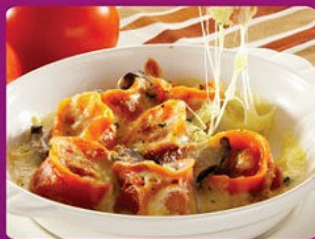


角色

KEN'S
Dumpling kitchen

換個角(餃)色，每個都是主角。
換個顏色，尋常水餃也充滿驚喜。

本店彩色麵皮製做成分主要為
新鮮蔬菜汁、橄欖油、雞蛋、義大利墨魚汁
手工製作麵皮本身有較高的營養價值
有別於傳統只是麵皮加水製成



奶油鮮蝦豬肉方餃 | 培根奶油野菇義大利麵 | 茄汁羅勒焗牛肉餡餃
白酒蛤蚶義大利麵 | 奶油海鮮義大利麵 | 鮮蝦餡餃佐奶油松子青醬



南 蔬 蕃 墨
瓜 菜 茄 魚

沙拉 Salad

- 凱撒沙拉 50
- Caesar Salad
- 田園沙拉 (千島)(優格) 50
- Garden Salad (Thousand island)(Yogurt)

手工義大利麵 Tagliolini

- 培根奶油野菇義大利麵 160
- Tagliolini with Bacon Creamy Mushrooms Sauce
- 培根奶油蛤蜊義大利麵 170
- Tagliolini with Bacon and Clam Creamy Sauce
- 白酒蛤蜊義大利麵 170
- Tagliolini with Clam
- 奶油蔬菜義大利麵 170
- Tagliolini with Vegetable Creamy Sauce
- 西西里茄汁鮭魚義大利麵 180
- Tagliolini with Tuna Tomato Sauce
- 煙燻鮭魚奶油義大利麵 210
- Tagliolini with Salmon Creamy Sauce
- 清炒海鮮義大利麵 220
- Tagliolini with Seafood
- ★ 奶油海鮮義大利麵 220
- Tagliolini with Seafood Creamy Sauce
- 茄汁海鮮義大利麵 220
- Tagliolini with Seafood Tomato Sauce
- ★ 辣味茄汁臘腸義大利麵 260
- Tagliolini with Sausage Spicy Tomato Sauce
- ★ 奶油青醬海鮮義大利麵 260
- Tagliolini with Seafood Creamy pesto Sauce

燉飯 Risotto

- 培根野菇燉飯 230
- Risotto with Bacon and Mushrooms
- 總匯蔬菜燉飯 230
- Risotto with Vegetable
- ★ 海鮮燉飯 260
- Risotto with Seafood

千層麵 Baked Lasagna

- ★ 海鮮千層麵 280
- Baked Lasagna with Seafood
- 總匯時蔬千層麵 260
- Baked Lasagna with Vegetable

湯品 Soup

- 培根南瓜濃湯 60
- Bacon Pumpkin Soup
- 奶油野菇濃湯 60
- Creamy Wild Mushrooms Soup

果汁、熱飲 Drink

- | | |
|---------------------------------|---------------------------------|
| 冰紅茶 30 <input type="checkbox"/> | 熱紅茶 30 <input type="checkbox"/> |
| Ice Black Tea | Black Tea |
| 檸檬汁 50 <input type="checkbox"/> | 熱咖啡 50 <input type="checkbox"/> |
| Lemon Juice | Coffee |
| 番茄汁 50 <input type="checkbox"/> | 熱可可 50 <input type="checkbox"/> |
| Tomato Juice | Cocoa |

義大利餃 Ripieni

- ★ 牛肉 Beef 150
- 茄汁橄欖牛肉餃
- Beef Tortellini with Tomato Basil Sauce
- 奶油什蔬牛肉餃 160
- Beef Tortellini with Vegetable Cream Sauce
- ★ 牛肉餃佐奶油鵝肝醬 185
- Beef Tortellini with Cream Goose Liver Sauce
- ★ 鮮蝦 Shrimp 160
- 奶油野菇鮮蝦餃
- Shrimp Tortellini with Cream Wild Mushrooms Sauce
- 茄汁橄欖鮮蝦餃 150
- Shrimp Tortellini with Tomato Basil Sauce
- 鮮蝦餃佐奶油松子青醬 150
- Shrimp Tortellini with Cream Pesto Sauce
- ★ 主廚推薦 180
- ★ 奶油鮮蝦豬肉餃
- Pork Ravioli with Shrimp Cream Sauce
- 茄汁臘腸牛肉餃 180
- Beef Ravioli with Sausage Tomato Sauce
- 奶油野菇牛肉餃 160
- Beef Ravioli with Creamy Wild Mushrooms Sauce
- 原味起司南瓜餃 230
- Pumpkin Ravioli with Cheese
- 奶油鮮蝦起司南瓜餃 260
- Pumpkin Ravioli with Shrimp Cream Sauce
- 茄汁海鮮起司圓餃 260
- Cheese Ravioli with Seafood
- ★ 清炒海鮮起司圓餃 260
- Cheese Ravioli with Seafood
- 奶油鮮蝦起司圓餃 260
- Cheese Ravioli with Shrimp

焗烤 Baked

- ★ 牛肉 Beef 170
- 奶油野菇牛肉餃
- Baked Beef Ravioli with Creamy Wild Mushrooms Sauce
- 茄汁橄欖牛肉餃 160
- Baked Beef Ravioli with Tomato Basil Sauce
- ★ 南瓜 Pumpkin 240
- 焗原味起司南瓜餃
- Baked Pumpkin Ravioli with Cheese
- 奶油鮮蝦焗起司南瓜餃 280
- Baked Pumpkin Ravioli with Shrimp Cream Sauce
- ★ 鮮蝦 Shrimp 170
- 奶油什蔬焗鮮蝦餃
- Baked Shrimp Ravioli with Vegetable Creamy Sauce
- 奶油海鮮焗鮮蝦餃 230
- Baked Shrimp Ravioli with Seafood Creamy Sauce

焗飯 Baked Meal

- 奶油海鮮焗飯 260
- Baked Meal with Seafood
- 奶油時蔬焗飯 230
- Baked Meal with Vegetable
- 培根奶油野菇焗飯 230
- Baked Meal with Bacon and Mushroom