

午市套餐 Luncheon Menu

枱號： 人數： 經手人：

壹碗麵 Noodle

配 自家製羅漢果無花果茶
Served with Homemade Monk Fruit Tea
 熱 Hot 凍 Iced



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|------------------------------|--|-----|
| 撈麵 Stirred Noodles | | HKD |
| <input type="checkbox"/> A01 | 橄欖油縱雞菌辣豬肉醬撈麵 (西班牙向日葵甘栗豚、手做風乾麵)
Noodle with Termite Mushroom & Spicy Pork Sauce | 90 |
| <input type="checkbox"/> A02 | 麻辣黃牛坑腩伴麵 (手做風乾麵)
Sichuan Style Noodles with Boneless Short Ribs | 130 |
| 湯麵 Noodle Soup | | |
| <input type="checkbox"/> A03 | 香菇火鴨絲酸菜湯米線 (鮮製米線)
Black Fungus Rice Noodles with Shiitake Mushroom,
Shredded Roasted Duck in Pickled Vegetables Soup | 90 |
| <input type="checkbox"/> A04 | 皺皮椒酸菜手工紅薯粉
Handmade Sichuan Glass Noodles with chilli Peppers | 90 |
| <input type="checkbox"/> A05 | 川味肥腸麵 (西班牙向日葵甘栗豚、手做風乾麵)
Sichuan Style Pork Intestines Noodle
<input type="checkbox"/> 辣 Spicy <input type="checkbox"/> 不辣 Non Spicy | 100 |
| <input type="checkbox"/> A06 | 蟹肉花膠酸辣湯麵 (廿五年黑醋、手做風乾麵)
Sichuan Style Hot & Sour Soup Crab Meat, Fish Maw with Noodle | 110 |
| <input type="checkbox"/> A07 | 麻辣大排麵 (西班牙向日葵甘栗豚、手做風乾麵)
Sichuan Style Spanish Spare Ribs Noodle
<input type="checkbox"/> 辣 Spicy <input type="checkbox"/> 不辣 Non Spicy | 120 |
| <input type="checkbox"/> A08 | 自製皺皮椒酸菜酸辣牛肉麵 (手做風乾麵)
Sour & Spicy Beef pieces, Noodle with Pickled Vegetables & chillies | 120 |
| <input type="checkbox"/> A09 | 自製皺皮椒酸菜魚湯烏鱧魚麵 (手做風乾麵)
Sour & Spicy Snakehead pieces, Noodle with Pickled Vegetables & chillies | 130 |
| <input type="checkbox"/> A10 | 大蔥十天乾熟成英國羊肉胡辣湯麵 (手做風乾麵)
Peppery Spicy 10-day Dry-aged British Lamb Soup Noodle with Leek | 150 |

