



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.



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



\$168



粵菜 Cantonese



素食 vegetarian



微辣 mild



中辣 medium



鄭記必食 must try

凉拌小黃瓜



Tossed cucumber with garlic and chili



\$78

椒鹽豆腐粒



Deep-fried tofu cube with salt and pepper



\$108

頭抽珍菌



Stir-fried wild mushroom in premium soy sauce



\$108

蒜泥白肉
Sliced pork with garlic and chili



\$128





滕椒牛腩
Beef shank with Sichuan pepper

\$128



燒椒茄子
Eggplant with roasted chili

\$78

椒鹽鮮魷
Deep-fried calamari ring



\$138



焗辣熊貓筍
Peppered bamboo shoot



\$98



香菜拌豆乾
Dried beancurd and parsley in sesame oil



\$88





蒜汁秋葵
Okra in garlic sauce

\$88



夫妻肺片
Sliced ox tongue and tripe tendon in chili sauce

\$128



香辣雞軟骨
Spicy crunchy chicken cartilage

\$118



燒椒皮蛋
Century egg with chili

\$78

酸辣鮮蟲草花
Spicy and sour cordyceps flower salad



\$98



避風塘軟殼蟹
Fried soft shell crab Typhoon Shelter style



\$48
隻 pc



鮮椒海鮮滙

Spicy seafood medley



\$158



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



\$198
位 person



另加一服務費。subject to 10% service charge. 所有圖片僅供參考。all photos are for reference only.

雲腿菜芯燉魚肚(花膠)



Double-boiled fish maw with
Yunnan ham soup

\$198

位 person



開水白菜
Supreme cabbage consommé



\$148



瑤柱海鮮豆花羹



Seafood and conpoy with tofu thick soup

\$98
位 person

酸辣海鮮豆花羹



Seafood in hot and sour with tofu thick soup

\$98
位 person

鮮拆魚蓉羹



Minced fish thick soup

\$148
位 person

關東參燉響螺湯



Double-boiled sea
cucumber with conch

\$288
位 person

高湯燴官燕



Braised bird's nest soup

\$398
位 person

淮杞響螺燉老雞

Double-boiled conch and chicken soup



\$178

位 person



泡椒蒜香龍蝦（開件／開邊）
Poached lobster with chili and garlic (Chopped / Halved)



\$698
隻 pc



上湯焗龍蝦



Baked lobster in superior broth



\$698
隻 pc

香辣龍蝦



Sautéed lobster in hot and spicy sauce



\$698
隻 pc

原條東星斑(水煮+焗辣酸菜炒)
Fresh whole Leopard Coral Grouper
(Braised in red chili broth / Stir-fried with spicy pickled vegetables)



時價
market price
600G





酸菜桂魚
Braised sliced Mandarin fish with pickled vegetables



\$278
半份
half portion

\$478
份 portion



水煮桂魚
Braised sliced Mandarin fish in red chili broth



\$278
半份
half portion

\$478
份 portion

珊瑚蟹(可二食)

Alaska king crab 2 ways



時價

market price

薑蔥粉絲

Baked with ginger and scallion

花雕蛋白蒸

Steamed with Huadiao wine
and egg white

香辣炒

Fried with chili

避風塘

Sir-fried

Typhoon Shelter style



老壇子膏蟹



Pungent mud crab in casserole



\$788
隻 pc

香辣蟹



Sautéed crab in hot and spicy sauce



\$788
隻 pc

煎焗花
椒膏蟹

Baked crab with Sichuan peppercom



\$788
隻 pc



蜆子皇(豉椒炒/金銀蒜蒸)

Razor clam (Sautéed with black bean sauce / Steamed with garlic)



\$388



焗辣桂花魚片



Stir-fried sliced Mandarin fish with spicy sauce

\$268

半份 half portion

\$468
份 portion

麻婆豆腐關東遼參



Mapo tofu with Kanto sea cucumber

\$298

位 person

松葉蟹(花雕蛋白蒸/避風塘
香辣炒/薑蔥粉絲)



Snow crab

(Steamed with Huadiao wine and egg white /
Stir-fried Typhoon Shelter style / Fried with chili /
Baked with ginger and scallion)

