



寧波 寧感

Inspired by
Ningbo Dining



期間
限定



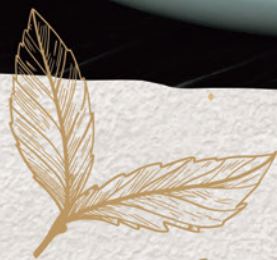
寧波位於山脈和天然海灣之間的濱海的城市(鄰近上海)
盛產海鮮及講究「咸鮮合一」，
製作多以蒸、烤、燒、燉等手法，從而突出海鮮獨特的鮮美口感

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

鰻魚鯫

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



蔥爆花蟹
Wok Fried Crab with Onion

\$288



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



石窩年糕烤大頭菜

Braised Rice Cake with
Turnip in Stone Pot

\$98

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

