



時令精選推介

SEASONAL RECOMMENDATIONS

麻香一口鮑魚口水雞 Chilled chicken and abalone slices with chilli sauce	每位 per person \$88
椰香焗釀鮮鮑魚 Baked diced abalone with chicken liver, mushrooms and onion in coconut sauce	每位 per person \$88
濃雞湯過橋鮮鮑片 Blanched fresh abalone slices in chicken consommé	每位 per person \$168
白胡椒焗大花蝦配脆腸粉 Baked jumbo prawn and crispy rice rolls with white pepper seeds	每位 per person \$338
上湯陳皮焗大花蝦配伊麵 Baked jumbo prawn and e-fu noodles with dried tangerine peel in superior soup	每位 per person \$338
豉油皇乾煎鮮菌大花蝦 Pan-seared jumbo prawn with fresh mushrooms in supreme soy sauce	每位 per person \$338
白灼蔥油南非鮮鮑片 Poached South African fresh abalone slices in spring onion oil	例 regular \$438
金湯酸菜南非鮮鮑片 Simmered fresh abalone slices in sour broth with pickled cabbage	例 regular \$438
惹味椰香美國極黑和牛腩 Sautéed US Wagyu beef brisket with coconut sauce	例 regular \$468
鮮鮑片龍蝦湯脆米泡飯 Rice crisps with fresh abalone slices in lobster broth	例 regular \$388

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