時價

market price

大鮑翅(高湯/紅燒/酸辣)

Superior Shark's fin

(Premium broth / Braised / Hot and sour)

\$698

位 person

宮保蝦球
Kung Pao prawn



\$288
8 粒 pcs





鮮蘆筍金銀蝦球
Sautéed prawn with asparagus



\$298



芝麻沙律蝦球
Deep-fried prawn with sesame mayo



\$268
8 粒 pcs

原條關東遼參扣鵝掌



Braised whole Kanto sea cucumber with goose web

\$388

位 person



蠔皇四頭南非鮑



Braised South African abalone in oyster sauce

\$480

位 person



成都回鍋肉

Twice cooked pork, Chengdu style



\$178



豬/家畜/牛
FROM THE FARM

魚香肉絲
Wok-fried Yuxiang shredded pork

\$188



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

\$228



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

\$288

半份 half portion

\$498

份 portion



毛血旺



Mao Xuewang (Duck blood, assorted meat and tripe in spicy sauce)

\$338



豬/鴨/牛
FROM THE FARM

糖醋里脊肉
Sweet and sour pork



\$188



香酥冰梅骨

Pork ribs with sweet and sour plum sauce



\$188

家鄉梅菜扣肉

Braised pork belly with preserved mustard green



\$188

Lazi chicken
四川辣子雞



\$268



另加一服務費。subject to 10% service charge. 所有圖片僅供參考。all photos are for reference only.

成都冒烤鴨
"Mao Kao Ya" Chengdu roast duck



\$298

半隻 half portion



宮保雞丁
Kung Pao chicken



\$268



紅燒皇子鴿
Roasted pigeon



\$148
隻 pc



雙蔥豆豉雞
Stewed chicken in scallion and black bean sauce



\$188



脆皮油淋仔雞



Basting crispy chicken with scallion

\$328

半隻 half portion

豬/家畜/牛
FROM THE FARM

廿年花雕焗雞
20 years Huadiao stewed chicken with
ginger and scallion



\$338

半隻 half portion



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水煮安格斯牛肉

Braised sliced Angus beef in red chili broth



\$298

半份 half portion

\$528

份 portion

豬/家畜/牛
FROM THE FARM

蜜椒脆薯欖角骨



Deep-fried spare ribs with honey pepper potato

\$188



鮮茄滑蛋牛仔肉



Sautéed Angus beef with tomato and egg

\$138

煨辣牛肉



Stir-fried spicy beef

\$188



香烤牛肋骨
Grilled Angus beef ribs



\$538



豬/雞/牛
FROM THE FARM

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麻婆豆腐(牛肉末)
Mapo tofu with minced beef



\$188



家常豆腐

Stir-fried tofu with sliced pork and chili



\$178

皺沙魚腐浸勝瓜 

Steamed fish puff and sponge gourd

\$188

松露炒鮮菌 

Stir-fried fresh mushroom with truffle 

\$188

乾煸四季豆(豬肉末) 

Sautéed string bean with minced pork

\$168

炆炒花椰菜 

Sautéed cauliflower with chili 

\$158

酸辣土豆絲 

Sour and spicy shredded potato 

\$98

乾鍋茶樹菇
Stir-fried agrocybe mushroom with sliced pork



\$198

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



\$178

魚香日本茄子
Braised Japanese eggplant



\$168

素松茸上湯鮮蘆筍
Stewed asparagus with matsutake



\$208

豆湯鮮竹浸菜遠

Poached choy sum with tofu sheet in soy milk broth



\$158

素乾鍋茶樹菇



Stir-fried agrocybe mushroom in casserole

\$188

素乾鍋手撕包菜



Stir-fried cabbage in casserole

\$168

素乾煸四季豆



Sautéed string bean

\$158

炆炒時蔬



Sautéed seasonal vegetables with chili

\$148

鮮炒時蔬



Sautéed seasonal vegetables

\$138

素酸辣豆花羹



Hot and sour tofu thick soup

\$78
位 person



綿陽米粉(牛肉/豬腸/珍菌)
Mianyang vermicelli (Beef / Pig intestine / Mushroom)

