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

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 black mushroom and goose web in supreme oyster sauce
- 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

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

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

an elite concept 优意集团

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.

BOOKING

MENU

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.

an elite concept 优意集团