

風味小菜

VILLAGE STYLES COOKING

1. 椒鹽鯪魚球鴨舌拼
Fried Fish Balls & Duck Tongues W/ Spicy Salt \$14.50
2. 椒鹽狗肚魚拼田雞
Fried Silver Fish & Frogs w/ Spicy Salt \$14.50
3. X. O. 醬紹酒焗殼蠔..... (6隻) (每隻)
Baked Oysters w/ X.O. Chili Sauce (6pcs) \$12 (each)\$2.50
4. 鐵琶蝴蝶煎大蝦
Fried Prawns w/ Bacon in Special Sauce \$14.00
5. 韓式牛仔骨
Beef Short Ribs w/ Korean Barbecue Sauce \$13.50
6. 蜜汁金沙骨
Pork Spare Ribs w/ Orange Honey Sauce \$12.00
7. 薑蔥花膠炒田雞
Sauteed Frogs & Fish Maw w/ Ginger & Green Onion..... \$16.00
8. 桂花蟹肉炒魚翅
Sauteed Shark's Fin & Crab Meat w/ Scramble Egg \$32.00
9. 蛋白銀絲肉鬆炒涼瓜
Sauteed Bitter Melon, Minced Pork,
Vermicelli w/ Egg White \$12.50
10. 馬拉盞四季肉鬆炒蜆肉
Sauteed Clam Meat w/ String Bean & Minced Pork
in Malaysian Sauce..... \$15.00

11. 薑蔥鮮菌爆遼參
Sauteed Sliced Sea Cucumber w/ Green Onion & Mushrooms \$13.80
12. 生拆蟹肉蛋白炒魚肚 (每隻)
Sauteed Fresh Crab Meat & Fish Maw w/ Egg White (each)\$28.00
13. 豉油皇香煎帶子皇 (每隻)
Pan Fried Giant Scallop w/ Vegetable in Supreme Soya Sauce \$8.00
14. 豉汁涼瓜炆盲曹 (每磅)
Braised "Black Bass" Fish w/ Bitter Melon
in Black Bean Sauce (each lb) \$18.00
15. 竹筴海鮮扒脆皮玉子豆腐
Crispy Egg Tofu w/ Diced Seafood, & Bamboo Pith \$13.00
16. 蒜香龍崗雞 (半隻)
Roasted "Farmed Chicken" w/ Fried Garlic (half) \$12.00
17. 豉椒味菜炒紅花蚌
Sauteed Red Clams, (Intestine of Sea Cucumber)
w/ Preserved Mustard Green in Black Bean Sauce \$13.80
18. 蒜茸蒸花膠 (芋絲底)
Steamed Fish Maw w/ "Yam Noodle" in Garlic Sauce \$16.00
19. 花彫酒上湯浸蜆
Clams w/ Rice Wine in Supreme Broth \$13.50
20. 原煲油鴨臘味飯 (例) (中) (大)
Steamed Rice in Clay Pot w/ (Regular) (Medium) (Large)
Chinese Sausage & Preserved Duck \$22 \$30 \$38