

走青

加底
zou qing

康怡廣場
KORNHILL PLAZA
SHOP G9-G10, G/F
TEL: 2338 0313

招牌菜

SIGNATURE DISHES

- 脆炸好立克 78
Deep-fried Horlicks
- 乾果咕嚕肉 98
Sweet & Sour Pork with Dried Fruits
- 蓮藕墨韻餅 98
Pan-fried Squid Cake with Squid Ink
- 南丫島孖蝦骨 128
Deep-fried Lamma Island Shrimp Paste Ribs with Fried Sakura Shrimp Garlic
- 香脆焗魚腸 128
Baked Fish Intestine with Egg
- 炸米菜團 138
蠔仔泡飯 四人份量
Oyster & Minced Pork Congee (4pax)
- 厚切豬脷 198
花膠腸粉煲
- 元朗頭抽豉油雞 一隻 348
半隻 188
Steamed Chicken with Premium Soy Sauce

厚切豬脷
花膠腸粉煲



前菜

APPETISER

- 椒鹽脆豆腐 58
Deep-Fried Diced Bean Curd with Spicy Salt
- 開胃醬皮蛋 58
Preserved Egg with Homemade Sauce
- 蔥油腐皮 58
Bean Curd Sheet with Scallion Oil
- 椒鹽九肚魚 78
Deep-fried Bombay Duck with Spicy Salt

小菜

MAIN DISHES

- 馬交孖魚香茄子煲 88
Braised Eggplant with Minced Pork in Casserole
- 蓮藕墨韻餅 98
Pan-fried Squid Cake with Squid Ink
- 南丫島孖蝦骨 128
Deep-fried Lamma Island Shrimp Paste Ribs with Fried Sakura Shrimp Garlic
- 薑蔥魚雲煲 148
Fish Head & Ginger & Spring Onion Pot
- 大澳蝦乾蝦醬蒸腩肉 158
Steamed Pork Belly with Tai O Dried Shrimp
即叫即蒸·製作需時
Steamed Upon Order, Preparation Time is Needed
- 花生芽小炒王 168
Stir-fried Peanut Sprouts, Luncheon Meat, Dried Shrimp, Shrimp Balls, Bell Peppers
- 涼瓜花甲 Pizza 168
Pan-fried Egg with Clams & Bitter Lemon



- 陳皮手造牛肉餅 98
Steamed Minced Beef Aged Dried Tangerine Peel
- 乾果咕嚕肉 98
Sweet & Sour Pork with Dried Fruits
- 攪角冰梅骨 98
Sautéed Pork Chop in Plum Sauce
- 滑蛋蝦仁 98
Stir-fried Shrimp and Scrambled Eggs
- 陳皮手造牛肉餅 98
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Stir-fried Shrimp and Scrambled Eggs

- 南乳鴛鴦花生豬手 108
Braised Pork Knuckle with Fermented Red Bean Curd & Peanuts
- 豉油王新鮮雞腸 108
配怡保芽菜
Stir-fried Chicken Intestines with Ipoh Bean Sprouts in Black Bean Sauce
- 柱侯牛筋蘿蔔 108
Braised Beef Brisket & Radish
- 鹹香第一刀肉餅 108
Steamed Minced Pork with Salted Threadfin
- 川麻蝦仁豆腐 118
Shrimp & Prawn in Sichuan Style

- 椒鹽焗魚腸 108
Baked Fish Intestine with Egg
- 椒鹽鮮魷拼墨魚咀 118
Deep-fried Cuttlefish Mouth with Pepper & Salt
- 鮮沙薑雞煲 128
Chicken in Claypot with Fresh Sand Ginger
- 南丫島孖蝦骨 128
Deep-fried Lamma Island Shrimp Paste Ribs with Fried Sakura Shrimp Garlic
- 蘇炸流浮山珍珠蠔餅 128
Pan-fried Oyster Pancake
- 香脆焗魚腸 128
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- 乾果咕嚕肉 128
Sweet & Sour Pork with Dried Fruits

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Sweet & Sour Pork with Dried Fruits



