

Leisure-cow cuisine delivery

為食牛



catalog of all dishes

a) Chinese cuisine

i) Beef

1. Poached Beef Slices 白灼肥牛肉
2. Oyster Sauce Beef 蠔油牛肉
3. Flank Beef with Turnips 蘿蔔炆牛腩
4. 3-COLORED BEEF ROLLS IN CHICKEN MARINAD 三色牛柳卷
5. STIR-FIRED BEEF FILLET WITH BLACK PEPPER 黑椒牛柳粒
6. BEEF PATTIES WITH CHEESE 芝士牛肉餅
7. Double-cooked beef Slices 回鍋牛肉
8. Fried beef meatballs with Fruity sauce 酸梅橙香牛肉丸
9. Curried Flank of Beef 咖喱牛腩煲
10. Beef Fillet Pekinese Style 京醬牛柳絲
11. Beef Rolls with Enoki Mushrooms 金菇牛肉卷
12. Hamburger Steak 漢堡牛扒
13. Deep fried potato balls 金色薯仔蛋
14. Beef and shrimp crisps in Vietnamese style 越南牛肉蝦片
15. Potato cake with minced beef 牛肉薯包

ii) Poultry

16. Stuffed Chicken Wings 釀雞翼
17. Spiced Goose 鹵水鵝片
18. Three Cups seasoning Frog pot 三杯田雞煲
19. Chicken with Fragrant Port Sauce in the Pot 三蔥砵酒雞煲
20. Stewed Fish Air Pladders & Goose Feet 花膠皇扣鵝掌
21. Paper-wrapped Chicken Rolls 酥炸紙包雞
22. Duck Web in Hot Sauce 川椒仙掌
23. Curry Chicken 咖喱雞

24. Sautéed Duck Pieces with fresh pineapple 鮮菠蘿炒鴨片
25. Lamb Steak Pot 炆羊肋骨
26. Duck Tongues Marinated in Xiang Zao Lu 香糟鴨舌
27. Stewed Duck with Preserved Cabbage 梅菜炆鴨
28. Crispy Pigeon with Preserved Red Taro Sauce 南乳吊燒乳鴿
29. Stir Fried Splendid Ostrich 錦繡駝鳥肉
30. Sesame Chicken 芝麻雞

iii) Pork

31. Pork Belly in Tung-Po Style 東坡肉
32. Homemade Barbecue Pork 叉燒
33. Honey Pork Slices & Chicken Liver 蜜餞金錢
34. Deep-fried Pork w/Pineapple & Sweet Sour Sauce 菠蘿咕嚕肉
35. Pork w/Preserved Vegetables in Swiss Sauce 瑞士汁梅菜豬肉
36. Roasted Ribs 燒排骨
37. Stewed Spare-Ribis in Wu-Xie Style 無錫骨
38. Pork Meatball in Casserole 砂窩獅子頭
39. Pork Chop with Tomato 蕃茄豬扒
40. Cold pork with garlic sauce 蒜泥白肉
41. Fried Pork Belly 花炒豬肚
42. Sweet and Sour Pork with Hawthorn 山楂糖醋肉

iv) Seafood

43. Fried big prawn with light soy sauce 豉油皇煎中蝦
44. Fried Prawns balls with Chili Sauce 宮保蝦球
45. Ginger-Steamed Fish with fried noodle 薑蒸魚炒麵
46. Prawn balls with honey beans 蜜糖豆蝦球
47. Deep-Fried Crab 金沙炒蟹
48. Seafood rice 錦繡海鮮飯
49. Pearl Octopus In Orange Sauce 橙蜜珍珠魷
50. Pearl Octopus In Orange Sauce 橙蜜珍珠魷
51. Seafood soup 海鮮湯
52. Fried prawns in Chili Sauce 干燒蝦仁
53. Baked pomfret in butter 牛油烤倉魚
54. Sweet Corn and Fish Maw Soup 粟米魚肚羹
55. Steamed Fish 清蒸魚
56. Grilled Mussels with Garlic Sauce 燒蒜蓉青口
57. Flat-head fish soup 清補涼牛鯪魚湯

