

前門

京·川·滬

THE DOOR SOUTHERN CHINESE DINING

寧波
寧感

Inspired by
Ningbo Dining

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期間
限定



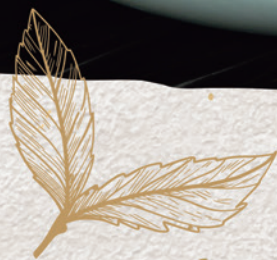
寧波位於山脈和天然海灣之間的濱海的城市(鄰近上海)
盛產海鮮及講究「咸鮮合一」，
製作多以蒸、烤、燒、燉等手法，從而突出海鮮獨特的鮮美口感

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

\$138



寧波烤菜
Braised Choy-Sum
in Ningbo Style

\$68



雪裡紅大湯黃魚
Yellow Croaker with
Preserved Snow Cabbage in Soup

\$238



鱧魚鯊烤雞
Airdried Eel with Chicken

\$108

鱧魚鯊
Air-dried Eel with Nangbo Vegetable

\$88



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



目魚大烤

Grandma's Style Pork Belly
with Cuttlefish

\$128



醬油蘿白牛腩

Braised White Radish
with Beef Brisket

\$98



菜汁炒飯

Fried Rice with Yellow Coulis

\$ 78

蝦皮蔥油拌麵

Noodle with Dry River Shrimp
and Scallion Oil

\$ 68



嵊州炒年糕

Rice Cake Sheng Zhou Style

\$ 78

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