

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)

牛肉 Beef

黑松露燴牛尾 (4件) \$ 198
Braised Ox Tail in
Black Truffle Sauce (4pcs)

黑松露免治牛肉煎腸粉 \$ 148
Pan Fried Flour Rolls with
Minced Beef in Black Truffle Oil

黑松露牛肉生菜包 (6件) \$ 138
Black Truffle Sauce with Beef
in Lettuce Wrap (6pcs)

蜜汁香煎牛脷托 (6件) \$ 118
Pan-fried Ox Tongue with
Honey Sauce (6pcs)

豬肉 Pork

西班牙蜜汁叉燒 \$ 168
Megan's Kitchen Special
BBQ Pork using Spanish Pork

梅子菠蘿西班牙豬肋條煲 \$ 168
Iberico Pork Ribs with Plum
and Pineapple Pot

涼拌味菜無骨咸豬手 \$ 148
Boneless Salted Pork Knuckles with
Preserved Vegetables (Cold)

酥炸麻婆豆腐釀玉環 \$ 138
Deep Fried Winter Melon
and Mapo Tofu

海鮮 Seafood

豉油皇煎蝦碌 (6隻) \$ 198
Sauteed Prawn with
Supreme Soy Sauce (6pcs)

日式芥末蝦球脆金錢 \$ 148
Japanese Wasabi Shrimp Balls
with Fried Dough

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)

雞鴨鵝 Chicken/Duck/Pigeon

陳皮鴨煎釀涼瓜脯 (5件) \$ 128
Pan-fried Preserved Melon and
Duck with Dried Tangerine Peel (5pcs)

當紅脆皮石岐鮮乳鴿 (每隻) \$ 118
Roasted Pigeon (each)

糯米飯釀脆雞翼 (每隻) \$ 58
Deep Fried Chicken Wing Stuffed
with Glutinous Rice (each)

素食 Vegetarian Dishes

窩蛋OmniPork 肉絲通菜煲 \$ 118
Morning Glory with OmniPork
and Egg



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