

# 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



- |                              |  |     |
|------------------------------|--|-----|
| <b>撈麵 Stirred Noodles</b>    |  | KD  |
| <input type="checkbox"/> A01 | 井巷子担担麵 (手做風乾麵)<br>Jing Alley Dan Dan Noodle  | 95  |
| <input type="checkbox"/> A02 | 麻辣黃牛坑肺伴麵 (手做風乾麵)<br>Sichuan Style Noodles with Boneless Short Ribs   | 140 |
| <b>湯麵 Noodle Soup</b>        |  |     |
| <input type="checkbox"/> A03 | 香菇火鴨絲酸菜湯米線 (鮮製米線)<br>Black Fungus Rice Noodles with Shiitake Mushroom,<br>Shredded Roasted Duck in Pickled Vegetables Soup                               | 95  |
| <input type="checkbox"/> A04 | 皺皮椒酸菜手工紅薯粉<br>Handmade Sichuan Glass Noodles with chilli Peppers   | 95  |
| <input type="checkbox"/> A05 | 川味肥腸麵 (西班牙向日葵甘栗豚、手做風乾麵)<br>Sichuan Style Pork Intestines Noodle<br><input type="checkbox"/> 辣 Spicy <input type="checkbox"/> 不辣 Non Spicy                | 105 |
| <input type="checkbox"/> A06 | 蟹肉花膠酸辣湯麵 (廿五年黑醋、手做風乾麵)<br>Sichuan Style Hot & Sour Soup Crab Meat, Fish Maw with Noodle  | 115 |
| <input type="checkbox"/> A07 | 麻辣大排麵 (西班牙向日葵甘栗豚、手做風乾麵)<br>Sichuan Style Noodle with Breaded Spanish Pork Chop<br><input type="checkbox"/> 辣 Spicy <input type="checkbox"/> 不辣 Non Spicy | 125 |
| <input type="checkbox"/> A08 | 自製皺皮椒酸菜牛肉酸辣湯麵 (手做風乾麵)<br>Sour & Spicy Beef, Noodle with Pickled Vegetables & chillies  | 135 |
| <input type="checkbox"/> A09 | 自製皺皮椒酸菜魚湯烏鯧魚麵 (手做風乾麵)<br>Sour & Spicy Snakehead fish, Noodle with Pickled Vegetables & chillies  | 135 |
| <input type="checkbox"/> A10 | 重慶水煮烏鯧魚麵 (手做風乾麵)<br>Chongqing Style Snakehead Fish Poached in Hot Chili Oil with Noodle  | 135 |
| <input type="checkbox"/> A11 | 大蔥十天乾熟成英國羊肉胡辣湯麵 (手做風乾麵)<br>Peppery Spicy 10-day Dry-aged British Lamb Soup Noodle with Leek  | 155 |

## 壹碟飯 Rice

配 手工例湯

Served with Homemade Soup

- |                              |   |           |
|------------------------------|---|-----------|
| <input type="checkbox"/> B01 | 四川魚香肉絲飯 (西班牙向日葵甘栗豚)<br>Sichuan Fish Fragrance Shredded Pork Rice  | HKD<br>85 |
| <input type="checkbox"/> B02 | 川味麻婆豆腐牛鬆飯<br>Sautéed Tofu & Minced Beef in chilli Sauce with Rice   | 95        |
| <input type="checkbox"/> B03 | 蘋果木煙燻燒鴨飯<br>Applewood-smoked & Grilled Duck with Rice   | 95        |
| <input type="checkbox"/> B04 | 茅台醬油雞飯 (新鮮三黃雞)<br>Chicken cooked with Maotai & Soy Sauce with Rice  | 100       |
| <input type="checkbox"/> B05 | 諾部鹽燒腩飯 (西班牙向日葵甘栗豚)<br>Roasted Spanish Pork Belly Rice   | 100       |
| <input type="checkbox"/> B06 | 滑蛋叉燒飯 (西班牙向日葵甘栗豚)<br>Barbecue Spanish Pork with Scrambled Eggs & Rice   | 115       |
| <input type="checkbox"/> B07 | XO醬叉燒粒炒飯 (西班牙向日葵甘栗豚)<br>Diced Barbecue Spanish Pork Fried Rice with XO Sauce  | 120       |
| <input type="checkbox"/> B08 | 蔥油豬扒九州太陽卵飯 (西班牙向日葵甘栗豚)<br>Spanish Pork Chop Rice with Sunny-side Up Kyushu Egg  | 125       |
| <input type="checkbox"/> B09 | 手抓羊肉雙九州太陽卵飯<br>Hand-held Mutton with Double Sunny-side Up Kyushu Eggs & Rice  | 125       |
| <input type="checkbox"/> B10 | 蒜香燒腩蝦醬炒飯 (西班牙向日葵甘栗豚)<br>Crispy Pork Belly with Shrimp Paste Fried Rice  | 125       |
| <input type="checkbox"/> B11 | 蜜汁黑白胡椒煎豚肉方飯(西班牙向日葵甘栗豚)<br>Fried Cubed Spanish Pork in Honey, Black & White Pepper with Rice   | 125       |
| <input type="checkbox"/> B12 | 叉燒雙九州太陽卵飯 (西班牙向日葵甘栗豚)<br>Barbecued Spanish Pork with Two Sunny-side Up Kyushu Eggs & Rice   | 135       |
| <input type="checkbox"/> B13 | 燒味六寶飯 (油雞、燒鴨、腩仔、叉燒、燻蹄、高郵鹹蛋)<br>Chosen Six of Classic Barbecued Special on Rice<br>(Soy Sauce Chicken, Roasted Duck, Pork, Pork Belly, Smoked Pig's Knuckle, Gaoyou Salty Egg) | 135       |
| <input type="checkbox"/> B14 | 老干媽海鮮炒飯 (海蝦、海班、北海道帶子)<br>'Lo GanMa' Chilli Paste Fried Rice with Assorted Seafood   | 135       |
| <input type="checkbox"/> B15 | 川辣黃牛坑肺飯 (九州太陽卵炒飯底)<br>Sichuan Style Boneless Spare Ribs with Fried Rice   | 140       |
| <input type="checkbox"/> B16 | 麻辣龍蝦肉鬆炒飯 (西班牙向日葵甘栗豚)<br>Sichuan Style Lobster & Minced Pork with Fried Rice   | 145       |
| <input type="checkbox"/> B17 | 酸辣特製花膠撈飯 (廿五年黑醋)<br>Braised Spicy & Sour Fish Maw with Rice<br><input type="checkbox"/> 辣 Spicy <input type="checkbox"/> 不辣 Non Spicy   | 215       |

