



鄧記

傳承經典 匠心永續

鄧記以名廚鄧華東師傅的成都風味為基石，融合各地方菜系之精粹，呈獻真正的中華美饌。中國飲食文化源遠流長，各菜系均有其獨特配料、調味和烹調技巧，各具風格，各擅其美。鄧記本著「守本創新、經典永續」的精神，新舊並蓄，精緻呈現道地的中式佳餚，經典與創新共冶一爐。

Deng G

A continuation of classics and craft in Chinese cuisine

Deng G presents new takes on authentic Chinese cuisine by combining Chengdu flavours, a foundation laid by the master Chef Deng Huadong, with selected regional dishes. The depth and richness of Chinese culinary culture is shown in its wide array of local dishes. Each has its own style, unique ingredients, seasoning and cooking technique. Deng G is abiding by the spirit of innovation while preserving the legacy, cooking up truly classic dishes with a modern twist which caters to discerning tastes.



鄧記經典 SIGNATURE DISHES



四川口水雞(嘉美雞) 
Mouth watering chicken (Kamei chicken)

\$158

另加收10%服務費。 Subject to 10% service charge.

鄧記經典 SIGNATURE DISHES



鮮椒海鮮滙 
Spicy seafood medley

\$148



蒜泥白肉 
Sliced pork with garlic and chili

\$118

鄧記經典 SIGNATURE DISHES



淮杞響螺燉老雞

Double-boiled conch and chicken soup

\$168 (位/person)

另加收10%服務費。 Subject to 10% service charge.

鄧記經典 SIGNATURE DISHES



酸菜桂魚 

Braised fish fillet with pickled vegetables

\$468 (份/portion)

\$268 (半份/half portion)

 素食 vegetarian

 微辣 mild

 辣 spicy

鄧記經典 SIGNATURE DISHES



杏香沙律蝦球 (6件)
Deep-fried prawn with almond mayo (6 pcs)

\$228



成都回鍋肉 
Twice cooked pork, Chengdu style

\$168

鄧記經典 SIGNATURE DISHES



脆皮油淋仔雞
Basting crispy chicken with scallion

\$318 (半隻/half portion)

 素食 vegetarian

 微辣 mild

 辣 spicy

鄧記經典 SIGNATURE DISHES



香烤牛肋骨
Grilled beef ribs

\$528

另加收10%服務費。 Subject to 10% service charge.

鄧記經典 SIGNATURE DISHES



乾鍋手撕包菜 🌶️
Stir-fried cabbage with pork

\$178



紅糖糍粑
Crispy Sichuan mochi with red sugar

\$68 (6條pcs)

🌿 素食 vegetarian

🌶️ 微辣 mild

🌶️ 辣 spicy



炆辣熊貓筍 🌶️ 🌱
Peppered bamboo shoots

\$98

另加收10%服務費。 Subject to 10% service charge.



滕椒牛腩 🌶️

Beef shank with Sichuan green peppercorns

\$118



燒椒皮蛋 🌶️

Thousand year egg with chili

\$78

素食 vegetarian

微辣 mild

辣 spicy

前菜 STARTERS



蒜泥毛肚 🌶️
Beef tripe with garlic and chili

\$118



燒椒茄子 🌶️ 🌿
Eggplant with roasted chili peppers

\$78



香菜拌豆乾 🌿
Bean curd and coriander in sesame oil

\$88

另加收10%服務費。 Subject to 10% service charge.



