

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 午市



Chef's Recommendations (Summer | Lunch)

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

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

\$298

古法五柳生鮮海虎班 (1條)

\$1,180

Steamed Grouper With Traditional
Sweet And Sour Sauce (each)

薑蔥枝竹火腩焗生蠔 (4件)

\$298

Oyster With Bean Curd Sheet
And Roast Pork Stew (4pcs)

牛肉 Beef

黑松露燴牛尾 (4件)

\$ 198

Braised Ox Tail in
Black Truffle Sauce (4pcs)

豉油皇煎蝦碌 (6隻)

\$ 198

Sauteed Prawn with
Supreme Soy Sauce (6pcs)

黑松露免治牛肉煎腸粉

\$ 148

Pan Fried Flour Rolls with
Minced Beef in Black Truffle Oil

日式芥茉蝦球脆金錢

\$ 148

Japanese Wasabi Shrimp Balls
with Fried Dough

黑松露牛肉生菜包 (6件)

\$ 138

Black Truffle Sauce with Beef
in Lettue Wrap (6pcs)

鮮蟹肉洋蔥芝士焗釀蟹蓋 (每隻)

\$ 148

Baked Stuffed Crab Shell with
Cheese and Fresh Crab Meat (each)

蜜汁香煎牛脷托 (6件)

\$ 118

Pan-fried Ox Tongue with
Honey Sauce (6pcs)

雞鴨鵝 Chicken/Duck/Pigeon

豬肉 Pork

西班牙蜜汁叉燒

\$ 168

Megan's Kitchen Special
BBQ Pork using Spanish Pork

陳皮鴨煎釀涼瓜脯 (5件)

\$ 128

Pan-fried Preserved Melon and
Duck with Dried Tangerine Peel (5pcs)

梅子菠蘿西班牙豬肋條煲

\$ 168

Iberico Pork Ribs with Plum
and Pineapple Pot

當紅脆皮石岐鮮乳鴿 (每隻)

\$ 118

Roasted Pigeon (each)

涼拌味菜無骨咸豬手

\$ 148

Boneless Salted Pork Knuckles with
Preserved Vegetables (Cold)

糯米飯釀脆雞翼 (每隻)

\$ 58

Deep Fried Chicken Wing Stuffed
with Glutinous Rice (each)

酥炸麻婆豆腐釀玉環

\$ 138

Deep Fried Winter Melon and Mapo Tofu

素食 Vegetarian Dishes



窩蛋 OmniPork 肉絲通菜煲

\$ 118

Morning Glory with OmniPork and Egg



多謝加一服務費 10% Service charge