



CLAYPOT RICE DISHES | \$28

独特自煲回味砂煲饭

黑金蒜双鸡煲饭

Claypot Rice with Chicken, Live Frog
and Black Garlic

东莞城腊味煲饭

Claypot Rice with Assorted Waxed Meat

香芋头排骨煲饭

Claypot Rice with Spare Ribs, Yam
and Waxed Meat

腊味鲜滑鸡煲饭

Claypot Rice with Fresh Chicken and Waxed Meat

腊肠活田鸡煲饭

Claypot Rice with Live Frog, Waxed Meat
and Mushrooms

虫草花咸鱼花腩煲饭

Claypot Rice with Cordyceps Flower,
Sliced Pork and Salted Fish

另加

Additional Order

每份

Per order

梅香咸鱼

\$12

Salted Fish

双肠

\$8

Chinese Sausage

白灼西生菜

\$8

Poached Lettuce

砂煲

秘笈

CLAYPOT MAIN DISHES | \$28

香喷原味砂煲类

花椒家乡鹿排煲

Brasied Venison with Vermicelli in Spicy Chilli Sauce

百花豆根生虾煲

Prawn with Beancurd Skin coated with Shrimps Paste

黑金蒜扣羊腩煲

Lamb Brisket with Black Garlic and Bamboo Shoot

无锡排骨煲-松露菌生煎包

Braised Spare Ribs in "Wuxi" Style and
Pan-fried Bun with Truffle

夹心鱼茸鹅掌煲

Braised Goose Web and Sliced Lotus with Minced Fish

鱼腩滑鸡煲

Stewed Fish Belly and Chicken with Garlic and Bean Curd Skin

腊味香芋煲

Braised Yam and Waxed Meat in Clay pot

咖喱牛腩煲

Braised Beef Tendon with Curry Sauce

松露冬林一品煲

Braised Garden Vegetables with Truffle

CLAYPOT SOUPS

滋味养生汤

鹿茸炖鲜鹿根汤

Double-boiled Deer Tendon with Deer Antler \$22

松茸养源炖生鱼汤

Double-boiled Fish Soup with Matsutake \$12

黑松露百合金汤 (素)

Braised Pumpkin Soup with Black Truffle and Lily Bud \$18

虫草花鸡汤炖燕窝盏

Double-boiled Bird's Nest Soup with Kampung Chicken
and Cordyceps Flower \$48



"Secrets of a Claypot" Set Menu

砂煲秘笈之 风味套餐

风味四式拼

(挂炉烧鸭, 重庆口水鸡, 脆皮烧肉, 鲍丝海蜇)

Four Delicacies Combination

(Roast Duck, "Chong Qing" Chilled Chicken with Spicy Bean Paste, Marinated Cucumber with Dried Chilli, Crispy Roast Pork, Marinated Shredded Abalone and Jellyfish)

明火煲例汤

Double-boiled Soup of the Day

潮式蒸顺壳鱼

Steamed "Soon Hock" Fish in "Teo Chew" Style

鱼芙夹心饼伴蟹肉扒西兰花

Duet of Sliced Lotus with Minced Fish and Stir-fried Scallop with Broccoli

自选 “两款” 砂煲系列

Choice of "Two Types" Claypot Series

枸杞甜豆花拼炸麻圆

Homemade Bean Curd with Wolfberries and Deep-fried Sesame Glutinous Rice Ball