



香港大厨粤菜精选

Hong Kong Master Chef's Specialties

烧味 * Chinese Barbecue

脆皮妙龄乳猪	半只/Half	398
Roasted Crispy Suckling Pig	只/Whole	788
主料: 乳猪1只 4000-5000g		
蜜汁叉烧	例/Regular	48
Barbecue Pork with Honey Sauce		
主料: 梅肉 400g		
瑶柱香妃鸡	半只/Half	58
Salted Chicken with Dried Scallops	只/Whole	98
主料: 1100g		
玫瑰豉油鸡	半只/Half	48
Soy Sauce Chicken	只/Whole	88
主料: 1100g		

以上价格均为人民币
All Prices are in RMB

菜式图片仅供参考, 出品以实物为准
Food Pictures are for Reference Only





烧味 * Chinese Barbecue

脆皮烤鸭 Crispy Roasted Duck 主料: 600g	例/Regular	148
脆皮烧腩肉 Crispy Roasted Pork 主料: 五花肉 500g	例/Regular	48
北京片皮鸭 Roasted Peking Duck 主料: 1只 2500g	一吃/One Style 两吃/Two Styles 三吃/Three Styles	148 198 248
烧味双拼盘 Barbecue Duo Combination 主料: 叉烧200g 油鸡200g	例/Regular	68
烧味三拼盘 Barbecue Trio Combination 主料: 叉烧200g 烧鹅200g 油鸡200g	例/Regular	98



卤水 * Soy Marinated Meat

潮式卤水鹅 Marinated Goose "Teochew" Style 主料: 本地鹅450g	例/Regular	68
卤水鹅掌 Marinated Goose Web 主料: 125g	只/Piece	28
卤水鹅翼 Marinated Goose Wing 主料: 125g	只/Piece	28
卤水牛展 Marinated Beef Shank 主料: 175g	例/Regular	48
卤水金钱肚 Marinated Beef Tripes 主料: 175g	例/Regular	48
卤水拼盆 Marinated Cold Cuts Combination 主料: 牛展125g 百灵菇125g 金钱肚125g	例/Regular	98
卤水百灵菇 Marinated Lark Mushroom 主料: 百灵菇190g	例/Regular	68



凉菜 ❁ Cold Dishes

三文鱼刺身 Salmon Sashimi 主料: 三文鱼300g	份/Regular	138
鹅肝拼三文鱼 Chilled Goose Liver with Salmon 主料: 鹅肝100g 三文鱼300g	份/Regular	268
盐水河虾 Salty River Shrimps 主料: 河虾150g	份/Regular	58
御品海蜇皇 Royal Jelly Fish Head 主料: 海蜇150g	例/Regular	48



凉菜 ❁ Cold Dishes

扬州盐水鹅 Salted Goose "Yangzhou" Style 主料: 黑棕鹅350g	例/Regular	48
清水牛腱 Water Buffalo Shank 主料: 小牛腱250g	例/Regular	38
糟香脆肚尖 Steamed Pork Tripe with Fragrant Grains 主料: 猪肚尖350g	例/Regular	38
家乡咸鸡 Chinese Salty Chicken 主料: 鸡300g	例/Regular	38
糖醋仔排 Sweet and Sour Spare Ribs 主料: 肋排300g	例/Regular	38
酸辣黄瓜皮 Chilled Hot and Sour Cucumber Skin 主料: 日本黄瓜 250g	例/Regular	28



凉菜 * Cold Dishes

芹香什锦菜 Chilled Celery with Mixed Vegetables 主料：芹菜150g 虫草花25g 金针菇25g	例/Regular	22
养生黑木耳 Chilled Black Fungus 主料：木耳150g 虫草花25g	例/Regular	18
有机花菜配裙边 Sautéed Organic Surf Clam 主料：有机花菜150g 裙边40g	例/Regular	28
桂花糯米藕 Chilled Lotus Roots Stuffed with Glutinous Rice 主料：藕250g	例/Regular	18
话梅芸豆 Chilled White Beans with Preserved Plums 主料：豆瓣100g 芸豆125g	例/Regular	22
黑椒烤鲜菇 Roasted Mushrooms with Black Pepper Sauce 主料：杏鲍菇100g 香菇75g	例/Regular	28
田园酱萝卜 Turnip in Sweet and Sour Sauce 主料：白萝卜200g	例/Regular	18
腌菜毛豆 Pickled Edamame and Pak Choy 主料：小青菜150g 毛豆米50g	例/Regular	18