## 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	20
<input type="checkbox"/> C02 手拍XO醬青瓜 Smacked Cucumbers Salad with XO Sauce	30
<input type="checkbox"/> C03 涼拌25年西班牙黑醋黑木耳 Chilled Black Fungus with 25-years Balsamic Vinegar	40
<input type="checkbox"/> C04 自泡皺皮椒口水皮蛋 Preserved Eggs with Homemade Pickled chilli Peppers	40
<input type="checkbox"/> C05 川味牛腩 Beef Shank in Sichuan Style	45
<input type="checkbox"/> C06 諾鄧鹽燒腩仔 (西班牙向日葵甘栗豚) Crispy Roasted Pork Belly	55
<input type="checkbox"/> C07 芝麻香蔥麻辣口水雞 (新鮮三黃雞) Chilled Sichuan Style Chicken with Sesame	60
<input type="checkbox"/> C08 冰鎮茅台鵝掌 Moutai Goose Webs served on iced	65
<input type="checkbox"/> C09 蒜蓉炒西蘭花 Sautéed Broccoli with Garlic	65
<input type="checkbox"/> C10 手撕包菜 Shredded Cabbage in Sichuan Style	65
<input type="checkbox"/> C11 酸辣土豆絲 Hot and Sour Shredded Potatoes	65
<input type="checkbox"/> C12 炸排骨 (西班牙向日葵甘栗豚) Spare Ribs (Spanish Sunflower Chestnut Duroc Pork)	75
<input type="checkbox"/> C13 煸炒秋葵青城臘肉 Stir-fried Qingcheng Cured Pork with Gumbo	75
<input type="checkbox"/> C14 青城臘肉菜花 Stir-fried Cauliflower with Qingcheng Cured Meat	75
<input type="checkbox"/> C15 叉燒 (西班牙向日葵甘栗豚) Barbecued Spanish Sunflower Chestnut Duroc Pork	85

## 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	115
<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	115
<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	115
<input type="checkbox"/> D04 自製酸菜牛肉脆炸蝦子麵 Sour & Spicy Beef in Pickled Vegetables & chillies Sauce with Crispy Noodle	135
<input type="checkbox"/> D05 自製皺皮椒酸菜魚湯烏鱧魚飯 Sour & Spicy Snakehead pieces, Rice with Pickled Vegetables & chillies	135
<input type="checkbox"/> D06 自泡刺椒鱸魚花膠撈飯 (英國深海鱸魚、九州太陽卵炒飯底) Chopped Chilli Peppers, Sea Bass, & Fish Maw with Fried Rice	255

### 午市四人套餐

Lunch Set for 4 Persons

HKD 1,280 四人用

<input type="checkbox"/>	花雕醉頂鴿 (一隻) Drunken Pigeon with Maotai
	脆皮燒腩仔 (西班牙向日葵甘栗豚) 或 香辣肥腸 (西班牙向日葵甘栗豚) Crispy Roasted Pork Belly (Spanish Sunflower Chestnut Duroc Pork) or Spicy Pork Intestines (Spanish Sunflower Chestnut Duroc Pork)
	手工例湯 Homemade Soup
	重慶水煮魚 或 自製皺皮椒酸菜魚 (烏鱧公) Fish Poached in Hot Chilli Oil or Braised Fish Pickled Vegetables & Chillies (Snakehead fish)
	川味龍蝦麻婆滑豆腐 Mapo Tofu with Lobster in Sichuan Style
	蒜蓉炒時蔬 Sautéed Seasonal Vegetable with Garlic
	井巷子担担麵 (手做風乾麵) Jing Alley Dan Dan Noodle
	蛋香土紅糖糍粑 Glutinous Rice Cake with Egg and Raw Brown Sugar