



# 寧波感

Inspired by  
Ningbo Dining



期間  
限定





寧波位於山脈和天然海灣之間的濱海的城市(鄰近上海)  
盛產海鮮及講究「咸鮮合一」，  
製作多以蒸、烤、燒、燉等手法，從而突出海鮮獨特的鮮美口感

Ningbo, a coastal city lies between the mountains  
and the natural bay (near Shanghai)  
Access to abundant sea products,  
utilizing various cooking techniques like steaming,  
grilling, frying, and braising  
is famous for its original taste and flavor of food





涼拌寧波茄子  
Ningbo Eggplant

\$58



糟三樣  
Duck's Tongue, Green Soybean,  
Duck's Liver in Yellow Wine

\$128



寧波烤菜  
Braised Choy-Sum  
in Ningbo Style

\$78





馬蘭頭炒干絲

Stir Fried Ma Lan Tou  
with Dry Bean Curd and Bamboo

\$68

石窩年糕烤大頭菜

Braised Rice Cake with  
Turnip in Stone Pot

\$98

腐皮黃魚卷

Bean Curd Sheet Wrapped  
with Yellow Croaker

\$188





蕻菜白蝦炒山藥

Fried Garlic Chives with  
Dry River Shrimp and Shan Yao

\$88



鱧魚鯞  
Air-dried Eel  
with Nangbo Vegetable

\$88



目魚大烤

Grandma's Style Pork Belly  
with Cuttlefish

\$98



蔥烤奉化芋頭

Roast Fenghua Taro  
with Green Onion Oil

\$98







菜汁炒飯

Fried Rice with Yellow Coulis

\$88

蝦皮蔥油拌麵

Noodle with Dry River Shrimp  
and Scallion Oil

\$88



嵊州炒年糕

Rice Cake Sheng Zhou Style

\$88

寧波缸鴨狗湯圓

Ningbo Style Glutinous  
Rice Balls

\$60







Photos are for reference only |  
相片只供參考

Prices are in Hong Kong Dollars and Subject to 10% Service Charge |  
以港幣計算及另加一服務費