice<br>鸡杂煲仔饭                          | \$15.80              | \$25.80            |







# 菜类 Vegetable

# 肉类 Meat

|       |                             |        |
|-------|-----------------------------|--------|
| VS 1  | Potato Slices 土豆片           | \$3.80 |
| VS 2  | Seaweed Kelp 海带             | \$4.20 |
| VS 3  | White Radish 白萝卜            | \$3.80 |
| VS 4  | Lotus Slices 莲藕             | \$4.20 |
| VS 5  | Bamboo Shoots 青笋条           | \$3.80 |
| VS 6  | Lettuce 生菜                  | \$3.80 |
| VS 7  | Round Cabbage 菠菜            | \$4.20 |
| VS 8  | Crowndaisy Chrysanthemum 茼蒿 | \$4.20 |
| VS 9  | Chinese Cabbage 大白菜         | \$3.80 |
| VS 10 | Watercress 西洋菜              | \$4.20 |
| VS 11 | Daylily 黄花菜                 | \$4.20 |
| VS 12 | Water Spinach 贡菜            | \$6.00 |
| VS 13 | Sweet Corn 玉米               | \$3.80 |
| VS 14 | Yuba 腐竹                     | \$4.20 |
| VS 15 | Fried Tofu Skin 炸豆皮         | \$5.80 |
| VS 16 | Thousand Sheet 千张           | \$3.80 |
| VS 17 | Beancurd 老豆腐                | \$3.80 |
| VS 18 | Mushroom 香菇                 | \$3.80 |
| VS 19 | Enoki Mushroom 金针菇          | \$3.80 |
| VS 20 | Big Mushroom 大头菇            | \$4.20 |
| VS 21 | Tofu Sponge 豆卜              | \$3.80 |
| VS 22 | Yam 山药                      | \$3.80 |
| VS 23 | Baby Chinese Cabbage 娃娃菜    | \$4.20 |
| VS 24 | Quail Egg 鹌鹑蛋               | \$5.00 |
| VS 25 | Glass Noodles 冬粉            | \$3.00 |
| VS 26 | Instant Noodles 方便面         | \$3.00 |

|      |                               |         |
|------|-------------------------------|---------|
| MS 1 | Euro Fatty Beef Slices 欧洲肥牛肉片 | \$26.00 |
| MS 2 | Lamb Roll 羊肉卷                 | \$16.80 |
| MS 3 | Beef Balls 牛肉丸                | \$6.00  |
| MS 4 | Luncheon Meat 午餐肉             | \$5.00  |
| MS 5 | Four Layer Pig Stomach 四层毛肚   | \$12.00 |
| MS 6 | Fish Balls 鱼丸                 | \$5.00  |
| MS 7 | Sausages 小香肠                  | \$6.00  |

# 海鲜类 Seafood

|      |                     |                    |
|------|---------------------|--------------------|
| SS 1 | Fish Maw 鱼鳔         | \$12.00            |
| SS 2 | Crabmeat Sticks 蟹肉棒 | \$5.00             |
| SS 3 | Fresh Prawns 鲜虾     | \$9.00             |
| SS 4 | Prawn Paste 虾滑      | \$9.00             |
| SS 5 | Baby Abalone 小鲍鱼    | \$26.00            |
| SS 6 | Fresh Oyster 生蚝     | \$3.50<br>(per pc) |

# 凉菜 Side Dish

|     |                           |        |
|-----|---------------------------|--------|
| C 1 | Cucumber Cold Dish 凉拌黄瓜   | \$5.00 |
| C 2 | Peanut Salad 凉拌花生米        | \$5.00 |
| C 3 | Jellyfish Cold Dish 凉拌海蜇头 | \$8.00 |
| C 4 | Lemon Chicken Feet 柠檬鸡爪   | \$8.00 |
| C 5 | Beancurd Cold Dish 凉拌豆皮   | \$8.00 |







# 饮料 Beverages

|       |                       |        |
|-------|-----------------------|--------|
| BB 1  | Coca Cola 可乐          | \$2.80 |
| BB 2  | Green Tea 绿茶          | \$2.80 |
| BB 3  | Oolong Tea 乌龙茶        | \$2.80 |
| BB 4  | Wong Lo Ka 王老吉        | \$2.80 |
| BB 5  | Ice Lemon Tea 冰红茶     | \$2.80 |
| BB 6  | Mineral Water 矿泉水     | \$2.80 |
| BB 7  | Sour Plum Soup 酸梅汤    | \$2.80 |
| BB 8  | Coconut Milk 椰树椰汁     | \$2.80 |
| BB 9  | Barley Tea 麦茶         | \$2.80 |
| BB 10 | Chrysanthemum 菊花茶     | \$2.80 |
| BB 11 | Warm/Cold Water 温水/冰水 | \$0.50 |



# 啤酒 Beer

|      |              |         |
|------|--------------|---------|
| BR 1 | Tsingtao 青岛  | \$8.00  |
| BR 2 | Snow Beer 青岛 | \$8.00  |
| BR 3 | Da Wu Su 大乌苏 | \$10.00 |
| BR 4 | Tiger 老虎     | \$6.00  |
| BR 5 | Heineken 喜力  | \$6.00  |



# 洋酒 Wine

|      |               |          |
|------|---------------|----------|
| WN 1 | Gordon Bleu   | \$318.00 |
| WN 1 | Royal Salute  | \$288.00 |
| WN 1 | Martell VSOP  | \$188.00 |
| WN 1 | Tasai Sake 45 | \$98.00  |
| WN 1 | Tasai Sake    | \$78.00  |
| WN 1 | Red Wine      | \$58.00  |
| WN 1 | White Wine    | \$58.00  |
| WN 1 | Soju          | \$18.00  |
| WN 1 | Blue Label    | \$108.00 |