鲍参 * Abalone and Sea Cucumber

蚝皇原只6头上顶干鲍 Braised Whole Superior Dried Abalone (6 Head) 主料: 发好干鲍170g	只/Whole	788
蚝皇原只8头上顶干鲍 Braised Whole Superior Dried Abalone (8 Head) 主料: 发好干鲍150g	只/Whole	698
蚝皇原只12头上顶干鲍 Braised Whole Superior Dried Abalone (12 Head) 主料: 发好干鲍100g	只/Whole	538
蚝皇原只鲜鲍 Braised Whole Fresh Abalone 主料: 鲜鲍125g	只/Whole	388
碧绿美味鲜鲍片 Braised Sliced Fresh Abalone with Green Vegetables 主料: 鲜鲍120g	例/Per Person	328
鲍汁百花酿优质辽参 Deluxe Sea Cucumber with Prawn Paste in Abalone Sauce 主料: 辽参60g 虾胶50g	例/Regular	238



鲍参 * Abalone and Sea Cucumber

鲍汁扣优质辽参 Braised Deluxe Sea Cucumber with Broccoli 主料: 辽参60g	位/Per Person	188
虾籽扣优质辽参 Braised Deluxe Sea Cucumber with Shrimp Roe 主料: 辽参60g	位/Per Person	188
鲍汁扒百灵菇 Sauteed Mushrooms with Broccoli in Abalone Sauce 主料: 百灵菇60g	位/Per Person	42



燕窝 * Bird's Nest

珊瑚官燕 Braised Bird's Nest with Crab Roe and Crab Meat in Broth 主料：官燕80g 上汤200g 美露150g	位/Per Person (80g)	468
鲜蟹粉烩官燕 Braised Bird's Nest with Crab Meat 主料：官燕80g 上汤200g	位/Per Person (80g)	428
红烧官燕 Braised Bird's Nest in Broth 主料：官燕80g 上汤200g	位/Per Person (80g)	398
红烧竹笙煨燕窝 Braised Bird's Nest with Bamboo Fungus 主料：燕窝60g 上汤200g 竹笙10g	2条/位/Per Person (60g)	328
冰花炖官燕（椰汁、杏汁） Sweetened Double Boiled Bird's Nest (Coconut Milk or Almond Milk) 主料：官燕80g 椰汁100g 杏汁100g 冰糖100g	位/Per Person (80g)	398
冰花红枣炖官燕 Sweetened Bird's Nest with Red Date 主料：官燕80g 红枣10g 冰糖100g	位/Per Person (80g)	388



汤羹 Soups

白汤炖刺参 Double Boiled Sea Cucumber in Clear Soup 主料：水发刺参100g	位/Per Person	98
淮杞螺头炖鸡汤 Double Boiled Chicken Soup with Spiral Shells and Chinese Herbs 主料：老鸡100g 螺头30g	位/Per Person	48
菜胆花菇炖天九胶 Double Boiled Fish Maw with Greens and Mushrooms 主料：花菇5g 天九胶100g	位/Per Person	88
清炖老鸡汤 Double Boiled Chicken in Clear Soup 主料：老鸡600g	例/Regular	118
西洋菜炖西施骨汤 Double Boiled Pork Rib Soup with Watercress 主料：西洋菜300g 龙骨400g	例/Regular	88
海皇燕窝羹 Sea Cucumber with Bird's Nest Puree Soup 主料：鱼肉30g 带子30g 虾肉30g 碎燕5g 上汤200g	例/Regular	88

汤羹 ❁ Soups

鲜蟹粉粟米羹 Cream of Sweet Corn with Crab Meat 主料: 鲜蟹肉50g 粟米150g 上汤200g	例/Regular	118
鸡茸粟米羹 Cream of Sweet Corn with Minced Chicken 主料: 鸡肉50g 粟米150g 上汤200g	例/Regular	88
川辣海鲜羹 Cream of Spicy Seafood 主料: 豆腐丝50g 笋丝25g 鱼25g 虾25g 木耳丝20g 上汤200g	例/Regular	118
西湖牛肉羹 Cream of Egg White with Beef 主料: 牛肉片150g 豆腐粒50g 鲜草菇粒20g 香菜10g	例/Regular	88

