

1 羊腿 LEG



無骨後腿帶臀
Boneless Chump On
5060



無骨後腿去臀
Boneless Chump Off
5070



後腿去臀去臀骨
Leg - Chump Off Aitch
Bone Removed 4805



後腿四分切
Leg Cuts 5065



去蓋頭刀
Topside Cap Off 5077

4 里肌 LOIN



羊丁骨排
Loin Chop Cut from
Short Loin 4880



羊丁骨鞍
Short Loin Pair
4883



羊精修紐約客
Eye of Short Loin
5150

5 羊腩子 SHANK



後腿腩子
Hindshank 5031



前腿腩子
Foreshank 5030

6 羊排 RACK



法式含蓋羊排
Rack Cap On Frenched
4756



法式去蓋羊排
Rack Cap Off Frenched
4764



法式去蓋羊排-單根
Cutlet Cut from Rack Cap Off
Frenched 4764

9 羊頸 NECK



肩頸肉 (帶頸梅花)
Neck Fillet Roast
5059



頸肉
Rosette Cut from Neck
5020

2 羊臀肉 CHUMP



無骨帶蓋羊臀肉
Boneless Chump
5130



帶骨羊臀肉排
Chump Chop
Cut from Bone-in Chump
4790

3 羊菲力 TENDERLOIN



羊菲力
Tenderloin 5080

7 帶骨胸腹肉 BREAST & FLAP



帶骨胸腹肉
Breast and Flap 5010



帶骨後胸腹肉
Flap 5011

8 羊肩腿 SHOULDER



帶骨方切肩肉
Bone-In Square Cut
Shoulder 4992



方切肩肉 (捲/套網)
Boneless Square Cut Shoulder
(rolled/netted) 5050



法式羊肩排
Shoulder Rack Frenched
4739



帶骨方切肩肉羊排
Shoulder Chop Cut from Bone-In
Square Cut Shoulder 4992

其他部位 LAMB OTHER



肉丁
Diced 5250



肉絲
Strips 5248



絞肉
Minced 5260

