

Canadian Beef Promotion 加拿大優質穀飼牛肉推廣

加拿大空氣清新，水源清澈，土地不受污染，以優質穀物為主要飼料，令加拿大穀飼牛肉，油花分佈均勻適中，肉質結實且鮮嫩，甜美多汁，口感細膩幼滑，牛肉味道特別香濃馥郁。

加拿大牛肉推廣活動將於2011年4月8日起為期兩個月於香港六國酒店舉行。行政總廚馬榮德師父以高品質的加拿大牛肉特別設計了數款融合廣東風味及多國風味，讓食客品嚐獨特難忘的的菜式。(推廣期為2011年4月8日至2011年6月30日)

Canada's fresh air, clean river and unpolluted soil provide the best environment to grow crops (such as wheat, barley and corn) for rearing beef cattle to its best quality.

Canadian Premium Grain-fed Beef has abundant marbling. The meat is of firm texture but tender and luscious. Therefore, it gives a wonderful sensation palate.

The Canadian Beef Promotion at Gloucester Luk Kwok Hong Kong will begin at the beginning of April 2011 and run for a period of two months. Master Chef William Ma Wing Tak has especially designed several Cantonese fusion culinary masterpieces using high-quality Canadian beef for all to enjoy a unique and memorable dining experience. (8 April 2011 - 30 June 2011)



椒醬肥牛粒 \$118



熱情果牛柳卷 \$138



醉影牛脷 \$88



東坡牛肋條 \$118



金香牛仔骨 \$108



上湯手打牛肉球(點心) \$34

From April 8th 2011 till June 30th 2011
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