游水海鲜 * Fresh Seafood

东星斑 (提前一天预订)

Leopard Coral Grouper (Order in Advance)

烹饪方法: 清蒸, 港式鲍汁焖

Cooking Style: Steamed or Braised with Abalone Sauce "Hong Kong" Style

时价
Market Price

老虎斑

Marbled Grouper

烹饪方法: 清蒸, 港式鲍汁焖

Cooking Style: Steamed or Braised with Abalone Sauce "Hong Kong" Style

时价
Market Price

笋壳鱼

Marbled Sleeper

烹饪方法: 清蒸, 油浸, 松子

Cooking Style: Steamed, Oil-simmered or

Deep-fried with Sweet and Sour Sauce

时价
Market Price

多宝鱼

Turbot Fish

烹饪方法: 清蒸, 豉汁蒸, 姜茸蒸

Cooking Style: Steamed, Steamed with Fermented Black Beans or

Steamed with Minced Ginger

时价
Market Price

游水海鲜 ✿ Fresh Seafood

桂花鱼

Mandarin Fish

烹饪方法: 清蒸, 姜茸蒸, 松子, 油淋

Cooking Style: Steamed, Steamed with Minced Ginger or
Deep-fried with Sweet and Sour Sauce, Oil-poached

时价
Market Price

甲鱼

Soft Shell Turtle

烹饪方法: 姜葱生焗, 港式红烧, 云腿双冬蒸, 高汤米酒煮

Cooking Style: Braised with Ginger and Shallots,
Braised "Hong Kong" Style, Steamed with Ham and 2 kinds of Fungus or
Boiled in Chinese Rice Wine and Broth

时价
Market Price

大连鲍

Dalian Fresh Abalone

烹饪方法: 冻鲍, 蒜茸蒸, 陈皮蒸

Cooking Style: Chilled, Steamed with Minced Garlic or
Steamed with Dried Orange Skin

时价
Market Price

牛蛙

Frog

烹饪方法: 金针云茸蒸, 香辣炒, 椒盐

Cooking Style: Steamed with Needle Mushrooms and Fungus,
Fried with Spicy Sauce or Deep-fried with Pepper and Salt

