

廚師推介 東南亞美食

Chef's Choice Southeast Asian Cuisine




灣畔餐廳限定
Exclusive at Lobby Lounge



精選原件鯪魚腩入饌，以秘製醬料烤焗。魚肉鮮嫩多汁，完美融合娘惹料理的經典風味，層次豐富，風味獨特。

Crafted from a whole-cut grass carp belly, marinated and baked to perfection. The fish is tender and succulent, beautifully infused with the classic aromatic spices of Nyonya cuisine, delivering a rich, multi-layered and distinctive flavor.

 娘惹焗原件鯪魚腩 \$268
Nyonya-Style Baked Whole Grass Carp Belly

以特色香料精心醃製，烤焗後香氣四溢，辛香層次分明。完美呈現檳城料理的特色魅力，味道濃郁，令人一試難忘。

Marinated in a blend of distinctive spices and baked to perfection, this dish releases an enticing aroma with beautifully layered notes of spice. It captures the true charm of Penang cuisine, delivering bold flavors that are truly unforgettable.



~ 現叫現烤，需時約 25-30 分鐘 ~
Ready-to-order takes approximately 25-30 minutes

 檳城香烤雞 \$198
Penang Roasted Chicken

For further details, please contact Lobby Lounge at 2989 9075. Pictures are for reference only.
歡迎致電 2989 9075 (灣畔餐廳) 查詢更多詳情。圖片只供參考之用。