

## Brasserie du Dragon

頭 檯 APPETIZERS	
脆皮鴨捲 Crispy Duck Roll (3)	<b>\$7</b>
*椒盬鮮鱿 Salt and Pepper Squid	\$8
茉莉茶葉排骨 Jasmine Tea Pork Ribs (4)	\$9
鵝肝蝦多士 <mark>Ses</mark> ame Sh <mark>rimp Toast with Foie Gras (3)</mark>	\$12
串燒大蒜苗蝦球 Grilled Shrimp with Leek Skewers	\$12
串燒荔枝鴨肉 G <mark>rilled Duc</mark> k wit <mark>h Lychee Skewers</mark>	\$12
串燒鳳梨鵝肝 Grill <mark>ed Foie Gras with Pineapple Skewers</mark>	<b>\$15</b>
湯類 SOUP	
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*素酸辣湯 Vegetarian Hot and Sour Soup	\$3 \$4
*雞絲酸辣湯 Hot and Sour Soup with Shredded Chicken	\$4
鴨絲魚肚羹 Shredded Duck Fish Maw Soup	\$6
鮮人參竹絲雞湯 Fresh Ginseng with Silky Fowl Soup	\$8
騰龍閣龍蝦湯 Dragon Lobster Bisque Soup	\$9
肉類 MEAT	
石榴甜酸肉 Sweet and Sour Pork Tenderloin with Pomegranate	\$18
客家梅菜扣肉煲 Braised Pork Belly with Preserved Veg in Clay Pot	\$18
烤汁牛柳粒 Stir Fried Rib Eye Beef Kew	\$20
沙茶芹香牛 <mark>柳絲 Stir Fried Beef Tenderloin in Sha Cha Sauce</mark>	\$20
金桔汁燒牛仔骨 Grilled Veal Short Rib in Kumquat Sauce	\$20
*XO醬汁燒羊扒 Grilled Lamb Chop in Special XO BBQ Sauce	\$25
\$ ♠ POULTDY	
家禽POULTRY	440
九層塔啫雞煲 Chicken with Basil in Sizzling Clay pot	\$18
西檸煎雞扒 Crispy Chicken Brisket in Lemon Sauce	\$18
茉莉乳香雞 Fried Jasmine Chicken Red Fermented Bean Curd Flavor	\$18
*黄金無骨口水雞 Golden Boneless Hou Shui Chicken	\$19
陳皮汁焗鴨胸 Broiled Duck Breast with Tangerine Peel Sauce	\$22



## 海鮮 SEAFOOD

鮮百合杏仁炒蝦球 Prawn with Lily Bulb and Almond	\$23
蓮藕炒蝦球 Wok Fried Prawns with Lotus Root	\$23
九菜花炒帶子 Stir Fried Scallop with Chinese Chive in Rice Wine Sauce	\$23
*XO醬炒巴西龍蝦 Stir Fried Brazilian Lobster Tail in XO Sauce	\$23
*泰汁炒巴西龍蝦 Stir Fried Brazilian Lobster Tail in Thai Chili Sauce	\$23
騰龍閣海鮮煲 Brasserie du Dragon Seafood Clay Pot	\$29
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魚類 FISH A COLOR OF THE STATE O	
紅燒紅鯛魚 Braised Red Snapper with Superior Soy Sauce	\$23
*川辣蒸紅鯛魚 Steamed Red Snapper with Chili Sauce	\$23
檳蜜汁焗銀鱈魚 Broiled Sliver Cod with Champagne Honey Sauce	<b>\$26</b>
沙茶醬雲耳焗銀鱈魚 Broiled Sliver Cod with Wood Mushroom in Sha Cha Sauce	\$26
燒汁焗智利司啤 Grilled Chilean Seabass with Chinese Teriyaki Sauce	\$28
三杯智利司啤 Chilean Seabass with San Pei Sauce	\$28
蔬菜VECETABLE	
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雙菰豆腐煲 Bean Curd with Two Kinds of Mushroom in Clay Pot	\$15
*四川麻婆豆腐 Szechuan Mabo Tofu	\$15
野菰雪豆炒馬蹄 Wild Mushroom Snow Pea and Water Chestnuts	\$15
*巴堤雅茄子 Eggplant with Sweet Spicy Sauce	\$15
竹笙鼎湖上素 Mixed Supreme Vegetable with Bamboo Pith	\$18
蒜茸白菜 Bok Choy with Minced Garlic	\$15
飯麵 NOODLE / RICE	
畫葱蛋炒飯 Ginger and Spring Onion Egg Fried Rice	\$10
咸魚雞粒炒飯 Chicken and Crispy Salty Fish Fried Rice	\$16
海鮮炒飯 Superior Seafood Fried Rice	\$18
金雙蛋炒飯 Dual Golden Fried Rice	\$18
*蝦球吊片絲星洲炒米 Singapore Vermicelli with Prawn and Squid	\$19
大鹏炒米 Stir Fried Vermicelli Tai Pan Style	\$18
*XO醬鴨絲炒鳥冬 XO Sauce Stir Fried Udon Noodle with Shredded Duck	\$16
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白飯 White Rice \$1 黄飯 Brown Rice \$2

