




Grand Harbour

名厨推荐

Chef's Special No.33

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<p>川式峨嵋酸辣鱼 (笋壳鱼, 酒糟) </p> <p><i>Sze Chuan Style Spicy and Sour Steamed Fish with Fermented Rice</i></p>	<p>大 large \$75 小 small \$55</p>	
<p>荷叶蒜蓉蒸开边虾或蟹 (糯米饭底)</p> <p><i>Steamed Garlic Prawns or Crab on Sticky Rice in Lotus Leaf</i></p>	<p>虾 \$55 蟹 \$48</p>	
<p>辣椒炒肉丝 (青椒丝, 红椒丝, 辣椒丝, 肉丝, 榨菜丝) </p> <p><i>Wok Fried Shredded Chili Pork with Assorted Peppers</i></p>	<p>\$35</p>	
<p>咸鱼煎肉饼</p> <p><i>Pan Fried Pork Mince Patties with Salted Fish</i></p>	<p>\$38</p>	
<p>玫瑰豉油鸡</p> <p><i>Special Spiced Soya Chicken</i></p>	<p>一只 \$38 半只 \$20</p>	
<p>啫啫虾酱芥兰煲或通菜 (虾酱, 芥兰, 干葱, 姜, 蒜)</p> <p><i>Choose Kai Lan or Ong Choy Stir Fried in Shrimp Paste Served in Hot Pot</i></p>	<p>\$36</p>	

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

<p>老干妈牛崧四季豆炒蛋 🌶️🌶️</p> <p><i>Diced Beef and Bean Cubes with Sautéed Egg</i></p>	<p>\$32</p>	
<p>双冬扣鹿脯 (鹿脯, 香菇, 冬笋, 油鸭, 菜底)</p> <p><i>Braised Venison Belly with Bamboo shoots and Chinese Mushrooms Served in Hot Pot</i></p>	<p>\$50</p>	
<p>潮式卤水鸭</p> <p><i>Chiu Chow Style Braised Duck</i></p>	<p>一只 \$58 半只 \$30</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</p> <p><i>Double Boiled Chicken Soup with Chinese Cabbage with Black Garlic</i></p> <p>姬松茸炖老鸡</p> <p><i>Double Boiled Chicken Soup with Blaze Mushroom</i></p> <p>松草花炖老鸡</p> <p><i>Double Boiled Chicken Soup with Cordyceps</i></p> <p><i>(\$30 per bowl, minimum 6 bowls, Pre-order Required)</i></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>	

Dishes are Subject to Seasonal Changes