

# 啫啫煲

## JJ SIZZLING POT

“滾一滾，  
神仙都企唔穩！”



### 广式啫酱

#### CANTONESE-STYLE JJ SAUCE

鲜虾仁.....\$16.80  
Fresh Shrimps

鲜嫩肥肠.....\$13.80  
Pig Intestines

鲜鱼片.....\$12.80  
Sliced Fish

猪颈肉.....\$11.80  
Pork Collar

三层肉.....\$11.80  
Pork Belly

滑嫩鸡肉.....\$11.80  
Chicken

杏鲍菇.....\$10.80  
Oyster Mushrooms

金针菇.....\$10.80  
Enoki Mushroom

油麦菜.....\$9.80  
Leafy Lettuce



### 广式豆豉酱

#### CANTONESE-STYLE BLACK BEAN SAUCE

鲜虾仁.....\$16.80  
Fresh Shrimps

鲜嫩肥肠.....\$13.80  
Pig Intestines

鲜鱼片.....\$12.80  
Sliced Fish

猪颈肉.....\$11.80  
Pork Collar

小炒肉.....\$11.80  
Stir Fry Meat

三层肉.....\$11.80  
Pork Belly

滑嫩鸡肉.....\$11.80  
Chicken

杏鲍菇.....\$10.80  
Oyster Mushrooms

金针菇.....\$10.80  
Enoki Mushroom

油麦菜.....\$9.80  
Leafy Lettuce

有机花菜.....\$9.80  
Organic Cauliflower



神仙都企唔穩！  
滾一滾



牛肉豆花.....\$13.80  
Beef with Beancurd

嫩肥腸豆花.....\$13.80  
Pig Intestines with Beancurd

猪肉片豆花.....\$11.80  
Sliced Pork with Beancurd

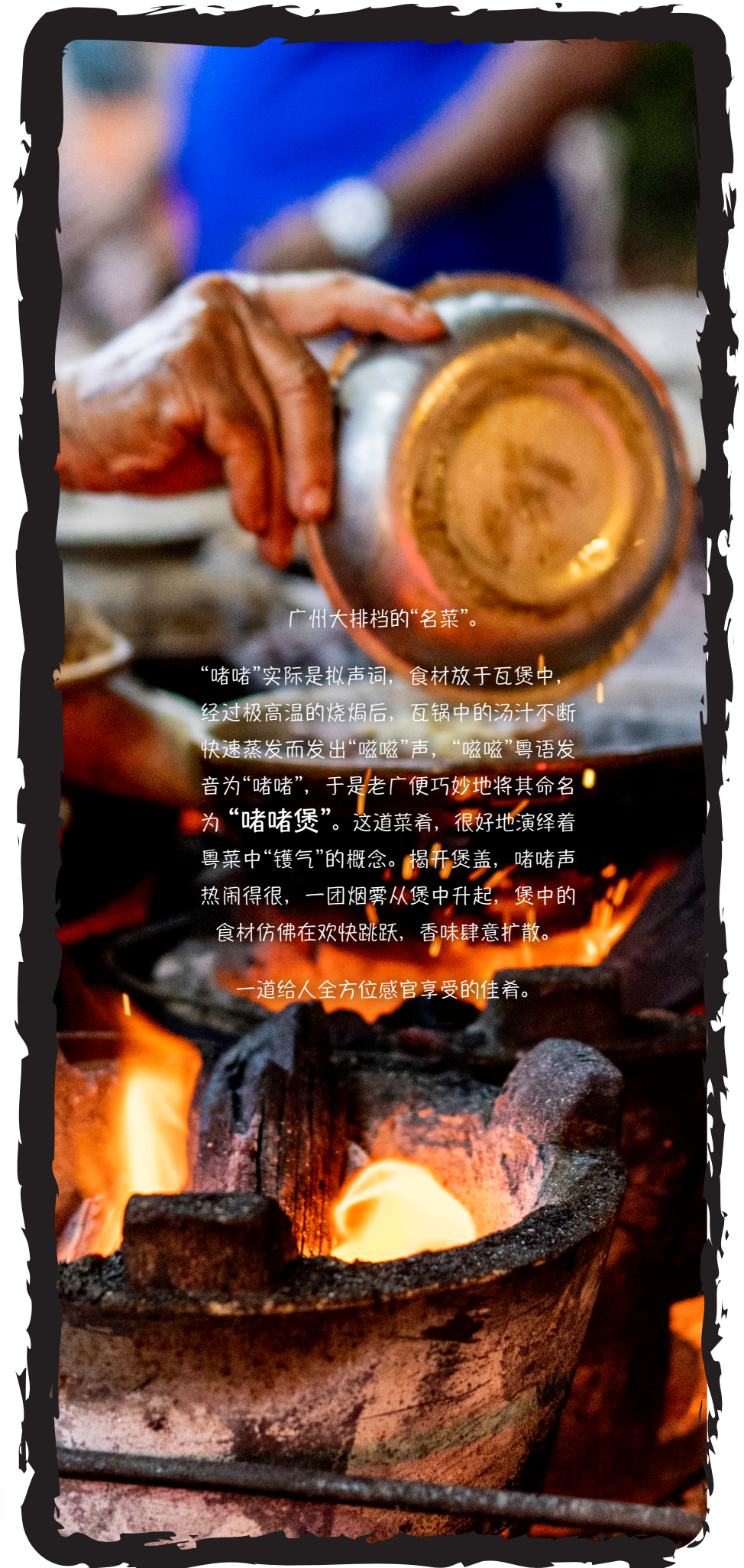
牛肉金针菇.....\$13.80  
Beef with Enoki Mushroom

嫩肥腸金针菇.....\$13.80  
Pig Intestines with  
Enoki Mushroom

猪肉片金针菇.....\$11.80  
Sliced Pork with  
Enoki Mushroom



## 四川麻辣 SICHUAN MALA



广州大排档的“名菜”。

“啫啫”实际是拟声词，食材放于瓦煲中，经过极高温的烧焗后，瓦锅中的汤汁不断快速蒸发而发出“滋滋”声，“滋滋”粤语发音为“啫啫”，于是老广便巧妙地将其命名为“啫啫煲”。这道菜肴，很好地演绎着粤菜中“镬气”的概念。揭开煲盖，啫啫声热闹得很，一团烟雾从煲中升起，煲中的食材仿佛在欢快跳跃，香味肆意扩散。

一道给人全方位感官享受的佳肴。