夫妻肺片 
Ox tongue and tripe tendon

\$128

前菜 STARTERS



椒鹽鮮魷
Crispy calamari rings

\$128



涼拌小黃瓜 🌶️ 🌿
Cucumber tossed with garlic and chili

\$78



蒜汁秋葵 🌶️ 🌿
Okra in garlic sauce

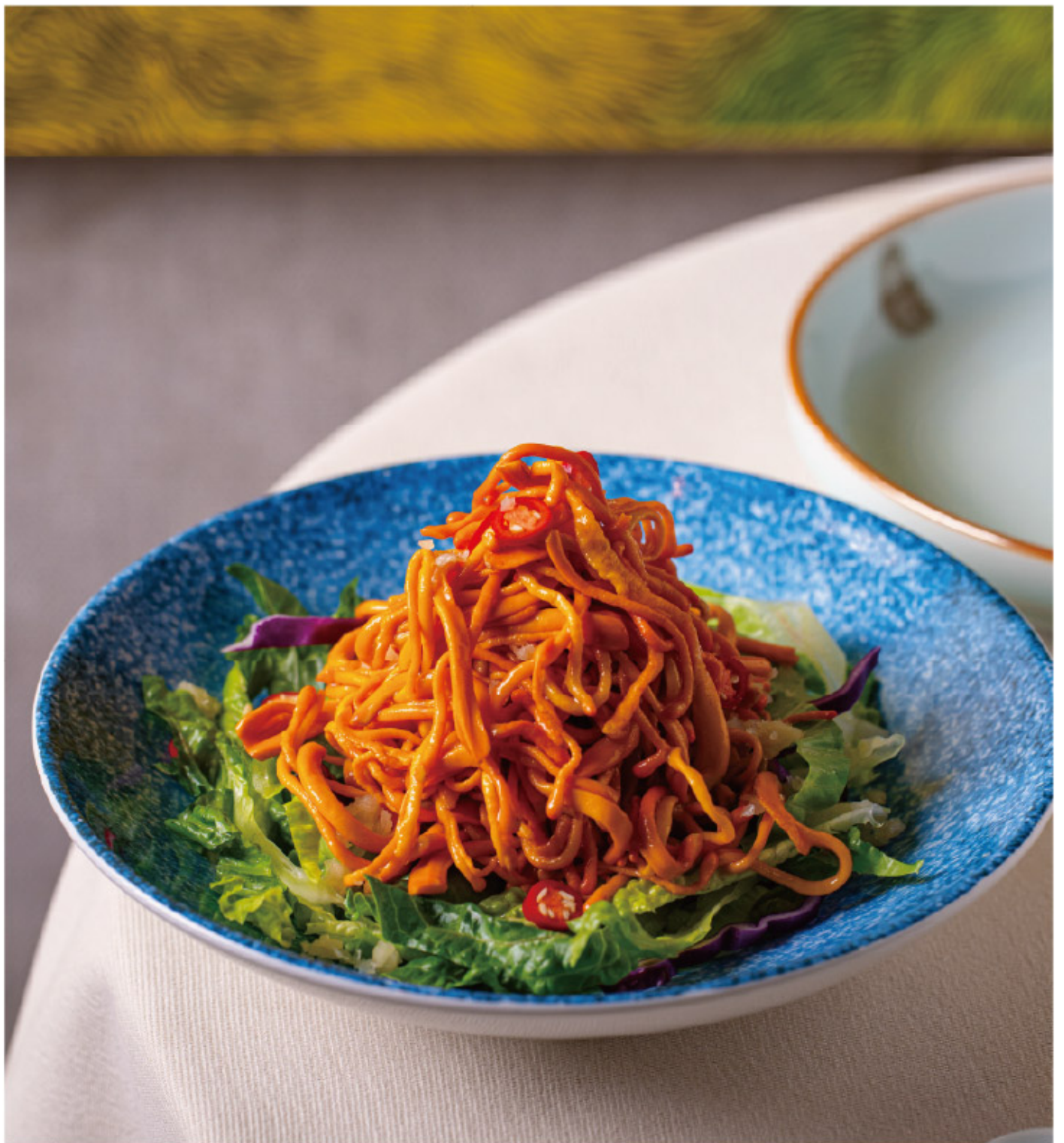
\$88



頭抽珍菌 🌿
Stir-fried wild mushroom
in premium soy sauce

\$108

另加收10%服務費。 Subject to 10% service charge.



