本地厚實魚仲

豐腴厚實・全能食材

生產地：大埔鹽田仔、大鵬灣南

又稱海鱸、懵仔魚或軍曹魚，是香港常見的優質大型海魚。
透過低密度養殖，魚群活力充沛，確保肉質結實；
精細的處理技術則完美鎖住其天然鮮甜。

肉厚肥美 脂香四溢

魚扒肉厚且少刺。油脂分布良好（尤其腹部），
入口帶有自然油脂香與鮮甜。
肉質久煮不易散開，口感極具彈性。



高DHA與EPA 全面營養補給

全身可食部位高達60%以上（魚皮膠質豐富，肝腸亦可入饌）。
富含優質蛋白質、EPA、DHA（有助腦部與視力發育）及維他命E，
營養極為全面。

全能食材

煎烤魚排



中式酸菜魚



鮮魚濃湯



魚肝煎蛋



優鮮港品 Hong Kong Harvest

食本地鮮 EAT LOCAL

CHI FAT SEAFOOD

憑藉ISO 22000及HACCP國際食品安全雙認證的嚴格把關，
加上海洋公園「食本地鮮」與「優先港品」計劃的雙重認可，
提供最安全、衛生且值得信賴的本地優質海鮮。

Local Cobia

Succulent & Thick · Versatile Ingredients

Origin: Yim Tin Tsai (Tai Po), Mirs Bay South

Also known as Black Kingfish or Cobia,
premium large marine fish commonly found in Hong Kong.
Raised using low-density aquaculture, the fish remain energetic and active,
ensuring firm meat texture.
Meticulous processing perfectly locks in its natural sweetness.

Thick & Succulent · Rich Fatty Aroma

Fish steaks are thick with minimal bones.
Excellent fat distribution (esp. in belly), rich,
natural buttery aroma and sweet umami taste.
The meat holds well during long cooking without breaking apart,
offering an exceptionally springy texture.



High DHA & EPA · Comprehensive Nutritional Boost

Over 60% of the fish is edible,
skin is rich in Collagen and the liver/intestines can also be cooked.
Rich in high-quality Protein, EPA, DHA and Vitamin E,
providing highly comprehensive nutrition.

Versatile Ingredients









優鮮港品 Hong Kong Harvest

食本地鮮 EAT LOCAL

CHI FAT SEAFOOD

Strict controls under dual ISO 22000 & HACCP
Certifications, alongside dual endorsement from
Ocean Park's "Eat Local" and "Hong Kong Harvest"
initiatives, we provide the safest,
most hygienic and reliable local premium seafood.