

焗飯外賣精選

Rice Gratin Selection Takeaway
(九吋鍋，兩至四人份)
9" Casserole for 2 to 4 people

訂購電話: 2267 0288
place an order, please call
whatsapp order: 6382 9826



煎蛋串茄焗豬扒飯 跟 煎蛋4隻

Oven-baked
Miyazaki Marumi Dry-aged Pork Chop Rice
w/ Dutch Vine Tomatoes
HKD950

精選21天乾熟成豬扒香煎、九州太陽卵和九份泰國金鳳香米一份日本高品質珍珠米作炒飯底，蕃茄醬汁以荷蘭串茄、洋蔥、蘑菇、茄膏、茄汁煮成，細小的串茄酸甜度適中且茄味濃郁。

Use Kyushu Egg fried with 9:1 ratio of Thai Hom Mali Rice and Japanese high quality pearly rice as the base. Fried Miyazaki Marumi 21 days Dry-aged Pork Chop, which is soft, tender, and juicy. Tomato sauce is made of Dutch vine tomatoes, onion, mushrooms, tomato paste, and tomato sauce. The moderate sweetness and sourness of Dutch vine tomatoes are tiny but rich in flavor.



油雞樅菌腿絲皇湯雞飯

Chicken Rice with Termite Mushroom
and Shredded Cured Ham in Soup
HKD950

新鮮三黃雞
Fresh Yellow Hair Chicken

陳皮冬菇雪棗鷓鴣焗飯

Partridge Rice with 50-year Tangerine Peel,
Shiitake Mushroom and Dried Dates
(敬請一天前預訂) HKD1,200

五十年陳皮、日本冬菇、
新疆雪棗、英國野生鷓鴣



金銀蒜薑蔥頭抽鮮魚焗飯

Fried Garlic & Garlic, Ginger, Spring Onion,
Virgin Brew Soy Sauce, Catch of the day, Rice Gratin
HKD1,350

選用泰國的金鳳米混合日本新潟珍珠米，混和魚露、胡椒、蒜蓉、蔥花、日本頭抽醬油、雲南土紅糖、自製雞油做飯底，加上每日新鮮海魚起球香煎入鍋烘焗，合成一鍋色、香、味道令人垂涎欲滴的鮮魚焗飯。

Thai Hom Mali Rice and Japanese Niigata high quality pearly rice mixed with fish sauce, pepper, garlic, spring onion, Japanese virgin brewed soy sauce, Yunnan brown sugar, and homemade chicken fat as the base, together with fried (Catch of the day) as the topping to be baked in casserole. Fantastic combination of Rice Gratin to challenge your sensory.





新鮮三黃雞花膠鍋

鍋底：

三黃雞

印度沙門鱔肚

紐西蘭花膠

關東大和芋

板栗南瓜

合掌瓜

配料：

安格斯肥牛

生曬金蠔

新鮮雪耳

自炸支竹

譚鴨血

手做風乾麵

夢王蛋

指天椒絲

手切薑絲

火鍋醬油

膳

鋒

FLOWER
DRUM



HKD2,380 四至六位用

鋒膳：香港灣仔石水渠街六十九至七十一號 年威閣二樓

訂購查詢：2267 0288 whatsapp：6382 9826

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