# 程地域

Duan Chun Zhen

獨門二十三香,以香傳鄉



主餐牌 MENU



### 【用味蕾品閱光陰的故事】

段純貞遠從故鄉來到他鄉,如今他鄉變故鄉,舊法製作料理的堅持卻没有改變。招牌的經典原汁紅燒牛肉,堅持不使用市售桶裝牛油,而是利用新鮮肥牛榨出的自製純天然油脂,就是希望帶給消費者不只美味更是安心;牛油加入香蔥、薑、蒜、豆瓣與23種中藥材,慢火拌炒八至九小時後加入牛骨高湯中熬煮,搭配各種手工調配的香料及醬料,其過程費時耗工。我們的堅持,帶給每一位客人最香豔的口味,希望讓您吃到安心的食材及用心的感動。段純貞牛肉麵溫而不火,油而不膩,期許用牛肉麵讓台灣小吃與國際接軌,誠摯等候客人來親身體驗。







段純貞的牛肉湯底以牛大骨熬煮,經過數小時慢火細燉,靜置一晚凝聚風味,如此成就一碗招牌紅燒腱心牛肉麵。

一頭牛只能取出約五碗份量的牛腱心肉,花紋狀的油脂分佈均勻,豐富膠質及黃金比例的半筋半肉,口感軟Q,肉香醇厚。



#### 手工麵 | Handmade Noodles

麵團反覆延壓維持韌性,厚薄不均的 麵體是為了能吸入更多湯汁,搭配湯 底最能感受相輔相成的美味。

The repeated dough sheeting preserves the tenacity of noodles while the uneven thickness allows the noodles to absorb the soup. When paired with the unbeatable soup base, these handmade noodles will give you an ideal deliciousness.



#### 細麵 | Thin Noodles

傳統的細麵製法,麵體氣孔多,易沾染濃厚醬汁!

Traditional vermicelli production creates multiple air holes in the noodles, ensuring that all the sauces are well-absorbed.



牛肉麵湯底含有蠶豆成分,蠶豆症患者請避免進食 The beef noodle soup contains fava beans, which should be avoided by guests with G6PD deficiency 圖片只供參考 Photos are for reference only | 另收加一服務費 10% service charge applies | 所有價格以港幣計算 All prices are in Hong Kong Dollars

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麵條可選擇細麵/手工麵 Choose from Thin Noodles or Handmade Noodles



Thin Noodles



Handmade Noodles



段地质



Tomato Beef Shank Noodles

Braised Beef Noodles with

Tendon & Shank

6. 燉番茄腱心牛肉麵 🜙 \$92 7. 紅燒腱心半筋半肉麵 🜙 \$88 8. 招牌紅燒腱心牛肉麵 🜙 \$86 Braised Beef Shank Noodles



9. 酥炸排骨麵 (雞湯底) \$78 Rich Chicken Broth Noodles with Deep-fried Pork Chop

風味麵類

**Local Style** 

Noodles



Rich Chicken Broth Noodles with Drumstick

理地真

段地角



燉番茄腱心半筋半肉麵 → \$92 Tomato Beef Shank & Tendon Noodles



紅燒牛筋麵 ) \$86 Braised Beef Tendon Noodles



經典紅燒牛肉麵(牛腸切片) > \$86

Duan Chun Zhen Sliced Beef Shank Noodles

麻辣蒜味腱心半筋半肉麵 ) \$88 Spicy Garlic Beef Shank & Tendon Noodles



胡椒湯酸菜雞麵 ) \$88

Chicken Drumstick Noodles in Pepper Soup with Pickled Greens



胡椒湯酸菜豬腳麵 ) \$88

Pork Knuckle Noodles in Pepper Soup with Pickled Greens

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不設手工麵選擇 Handmade Noodles are not available





11. 油蔥肉燥拌麵 (細麵) Scallion Oil Dry Noodles with Braised Minced Pork (Thin Noodles) 12. 青花椒香手撕雞乾拌麵 (含花生、細麵) 378 Shredded Chicken with Green Pepper Flavoured Dry Noodles & Peanut (Thin Noodles)



蒜香手撕雞乾拌麵 ) \$78 (含花生、細麵)

Shredded Chicken with Garlic Flavoured Dry Noodles & Peanut (Thin Noodles)



油蔥拌麵 (細麵) \$62 Scallion Oil Dry Noodles (Thin Noodles)



12

慢煮口水雞拌麵 (細麵) 🔰 \$88 Slow-cooked Chicken Thigh with

Dry Noodles & Sichuan Chili Sauce (Thin Noodles)

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# 飯類及小菜 **Rice & Side Dish**



台式香筍 \$28 Chilled Taiwanese Bamboo Shoot

冰糖醬花生 \$15 **Braised Peanut** 



涼拌小黃瓜 \$15 Chilled Cucumber Salad



有機菇素肉燥飯 \$68 Vegan Minced Pork Rice with Organic Mushroom



台式肉燥飯 \$78 Taiwanese Braised Minced Pork Rice



麻油素麵根椒麻皮蛋 J \$28

Fried Gluten with Preserved Egg, Sesame Oil & Spicy Sauce

## 兒童餐 Kids' Meal

芝士蛋手抓餅、小滷肉飯、雞肉薯條及飲品一杯 \$88

Cheese & Egg Roti, Mini Taiwanese Braised Minced Pork Rice, Chicken & Potato Strip with a Drink

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Pancake

Cellophane Noodles





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