v) Vegetable

58. Sauteed imitated ribs with sugared ginger 蜜薑素排骨
59. Cooling Kelp with Assorted Vegetables 涼拌海帶
60. Fried Lotus Root Sandwiches 釀藕餅
61. Imitated fried prawns 炸素蝦
62. Sauteed assorted vegetables 綠柳垂絲
63. Sea Cucumber & Long Cabbage Hot Pot 海參紹菜煲
64. Sauteed mushrooms with walnuts 桃仁鮮菌
65. Stir-fried Chicken and Macadamia nuts with oyster sauce
夏威夷小炒
66. Thai Pomelo Coconut Salad 泰式柚子椰絲沙律
67. Fried taro balls with scallop filling 帶子金球
68. Roasted Vegetables Salad 香蒜味烤素菜沙律
69. Stir-fried assorted vegetables with sesame seeds 麻香蔬菜絲
70. Pi-Pa Beancurd 琵琶豆腐
71. Stir-fried Mushrooms and vegetables with chicken marinade
蘑菇炒三蔬
72. Stir-fried vegetarian abalone with vegetables 三色素鮑魚

b) Western cuisine

73. Foie Gras Toast
74. Garlic Mixed Vegetable Soup with Fresh Crab Meat
75. Garlic Mixed Vegetable Soup with Fresh Crab Meat
76. Niçoise salad
77. Madrid Escargot
78. Duck breast with olives
79. Pan Fried Calf Meat with Scallop
80. Drumstick Sambar
81. Roast Chicken
82. Seared Tuna, Potatoes, Peas & Avocado
83. Snack platter
84. Braised sole fillet with corn sauce
85. Pizza
86. Great American Potato Salad
87. Baked Spinach Cheese Sauce

c) Indian Cuisine

- 88. Mutton Achar 辛辣咖哩羊肉
- 89. Curry fried chicken 咖哩炸雞
- 90. Onion Rolls 洋蔥圈
- 91. Naan 印度烤餅
- 92. Seafood add cooked rice 海鮮咖哩飯
- 93. Golden Fried Prawns 黃金蝦
- 94. 印式炒蔬菜雞肉咖哩
- 95. Vegetable samosas 雜菜咖哩角
- 96. Mutton Curry 羊肉咖哩
- 97. Butter layered 印度奶油烙餅
- 98. Spring Rolls 炸春卷
- 99. Murg Malai Kababs

d) Japanese Cuisine

- 100. Drayaki
- 101. Katsudon (tonkatsu rice bowl)
- 102. Unagi Nigiri sushi
- 103. Gyoza (fried dumplings)
- 104. Sashimi 刺身
- 105. Maguro Nigiri Sushi
- 106. Kushiage (Japanese Kabob)
- 107. Sui do bashi udon hot pot
- 108. Nigiri Toro Sushi
- 109. 日船章魚小丸子
- 110. Temaki sushi
- 111. California Ebi Sushi
- 112. Chirashi-Zushi
- 113. Tobiko Gunkan sushi
- 114. Miyamoto sushi platter

e) Thailand Cursine

- 115. Thai Style fried rice with PINEAPPLE 泰式菠蘿炒飯
- 116. Crispy Pork Spareribs Marinated w/ Preserved Bean Paste 蕉葉乳香骨
- 117. Chili Crab 泰式咖哩炒蟹
- 118. Chili Beef 泰式咖哩牛肉
- 119. Deef-fried chicken in pandan leaves 香葉包雞

- 120. Vermicelli salad in Thai style 泰式粉絲沙律
- 121. Sweetened Glutinous Rice with Mango 芒果糯米飯
- 122. Sour & Spicy Chicken Feet 泰式酸辣鳳爪
- 123. Deep-Fried Spring Rolls, Thai Style 泰式炸春卷
- 124. Fried Rice with Assorted Meat and Shrimp Paste 泰式蝦糕炒飯
- 125. Fried Noodles Thai Style 泰式炒金邊粉
- 126. Deep-Fried Shrimp Cake 泰式炸蝦餅
- 127. Grill Pork 泰式炭燒豬頸肉
- 128. Sweet Soup with Brown Rice and Coconut Milk 椰汁黑糯米
- 129. Thai Chicken Drums 泰式燒雞腿