酸辣鮮蟲草花  
Spicy and sour cordyceps flower salad

\$98

前菜 STARTERS



香辣雞軟骨 
Spicy chicken cartilage

\$118



椒鹽豆腐粒 
Deep-fried tofu cubes with salt and pepper

\$108

薑汁肘花
Sliced pig knuckle in ginger sauce

\$78

淮揚醬蘿蔔 
Pickled radish with Huaiyang sauce

\$78

鹽水鴨舌
Salted duck tongue

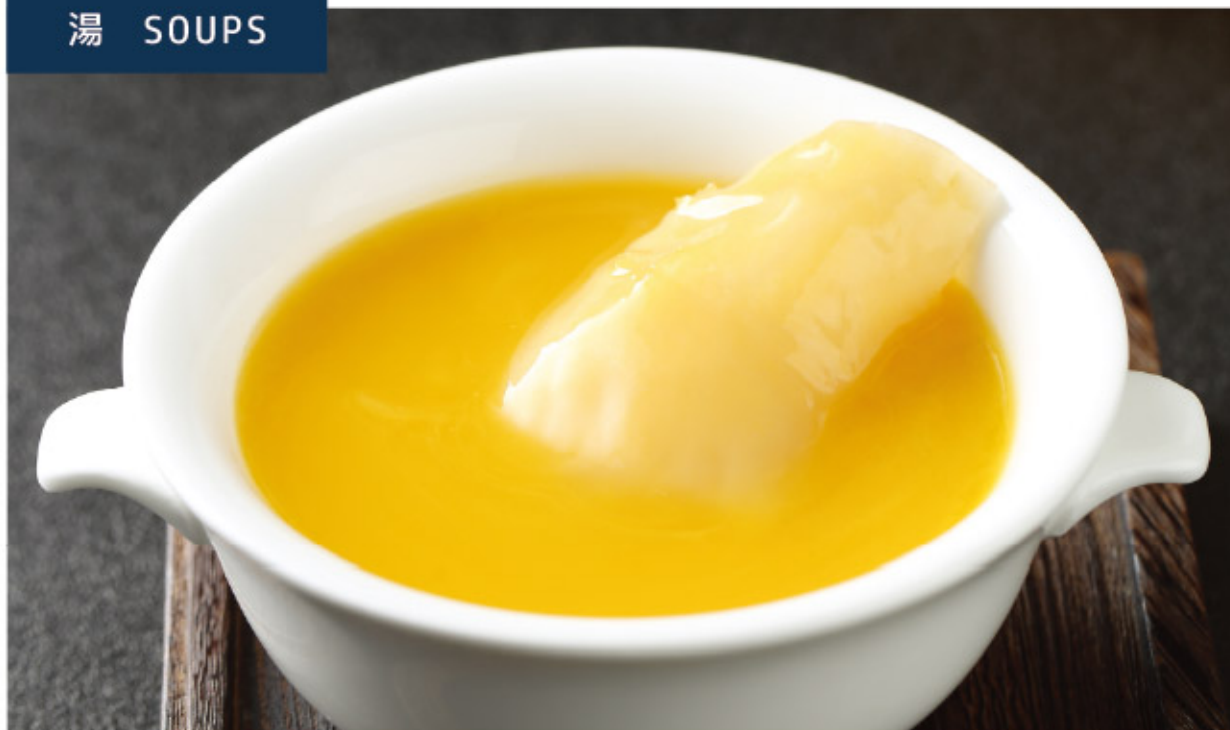
\$108



開水白菜
Supreme cabbage consommé

\$148 (位/person)

湯 SOUPS



黃湯燉魚肚(花膠)
Double-boiled fish maw and chicken soup

\$198 (位/person)

關東參燉響螺湯
Double-boiled sea cucumber with conch soup

\$288 (位/person)

高湯燴官燕
Braised bird's nest soup

\$398 (位/person)

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

\$88 (位/person)

另加收10%服務費。 Subject to 10% service charge.



雲腿菜芯燉魚肚(花膠)
Double-boiled fish maw with Yunnan ham

\$198 (位/person)

酸辣海鮮豆花羹 
Hot and sour seafood with tofu soup

\$88 (位/person)

高湯清燉雞油菌
Double boiled supreme soup
with sun-dried chanterelle mushroom

\$68 (位/person)

翡翠鮮拆桂魚羹
Minced Mandarin fish
with green vegetable soup

\$138 (位/person)

海鮮海味 SEAFOOD AND DRIED-SEAFOOD



泡椒蒜香開邊龍蝦或開件龍蝦 
Poached lobster with chili and garlic (2 halves/diced)

\$688 (隻/pc)

豉椒炒龍蝦球
Stir-fried lobster balls with black bean

\$688

另加收10%服務費。 Subject to 10% service charge.



香辣龍蝦 

Sauteed lobster in hot and spicy sauce

\$688

 素食 vegetarian

 微辣 mild

 辣 spicy

海鮮海味 SEAFOOD AND DRIED-SEAFOOD



上湯焗龍蝦
Baked lobster in supreme broth

\$688

另加收10%服務費。 Subject to 10% service charge.



珊瑚蟹 (可二食)
Alaska king crab 2 ways

時價

-薑蔥粉絲焗珊瑚蟹

Baked with ginger and scallion

-花雕蛋白蒸珊瑚蟹

Steamed with Huadiao wine and egg white

-香辣珊瑚蟹 

Fried with chili

 素食 vegetarian

 微辣 mild

 辣 spicy

海鮮海味 SEAFOOD AND DRIED-SEAFOOD



煎焗花椒膏蟹 
Baked crab with Sichuan peppercorns

\$768 (隻/pc)

另加收10%服務費。 Subject to 10% service charge.