时价
Market Price

游水海鲜 ❁ Fresh Seafood

龙虾

Australian Lobster

烹饪方法：刺身、鲜果沙律、芝士牛油焗、姜葱焗、上汤焗、XO酱粉丝焗

Cooking Style: Sashimi, Fruits Salad, Braised with Cheese and Butter,

Braised with Ginger and Shallots, Braised in Superior Soup or

Braised with Rice Vermicelli in XO Sauce

时价
Market Price

小青龙

Small Green Lobster

烹饪方法：清蒸、蒜蓉蒸、姜葱焗、芝士牛油焗、XO酱粉丝焗

Cooking Style: Steamed, Steamed with Minced Garlic,

Braised with Ginger and Shallots, Braised with Cheese and Butter or

Braised with Rice Vermicelli in XO Sauce

时价
Market Price

斑节虾

Prawns

烹饪方法：白灼、花雕酒煮、豉油生煎、XO酱粉丝焗

Cooking Style: Poached, Boiled in Chinese Wine,

Pan-fried with Fermented Black Beans or

Braised with Rice Vermicelli in XO Sauce

时价
Market Price

基围虾

Salt Water Shrimps

烹饪方法：白灼、椒盐、花雕酒、XO酱粉丝焗

Cooking Style: Poached, Crispy-fried with Salt and Pepper,

Boiled in Chinese Wine or Braised with Rice Vermicelli in XO Sauce

时价
Market Price

游水海鲜 ❀ Fresh Seafood

河虾

River Shrimps

烹饪方法：酱油、白灼、油盐水

Cooking Style: Poached in Soy Sauce, Poached or Oil-poached

时价
Market Price



粤式海鲜名菜 ❁ Famous Cantonese Seafood Dishes

时令鲜果炒螺片 Fried Sliced Whelk with Seasonal Fruits 主料：哈密瓜片200g 海螺片150g	例/Regular	168
XO酱蜜豆炒虾球 Stir-fried Prawns with Honey Beans in XO Sauce 主料：蜜豆200g 大草虾300g	例/Regular	118
碧绿明虾球 Stir-fried Prawns with Broccoli 主料：西兰花300g 大草虾300g	例/Regular	118
云腩凤尾虾 Fried Shrimps with Black Fungus 主料：基围虾200g 广东丝瓜200g	例/Regular	98
榄菜炒鲑鱼片 Fried Cod Fillets with Vegetables 主料：蜜豆200g 鲑鱼片250g	例/Regular	138
H式香煎银鲑鱼 "Japanese" Style Pan-fried Cod Fish 主料：鲑鱼80g	位/Regular	48
椒盐吊片 Deep-fried Squid with Pepper and Salt 主料：鱿鱼400g	例/Regular	68
烧汁珍菌爆鲜鲍 Braised Fresh Abalone with Assorted Fungus 主料：杏鲍菇150g 小鲍鱼150g 鸡软骨150g	例/Regular	128



陆中宝 ❁ Pork and Beef

<p>XO酱脆瓜炒猪爽肉 Wok-fried Sliced Pork with Yunnan Melon in XO Sauce 主料: 脆瓜200g 猪爽肉200g</p>	例/Regular	68
<p>鹅肝酱金牌牛柳粒 Stir-fried Superior Beef with Goose Liver Sauce 主料: 牛柳粒300g 配料50g</p>	例/Regular	178
<p>美极蒜片牛柳粒 Deep-fried Superior Beef with Meiji Sauce 主料: 牛柳粒300g 配料50g</p>	例/Regular	168
<p>黑椒金牌牛柳粒 Deep-fried Superior Beef with Black Pepper Sauce 主料: 牛柳粒300g 配料50g</p>	例/Regular	168
<p>鬼马炒牛柳片 Sliced Superior Beef with Water Chestnuts in Oyster Sauce 主料: 牛肉片200g 配料200g</p>	例/Regular	118
<p>沙茶蚝皇金牌牛柳片 Stir-fried Superior Beef with Kai Lan in Barbecue Sauce 主料: 牛柳片200g 广东芥兰200g 配料50g</p>	例/Regular	118
<p>宫保鸡丁 Fried Diced Chicken with Chili and Peanuts in Sichuan Sauce 主料: 肉鸡200g 配料200g</p>	例/Regular	58
<p>鲜果咕嚕肉 Sweet and Sour Pork with Fruits 主料: 梅肉300g</p>	例/Regular	55



煲煲香 * Clay Pot

咸鱼鸡粒豆腐煲 Braised Diced Chicken with Bean Curd and Salted Fish in Clay Pot 主料: 豆腐250g 肉鸡100g 咸鱼50g	例/Regular	38
姜葱银鲑鱼 Braised Cod Fish with Ginger and Spring Onions in Clay Pot 主料: 银鲑鱼200g 配料100g	例/Regular	168
干葱啫啫滑鸡煲 Braised Chicken with Shallots in Clay Pot 主料: 肉鸡300g 干葱头100g	例/Regular	58
鲜蟹粉干烧茄子煲 Braised Eggplant with Fresh Crab in Clay Pot 主料: 茄子400g 蟹粉100g	例/Regular	68
鱼香茄子煲 Braised Eggplant with Minced Pork and Sichuan Sauce in Clay Pot 主料: 茄子400g 梅肉75g 咸鱼50g	例/Regular	42



煲煲香 * Clay Pot

姜葱焗刺参 Baked Sea Cucumber with Onions and Ginger in Clay Pot 主料: 水发刺参300g	例/Regular	138
川味麻婆豆腐 Braised Tofu with Minced Pork and Chilli Sauce in Clay Pot 主料: 梅肉50g 豆腐300g	例/Regular	32
柱候牛腩煲 Braised Beef with Zhuhou Sauce in Clay Pot 主料: 牛腩450g 配料100g	例/Regular	58
金钩粉丝杂菜煲 Assorted Fresh Vegetables with Rice Vermicelli in Clay Pot 主料: 粉丝100g 四种蔬菜350g	例/Regular	48



