



Grand Harbour

名厨推荐

Chef's Special No.31

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<p>烧汁鲍鱼菇炒猪颈肉 (鲍鱼菇, 猪颈肉, 自制烧汁) <i>Abalone Mushroom with Sliced Pork Neck in Teriyaki Sauce</i></p>	\$34	
<p>剁椒肉碎蒸豆腐 (豆腐 2 块, 剁椒碎, 肉碎, 蒜头) <i>Chilli Diced Pork on Steamed Tofu</i></p> <p style="text-align: right;">🌶️🌶️</p>	\$30	
<p>松子五柳脆鱼件 (鱼块, 五柳料) <i>Sweet & Sour Fish Fillets with Pickled Vegetable and Pine Nut</i></p>	\$36	
<p>三杯汁大明虾煲 (大虾 10 只, 三杯汁, 九层塔, 蒜头, 干葱, 青红椒件) <i>Whole Prawns with Three Cup Sauce in Hot Pot</i></p>	\$40	
<p>香芹沙葛丝炒腊肉 (唐芹, 沙葛丝, 红萝卜丝, 腊肉) <i>Wok Fried Dried Preserved Meat with Shredded Manioc and Celery</i></p>	\$36	
<p>老干妈香辣茄子腐竹斋煲 (茄子, 腐竹, 豆腐, 香辣酱) <i>Bean Curd Sheets, Tofu and Egg Plant in a Sweet Chilli Sauce</i></p> <p>🌶️</p> <p></p>	\$32	
<p>黑木耳炒双丁 (黑木耳, 莲藕, 茄子, 辣椒) <i>Wok Fried Lotus Root, Egg Plant and Black Fungus in Mild Chilli Spice</i></p> <p>🌶️🌶️</p> <p></p>	\$34	
<p>鱼香肉丝 (猪肉丝, 冬筍丝, 黑木耳丝, 红蘿蔔丝) <i>Wok Fried Shredded Pork, Bamboo Shoots, Carrots & Wood ear in Sweet Chilli</i></p>	\$36	
<p>壽包 <i>Steamed Chinese Birthday Buns</i></p>	\$24/Doz \$12/Half Doz	
<p>甜饅頭 <i>Steamed Chinese Bun (Plain)</i></p>	\$20/Doz \$10/Half Doz	

絲苗白飯 小桶\$7.00 中桶\$10.00 大桶\$15.00
Steamed Rice Small:\$7.00 Medium:\$10.00 Large:\$15.00

Dishes are Subject to Seasonal Changes