壹碟飯 Rice

配 手工例湯
Served with Homemade Soup

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|------------------------------|--|-----|
| <input type="checkbox"/> B01 | 川味麻婆豆腐飯
Sautéed Tofu & Minced Pork in chilli Sauce with Rice | 80 |
| <input type="checkbox"/> B02 | 四川魚香肉絲飯 (西班牙向日葵甘栗豚)
Sichuan Fish Fragrance Shredded Pork Rice | 80 |
| <input type="checkbox"/> B03 | XO醬叉燒炒飯 (西班牙向日葵甘栗豚)
Barbecued Spanish Pork Fried Rice with XO Sauce | 85 |
| <input type="checkbox"/> B04 | 蘋果木煙燻燒鴨飯
Applewood-smoked & Grilled Duck with Rice | 90 |
| <input type="checkbox"/> B05 | 茅台醬油雞飯 (新鮮三黃雞)
Chicken cooked with Maotai & Soy Sauce with Rice | 95 |
| <input type="checkbox"/> B06 | 諾鄧鹽燒腩飯 (西班牙向日葵甘栗豚)
Roasted Spanish Pork Belly Rice | 95 |
| <input type="checkbox"/> B07 | 滑蛋叉燒飯 (西班牙向日葵甘栗豚)
Barbecue Spanish Pork with Scrambled Eggs & Rice | 110 |
| <input type="checkbox"/> B08 | 蝦醬牛鬆櫻花蝦炒飯 (美國頂級三十天乾熟成牛肉)
Angus Beef & Sakura Shrimp Fried Rice with Shrimp Paste | 115 |
| <input type="checkbox"/> B09 | 蔥油豬扒九州太陽卵飯 (西班牙向日葵甘栗豚)
Spanish Pork Chop Rice with Sunny-side Up Kyushu Egg | 120 |
| <input type="checkbox"/> B10 | 手抓羊肉雙九州太陽卵飯
Hand-held Mutton with Double Sunny-side Up Kyushu Eggs & Rice | 120 |
| <input type="checkbox"/> B11 | 蒜香燒腩蝦醬炒飯 (西班牙向日葵甘栗豚)
Crispy Pork Belly with Shrimp Paste Fried Rice | 120 |
| <input type="checkbox"/> B12 | 蜜汁黑白胡椒煎豚肉方飯 (西班牙向日葵甘栗豚)
Fried Cubed Spanish Pork in Honey, Black & White Pepper with Rice | 120 |
| <input type="checkbox"/> B13 | 叉燒雙九州太陽卵飯 (西班牙向日葵甘栗豚)
Barbecued Spanish Pork with Two Sunny-side Up Kyushu Eggs & Rice | 130 |
| <input type="checkbox"/> B14 | 燒味六寶飯 (油雞、燒鴨、腩仔、叉燒、燻蹄、高郵鹹蛋)
Chosen Five of Classic Barbecued Special on Rice
(Soy Sauce Chicken, Roasted Duck, Pork, Pork Belly, Smoked Pig's Knuckle, Gaoyou Salty Egg) | 130 |
| <input type="checkbox"/> B15 | 老干媽海鮮炒飯 (海蝦、海班、北海道帶子)
'Lo GanMa' Chilli Paste Fried Rice with Assorted Seafood | 130 |
| <input type="checkbox"/> B16 | 川辣黃牛坑腩飯 (九州太陽卵炒飯底)
Sichuan Style Boneless Spare Ribs with Fried Rice | 130 |
| <input type="checkbox"/> B17 | 麻辣龍蝦肉鬆炒飯 (西班牙向日葵甘栗豚)
Sichuan Style Lobster & Minced Pork with Fried Rice | 140 |
| <input type="checkbox"/> B18 | 酸辣特製花膠撈飯 (廿五年黑醋)
Braised Spicy & Sour Fish Maws with Rice
<input type="checkbox"/> 辣 Spicy <input type="checkbox"/> 不辣 Non Spicy | 210 |

井巷子 JING ALLEY

香港上環干諾道中145號地下及一樓 (港鐵上環站C出口)

G/F - 1/F Dawning House, 145 Connaught Road, Central, Hong Kong

營業時間: 星期一至日

Opening Hours (Mon-Sun): 午市 Lunch 11:30-15:00 晚市 Dinner 18:00-23:00

訂座及查詢 Enquiry & Reservation 852-2868 9801

午市加配 Sides

		HKD
<input type="checkbox"/>	C01 九州太陽卵 Kyushu Egg	15
<input type="checkbox"/>	C02 手拍XO醬青瓜 Smacked Cucumbers Salad with XO Sauce	25
<input type="checkbox"/>	C03 香辣肥腸 (西班牙向日葵甘栗豚) Spicy Pork Intestines	30
<input type="checkbox"/>	C04 涼拌25年西班牙黑醋黑木耳 Chilled Black Fungus with 25-years Balsamic Vinegar	35
<input type="checkbox"/>	C05 自泡鹹皮椒口水皮蛋 Preserved Eggs with Homemade Pickled chilli Peppers	35
<input type="checkbox"/>	C06 川味牛腩 Beef Shank in Sichuan Style	40
<input type="checkbox"/>	C07 炸排骨 (西班牙向日葵甘栗豚) Spare Ribs (Spanish Sunflower Chestnut Duroc Pork)	50
<input type="checkbox"/>	C08 燴炒秋葵青城臘肉 Stir-fried Qingcheng Cured Pork with Gumbo	50
<input type="checkbox"/>	C09 諾鄧鹽燒腩仔 (西班牙向日葵甘栗豚) Crispy Roasted Pork Belly	50
<input type="checkbox"/>	C10 芝麻香蔥麻辣口水雞 (新鮮三黃雞) Chilled Sichuan Style Chicken with Sesame	55
<input type="checkbox"/>	C11 豆瓣燒鴨血 (譚鴨血) Thick Bean chilli Sauce Braised Duck Blood Curd	60
<input type="checkbox"/>	C12 冰鎮茅台鵝掌 Moutai Webs served on iced	60
<input type="checkbox"/>	C13 蒜蓉炒西蘭花 Sauted Broccoli with Garlic	60
<input type="checkbox"/>	C14 手撕包菜 Shredded Cabbage in Sichuan Style	60
<input type="checkbox"/>	C15 青城臘肉菜花 Stir-fried Cauliflower with Qingcheng Cured Meat	70
<input type="checkbox"/>	C16 叉燒 (西班牙向日葵甘栗豚) Barbecued Spanish Sunflower Chestnut Duroc Pork	80
<input type="checkbox"/>	C17 蜜汁黑白胡椒煎豚肉方 (西班牙向日葵甘栗豚) Fried Cubed Spanish Pork in Honey, Black & White Pepper Sauce	95