香辣蟹 
Sautéed crab in hot and spicy sauce

\$768 (隻/pc)



老壇子膏蟹 
Pungent mud crab in casserole

\$768 (隻/pc)

海鮮海味 SEAFOOD AND DRIED-SEAFOOD



水煮原條東星斑 
Braised fresh whole leopard coral grouper in red chili broth

時價

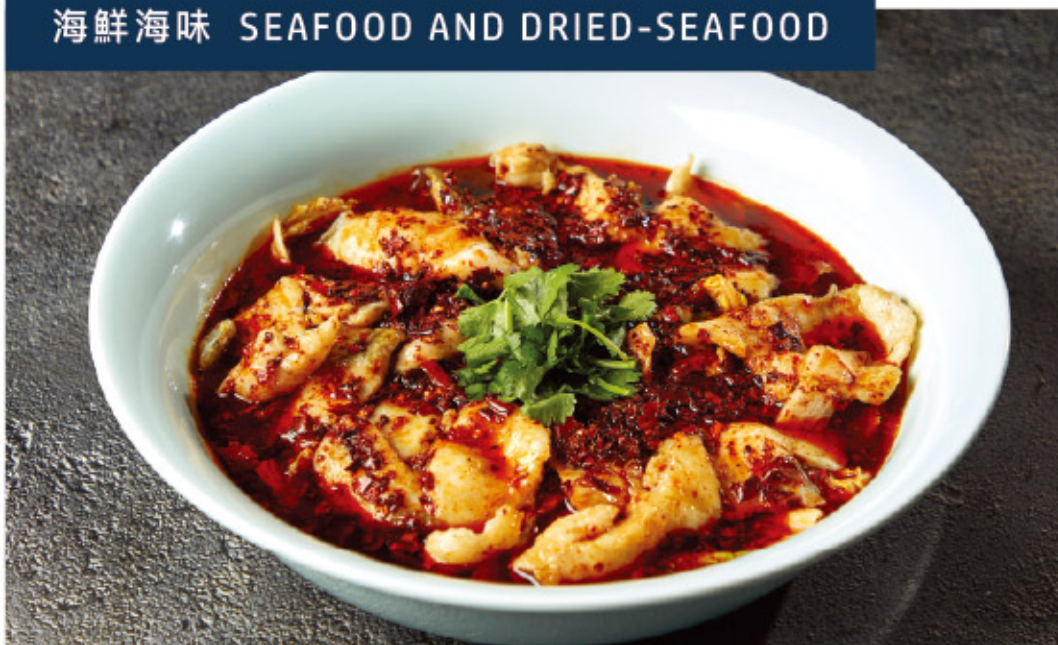
另加收10%服務費。 Subject to 10% service charge.



焗辣酸菜炒東星斑 
Stir-fried spotted grouper with spicy pickled cabbage

時價

海鮮海味 SEAFOOD AND DRIED-SEAFOOD



水煮桂魚 🌶️

Braised mandarin fish fillet in red chili broth

\$468 (份portion)

\$268 (半份half portion)



煨辣桂花魚片 🌶️

Peppered mandarin fish fillet

\$468 (份portion)

\$268 (半份half portion)

另加收10%服務費。 Subject to 10% service charge.



宮保蝦球 (8個) 
Kung pao prawn (8pcs)

\$288



避風塘軟殼蟹 (1隻) 
Fried soft shell crab typhoon shelter style (1pc)

\$48

海鮮海味 SEAFOOD AND DRIED-SEAFOOD



豉椒炒或金銀蒜蒸蠔子皇

Razor clams: sautéed with black bean sauce /
steamed with garlic

\$368 (份per piece)

東海大黃魚(油浸或豬網油蒸)

Yellow croaker crispy in soy sauce or steamed
with caul fat

時價

皺沙魚腐浸勝瓜

Steamed fish puff and sponge gourd

\$188



麻婆豆腐關東參 
Mapo tofu with Kanto sea cucumber

\$288



泡菜關東參 
Kanto sea cucumber with pickled vegetable

\$288

家禽 豬 牛 FROM THE FARM



毛血旺 

Mao Xuewang (Duck blood, mixed meat & tripe in spicy sauce)

\$328

另加收10%服務費。 Subject to 10% service charge.



