

百樂 Chef88

廚師推介 Chef's Recommendation

*A02 - 招牌家鄉醬鴨 (預訂)

Braised Duck w/ Chef 88 Sauce

全隻 (Whole) \$36.88

*A42 - 脆皮糯米雞全隻 (預訂)

Crispy Boneless Chicken Stuffed w/ Sticky Rice

全隻 (Whole) \$48.88

*A43 - 江南百花雞 (預訂)

**Crispy Boneless Chicken Stuffed
w/ Minced Shrimp**

全隻 (Whole) \$63.88

* 預訂一天

* Please order 1 day in advance

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芥末沙薑手撕雞

**Cold Shredded Chicken w/ Ginger
Wasabi & Spring Onions**

A03 - 半隻 (Half) \$14.88

A04 - 全隻 (Whole) \$28.88

A05 - 乾煸客家豆豉雞件

**Double Cooked Pieces of Chicken
w/ Black Bean Sauce**

\$ 15.88

A06 - 話梅肉桂糖醋排骨

Spare Ribs w/ Cinnamon & Balsamic Vinegar

\$ 13.88

A07 - 欖角醬燒一字骨

Back Ribs w/ Olive & Soya Sauce

\$ 19.88

A08 - 韮菜花腩片

Stir Fried Chives & Salty Pork

\$ 13.88

A09 - 馬拉盞焗生蠔

Braised Oyster w/ Belacan Sauce

\$ 22.88

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A10 - 臘味富貴花

Stir Fried Cauliflower & Preserved Meat

\$14.88

A11 - 大蒜尖椒豬爽肉 

Stir Fried Sliced Pork w/ Leek & Jalapeno

\$15.88

A12 - 涼瓜味菜豬爽肉

Stir Fried Sliced Pork & Bitter Melon

\$16.88

A13 - 豉汁炒蜆

Stir Fried Clams w/ Black Bean Sauce

\$14.88

A14 - 油泡桂花蚌

Stir Fried Osmanthus Mussels

\$27.88

A15 - 撈起桂花蚌

Osmanthus Mussel Salad

\$27.88

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A16 - 豉汁炒石螺

Stir Fried Snails w/ Black Bean Sauce

\$13.88

A17 - 紫蘇葉蒸石螺

Steamed Snails w/ Basil

\$13.88

A18 - 枝竹牛筋腩煲

**Braised Beef Brisket Tendon
& Bean Curd Stick in Hot Pot**

\$14.88

A19 - 日式珍菌帶子煲

Fried Scallop & Mushroom in Hot Pot

\$23.88

A20 - 紅酒鮮茄牛尾煲

**Braised Oxtail in Hot Pot
w/ Tomato Red Wine Sauce**

\$25.88

A21 - 八珍豆腐煲

Braised Bean Curd & Seafood in Hot Pot

\$14.88

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A22 - 蒜香大蒜焗肉排

Fried Pork Chop w/ Garlic & Leek

\$12.88

A23 - 大蒜尖椒腎球 

Fried Chicken Kidney w/ Leek & Jalapeno

\$14.88

A24 - 美極安格斯牛柳粒

Diced Angus Beef w/ House Maggi Sauce

\$ 21.88

A25 - 味菜炒大腸

Stir Fried Pig Intestine & Sour Cabbage

\$13.88

A26 - 脆皮炸大腸

**Deep Fried Crispy Pig Intestine
w/ Sweet & Sour Sauce**

\$14.88

A27 - 大豆芽炒大腸

Stir Fried Pig Intestine & Soybean Sprouts

\$13.88

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A28 - 冲菜蒸腩仔

**Steamed Pork Belly
& Preserved Vegetables**

\$12.88

A29 - 梅菜扣肉

**Double Braised Pork Belly
& Preserved Vegetables**

\$14.88

A30 - 荷香蟲草花蒸走地雞

**Steamed Pieces of Chicken
w/ Mushroom in Lotus Leaf**

\$16.88

A32 - 瑤柱蒸水蛋

Chinese Steamed Egg w/ Dried Scallop

\$9.88

A33 - 鹹魚蒸腩仔

Steamed Pork Belly w/ Salty Fish

\$15.88

A34 - 大芥菜筒骨煲

Salty Pork Bone & Mustard Greens in Hot Pot

\$19.88

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A36 - 椒鹽雞膝 

Deep Fried Chicken Knuckle w/ Spicy Salt

\$12.88

A37 - 南乳藕片豬腩仔

Stir Fried Lotus Root w/ Pork Belly

\$12.88

A39 - 百樂小炒皇

Chef 88 Stir Fry

\$13.88

A40 - 紅燒雪魚煲

Braised Cod w/ Bean Curd

\$23.88

A41 - 美極煎封雪魚

Deep Fried Cod w/ Maggi Sauce

\$21.88

A50 - XO雜菌豬爽肉

Sliced Pork w/ Mixed Mushroom XO Sauce

\$16.88

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A51 - 日式芥末老虎大蝦10隻

Deep Fried Tiger Shrimp w/ Wasabi Dressing

\$23.88

A52 - 金沙老虎大蝦10隻

Deep Fried Tiger Shrimp w/ Salty Egg Yolk

\$23.88

A53 - 燒汁牛仔骨

Beef Short Ribs w/ House Sauce

\$22.88

A54 - 特式秋葵牛柳粒

Diced Angus Beef w/ Okra

\$22.88

A55 - 雜菌炆燒豆腐煲 

Braised Tofu w/ Mixed Mushroom

\$13.88

A56 - 避風塘炒蜆

Fisherman Style Stir Fried Clams

\$16.88

A57 - 豉油皇煎封倉魚

Fried Pomfret w/ House Soya Sauce

\$14.88