



## PROSPERITY 'LO HEI'

### 發財「撈起」

#### INGREDIENTS 材料：

Salmon slice	三文魚片	Lime cube	青檸粒
Julienne turnip	白蘿蔔絲	Pomelo slice	柚子肉
Julienne carrot	紅蘿蔔絲	Crispy fritter	香炸脆脆
Julienne radish	青蘿蔔絲	Lemon leaf	檸檬香葉
Julienne sweet potato	番薯絲	Coriander leaf	芫荽香葉
Julienne pickle	五柳絲		

#### DRESSING INGREDIENTS 醬汁材料：

Plum sauce	酸梅醬	Five-spice powder	五香粉
Crushed peanut	花生碎	Vegetable oil	菜油
White sesame	白芝麻	White sugar	白砂糖
White pepper	白胡椒	Salt	鹽

HK\$498 per set 每份

For 4 persons 供四位用

Prices are in Hong Kong dollars and subject to a 10% service charge.  
以上價錢以港幣計算，並另收加一服務費。

Your well-being and comfort are our utmost priority. Please inform our service team of any food allergies or special dietary requirements that you may have.  
為閣下健康著想，如閣下對任何食物有過敏反應，請告知餐廳職員。

satay inn 沙嗲軒

A TASTE OF SINGAPORE



## SATAY INN FAMILY PLATTER (SERVES 4 PERSONS)

Chicken and pork satay (8 pieces)

Curry puffs with minced chicken  
and egg (4 pieces)

Curry beef brisket with roti canai

Signature Hainanese chicken (Half chicken)

Fragrant chicken rice

沙嗲軒家庭拼盤 (4位用)

沙嗲雞肉及豬肉串 (8串)、

雞肉雞蛋咖喱角 (4件)、

椰香咖喱牛腩配印度千層油酥餅、

招牌海南雞 (半隻)、雞油飯

HK\$998

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