



時令精選推介

SEASONAL RECOMMENDATIONS

香脆蜜汁白鱈球	例 regular
Deep-fried crispy eel fillets in honey sauce	\$238
藤椒滷水妙齡鴿	每隻 piece
Marinated pigeon with Sichuan pepper in Loh-Sui sauce	\$138
迷你海皇冬瓜盅	每個 piece
Double-boiled whole winter melon soup with assorted seafood	\$988
陳皮上湯焗野生大花蝦	每隻 piece
Braised wild jumbo prawn with dried tangerine peel in supreme broth	\$328
金不換龍蝦湯焗野生大花蝦	每隻 piece
Braised wild jumbo prawn with Thai basil in lobster broth	\$328
鮮沙薑蔥香焗野生大花蝦	每隻 piece
Braised wild jumbo prawn with aromatic ginger and spring onion	\$328
金腿玉樹麒麟龍躉斑球	例 regular
Steamed giant garoupa fillets with Yunnan ham and sliced mushroom	\$488
鹹魚茸蓮藕煎肉餅	例 regular
Pan-fried lotus root and minced pork patties with minced salted fish	\$298
蝦乾鮮圍蝦金銀蒜蒸勝瓜	例 regular
Steamed angled luffa with dried and fresh shrimps with garlic and fried garlic	\$368
鮮菠蘿蜜餞子薑雞件	例 regular
Braised chicken with pineapple and pickled young ginger	\$368
龍蝦湯三蝦炆鴛鴦米	例 regular
Braised vermicelli and rice noodles with shrimps, dried shrimp and shrimp roe in lobster broth	\$308

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

