

午市套餐 Luncheon Menu

12-07-2024

椅號： 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



撈麵 Stirred Noodles

- | | | |
|------------------------------|--|--------|
| <input type="checkbox"/> A01 | 井巷子担担麵 (手做風乾麵)
Jing Alley Dan Dan Noodle | HKD 95 |
| <input type="checkbox"/> A02 | 麻辣黃牛坑腩伴麵 (手做風乾麵)
Sichuan Style Noodles with Boneless Short Ribs | 140 |

湯麵 Noodle Soup

- | | | |
|------------------------------|--|-----|
| <input type="checkbox"/> A03 | 香菇火鴨絲酸菜湯麵 (手做風乾麵)
Black Fungus Noodles with Shiitake Mushroom, Shredded Roasted Duck in Pickled Vegetables Soup | 95 |
| <input type="checkbox"/> A04 | 皺皮椒酸菜手工紅薯粉
Handmade Sichuan Glass Noodles with chilli Peppers | 95 |
| <input type="checkbox"/> A05 | 四川番茄雞蛋湯麵 (手做風乾麵)
Tomato and Egg Soup with Noodle in Sichuan Style | 95 |
| <input type="checkbox"/> A06 | 皺皮椒酸菜新鮮牛吊龍手工麵 (手做風乾麵)
Pickled Chilli & Vegetables Fresh Beef Handmade Noodle | 105 |
| <input type="checkbox"/> A07 | 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 | 115 |
| <input type="checkbox"/> A08 | 自製皺皮椒酸菜魚湯烏鯧魚麵 (手做風乾麵)
Sour & Spicy Snakehead fish, Noodle with Pickled Vegetables & chillies | 135 |
| <input type="checkbox"/> A09 | 重慶水煮魚鯧魚麵 (手做風乾麵)
Chongqing Style Snakehead Fish Poached in Hot Chili Oil with Noodle | 135 |

水餃 Dumplings (西班牙向日葵甘栗豚)

- | | | |
|------------------------------|--|------------|
| <input type="checkbox"/> A09 | 鐘水餃
Zhong Dumplings | 10隻/pcs 75 |
| <input type="checkbox"/> A10 | 豬骨湯水餃
Dumplings in Pork Broth | 10隻/pcs 75 |
| <input type="checkbox"/> A11 | 香辣湯水餃
Dumplings in Spicy Soup | 10隻/pcs 75 |
| <input type="checkbox"/> 加配： | 菜遠胡椒白湯手工麵 辣 Spicy
Dumplings come with Seasonal Vegetable & Pork Broth Homemade Noodle | +30 |
| | <input type="checkbox"/> 辣 Spicy <input type="checkbox"/> 不辣 Non Spicy | |

*鍾水餃：

光緒十九年(1893)由鍾少白創辦，是四川省成都市著名的漢族小吃，
用材是全豬肉餡，不加“鮮菜”上桌時淋上自家製紅油和醬油，入口鮮香麻辣，帶有甜味，風味獨特。

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

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)
Sichuan Fish Fragrance Shredded Pork Rice | HKD 85 |
| <input type="checkbox"/> B02 | 川味麻婆豆腐牛鬆飯
Sautéed Tofu & Minced Beef in chilli Sauce with Rice | 95 |
| <input type="checkbox"/> B03 | 蘋果木煙燻燒鴨飯
Applewood-smoked & Grilled Duck with Rice | 95 |
| <input type="checkbox"/> B04 | 茅台醬油雞飯 (新鮮三黃雞)
Chicken cooked with Maotai & Soy Sauce with Rice | 100 |
| <input type="checkbox"/> B05 | 諾鄧鹽燒腩飯 (西班牙向日葵甘栗豚)
Roasted Spanish Pork Belly Rice | 100 |
| <input type="checkbox"/> B06 | 滑蛋叉燒飯 (西班牙向日葵甘栗豚)
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)
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)
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
Hand-held Mutton with Double Sunny-side Up Kyushu Eggs & Rice | 125 |
| <input type="checkbox"/> B10 | 櫻花蝦脆米蝦醬安格斯牛鬆炒飯
Sakura Shrimp, Crispy Rice, & Minced Angus Beef with Shrimp Paste Fried Rice | 125 |
| <input type="checkbox"/> B11 | 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 | 135 |
| <input type="checkbox"/> B12 | 燒味六寶飯 (油雞、燒鴨、腩仔、叉燒、燻蹄、高郵鹹蛋)
Chosen Six of Classic Barbecued Special on Rice
(Soy Sauce Chicken, Roasted Duck, Pork, Pork Belly, Smoked Pig's Knuckle, Gaoyou Salty Egg) | 135 |
| <input type="checkbox"/> B13 | 麻辣海鮮炒飯 (海蝦、海斑、北海道帶子)
Sichuan Style Fried Rice with Assorted Seafood | 135 |
| <input type="checkbox"/> B14 | 花膠汁黃牛坑腩飯
Boneless Spare Ribs with Fried Rice in Fish Maw Sauce | 135 |
| <input type="checkbox"/> B15 | 特製花膠撈飯
Braised Fish Maw with Rice | 215 |

