招牌乳豬燒味拼盤(燒鴨、玫瑰油雞、乳豬) Roasted Pig and BBQ Platter

\$1780/例

燒味雙拼(玫瑰油雞、燒鴨、牛腱、叉燒、金磚脆皮燒肉) Two Choice of BBQ Platter

\$1180/例

羊城玫瑰油雞

Marinated Chicken with Black Bean Sauce

\$720/例 \$1080/半隻 \$1980/全隻

花蓮黃金白斬雞 Cantonese Poached Chicken

\$720/例 \$1080/半隻 \$1980/全隻

化皮乳豬全體 [台灣豬肉]

Roasted Whole Baby Pig

\$980/例 \$3980/半隻 \$7800/全隻



亞麻籽豬叉燒「台灣豬肉」 Marinated Pork with Associated Spices

\$980/例

五香牛腱〔美國牛〕

Marinated Beef with Associated Spices

\$580/例

花蓮黃金口水雞 Steamed Chicken with Chili Sauce

\$720/例

老娘汁黑叉燒「台灣豬肉」

BBQ Pork Char Siu

\$780/例



潮州滷水鵝肉拼盤 Steamed Goose with Chili Sauce

\$980/例

以上價格需加收10%服務費,圖片僅供參考,出品以實物為準 above price subject to 10% service charge, all pictures are only for reference.

本店使用(台灣豬肉)



## 果木窯烤片皮鴨/二吃

Roasted Duck in Two Ways

\$2380 全隻

吃法

薑蔥/鴨絲炒米粉/鴨粥/時蔬豆腐湯/ 豉油皇鴨絲炒麵/ 雪菜鴨絲米粉湯/

Cooking Methods: Green Onion & Ginger/Shredded Duck with Rice Noodles/Duck Congee/ Seasonal Vegetables and Bean Curd Soup/Fried Noodles with Shredded Duck/ Shredded Duck with Rice Noodles and Preserved Potherb Mustard.



烏魚子黑叉燒 白灣豬肉 Roasted BBQ Pork with Grated Mullet Roe \$1080/例



金 磚 脆 皮 燒 肉 白灣豬肉 Crispy Pork Belly Nugget \$980/例