北方麵棧
NORTHERN NOODLE HOUSE

渤海湾刀鱼精选

Bohai Bay Hairtail Delicacies

渤海湾 10 月中旬至 11 底是刀鱼食用最佳时节。鱼肉肥厚、油脂丰富、细刺极少，在北方家常必吃烹饪方式，煎、炸、红烧是最能体现鱼肉肥美不柴的做法，是进入秋冬男女老少的上品佳肴。

Bohai Bay's peak season for enjoying hairtail runs from mid-October to late November. The fish boasts rich, fatty flesh with very few fine bones. Frying, pan-frying and braising are classic home-style northern cooking methods that best bring out its tender, succulent texture without dryness. It becomes a premium delicacy for people of all ages once autumn and winter set in.

葱烧胶东刀鱼花胶煲

Braised “Jiaodong” Hairtail with Fish Maw and Scallion in Claypot

468

家常刀鱼炖白菜

“Home-style” Braised Hairtail with Chinese Cabbage

268

香煎渤海湾刀鱼

Pan-fried Bohai Bay Hairtail

238

供应期: 11 月 1 日 – 30 日

Serving Period: 1 – 30 Nov

请告知您的服务员关于任何食物过敏或餐饮限制

以上价格为澳门币并需加收10%服务费

Please inform our service staff if you have any food allergies or dietary requirements

All prices are in MOP and subject to a 10% service charge