



時令精選推介

SEASONAL RECOMMENDATIONS

金不換燒汁焗波士頓龍蝦 Braised Boston lobster with Thai basil in brown sauce	每位 per person \$298
川辣乾燒一品遼參 Braised Kanto sea cucumber in Sichuan spicy sauce	每位 per person \$338
滷水豬仔腳 Marinated pig's trotter in Loh-Sui sauce	例 Regular \$238
蜜汁脆香風鱧球 Deep-fried crispy eel in honey sauce	例 Regular \$338
窩燒大澳蝦膏花膠黑豚腩片 Sautéed fish maw and Iberico pork slices in Tai O dried shrimp paste served in clay pot	例 Regular \$588
欖豉蒜子涼瓜龍躉球 Stir-fried giant garoupa belly with bitter melon, preserved vegetables in black bean sauce	例 Regular \$498
蝦籽海參黑豆腐竹米鴨片 Braised duck slices with sea cucumber, black bean curd sheets and dried shrimp roe	例 Regular \$498
黑松露蟹肉瑤柱桂花蝦鬆 Stir-fried crab meat, conpoy, diced shrimp with bean sprouts in black truffle sauce	例 Regular \$398
欖菜肉碎邊豆桶蠔煲 Sautéed US oysters with haricot beans, preserved vegetables and minced pork served in clay pot	例 Regular \$398
窩燒梅菜米鴨片 Sautéed duck slices with pickled Chinese cabbage pith served in clay pot	例 Regular \$298
濃雞湯黑豆腐竹雞頭米浸時蔬 Simmered assorted vegetables with black bean curd sheets and euryale seeds in chicken broth	例 Regular \$258

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

