

美味廚

Megan's Kitchen

美味動人、廚藝用心

Delightful Summer
夏日之味



梅子菠蘿
西班牙豬肋條煲
Spanish Pork Ribs with
Plum and Pineapple Pot



涼拌味菜
無骨咸豬手
Boneless Salted
Pork Knuckles
with Preserved
Vegetables (Cold)



日式芥末
蝦球脆金錢
Japanese Wasabi
Shrimp Balls with
Fried Dough



夏日廚師推介 (晚市)



Chef's Recommendations (Summer | Dinner)

父親節特別精選 Father's Day Special

Pre-order
One Day
in Advance
一天前
預訂

烤燒琵琶鴨伴西檸汁 (1隻)
Roasted Pipa Duck With Lemon Sauce (each)

\$ 398

古法五柳生鮮海虎班 (1條)
Steamed Grouper With Traditional
Sweet And Sour Sauce (each)

\$1,180

牛肉 Beef

黑松露燴牛尾 (4件)
Braised Ox Tail in
Black Truffle Sauce (4pcs)

\$ 288

黑松露免治牛肉煎腸粉
Pan Fried Flour Rolls with
Minced Beef in Black Truffle Oil

\$ 188

黑松露牛肉生菜包 (6件)
Black Truffle Sauce with Beef
in Lettue Wrap (6pcs)

\$ 168

蜜汁香煎牛脷托 (6件)
Pan-fried Ox Tongue with
Honey Sauce (6pcs)

\$ 138

豬肉 Pork

西班牙蜜汁叉燒
Megan's Kitchen Special
BBQ Pork using Spanish Pork

\$ 188

梅子菠蘿西班牙豬肋條煲
Iberico Pork Ribs with Plum
and Pineapple Pot

\$ 188

涼拌味菜無骨咸豬手
Boneless Salted Pork Knuckles with
Preserved Vegetables (Cold)

\$ 168

酥炸麻婆豆腐釀玉環
Deep Fried Winter Melon and Mapo Tofu

\$ 158

京都蜜桃深海花竹蝦 (4件)
King Prawn With Peach Sauce (4pcs)

\$298

薑蔥枝竹火腩焗生蠔 (4件)
Oyster With Bean Curd Sheet
And Roast Pork Stew (4pcs)

\$298

海鮮 Seafood

豉油皇煎蝦碌 (6隻)
Sauteed Prawn with
Supreme Soy Sauce (6pcs)

\$238

日式芥菜蝦球脆金錢
Japanese Wasabi Shrimp Balls
with Fried Dough

\$ 168

鮮蟹肉洋蔥芝士焗釀蟹蓋 (每隻)
Baked Stuffed Crab Shell with
Cheese and Fresh Crab Meat (each)

\$ 168

雞鴨鵝 Chicken/Duck/Pigeon

陳皮鴨煎釀涼瓜脯 (5件)
Pan-fried Preserved Melon and
Duck with Dried Tangerine Peel (5pcs)

\$ 148

當紅脆皮石岐鮮乳鴿 (每隻)
Roasted Pigeon (each)

\$ 138

糯米飯釀脆雞翼 (每隻)
Deep Fried Chicken Wing Stuffed
with Glutinous Rice (each)

\$ 68

素食 Vegetarian Dishes



窩蛋 OmniPork 肉絲通菜煲
Morning Glory with OmniPork and Egg

\$ 138



多謝加一服務費 10% Service charge