## 夏日海鮮 | 中山順德饗宴

## Summer Seafood • Zhongshan • Shunde Delicacies Menu

Summer Seafood • Zhongshan • Shunde Delicacies Menu	↓ 港幣 HK	₽
鮮沙薑蔥油鹽焗脆鯇魚腩	۶238 <sup>بو</sup> ۳	φ
Salt baked grass carp fish belly with fresh sand ginger and scallion oil	φ230	
豉椒紫蘇葉炒花甲 Simmered clams with pork tripe and preserved vegetables	\$268	
鹹菜胡椒豬肚浸花甲 Simmered clams with pork tripe and preserved vegetables	\$268	
蒜蓉三蝦蒸勝瓜 (蝦乾, 櫻花蝦, 鮮蝦) Steamed luffa with garlic, fresh shrimps, Sakura shrimps and dried shrimps	\$288	
自家醃製子薑梅子炆鵝 Braised goose with plum and homemade young ginger in casserole	\$318	
海膽鮮蟹肉炒鮮奶 Sautéed sea urchin and crab meat with fresh milk and egg whites	\$328	
三蔥煎魚下巴 Pan-fried fish collar with onion and scallions	\$338	
海膽金腿鮮圍蝦炒飯 Fried rice with sea urchin, Yunnan ham and shrimps	\$338	
沙薑蔥油大扇雞 Ha Steamed chicken with scallion oil and sand ginger Wh	lf 半隻 ole 全隻	
黃金煎焗海蝦 Pan-fried prawns with egg yolk	\$368	
油鹽水粉皮魚雲 Simmered fish head with green bean noodles and pickled vegetables	\$388	
原籠金蒜斑球蒸陳村粉 Steamed flat noodles with garoupa and garlic in bamboo basket	\$388	
鹽煎海沙巴仔 Pan-fried Sabah garoupa with sea salt	\$488	
薑蔥肉蟹腸粉煲 (另加港幣\$200升級紅蟹, 需兩天前預訂) Stir-fried crab with ginger, scallion and rice roll in clay pot (Upgrade to red flower crab with additional HK\$200. Order 2 day in advance is required)	\$788	
八寶冬瓜盅 (需一日前預訂) (Order 1 day in advance is required)	\$688	