



新闻稿

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## 利景酒店蒲点美式酒吧招牌猪肋骨 全港独有最多口味选择

不少香港人都喜欢到美式餐厅吃猪肋骨，爱其滋味浓郁，口感嫩滑。利景酒店保留这些传统优点，并更上一层楼，将新鲜巴西猪肋骨全新配上多款口味，以招待老饕。

### 全港独有五款口味

一般来说，美式猪肋骨只会配上烧烤汁，而时次利景酒店推出的招牌猪肋骨则有五款口味，包括：蜜糖烧烤、蜜糖芥菜、特色香料、香辣水牛、烧烤芝士。五款口味，各具特色，酱汁均匀地烧上猪肋骨上，色泽鲜嫩，香气四溢。猪肋骨边带焦脆，肉汁丰富，一口离骨。配以即炸肥厚薯条及爽口菜丝沙律，令人回味无穷。

利景酒店招牌猪肋骨供应期有限，欲免向隅，请即订座。

利景酒店蒲点美式酒吧电话： **2833 9086**

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### **Signature Ribs at The Charterhouse Champs Bar** *5 Flavors – The First in Hong Kong*

**Hong Kong, 16 August 2007...** Spare rib is one of the most popular dishes in western dining due to its full texture of the meat and sizzling BBQ sauce. Chef at the Champs Bar of The Charterhouse has his secret recipes. Not only it is more juicy and tender, we are **the first in Hong Kong to offer 5 different flavors from traditional honey BBQ to honey mustard, Cajin seasoning, buffalo, BBQ cheese**, and of course its best partners fresh potato fat chips and vegetable salad.

Join us to enjoy the ribs, which are tenderer, more juice and have more choices.

Creating a Special Dining Experiences for Yourself, Reserves Today!  
Champs Bar Tel: **2833 9086**

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