成都冒烤鸭 🌶️
"Mao Kao Ya" Chengdu roasted duck

\$290 (半隻/half portion)

🌿 素食 vegetarian 🌶️ 微辣 mild 🌶️🌶️ 辣 spicy

家禽 豬 牛 FROM THE FARM



魚香肉絲 
Yuxiang shredded pork

\$188



香酥冰梅骨
Pork ribs with sweet and sour plum sauce

\$188

另加收10%服務費。 Subject to 10% service charge.



四川辣子雞 
Lazi chicken

\$268



宮保雞丁 
Kung Pao chicken

\$268

家禽 豬 牛 FROM THE FARM



糖醋里脊肉
Sweet and sour pork

\$188

另加收10%服務費。 Subject to 10% service charge.



水煮北海道黑毛豬肉 
Braised Hokkaido black pork in red chili broth

\$498 (份portion) \$288 (半份half portion)

 素食 vegetarian  微辣 mild  辣 spicy

家禽 豬 牛 FROM THE FARM



水煮安格斯牛肉 
Braised beef in red chili broth

\$528 (份portion) \$298 (半份half portion)

另加收10%服務費。 Subject to 10% service charge.



火爆荷蘭牛仔肝 
Stir-fried Dutch veal liver with veggies

\$228



煨辣牛肉 
Spicy stir-fried beef

\$188



青尖椒炒北海道豬腩肉 
Stir-fried Hokkaido pork brisket
with green peppers

\$228

家禽 豬 牛 FROM THE FARM



紅燒皇子鴿
Roasted pigeon

\$148 (隻pc)



外婆紅燒肉
Grandma's braised pork belly
in brown sauce

\$168

蕃茄牛肉煮蛋
Sauteed beef slice with tomato and egg

\$138

七彩炒雞絲
Sauteed shredded chicken
with mixed vegetables

\$138

椒麻手撕雞(嘉美雞) 
Chili shredded chicken (Kamei chicken)

\$328

蔬菜 豆腐 菇菌 VEGETABLES TOFU MUSHROOMS



素松茸浸鮮蘆筍 
Stewed fresh asparagus with matsutake

\$208

 素食 vegetarian

 微辣 mild

 辣 spicy

蔬菜 豆腐 菇菌 VEGETABLES TOFU MUSHROOMS



魚香日本茄子 🌶️🌿
Braised Japanese eggplant

\$168

乾煸四季豆(豬肉末) 🌶️
Sauteed string beans with pork

\$168

素乾煸四季豆 🌶️🌿
Sauteed string beans

\$158

素乾鍋手撕包菜 🌶️🌿
Stir-fried cabbages in dry pot

\$168

另加收10%服務費。 Subject to 10% service charge.



乾鍋茶樹菇 
Stir-fried agrocybe mushroom with pork

\$198

素乾鍋茶樹菇  
Stir-fried agrocybe mushroom

\$188

 素食 vegetarian  微辣 mild  辣 spicy

蔬菜 豆腐 菇菌 VEGETABLES TOFU MUSHROOMS



家常豆腐 🌶️
Stir-fried bean curd
with sliced pork and chili

\$178

燴炒花椰菜 🌶️🌿
Sauteed cauliflower with chili

\$158

松露炒鮮菌
Stir-fried fresh mushrooms
with truffles

\$188

酸辣土豆絲 🌶️🌿
Sauteed shredded potato country style

\$98



麻婆豆腐(牛肉末) 🌶️🌶️
Mapo tofu with minced beef

\$178

素酸辣豆花羹 🌶️
Hot and sour tofu soup

\$78

鮮炒時蔬 🌿
Sauteed seasonal vegetables

\$138

燴炒時蔬 🌶️🌿
Sauteed seasonal vegetables with chili

\$148

主食 STAPLES



綿陽米線
Mianyang vermicelli

豬腸 Pork intestine  \$88

牛肉 Beef  \$88

珍菌 Mushroom  \$68

 素食 vegetarian  微辣 mild  辣 spicy

主食 STAPLES



XO醬鮮蝦鴛鴦粉 
XO sauce prawn twin noodles

\$188

蟹肉鴻圖窩麵
Crab meat nest noodles

\$228

回鍋肉炒飯 
Fried rice with twice cooked pork

\$198

素青椒豉油皇炒麵 
Fried noodles with green pepper in soy sauce

\$158



雜醬麵 🌶️
Minced pork noodles

\$38 (細碗 small bowl)
\$68 (大碗 big bowl)



成都擔擔麵 🌶️
Signature dandan noodles

\$38 (位/person)

素擔擔麵 🌶️ 🌿
Signature dandan noodles

\$38 (位/person)

主食 STAPLES



小米粥泡桂花魚片
Braised mandarin fish fillet in millet congee

\$318

另加收10%服務費。 Subject to 10% service charge.

