

四川酸菜桂魚套餐
SET MENU (A)

可選以下特色前菜一款
one starter

- 夫妻肺片  
ox tongue and tripe medley
 - 四川口水雞 (嘉美雞)  
mouth-watering chicken (kamei chicken)
 - 撈汁小黃瓜 
sliced cucumber tossed with garlic & chili
 - 蒜汁秋葵
okra in garlic sauce
- +
- 廣東點心一款
one dim sum
- +

- 酸菜桂魚 
braised fish fillet with pickled vegetables
- 乾鍋手撕包菜 
stir-fried cabbages with pork in hot pot
- 四川冰粉
sichuanese ice jelly

兩位用 \$328 for two persons
(原價 original price \$488)



成都冒烤鴨套餐
SET MENU (B)

可選以下特色前菜一款
one starter

- 夫妻肺片  
ox tongue and tripe medley
 - 四川口水雞 (嘉美雞)  
mouth-watering chicken (kamei chicken)
 - 撈汁小黃瓜 
sliced cucumber tossed with garlic & chili
 - 蒜汁秋葵
okra in garlic sauce
- +
- 廣東點心一款
one dim sum
- +



- 成都冒烤鴨 (半隻 half) 
"mao kao ya" chengdu roast duck
- 炆炒花椰菜 
sautéed cauliflower with chili
- 綿陽米粉
mianyang vermicelli
- 四川冰粉
sichuanese ice jelly

兩位用 \$398 for two persons
(原價 original price \$688)



商務套餐
BUSINESS LUNCH SET


撈汁小黃瓜 
sliced cucumber tossed with garlic & chili

夫妻肺片  
ox tongue and tripe medley

香菜拌豆乾
bean curd and parsley in sesame oil

瑤柱海鮮豆花羹
seafood thick soup with tofu and dried conpoy

金蒜銀絲白玉蒸桂魚球
steamed minced pork and mandarin
in fish balls with vermicelli and crispy garlic

宮保雞丁 或 成都回鍋肉 
kung pao chicken or twice cooked pork
in chengdu style

芳香米飯
aromatic rice

四川冰粉
sichuanese ice jelly

每位 \$248 per person
(1位起 up to 1 person)



鄧記川菜
Deng G Sichuan

K11
MUSEA



午市

點心
dim sum

供應時間 Lunch Hours
11:30am-2:00pm

an elite concept 飲食集團

另收茶芥、小食、開水及加一服務費。以上套餐限星期一至五，敬請預訂。此餐單只限堂食，不設外賣。此餐單不可與其他優惠同時使用。
Subject to 10% service charge. Prices are excluded condiment fee, tea charge, hot water & snacks charge. Please make reservation in advance.
The menu is applicable to dine-in only. All items cannot be used in conjunction with other promotions.

2024/03

[廣東點心] Cantonese Dim Sum

蒸 Steamed

- 小城素餃  \$68 ○
steamed vegetable dumpling
- 蠔皇叉燒包 \$68 ○
traditional barbecued pork bun
- 荷香珍珠雞 \$68 ○
steamed glutinous rice wrapped in lotus leaf
- 山竹牛肉球 \$68 ○
steamed beef balls in bean curd sheets
- 筍尖鮮蝦餃 \$68 ○
"har gau" shrimp dumpling
- 蟹皇燒賣  \$68 ○
"siu mai" pork dumpling with crab cream
- Xo醬炒腸粉 \$68 ○
stir-fried rice noodles roll with xo sauce

煎、炸 Deep-fried & Pan-fried

- 脆皮春卷 \$68 ○
crispy spring roll
- 麻辣蘿蔔糕   \$68 ○
mala radish cake
- 蒸/炸饅頭  \$68 ○
steamed or deep-fried "mantou"
- 生煎牛肉餅  \$68 ○
pan-fried beef cake
- 蔥油餅 (2件)  \$68 ○
spring onion pancake (2pcs)

[小食] Snacks

- 避風塘雞翼   \$78 ○
crispy chicken wings with spicy garlic
- 青椒皮蛋 \$68 ○
thousand years egg with chili
- 惹味牛柳粒 \$78 ○
sautéed tender beef cubes
- 椒鹽豆腐粒 \$88 ○
deep-fried tofu cubes with salt and pepper
- 椒鹽鮮魷 \$128 ○
deep-fried squid with salt and pepper
- 香辣雞軟骨 \$98 ○
spicy chicken cartilage

