



總廚楊登全小河幫菜品推介

CHEF YANG DENG QUAN



XIAO HE BANG RECOMMENDATION

小河幫川菜也屬於鹽幫菜，是四川自貢、宜賓和內江等地的菜為主，以菜品味道厚，味道重，味道豐為鮮明特色。

Xiaohelang Sichuan cuisine also belongs to Yanbang cuisine. It is mainly from Sichuan Zigong, Yibin and Neijiang, and the dishes are thick, heavy and rich in flavor.






前菜

APPETIZER

- | | |
|---|-----|
| 冷吃兔  | 220 |
| Chilled rabbit with dried chili, orange peel, fermented soy bean and Sichuan peppercorn | |
| 冷吃牛肉  | 220 |
| Chilled beef with dried chili, orange peel and Sichuan peppercorn | |


主菜

MAIN COURSE

- | | |
|--|-----|
| 跳水江團  | 630 |
| Steamed Jiang tuan with pickled chili, preserved vegetable and broad bean paste | |
| 鮮椒兔  | 220 |
| Stir-fried diced rabbit with pickled chili, green pepper and peppercorn | |
| 錘子牛肉  | 190 |
| Wok-fried crispy beef stuffed with egg, dried chili, potato chips and Sichuan peppercorn | |
| 火爆雞胗  | 180 |
| Wok-fried chicken kidney with celery and pickled chili | |
| 小煎雞  | 180 |
| Stir-fried chicken with green pepper, stem lettuce and Sichuan peppercorn | |

四川地道麵食

SICHUAN LOCAL NOODLE

- | | |
|---|---------------|
| 宜賓燃麵  | 每位 per person |
| Tossed homemade noodles with minced pork, preserved vegetable, crushed peanut, chili oil and peppercorn | |
| | 70 |

四川名茶

SICHUAN TEA

- | | | |
|------------------|---------------|------------|
| 峨眉竹葉青 | 每位 per person | 每壺 per pot |
| Emei Zhu Ye Qing | 88 | 320 |

 辛辣 Spicy

所有價錢以澳門幣計算及另加10%服務費
All prices are in MOP and subject to 10% service charge