點心 DIM SUM



筍尖鮮蝦餃
"Har gau" shrimp dumplings

\$68 (4件pcs)



蟹皇燒賣
"Siu mai" pork dumplings with crab cream

\$68 (4件pcs)

主 食 點 心 STAPLES DIM SUM



魚蝦蟹炒飯

Fried rice with assorted seafood

\$248



紅油炒手

Pork wonton in red chili oil

\$38 (4件pcs)

素菜粒蔥花炒飯

Fried rice with
diced vegetables

\$158

香酥蔥油餅

Crispy scallion pancake

\$68 (2件pcs)

脆皮春卷

Crispy spring rolls

\$68 (3件pcs)

小城花素餃

Steamed vegetable
dumplings

\$68 (3件pcs)

麻辣蘿蔔糕

Mala radish cake

\$68 (1碟plate)

陽春麵

Plain noodles in broth

\$38

蒸 / 炸饅頭

Steamed or
deep-fried "Mantou"

\$68 (4件pcs)

芳香米飯

Fragrant rice

\$25

甜品 SWEETS



四川冰粉
Sichuanese ice jelly

\$38

 素食 vegetarian  微辣 mild  辣 spicy

甜品 SWEETS



擂沙湯丸
Steamed sesame glutinous balls

\$58 (5粒pcs)



酒釀湯丸
Glutinous balls with fermented rice wine soup

\$38



冰花燉官燕
Stewed bird's nest

\$398

雙球雪糕
Double scoop ice cream

\$68

甜品 SWEETS



黃糖豆腐花 (限量供應)
Tofu pudding with brown sugar (Limited offer)

\$38



樂山豆腐花(鹹) (限量供應)
Lok san tofu pudding (Limited offer)

\$48



汽水 SODAS

可口可樂 / 零系可口可樂 / 雪碧 / 梳打
Coca-Cola / Coca-Cola Zero Sugar / Sprite / Soda water

\$48

礦泉水 MINERAL WATER

氣泡 / 無氣泡礦泉水
Sparkling / Still mineral water

\$78

健康飲品 HEALTHY DRINKS

健康飲品 (冷 / 熱)

\$48杯/glass \$188扎/jar

Healthy drink (cold / hot)

鮮果汁 (橙汁 / 菠蘿汁 / 芒果汁)

\$58杯/glass \$228扎/jar

Fresh fruit juice (orange/pineapple/mango)

咖啡 COFFEE

咖啡 / 特濃咖啡 / 低因咖啡
Coffee / Espresso / Decaffeinated

\$58杯/cup

生啤 ON TAP

青島

\$80杯/450ml

Tsingtao

三得利

\$88杯/450ml

Suntory premium gold

中國酒 CHINESE SPIRITS



中國酒 CHINESE SPIRITS

瀘州老窖紫砂大麴 52° Luzhou Laojiao Zisha Daqu	\$1,380	貴州茅台酒 53° Kwei Chow Moutai	\$5,380 (50ml) \$880
百年瀘州老窖 52° 六十年窖齡酒 Bainian Luzhou Laojiao 60 years cellar spirits	\$1,580	新防偽標五糧液 52° Wu Liang Ye	\$4,380 (50ml) \$480
金鑽習酒 Gui Zhou Xi Jiu	\$1,680	習酒窖藏 53° (1988) Xijiu Jiaocang 1988	\$3,480
		國窖 52° (1573) National Cellar 1573	\$3,080
		一品景芝 53° 中國芝香二十年 Yi Pin Jing Zhi	\$2,500

另加收10%服務費。 Subject to 10% service charge.



其他收費 OTHERS CHARGES

烈酒開瓶費 Corkage of spirit (700ml)	\$500 瓶/bottle
餐酒開瓶費 Corkage of wine (750mL)	\$300 瓶/bottle
切餅費 Cake serving fee	\$30 位/person

固定收費 FIXED CHARGE

中國茗茶 / 熱開水 Chinese tea / Hot water	\$20 位/person
餐前小食 Pre-meal snack	\$25 碟/plate