



Flavours of
Jiangnan

江南

风味

Now till 30 June 2018

十八道精逸菜肴首次亮相
让食客以优惠价吃江南

1. 江南酥腿 Deep-fried Minced Meat Roll \$18
2. 京式满坛香 Braised Fish Maw, Abalone, Sea Cucumber and Conpoy in Brown Broth \$18
3. 浙江镇江骨 Pork Rib with "Zhejiang" Vinegar in "Zheng Jiang" Style \$18
4. 大良野鸡卷 Deep-fried Chicken Roll in "Da Liang" Style \$18
5. 顺德土鲮鱼 Fish in "Shun De" Style \$18
6. 西湖菊花鱼 Deep-fried Sweet and Sour Fish in "Xi Hu" Style \$18
7. 东江鱼滑煲 Braised Minced Fish Roll in Clay pot \$18
8. 古法盐焗鸡 Baked Chicken in Traditional Style \$18
9. 福州红糟鸡 Braised Chicken with Red Wine in "Fuzhou" Style \$18
10. 湖南大千虾 Braised Prawn with Vermicelli in Spicy Chilli Sauce \$18
11. 南京盐水鸭 "Nan Jing" Salted Duck \$18
12. 上海炒素鳝 Stir-fried Vegetarian Eel in "Shanghai" Style \$18
13. 大良炒鲜奶 Stir-fried Milk with Crab Meat \$18
14. 东莞砂煲腊味 Clay pot Rice with Assorted Waxed Meat \$18
15. 腊味香芋煲 Braised Yam and Waxed Meat in Clay pot \$18
16. 雪里红鸳鸯焖米 Braised "Mee Hoon" \$18
17. 甜竹南乳杂菜煲 Braised Mixed Vegetables with Fermented Red Bean Curd \$18
18. 松露冬林藏上素 Stir-fried Garden Vegetables with Truffle \$18