炒粉麵飯

STABLE FOOD

- 白飯 18
Rice
- 陽春麵 68
(三選一：豬手/河蝦仁/牛筋)
Plain Noodles (Choose 1: Pork Knuckle / Sautéed River Shrimps / Beef Tenderloin)
- 櫻花蝦豉油皇炒麵 78
Fried Noodles with Soy Sauce & Sakura Shrimp
- 豉油皇雞腸撈粗麵 88
Chicken Intestines Mixed Noodles in Soy Bean Sauce
- 櫻花蝦茸醬海鮮炒飯 98
Fried Rice with Sakura Shrimp & Shitake Sauce
Artisanal Handmade Sauce by LUBUDS*
採用LUBUDS*獨家調製
Handmade Sauce by LUBUDS*
- XO醬炒陳材粉 98
Fried Chenchen Rice Sheets with Wild Mushroom in XO Sauce
- 加底招牌炒米 118
Fried Rice Vermicelli with Luncheon Meat & Squid
- 銀芽肉絲雙面黃 118
Pan-Fried Crispy Noodle with Shredded Pork and Bean Sprouts
- 乾炒牛河 118
Stir-Fried Beef Noodle
- 炸米菜團蠔仔泡飯 四人份量 138
Oyster & Minced Pork Congee (4pax)



蔬菜

VEGETABLES

- 白灼韭菜花 68
可加蒜汁
Poached Chinese Chives (add on brisket sauce)
- 炸撈菜松子仁 88
乾煸四季豆
Sichuan Dry Fried String Beans
- 珠江橋牌豆豉鯪魚炒油麥菜 98
Stir-fried Lettuce with Fried-fish with Salted Black Beans
- 啫啫唐生菜煲 98
Sizzling Chinese Lettuce in Casserole
- 豬油渣炒菜花 98
Fried Lard with Cauliflower
- 紅燒竹筍豆腐 108
Braised Bean Curd with Bamboo Piths



砂鍋胡椒海中蝦

湯品

SOUPS

- 精選老火湯 48
Selected Double-boiled Soup
- 爆香牛肉羹 四人份量 88
Beef Borth with Bean Curd & Coriander (4 Pax)
- 本地手打魚蛋 四人份量 148
舊絲雞魚湯
Kuzukiri in Fish Broth with Fish Ball (4 Pax)
- 十吋魚頭湯 四人份量 198
10" Fish Head Tofu Soup (4 Pax)

甜品

DESSERTS

- 生磨腰果露 每位 38
Cashew Nut Sweet Soup
- 楊枝甘露 每位 38
Pomelo Sago
- 脆炸好立克 78
Deep-fried Horlicks
- 抹茶紅豆刨冰 每位 78
Matcha & Red Bean Shaved Ice
- 鮮雜莓刨冰 每位 78
Strawberry & Blue Berries Shaved Ice
- 楊枝甘露刨冰 每位 78
Pomelo Sago Shaved Ice

糖水可加配以下配料
Add on Toppings on Sweet Soup

- 白玉丸子 10
Glutinous Ball
- 芋圓 10
Taro Balls
- 爆爆珠 (芒果/士多啤梨) 10
Popping Boba (Mango / Strawberry)



飲品

DRINKS

- 熱Hot 康loed
- 雲尼拿雪糕可樂 / 32
Coke with Vanilla Ice-Cream
- 雪糕紅豆冰 / 32
Red Bean Ice with Ice-Cream
- 紅豆咖啡/奶茶 / 32
Red Bean Coffee / Milk Tea
- 咸檸七 / 28
Salted Lemon Sprite
- 美祿恐龍 / 28
Milo Dinosaur
- 香濃咖啡 20 24
Coffee
- 香滑奶茶 20 24
Milk Tea
- 港式鴛鴦 20 24
HK Style Coffee with Tea
- 好立克 20 24
Horlicks
- 檸檬茶 20 24
Lemon Tea
- 檸檬水 20 24
Lemon Water
- 柚子蜜 20 24
Citron Honey
- 生姜蜜 20 24
Ginger Honey
- 咸柑桔 20 24
Ginger Honey
- 豆漿 / 20
Soy Milk
- 維他奶 / 20
Vita Soy Milk
- 可樂 20 22
Coke
- 雪碧 20 22
Sprite
- 橙汁汽水 20 22
Orange Soda
- 忌廉 20 22
Cream Soda
- 零系可樂 20 22
Coke Zero
- 沙示汽水 20 /
Sarsae Soft Drink
- 獅威啤酒 枝 38
Skol Beer 640ml
- 醇滑嘉士伯啤酒 枝 38
Carlsberg Smooth Draught Beer 600ml