蔬菜 * Vegetables

鲜蟹粉扒时蔬 Seasonal Vegetables with Fresh Crab Meat 主料: 时令蔬菜450g 蟹粉100g	例/Regular	78
金银蛋上汤浸时蔬 Seasonal Vegetables with Eggs in Chicken Consomme 主料: 时令蔬菜450g 配料100g	例/Regular	42
瑶柱扒时蔬 Vegetables with Dried Scallops in Broth 主料: 时令蔬菜450g 瑶柱75g	例/Regular	48
竹笙扒露笋 Braised Fresh Asparagus with Bamboo Fungus 主料: 露笋400g 竹笙100g	例/Regular	68
竹笙北菇扒西兰花 Sauteed Broccoli with Bamboo Fungus and Mushrooms 主料: 西兰花450g 竹笙100g 花菇100g	例/Regular	68



蔬菜 * Vegetables

蚝皇烧三菇 Sauteed Trio of Mushrooms in Oyster Sauce 主料: 鲜香菇150g 鲜蘑菇150g 蟹味菇100g	例/Regular	58
银杏百合炒西芹 Fried Celery with Ginkgo and Lily 主料: 西芹250g 银杏100g 百合100g	例/Regular	58
姜汁酒炒广东芥兰 Sauteed Kai Lan with Ginger Wine Sauce 主料: 广东芥兰300g	例/Regular	32
生炒广东菜心 Wok-fried Cantonese Pak Choy 主料: 广东菜心300g 五花肉片50g	例/Regular	32



本帮菜精选 * Local Favourites

酸辣银鱼羹 Spicy and Sour Whitebait Puree Soup 主料: 银鱼150g 绢豆腐150g	例/Regular	128
三丝银鱼羹 Whitebait Soup with Shredded Mixed Fungus 主料: 银鱼200g 配料150g	例/Regular	88
蟹粉烩蹄筋 Braised Pork Tendons with Crab Meat 主料: 蟹粉100g 蹄筋250g	例/Regular	128
鲜蟹粉烩豆腐 Braised Tofu with Crab Meat 主料: 蟹粉100g 绢豆腐150g	例/Regular	68
蟹黄芙蓉海参 Braised Sea Cucumber with Egg White and Crab Roe 主料: 水发海参150g 蟹黄75g 鸡蛋150g	例/Regular	118
鲜蟹黄炖水蛋 Stewed Egg with Crab Roe 主料: 蟹黄100g 鸡蛋200g	例/Regular	18



家常风味 ❀ Homemade Flavor

水晶河虾仁 Wok-fried Crystal River Shrimps 主料: 150粒河虾仁300g	例/Regular	138
秘制酒焖肉 Braised Pork in Xishan Wine 主料: 五花肉350g 鸡蛋200g	例/Regular	78
咸肉烧扁尖 Stewed Bamboo Shoots with Bacon 主料: 咸肉200g 扁尖200g	例/Regular	78
驰名无锡骨 Braised Spare Ribs "Wuxi" Style 主料: 肋排350g	例/Regular	68
香辣螺丝太湖虾 Spicy Snail and Tai-Lake Shrimps 主料: 螺蛳300g 河虾100g	例/Regular	68
丝瓜毛豆烧蛋角 Sauteed Eggs with Green Soy Beans 主料: 本地丝瓜100g 毛豆子100g 蛋角200g	例/Regular	48
银鱼炖水蛋 Stewed Eggs with Whitebait 主料: 银鱼100g 鸡蛋250g	例/Regular	38



家常风味 * Homemade Flavor

特色红汤百叶 Poached Bean Curd Sheets in Soy Sauce 主料: 常州百叶250g	例/Regular	38
鸡火煮干丝 Poached Shredded Bean Curd Ham and Bamboo Shoots in Chicken Broth 主料: 干丝200g 配料100g	例/Regular	58
双冬老豆腐 Braised Bean Curd in Brown Sauce 主料: 冬菇75g 冬笋75g 老豆腐300g	例/Regular	38
肉汁烧萝卜 Braised Turnip in Gravy 主料: 白萝卜500g	例/Regular	38
笋片炒时蔬 Stir-fried Fresh Vegetables with Bamboo Shoots 主料: 笋片100g 时蔬250g	例/Regular	58



