本地極品藍鑽石斑

澳洲育苗・宴客佳品

生產地：大鵬灣南（魚苗從澳洲培育）

又稱藍瓜子斑或細點石斑，嚴選來自澳洲的優質魚苗，
特別引進至香港大鵬灣南的深水海域進行現代化網箱養殖。
水質純淨，無重金屬與藥物殘留憂慮，提供最接近野生的優良生長環境。



海雞肉般彈牙 甘香鮮甜

被譽為「海雞肉」，魚肉雪白細嫩、爽滑不柴。
肉質結實彈牙，富含魚油，帶有濃郁甘香與鮮甜，
油香與彈性比一般瓜子斑更為突出。

低脂高鮮 溫中益氣

屬低脂高鮮味代表，富含優質蛋白質、維他命B雜、
硒、鐵等礦物質，具備溫中益氣、
養顏潤膚的傳統養生功效。

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。

優鮮港品 Hong Kong Harvest

食本地鮮 EAT LOCAL

CHI FAT SEAFOOD

薑蔥炒斑球



原條清蒸



Local Speckled Blue Grouper
Australian Fry · Perfect Crowd-Pleaser

Origin: Mirs Bay South

Carefully selected premium fry are imported from Australia and introduced to the deep-water sea areas of Mirs Bay South for modern net cage farming. Pure water with no concerns about heavy metals or drug residues, providing an excellent growing environment that closely wild conditions.



Springy & Rich · Savory & Sweet

Praised as "Sea Chicken," the flesh is snowy white, delicate, smooth.
The meat is firm and springy, rich in fish oil and savory sweetness.
Rich oil aroma and elasticity are far more outstanding than typical Blue Grouper.

Low Fat & High Umami · Warming & Nourishing

A prime example of low-fat, high-umami seafood, rich in high Protein, Vitamin B Complex, Selenium, Iron and other Minerals.
It offers traditional health-nourishing benefits such as skin vitality.

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.

優鮮港品 Hong Kong Harvest

食本地鮮 EAT LOCAL

CHI FAT SEAFOOD

Stir-fried Fillets



Steamed

