



Grand Harbour

名厨推荐

Chef's Special No.32

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啫啫虾酱芥兰煲或通菜 (虾酱, 芥兰, 干葱, 姜, 蒜)

Choose Kai Lan or Ong Choy Stir Fried in Shrimp Paste Served in Hot Pot

\$36



米香煎大虾 (大虾 10 只, 炸泰国香米, 蒜蓉, 干葱蓉, 葱花, 咖喱叶)

Whole Prawn Cooked with Crispy Fragrant Rice (10 prawns per order)

\$48



双冬扣鹿脯 (鹿脯, 香菇, 冬笋, 油鸭, 菜底)

Braised Venison Belly with Bamboo shoots and Chinese Mushrooms Served in Hot Pot

\$50



酥炸茄子盒 (茄子, 猪肉松)

Deep Fried Eggplant Stuffed with Pork Mince Served with Thai Chili Sauce

\$34










烧汁鲍鱼菇炒猪颈肉 (鲍鱼菇, 猪颈肉, 自制烧汁)

Abalone Mushroom with Sliced Pork Neck in Teriyaki Sauce

\$36



<p>干葱牛肉酱鱿鱼片 (鱿鱼片, 蘑菇片, 洋葱片, 青红椒片, 葱段, 自制牛肉酱)</p> <p><i>Wok Fried Ginger and Spring Onion Squid with House Made Beef Sauce</i></p>	<p>\$42</p>	
<p>泡椒味菜子姜蒸笋壳或青衣 🌶️🌶️🌶️</p> <p><i>Steamed Whole Blue Cod or Ching Yee with Pickled Vegetable and Chili</i></p>	<p>小 small \$60 大 large \$80</p>	
<p>香辣菜梗炒鸡肝虾球 (虾球, 鸡肝, 荷兰豆或西芹) 🌶️🌶️</p> <p><i>Stir Fried Chicken Liver and Prawns in Spicy Sauce with either Snow Pea or Celery</i></p>	<p>\$45</p>	
<p>津白粉丝虾米 (榨菜丝, 津白丝, 虾米)</p> <p><i>Chinese Cabbage with Vermicelli and Dried Shrimp in Stock</i></p>	<p>\$32</p>	
<p>津白黑蒜炖老鸡 <i>Double Boiled Chicken Soup with Chinese Cabbage with Black Garlic</i></p> <p>姬松茸炖老鸡 <i>Double Boiled Chicken Soup with Blaze Mushroom</i></p> <p>松草花炖老鸡 <i>Double Boiled Chicken Soup with Cordyceps</i></p> <p>(\$30 per bowl, minimum 6 bowls, Pre-order Required)</p>	<p>每盅\$30 6 盅起, 需预订</p>	
<p>壽包</p> <p><i>Steamed Chinese Birthday Buns</i></p>	<p>\$24/Doz \$12/Half Doz</p>	
<p>甜饅頭</p> <p><i>Steamed Chinese Bun (Plain)</i></p>	<p>\$20/Doz \$10/Half Doz</p>	

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

Dishes are Subject to Seasonal Changes