粉面饭 * Vermicelli, Noodles and Rice

蟹粉瑶柱蛋白炒饭 Wok-fried Rice with Dried Scallops and Crab Meat 主料: 蟹粉50g 瑶柱30g 鸡蛋100g 米饭100g	例/Regular	78
扬州炒饭 Fried Rice with Fresh Prawns "Yangzhou" Style 主料: 虾仁50g 叉烧粒50g 米饭400g	例/Regular	48
福建炒饭 Wok-fried Rice "Fujian" Style 主料: 鸭肉100g 瑶柱30g 肉鸡100g 米饭100g	例/Regular	68
生炒牛肉饭 Fried Rice with Beef 主料: 牛肉100g 米饭100g	例/Regular	48
海鲜炒面 Wok-fried Noodles with Seafood 主料: 虾球2只 鳕鱼100g 鲑鱼100g 广东生面250g	例/Regular	88
菜远牛肉片炒面 Fried Noodles with Sliced Beef and Vegetables 主料: 小唐菜100g 牛肉150g 广东生面250g	例/Regular	68
滑蛋虾球炒河粉 Fried Rice Noodles with Prawns and Egg 主料: 虾球5只 鸡蛋100g 河粉400g	例/Regular	78

粉面饭 * Vermicelli, Noodles and Rice

豉椒牛肉炒河粉 Fried Rice Noodles with Beef in Black Bean Sauce 主料: 青圆椒50g 红椒50g 红洋葱50g 牛肉150g 河粉400g	例/Regular	78
下炒海鲜河粉 Fried Rice Noodles with Seafood 主料: 虾球2只 鳕鱼100g 鱿鱼100g 河粉400g	例/Regular	98
下炒牛肉河粉 Fried Rice Noodles with Sliced Beef 主料: 牛肉150g 银芽80g 河粉400g	例/Regular	78
星州炒米粉 Spicy Fried Vermicelli "Singapore" Style 主料: 叉烧丝100g 虾仁150g 米粉400g	例/Regular	58
葱油拌面 Stir-fried Noodles with Spring Onion Oil 主料: 贡品面300g	位/Per Person	10
金汤一品面 Tasty Noodles in Superior Soup 主料: 海参50g 贡品面300g	碗/Per Person 例/Regular 大/10 Person	38 118 238
肥牛红汤面 Braised Noodles with Beef in Superior Soup 主料: 牛肉150g 贡品面300g	碗/Per Person 例/Regular 大/10 Person	30 98 188



点心 甜品 * Dim Sum and Desserts

香芋酥 Chinese Taro Cake 主料: 美玫面粉20g 猪油10g 芋头40g 椰汁10g 白糖10g	6只/Half Dozen	36
木瓜酥 Chinese Papaya Cake 主料: 美玫面粉20g 猪油15g 木瓜15g 吉士粉8g 牛油5g	6只/Half Dozen	30
红豆小鱼冻 Pudding with Red Beans 主料: 雀巢鲜奶40g 大师傅奶油10g 冰糖15g 红豆10g	位/Per Person	4
天津花素饺 Steamed Tianjin Vegetable Dumplings 主料: 小唐菜35g 面粉25g 草菇10g 香菇10g	打/Half Dozen	18
鸡汤菜肉云吞 Fresh Vegetable Wontons in Chicken Soup 主料: 150g	6只/位/Half Dozen	36
鸡汁干捞菜肉云吞 Steamed Vegetable Wontons Served with Chicken Soup 主料: 150g	6只/Half Dozen	36



点心 甜品 ❁ Dim Sum and Desserts

百步葱油饼 Baked Shallot Pancake 主料: 面粉50g 火腿15g 肥膘20g	6只/Half Dozen	24
天然紫山芋 Deep-fried Purple Taro 主料: 紫山芋50g 糯米粉30g 猪油20g 白糖15g	6只/Half Dozen	30
酥皮蛋挞 Crispy Custard Tart 主料: 面粉40g 蛋40g 白糖20g 猪油30g	6只/Half Dozen	30
蜜汁叉烧酥 Crispy Honey Barbecue Pork Puff 主料: 面粉45g 梅肉45g	6只/Half Dozen	36
西米红豆沙 Red Bean Paste with Sago 主料: 红豆100g 冰糖	位/Per Person	16
香芒布甸 Mango Pudding 主料: 芒果肉50g 纯牛奶30g 冰糖30g	位/Per Person	22
生磨杏仁茶 Cream of Almonds 主料: 光中杏仁80g 鲜奶20g 冰糖30g	位/Per Person	20
千层萝卜酥 Crispy Turnip Cake 主料: 美玫面粉20g 白萝卜20g 猪油 15g 牛油10g	6只/Half Dozen	24