

SEAFOOD & LOBSTER

SPECIALS PER PAX **\$880** MIN 2PAX



Sliced pork with garlic and chili 🌶️

Okra in garlic sauce

Spicy seafood medley 🌶️

Braised shark's fin in supreme chicken stock

Steamed lobster with garlic

Roasted pigeon

Braised beef (pickled veggies 🌶️) OR red chili broth 🌶️🌶️

Fish maw and seasonal greens in rich thick soup

Mianyang vermicelli with Sichuan-style (beef OR pork intestine 🌶️)

Glutinous balls in ginger soup



SIGNATURE LAND & SEA DUO SET

SPECIALS PER PAX **\$398** MIN 2PAX



Pickled cherry tomatoes with sour plums

Cordyceps flower salad in vinegar

Bean curd and parsley in sesame oil

Garlic chives seafood medley

Fish maw and minced fish thick soup

Tiger prawns in salted egg yolk

Grilled beef ribs

Stir-fried cauliflower with garlic and pork belly

Wonton noodle soup

Glutinous balls in fermented rice wine soup



FISH MAW & WAGYU

SPECIALS PER PAX **\$680** MIN 2PAX



Sliced pork with garlic and chili 🌶️

Cucumber tossed with garlic and chili 🌶️

Bean curd and parsley in sesame oil

↑ Double-boiled conch and chicken soup

Steamed mandarin fish fillet with XO sauce 🌶️

↑ Braised fish maw

Sautéed SRF Angus sirloin 100g

Sliced tomatoes wrapped with cabbage

Sichuanese Dan Dan noodles 🌶️

Glutinous balls in ginger soup



*ADD \$120 PER PAX TO UPGRADE

↑ Double-boiled fish maw, conch and chicken soup

↑ Whole South African abalone with goose web ↑ =Upgrading dish

GATHERING SET

\$2,680 FOR 6PAX



Sliced pork with garlic and chili 🌶️

Okra in ginger sauce

Spicy seafood medley 🌶️

Braised shark's fin in supreme chicken broth

Braised mandarin fish fillet

(red chili broth 🌶️🌶️) OR pickled veggies 🌶️

Prawns with almond mayo

Basting crispy chicken with scallion

Wok-fried asparagus and wild mushroom with black truffle

Fried rice with twice cooked pork

Crispy Sichuan mochi with red sugar



茶芥每位HK\$20

Tea & condiments charge HK\$20 per pax

小食每碟HK\$25

Snacks charge HK\$25 per dish

不可與其他優惠同時使用 (包括會員優惠)

Cannot be used in conjunction with other promotions (including member offers)

另收加一服務費

Subject to 10% service charge



微辣

Mild



辣

Spicy

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Deng G presents new takes on authentic Chinese cuisine by combining Chengdu flavours, a foundation laid down 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 abides by the spirit of innovation while preserving the legacy of Chengdu cuisine, cooking up truly classic dishes with a modern twist which caters to adventurous tastes.



Shop 412-413, 4/F, K11 MUSEA
18 Salisbury Rd, Tsim Sha Tsui

OPEN DAILY

Mon - Fri:
11:30 - 22:30
(22:00 last order)

Sat, Sun & Public Holiday:
11:30 - 23:00
(22:30 last order)

BOOKING: +852 2545 3288
Whatsapp: +852 8403 6645
E-MAIL : DNG.K11@ELITE-CONCEPTS.COM

HOME-COOKED DISHES

Pickled cherry tomatoes with sour plums	\$98
Sautéed lily bulbs with walnuts	\$168
Pan-fried aged radish and minced pork omelette	\$178
Deep-fried dace fish balls with clam sauce	\$188
Pan-fried pork patty with salted fish	\$188
Pan-fried lotus root stuffed with minced pork	\$188
Vegetables with salted eggs and century eggs	\$188
Stir-fried beef with ginger, scallion and clam sauce	\$198
Scrambled eggs with shrimp	\$238
Wok-fried Taishan oysters with ginger and scallions	\$288
Deep-fried Taishan oysters	\$288

Subject to 10% service charge.

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