營業時間：星期一至日

Opening Hours (Mon-Sun): 午市 Lunch 12:00-15:00 晚市 Dinner 18:00-23:00

訂座及查詢 Enquiry & Reservation 852-2868 9801

冷盤、小食、蔬菜 Cold Dishes, Appetizer, Vegetable

		HKD
<input type="checkbox"/>	C01 九州太陽卵 Kyushu Egg	20
<input type="checkbox"/>	C02 手拍XO醬青瓜 Chilled Cucumbers with XO Sauce	90
<input type="checkbox"/>	C03 涼拌二十五年黑醋老鼠耳 Chilled Black Fungus in 25 Years Balsamic Vinegar	100
<input type="checkbox"/>	C04 自泡皺皮椒口水皮蛋 Preserved Eggs with Homemade Pickled Chili Pepper	100
<input type="checkbox"/>	C05 蒜頭豆豉炒雙花 Sautéed Broccoli & Cauliflower with Black Bean Garlic Sauce	110
<input type="checkbox"/>	C06 手撕包菜 Shredded Cabbage in Sichuan Style	110
<input type="checkbox"/>	C07 酸辣土豆絲 Hot and Sour Shredded Potatoes	110
<input type="checkbox"/>	C08 奇趣豆腐 Extra-crispy Fried Tofu	110
<input type="checkbox"/>	C09 黃金牛油果 Crispy Avocado	120
<input type="checkbox"/>	C10 川味牛腩 Beef Shank in Sichuan Style	130
<input type="checkbox"/>	C11 泡椒花螺 Sea Snail In Pickled Pepper Sauce	130
<input type="checkbox"/>	C12 藤椒醬香雞 (新鮮三黃雞) Fried Chicken with Homemade Sichuan Pepper Paste (Fresh yellow hair chicken)	150
<input type="checkbox"/>	C13 芝麻香蔥口水雞 (新鮮三黃雞) Chilled Sichuan Style Chicken with Sesame and Scallion (Fresh yellow hair chicken)	150
<input type="checkbox"/>	C14 炆炒青城臘肉菜花 Stir-fried Qingcheng Cured Meat and Cauliflower	160
<input type="checkbox"/>	C15 炆炒青城臘腸萵筍 Stir-fried Qingcheng Sausage and Celtuce	160
<input type="checkbox"/>	C16 鴛鴦蒜泥白肉 (西班牙向日葵甘栗豚) Sliced Spanish Pork Belly in Fresh and Black Garlics	160
<input type="checkbox"/>	C17 涼拌二十五年黑醋海蜇頭 Chilled Jellyfish in 25 Years Balsamic Vinegar	190
<input type="checkbox"/>	C18 夫妻肺片 (牛腩、牛腰、牛肚) Sichuan Style Ox Tongue, Shank and Tripe	200
<input type="checkbox"/>	C19 麻辣牛筋 Sichuan Style Spicy Beef Tendon	150
<input type="checkbox"/>	C20 油縱樅菌乾扁肥腸 (西班牙向日葵甘栗豚) Dried-fried Spanish Intestines with Termite Mushroom	220

午市推介 Luncheon Recommendations

配 手工例湯 Served with Homemade Soup

		HKD
<input type="checkbox"/>	D01 叉燒、諾羅鹽燒腩飯 (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 自製皺皮椒酸菜魚湯烏鯧魚飯 Sour & Spicy Snakehead fish pieces, Rice with Pickled Vegetables & chillies	135

午市四人套餐

Lunch Set for 4 Persons

HKD 1,280 四人用



燒味拼盤 Barbecue Platter
手工例湯 Homemade Soup
重慶水煮魚/ 自製皺皮椒酸菜魚 (烏鯧公) Fish Poached in Hot Chilli Oil or Braised Fish Pickled Vegetables & Chillies (Snakehead fish)
滑蛋蝦球/ 孜然手抓羊肉/ 宮保蝦球 Fried King Prawn with Scramble Egg/ Hand-held Mutton/ KungPo King Prawn
蒜蓉炒時蔬 Sautéed Seasonal Vegetable with Garlic
青城臘味菜粒炒飯 Qingcheng Cured Meat & Diced Vegetable Fried Rice
是日甜品 Dessert of the Day