# 本地鮮甜黃腳鱲

## 正宗海鱲・本地至愛

**生產地：大鵬灣南**

因腹鰭、臀鰭和尾鰭下半部呈現鮮黃色而得名，
是香港及華南地區極受歡迎的優質家常海魚。

採用現代化外海網箱低密度放養，讓魚群在天然海水中充分運動，
徹底杜絕泥味與魚腥味，完美還原正宗海鱲的野生特性與天然鮮味。



## 清甜細嫩 鮮香美味

肉質細嫩鮮甜，油脂比例適中且細刺少。
低密度養殖造就了結實有咬口的肉質，
帶有一股天然的海水清甜。

## 豐富礦物質 易於消化

富含優質蛋白質及多種礦物質，
營養豐富且容易消化，老少咸宜。

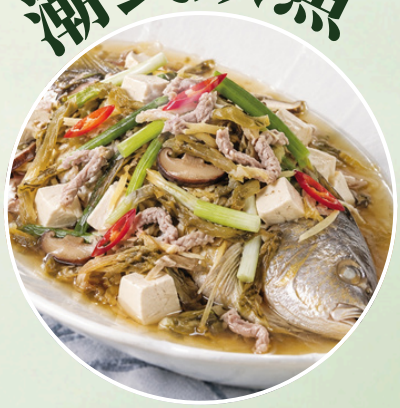
憑藉ISO 22000及HACCP國際食品安全雙認證的嚴格把關，
加上海洋公園「食本地鮮」與「優先港品」計劃的雙重認可，
提供最安全、衛生且值得信賴的本地優質海鮮。

優鮮港品 Hong Kong Harvest

食本地鮮 EAT LOCAL

CHI FAT SEAFOOD

### 潮式炊魚



### 油浸／乾煎



# Local Yellowfin Seabream

## Authentic Seabream · Local Favorite

**Origin: Mirs Bay South**

Bright yellow color on its pelvic, anal and lower caudal fins,
this is highly popular marine fish in Hong Kong and Southern China.

Raised using modern deep-sea net cage farming with low-density stocking,
the fish swim freely in natural seawater.
This completely eliminates muddy and fishy odors,
perfectly restoring the wild characteristics,
and natural Umami flavor of authentic wild seabream.



## Sweet & Tender · Savory & Delicious

The flesh is delicate and sweet,
with a well-balanced fat content
and few fine bones.

Low-density farming creates a firm,
satisfying texture with a natural
hint of seawater sweetness.

## Rich in Minerals ·Easy to Digest

Rich in high-quality Protein and various Minerals,
nutrient-dense and easily digestible,
suitable for all ages.

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 EATLOCAL

CHI FAT SEAFOOD

Teochew Style Steamed



Oil-Poached / Pan-Fried

