



## HKUST staffs

**Get dine-in 10% discount of Uncle Fong Popcorn outlet by showing staff card (soup base, alcohol, drinks, and condiments. Not included)**

### address

Shop G49, G/F, PopCorn 2, 9 Tong Chun Street, Tseung Kwan O

### Introduction of Uncle Fong Hot Pot Restaurant

Uncle Fong Hot Pot Restaurant was founded by Uncle Fang in Hong Kong in 2016, formerly known as "Yuwei Xiaoyu Chongqing Hotpot." Uncle Fong himself is an authentic food enthusiast who has only two loves in his life: seeking quality ingredients and eating hotpot. Due to his deep love for hotpot, Uncle Fang wanted to open his own hotpot restaurant in Hong Kong. He embarked on a journey to learn and experience various styles of hotpot from different places. Among them, Chongqing hotpot became his favorite. He personally visited Chongqing multiple times, wandering through streets and alleys in search of hotpot, trying renowned establishments and small local shops. Eventually, he found the taste he desired in a small restaurant tucked away in an old alley and brought it to Hong Kong.



### T&C :

1. Applicable only at the Hong Kong branch of Uncle Fong Hotpot restaurant in Popcorn outlet.
2. The discount only includes dishes and does not cover any costs for soup base, alcohol, drinks, and condiments.
3. The discount cannot be used in conjunction with other coupons, discounts, promotions, or packages.
4. This offer is only valid for dine-in and is not available for take-out or takeaway.
5. Uncle Fong Hotpot restaurant reserves the right to interpret and make the final decision on these terms and conditions.

## 招牌食材

方叔叔

推荐菜

方叔叔

### 1 稻田毛肚



毛肚是牛的瘤胃，是重庆火锅中必点的食材之一。方叔叔选用珍贵的新鲜黄牛毛肚，每天新鲜到店。黄牛的毛肚宽大厚实，再以冰镇方式处理，更能保持毛肚的爽脆口感。在滚烫的红汤中短暂灼烫后，表面吸附大量调料，入口是一种带有韧性的脆！

精选牛里脊部位，加入调味及薯粉腌制而成。脂肪及瘦肉比例适中使牛肉更鲜嫩多汁，香浓嫩滑。于红汤锅内涮煮之后，麻辣味与牛肉鲜味互相融合，实在是完美的搭配。

### 2 嫩牛肉



### 3 鲜黄喉



黄喉是猪的主动脉，而每头猪只有六十至七十厘米的黄喉可食用。看似简单的鲜黄喉需经洗、切、去腥多个工序才能作为上等火锅料。在红汤中短时间翻烫后，口感更爽脆，让你停不下筷子停不下口。

每日采购的新鲜猪心，无异味；新鲜心肌结实而有弹性，手工切片的厚度度适宜，涮煮后爽脆入味。

### 4 鲜猪心



### 5 鲜鹅肠



另一种重庆火锅中必点的食材之一。选自潮汕的狮头鹅。鹅肠厚身，暗带肥油；在红汤涮烫10秒便会自然卷曲，烫后不缩水，肥瘦相间，入口脆爽、脆、弹，一点儿不柴！

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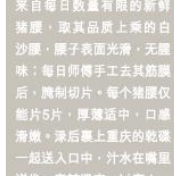
方叔叔

### 6 大刀牛肝



一般火锅店采用的是猪肝，在这里您可以尝到不一样的大刀牛肝。牛肝含有丰富的铁和维生素，凭师傅精湛的刀工把牛肝切成手掌般大薄片，并与蛋液后下锅，粉嫩的口感带着牛肝独有的牛味，值得一尝再尝。

### 7 大刀猪腰片



重庆火锅的经典食材之一。来自每日数量有限的新鲜猪腰，取其品质上乘的沙腰，腰子表面光滑，无腥味；每日师傅手工去其筋膜后，腌制切片。每个猪腰仅能片5片，厚薄适中，口感滑嫩。烫后裹上重庆的乾碟一起送入口中，汁水在嘴里迸发，麻辣滑爽，过瘾！

### 8 美国Prime牛小排



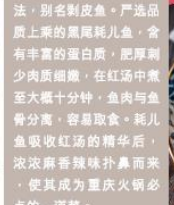
Prime最佳级的牛肉取自42个月龄以下的年轻牛只，具有丰富的大理石油花和坚实的肉质，约仅有不到2%的牛肉能得到这个评级。灼完滑嫩无渣，牛味浓郁。

### 9 手打虾滑



来自马来西亚纯净无污染海域的白虾，坚持不使用生长激素，让白虾自然成长。真的可以嚼到虾肉的虾滑，口感鲜美弹牙。

### 10 耗儿鱼



耗儿鱼是重庆本土的叫法，别名剥皮鱼。严选品质上乘的黑尾耗儿鱼，含有丰富的蛋白质，肥厚刺少肉质细嫩，在红汤中煮至大概十分钟，鱼肉与鱼骨分离，容易取食。耗儿鱼吸收红汤的精华后，浓浓麻辣味扑鼻而来，使其成为重庆火锅必点的一道菜。

### 11 珊瑚蚌



珊瑚蚌不是「蚌」，其实是红海参在海里面对敌人时排出体外的肠脏，所以又名「海参筋」。珊瑚蚌营养丰富，不含胆固醇和脂肪，口感鲜甜爽脆。