U.GREEN

CREATE-YOUR-OWN DINNER SPECIALS

	26 FEB 2024	27 FEB 2024	28 FEB 2024	29 FEB 2024	1 MAR 2024
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
1	STEAMED CHICKEN WITH DRIED DAYLILY FLOWER AND BLACK FUNGUS	STEAMED SLICED PORK WITH SALTED FISH	BRAISED CHICKEN FEET WITH PEANUT	STEAMED GRASS CARP WITH PRESERVED VEGETABLE	STEAMED MARBLE BEEF WITH PICKLED MUSTARD TUBER AND TOFU PUFF
2	DEEP-FRIED PORK CHOP WITH SCALLION OIL AND LEMON GRASS	BRAISED BEEF BRISKET AND RADISH IN BROTH	STIR-FRIED ZUCCHINI WITH BARBECUED PORK	BRAISED PORK RIB WITH HAIRY GOURD	STIR-FRIED ROASTED PORK WITH DOUBLE CHILLI PEPPER
3	SEAFOOD SPAGHETTI IN SICILIAN STYLE	DICED BEEF TENDERLOIN IN BLACK PEPPER SAUCE	PENNE WITH THRI-COLOR VEGETABLES AND SHRIMP	STEWED CHICKEN FILLET WITH HAM IN WHITE SAUCE	BRAISED SWEET SOY CHICHEN WINGS
4	SEASONAL VEGETABLE IN BROTH WITH FRIED GARLIC	STIR-FRIED SEASONAL VEGETABLE WITH MINCED GARLIC	SEASONAL VEGETABLE WITH OYSTER SAUCE	SEASONAL VEGETABLE WITH FERMENTED TOFU	STIR-FRIED SEASONAL VEGETABLE
5	TERIYAKI MACKEREL	SAKE MARINATED ABALONE	MISO-GLAZED FLOUNDER	TERIYAKI SALMON	BAKED SCALLOP WITH CHEESE
6	ROASTED HERBS U.S. SPRING CHICKEN	ROASTED PORK BABY RIBS	BEEF RENDANG	BRAISED BEEF CHEEK IN RED WINE	PIRI-PIRI CHICKEN
7	CREAMED MUSHROOM	GARLIC MUSHROOM WITH BASIL	STIR-FRIED MUSHROOM WITH GARLIC AND BUTTER	RATATOUILLE	CREAMED SPINACH
8	RED CURRY WITH SMOKED DUCK BREAST	BEEF CHEEK IN COCONUT MILK	RED CURRY WITH CHICKEN	SMOKED DUCK BREAST	ROASTED SAUSAGE WITH SAUERKRAUT

WITH COMPLIMENTARY DOUBLE-BOILED CHICKEN SOUP WITH SNOW FUNGUS AND FRESH COCONUT

2 TOPPINGS WITH RICE \$68

3 TOPPINGS WITH RICE \$78

1 TOPPING \$68

2 TOPPINGS \$78

3 TOPPINGS \$88

AVAILABLE TIME:

17:30 - 21:00

U.GREEN

自選晚市美食

	26 FEB 2024	27 FEB 2024	28 FEB 2024	29 FEB 2024	1 MAR 2024
	星期一	星期二	星期三	星期四	星期五
1	金針雲耳蒸雞	鹹魚蓉蒸豬肉片	花生炆鳳爪	冬菜蒸鯇魚	榨菜豆卜蒸肥牛
2	葱油香茅豬扒	蘿蔔清湯腩	翠玉瓜爆炒叉燒	節瓜炆排骨	雙尖椒炒火腩
3	西西里海鮮意粉	黑椒牛柳粒	三色蔬菜伴蝦仁長通粉	白汁火腿雞柳	香草瑞士汁雞中翼
4	上湯蒜子浸時蔬	蒜蓉炒時蔬		腐乳時蔬	清炒時蔬
5	日式照燒鯖魚	清酒煮鮑魚	味噌比目魚	日式照燒三文魚	芝士焗扇貝
6	香草燒美國春雞	香烤豬仔骨	巴東牛肉	紅酒燉牛頰肉	葡式烤雞
7	忌廉蘑菇	香蒜羅勒蘑菇	蒜香牛油炒蘑菇	普羅旺斯燉菜	忌廉菠菜
8	紅咖喱煙燻鴨胸	椰奶煮牛頰肉	紅咖喱雞肉	煙燻鴨胸	烤香腸配德國酸菜

配雪耳椰子雞燉湯

兩款餸 配白飯 \$68 三款餸 配白飯 \$78 淨單餸 \$68 淨兩餸 \$78 淨三餸 \$88

供應時間: 晚上5時30分至9時