午市推介 Luncheon Recommendations

配 手工例湯 Served with Homemade Soup

		HKD
<input type="checkbox"/>	D01 叉燒、諾鄧鹽燒腩飯 (西班牙向日葵甘栗豚) Barbecued Spanish Sunflower Chestnut Duroc Pork & Freshly Roasted Crispy Pork Belly on Rice	110
<input type="checkbox"/>	D02 叉燒、茅台醬油雞飯 (西班牙向日葵甘栗豚) Barbecued Spanish Sunflower Chestnut Duroc Pork & Chicken Cooked with Maotai & Soy Sauce on Rice	110
<input type="checkbox"/>	D03 叉燒、煙燻燒鴨飯 (西班牙向日葵甘栗豚) Barbecued Spanish Sunflower Chestnut Duroc Pork & Apple Wood Smoked Roasted Duck on Rice	110
<input type="checkbox"/>	D04 XO醬爆火腩撈自製蝦子麵 (西班牙向日葵甘栗豚) Homemade Shrimp Roe Noodle with Pork Belly & XO Sauce	110
<input type="checkbox"/>	D05 胡辣鮮茄烏賊肉堡飯 (江戶前障泥烏賊、西班牙向日葵甘栗豚) Peppery Spicy Squid & Burger Steak in Tomato Sauce with Rice	130
<input type="checkbox"/>	D06 自製鹹皮椒酸菜魚湯烏鱧魚飯 Sour & Spicy Snakehead pieces, Rice with Pickled Vegetables & chillies	140
<input type="checkbox"/>	D07 麻辣海參黃牛腩飯 (九州太陽卵炒飯底) Sichuan Style Sea Cucumber & OX Tongue with Fried Rice	140
<input type="checkbox"/>	D08 麻辣龍蝦海參飯 (九州太陽卵炒飯底) Sichuan Style Lobster & Sea Cucumber with Fried Rice	250
<input type="checkbox"/>	D09 自泡剝椒鱸魚花膠撈飯 (英國深海鱸魚、九州太陽卵炒飯底) Chopped Chilli Peppers, Sea Bass, & Fish Maw with Fried Rice	250

午市四人套餐

Lunch Set for 4 Persons

HKD 1,280 四人用

<p>茅台醉頂鴿 (兩隻) Drunken Pigeon with Maotai</p> <p>向日葵甘栗豚叉燒闊切 或 香辣肥腸 Barbecued Spanish Sunflower Chestnut Duroc Pork thick-cut or Spicy Pork Intestines</p> <p>手工例湯 Homemade Soup</p> <p>重慶水煮魚 或 成都青湯水煮魚 (烏鱧公) Fish Poached in Hot chilli Oil or Chengdu Style Boiled Fish (Snakehead fish)</p> <p>XO醬麻辣本地黃牛腩煲 XO Sauce Beef Brisket in Sichuan Style</p> <p>濃雞湯時蔬 Vegetable in Chicken Stock</p> <p>老成都担担麵 Dan Dan Noodle in Old ChengDu Style</p> <p>冰鎮綠豆沙 Cold Sweet Green Bean Soup</p>
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