



廚師推介

Chef's Recommendation

期間限定 *Seasonal Limited*

前菜 Starter

醒胃養生鮮天麻 Fresh Gastrodia · Hot and Sour Sauce	\$98	醬燒鴨舌 Grilled Duck Tongue with Chili Oil	\$168
涼拌高山茭白 Marinated Water Bamboo	\$108	茅台慢煮醉鮑魚 Slow-cooked Abalone with Moutai	\$238
意大利黑醋石斛花海蜆 Marinated Dendrobium Flowers · Jellyfish · Balsamic Vinegar	\$128	魔法海鮮盒(鮑魚·花甲·蝦) Magic Seafood Box (Abalone · Clams · Shrimp)	\$368



醒胃養生鮮天麻



醬燒鴨舌



魔法海鮮盒(鮑魚·花甲·蝦)

特別推介 *Special Recommendations*

潮式滷水三拼(十五年獅頭鵝肝鵝翼拼豬面肉) Chaozhou Style Marrinated Platter (Goose Liver·Goose Wing·Pork Cheek)	\$388	烏魚子煎金蠔 Pan-fried Golden Oysters with Mullet Roe	\$398
粵藝火焰鹽焗花螺 Flaming Salt-baked Sea Snails	\$388	老廣芋薯碌鵝 Braised Goose with Taro and Sweet Potatoes	\$328
花膠紅燒肉 Braised Pork Belly with Fish Maw	\$338	香橙柚子汁黃花魚 Deep-fried Yellow Croaker · Grapefruit Honey Sauce	\$368
五指毛桃上湯無骨雞 Stewed Boneless Chicken with Hairy Fig	\$218	鮑汁自家手工豆腐 Braised Homemade Tofu · Abalone Sauce	\$228
	半隻(Half)	\$398	全隻(Whole)



粵藝火焰鹽焗花螺



花膠紅燒肉



鮑汁自家手工豆腐