[廣東精選] Cantonese Selected




- 紅燒皇子鴿 \$118 ○
roasted pigeon
- 糖醋里脊肉 \$168 ○
sweet and sour pork
- 香酥冰梅骨 \$168 ○
pork ribs with sweet and sour plum sauce
- 杏香沙律蝦球 \$198 ○
deep-fried prawn with almond and mayo
- 脆皮油淋仔雞 (半隻)  \$288 ○
basting crispy chicken with scallion (half)

[滋補湯品] Soup

- 淮杞響螺燉老雞 \$138 ○
double-boiled conch and chicken soup
 - 黃湯嫩花膠  \$168 ○
double-boiled fish maw and chicken soup
 - 雲腿菜芯燉花膠 \$168 ○
double-boiled fish maw with yunnan ham
- 以上湯品製作需時20分鐘 cooking time 20 mins

[素菜] Vegetables

- 素乾鍋手撕包菜    \$148 ○
stir-fried cabbages in dry pot
- 素乾鍋茶樹菇   \$158 ○
stir-fried agrocybe mushroom in dry pot
- 炆炒時蔬   \$138 ○
sautéed seasonal vegetables with chili
- 素松茸浸蘆筍  \$188 ○
stewed fresh asparagus with matsutake mushroom

 素菜 vegetarian  推介 recommendation  辣 spicy

[特色前菜] Starters

- 涼拌小黃瓜   \$68 ○
cucumber tossed with garlic and chili
- 薑汁豇豆  \$68 ○
yard-long bean with ginger sauce
- 蒜泥白肉 \$98 ○
sliced pork served with garlic and chili
- 四川口水雞 (嘉美雞)   \$158 ○
mouth-watering chicken (kamei chicken)
- 夫妻肺片    \$108 ○
ox tongue and tripe tendon
- 鮮椒海鮮匯  \$138 ○
spicy seafood medley

[成都風味] Chengdu Delights

- 成都擔擔麵  \$48 ○
signature dan dan noodles
- 紅油抄手 (6隻)  \$58 ○
pork wonton in red chili oil (6 pieces)
- 成都回鍋肉 \$168 ○
twice cooked pork in chengdu style
- 四川辣子雞  \$228 ○
lazi chicken
- 水煮安格斯牛肉 (半份)   \$268 ○
braised angus beef in red chili broth (half)

[主食] Staples

- 素菜粒蔥花炒飯  \$138 ○
fried rice with diced vegetables
- 豉油王炒麵 \$138 ○
wok-fired noodles in soy sauce
- 青椒肉絲炒麵 \$148 ○
fried noodles with green pepper and shredded pork
- 頭抽乾炒牛河 \$148 ○
stir-fried rice noodles with sliced beef
- 魚蝦蟹炒飯  \$208 ○
fried rice with assorted seafood

[甜點] Sweets

- 黃糖豆腐花  \$38 ○
tofu pudding with brown sugar
- 酒釀湯圓 \$38 ○
glutinous balls with fermented rice wine soup
- 四川冰粉 \$38 ○
sichuanese ice jelly
- 懷舊原個馬拉糕  \$68 ○
cantonese dark brown sugar steam sponge cake
- 香滑棗茸糕 \$52 ○
steamed red dates pudding
- 紅糖糍粑 (6條) \$68 ○
crispy sichuan mochi with red sugar (6 pieces)

[飲品] Drinks

- 竹蔗茅根水 (杯) \$30 ○
sugar cane and cogon grass drink (glass)
- 洛神花茶 (杯) \$30 ○
roselle tea (glass)
- 豆漿 (杯) \$30 ○
soy milk (glass)

[酒] Beer & Wines

- 青島啤酒 (每杯) \$58 ○
tsing tao (glass)
- 西班牙白葡萄酒 \$138 ○
valdecacho blanco
- 每杯 glass \$68 ○
- 每酌 carafe (375ml) \$138 ○
- 西班牙紅葡萄酒 \$68 ○
valdecacho tinto
- 每杯 glass \$138 ○
- 每酌 carafe (375ml)