\$88
位 person

\$88
位 person

\$68
位 person



雜醬麵

Minced pork noodles



\$68

位 person

XO醬鮮蝦鴛鴦粉

Wok-fried dual vermicelli with prawn and XO sauce



\$198

紅油炒手

Pork wonton in red chili oil



\$38

4 粒 pcs

成都擔擔麵

Signature Dandan noodles



\$48

位 person

魚蝦蟹炒飯

Fried rice with assorted seafood



\$258



小米粥泡桂花魚片

Braised sliced Mandarin fish in millet congee

\$318



白飯

Steamed rice

\$26

位 person

陽春麵



Plain noodles in broth

\$38

位 person

素擔擔麵



Signature Dandan noodles (vegetarian)

\$38

位 person

素青椒豉油皇炒麵



Fried noodles with green pepper in soy sauce

\$158

素菜粒蔥花炒飯



Fried rice with diced vegetables

\$158

瑤柱金菇伊麵



Braised e-fu noodles with conpoy and enoki mushroom

\$198

回鍋肉炒飯



Fried rice with twice cooked pork

\$198

咸魚雞粒炒飯



Fried rice with diced chicken and salted fish

\$208



蒸／炸饅頭
Steamed / Deep-fried "Mantou"

\$48
4 件 pcs

筍尖鮮蝦餃
"Har gau" shrimp dumpling

\$55
4 件 pcs

蟹皇燒賣
"Siu mai" pork dumpling
with crab roe

\$55
4 件 pcs

香酥蔥油餅
Crispy scallion pancake

\$55
2 件 pcs

小城花素餃
Steamed vegetables dumpling

\$55
3 件 pcs

脆皮春卷
Crispy Spring roll

\$55
3 件 pcs

麻辣蘿蔔糕
Mala radish cake

\$55
1 碟 plate

冰花燉官燕
Stewed bird's nest sweet soup



\$398



四川冰粉
Sichuanese ice jelly



\$38



酒釀湯丸

Glutinous ball with
fermented rice wine sweet soup

\$38
2 粒 pcs





黃糖豆腐花

Tofu pudding with brown sugar

\$38

樂山豆腐腦(鹹) (限量供應)

Lok San tofu pudding (Limited offer)

\$48

擂沙湯丸

Ground sesame paste rice ball

\$58
5 粒 pcs

雙球雪糕

Ice cream (Double scoops)

\$68

紅糖糍粑



Crispy Sichuan mochi with red sugar

\$68
6 條 pcs

可口可樂／零系可口可樂／
雪碧／梳打 \$49

Coca-Cola / Coca-Cola Zero Sugar / Sprite / Soda Water

汽水 SOFT DRINK

氣泡／無氣泡礦泉水 \$80

Sparkling / Still Mineral Water

礦泉水 MINERAL WATER

健康飲品(冷／熱) \$49
杯 glass

Healthy Drink (Cold / Hot)

鮮果汁 \$59
杯 glass

(橙汁／菠蘿汁／芒果汁)

Fresh Fruit Juice (Orange / Pineapple / Mango)

健康飲品 HEALTHY DRINK

青島 \$83
杯 500mL

Tsingtao

沖繩生啤酒 \$88
杯 500mL

Orion

生啤 ON TAP

咖啡／特濃咖啡／
低因咖啡 \$58
杯 cup

Coffee / Espresso / Decaffeinated

咖啡 COFFEE

百年瀘州老窖
六十年窖齡酒
Bainian Luzhou Laojiao
60 years
52°
\$1680

瀘州老窖紫砂大麴
Luzhou Laojiao Zisha Daqu
52°
\$1380

金鑽習酒
Gui Zhou Xi Jiu
\$1580

貴州茅台酒
Kweichow Moutai
53°
\$5380
瓶 bottle
\$880/50mL

新防偽標五糧液
Wu Liang Ye
52°
\$4380
瓶 bottle
\$480/50mL

習酒窖藏
(1988)
Xijiu Jiaocang 1988
53°
\$3680

國窖
(1573)
National Cellar 1573
52°
\$3280

一品景芝
中國芝香二十年
Yi Pin Jing Zhi
53°
\$2680

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

〔其他收費〕
OTHER 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

〔固定收費〕
FIXED CHARGE