



廚師精選美饌

CHEF RECOMMENDATIONS

川貝陳皮雪梨燉鷓鴣 Double-boiled partridge soup with Sichuan fritillaria bulbs, dried tangerine peel and pear	每位 Per person \$238
陳皮上湯焗波士頓龍蝦配陳村粉 Braised Boston lobster with dried tangerine peel and flat rice sheets	每位 Per person \$328
砵酒陳皮燴和牛面頰 Braised Wagyu beef cheek with dried tangerine peel in Port wine sauce	每位 Per person \$158
陳皮東星斑兩食 (陳皮錦綉魚湯星斑片 及 陳皮欖角雜菌炆頭腩) Leopard coral garoupa with dried tangerine peel in two courses: (Simmered leopard coral garoupa fillet with dried tangerine peel, fish maw, elm fungus and yellow fungus in fish broth & Stewed leopard coral garoupa belly, pork belly and assorted mushrooms with dried tangerine peel, preserved vegetables and garlic)	每份 Per portion \$180
陳皮豉蒜炒蠔子皇 Sautéed razor clams with dried tangerine peel in black bean and garlic sauce	例 Regular \$438
陳皮欖豉炒蝦球元貝 Sautéed prawns and scallops with dried tangerine peel and preserved vegetables in black bean sauce	例 Regular \$588
陳皮沙薑窩燒龍躉斑腩 Braised giant garoupa belly with dried tangerine peel and aromatic ginger in clay pot	例 Regular \$328
陳皮香茜蒸美國極黑和牛肉餅 Steamed US Wagyu beef patties with dried tangerine peel and coriander	例 Regular \$398
荷葉陳皮紅棗杞子蒸雞 Steamed chicken in lotus leaf with dried tangerine peel, red date and wolfberries	例 Regular \$308
陳皮紅豆沙湯丸 Sweetened red bean soup with dried tangerine peel and glutinous rice dumplings	每位 Per person \$68

所有價目以港元計算另加壹服務費
All prices in HKD and subject to 10% service charge

