



時令精選推介

SEASONAL RECOMMENDATIONS

迷你海皇八寶冬瓜盅

Double-boiled whole winter melon soup with prawns, scallops, crab meat, roasted duck meat, Yunnan ham, diced mushrooms, luffa, lotus seeds and tuberoses

每個 per piece

\$988

(約 6-8 位用
for 6-8 persons)

花雕醉雞

Drunken chicken in Hua Diao wine sauce

例 regular

\$148

滷水鴨舌榨菜片

Marinated duck tongue with pickled mustard slices in Loh-Sui sauce

例 regular

\$188

砵酒金瓜什菌斑腩煲

Stewed garoupa belly with pumpkin, assorted mushrooms and Port wine sauce in clay pot

例 regular

\$338

窩燒 XO 醬白涼瓜滑雞件

Sautéed white bitter melon with chicken fillet and XO sauce in clay pot

例 regular

\$368

蝦籽花膠海味節瓜銀絲煲

Braised fuzzy melon with assorted dried seafood, dried shrimp roe and vermicelli in clay pot

例 regular

\$368

冬瓜蒜子火腩炆白鱈球

Stewed eel fillet with winter melon, roasted pork belly and garlic

例 regular

\$398

醋香虎皮尖椒斑球

Sautéed garoupa fillet with pan-seared green chilli pepper and vinegar

例 regular

\$488

菠蘿子薑炒美國極黑和牛片

Stir-fried US Wagyu beef slices with young ginger and pineapple

例 regular

\$588

金瓜海龍皇脆米飯

Fried rice with assorted seafood, rice crisps and pumpkin in lobster broth

例 regular

\$328

所有價目以港元計算及另加一服務費
All prices in HKD and subject to 10% service charge

