



時令精選推介

SEASONAL RECOMMENDATIONS

蒜蓉粉絲蒸開邊海中蝦	例 regular
Steamed sea prawns with garlic and glass noodles	\$328
菜遠老菜脯醬炒鮮鮑片	例 regular
Stir-fried fresh abalone slices with seasonal greens and preserved radish paste	\$398
砂鍋黑白胡椒焗海中蝦	例 regular
Sautéed sea prawns with black and white peppercorns in clay pot	\$328
薑蔥蓉焗海中蝦腸粉煲	例 regular
Braised sea prawns with ginger, spring onion and rice rolls in clay pot	\$388
龍蝦湯薑蔥焗頂角膏蟹腸粉煲	例 regular
Braised mud crab with ginger, spring onion, rice rolls and lobster broth in clay pot	\$588
雲勝洋蔥炒本地牛肉	例 regular
Wok-fried local beef with luffa gourd, black fungus and onion	\$308
頂角膏蟹蒸馬蹄北菇粒肉餅	例 regular
Steamed pork patties with mud crab, water chestnut and shiitake mushroom	\$688
懷舊蠔油本地牛肉	例 regular
Stir-fried local beef in premium oyster sauce	\$308
黑椒茄子燒鴨煲	例 regular
Braised roast duck and eggplant with black pepper in clay pot	\$288
蟹子海中蝦粒白豆腐	例 regular
Braised bean curd with sea prawns and crab roe	\$308
海蝦仁龍蝦湯炆津菜	例 regular
Braised Chinese cabbage with sea prawns in lobster broth	\$308
鮮蟹肉滑蛋海蝦仁煎脆麵	例 regular
Pan-fried egg noodles with fresh crab meat, sea prawns and scrambled eggs	\$308
鮮鮑片龍蝦湯脆米泡飯	例 regular
Crispy rice with fresh abalone slices in lobster broth	\$368

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