f) Singapore and Malaysia Cuisine

- 130. Penang Laksa 檳城喇沙
- 131. Fried Carrot Cake 炒蘿蔔糕
- 132. Singapore Spring Roll 星洲薄餅

g) Tai Wan Cuisine

- 133. Steamed Beef Brisket with Dragon Well Tea 龍井茶蒸牛腩
- 134. Meat Ball 肉圓
- 135. Fried Toast 棺材板
- 136. Fried Eel Paste 炒鱧糊
- 137. Rice Tube Pudding 筒仔米糕
- 138. Steamed cake with a bowl 碗粿
- 139. Stew Egg 滷蛋
- 140. Chinese burger 刈包
- 141. Dried rice cake 福圓米糕

h) Desserts

- 142. Peach & Coconut Pudding 香桃椰汁布甸
- 143. Sweet Diced Papaya in Liquor Dregs Soup 木瓜酒釀丸子
- 144. Deep-fried Sesame Mochi Ice 炸芝麻雪糕糯米
- 145. Black & White Glutinous Rice w/Coconut Juice & Mango 椰汁芒果黑白糯米
- 146. Citron Syrup Crystal Cake 柚子蜜糯米
- 147. Mango Pudding 芒果布甸
- 148. Creme Brulee 法式 燉 蛋
- 149. Mango Mousse 芒果摩士
- 150. Black Glutinous Rice w/Hashma Coconut Milk 雪蛤椰汁黑糯米
- 151. Sweet Sea Cucumber 紅棗海底椰糖水

- 152. Honey Almond Slice 蜜糖杏仁酥
- 153. Pear-shaped Canape'豆沙啤梨酥
- 154. Peach Mousse Cake w/Cherry Wine 櫻桃酒蜜桃凍糕
- 155. Osmanthus w/Sweet Glutinous Rice & Couscous 八寶飯
- 156. Banana Pancake w/Almond 香蕉果仁班戟

i) Drinks

- 157. Strawberry Smoothies 士多啤梨攪滑冰
- 158. Pineapple-Coconut Smoothies 菠蘿椰子攪滑冰
- 159. Mango Smoothies 芒果攪滑冰
- 160. Apple-Banana Smoothies 蘋果香蕉攪滑冰
- 161. Orange-Lemon Smoothies 香橙檸檬攪滑冰
- 162. Orange-Apple Smoothies 香橙蘋果攪滑冰
- 163. Fresh Juice-Orange 香橙
- 164. Fresh Juice- Apple 蘋果
- 165. Fresh Juice- Pear 雪梨
- 166. Fresh Juice- Kiwi 奇異果
- 167. Fresh Juice- Carrot 甘筍
- 168. Fresh Juice- Grapefruit 西柚
- 169. Fresh Juice- mix of any two 任選兩款鮮果
- 170. Herbal Tea- Pink Rose 粉紅玫瑰花茶

- 171. Herbal Tea- Chamomile 洋甘菊 花茶
- 172. Herbal Tea- Lavender 薰衣草花茶
- 173. Herbal Tea- Hibiscus 洛神花茶
- 174. Fruit Tea- Blueberry 藍莓果粒茶
- 175. Fruit Tea- Strawberry 紅莓果粒茶
- 176. Fruit Tea- Peach 水蜜桃果粒茶
- 177. Fruit Tea- Mixed Fruit 綜合水果果粒茶
- 178. Herbal Ice Tea- Lavender Grape Ice Tea 果汁花茶
- 179. Herbal Ice Tea-Rose Apple Ice Tea 果汁花茶
- 180. Herbal Ice Tea- Chamomile Honey Ice 果汁花茶
- 181. Special drinks- Munch Punch 鮮果薄荷茶
- 182. Special drinks- Mint Tea w/Fresh Fruit 鮮果薄荷茶
- 183. Special drinks- Pineapple drink w/Jelly 菠蘿喱特飲
- 184. Special drinks-Water Melon Special Drink 西瓜檸檬特飲

185. Special drinks-Honey Dew Melow Yoghurt Special Drink 蜜瓜乳酪特飲

186. Special drinks-Summer Chocolate 朱古力忌廉特飲