

廚師推介

Chef's Recommendation

期間限定 Seasonal Limited

前菜 Starter

橫財就手

Braised Pork Tongue and Knuckles

\$198

意大利黑醋石斛花海蜇

Marinated Dendrobium Flowers · Jellyfish · Balsamic Vinegar

\$128

賽鮑魚

Marinated Shiitake Mushrooms · Shrimp Paste

\$168

醬烤鴨舌

Grilled Duck Tongue with Chili Oil

\$168

高山茭白拌脆耳

Marinated Shredded Crispy Pork Ears with Water Bamboo

\$128

果木煙燻海鱸魚

Smoked Sea Bass

\$198



賽鮑魚



醬烤鴨舌



果木煙燻海鱸魚

特別推介 Special Recommendations

八福撈起 (茭白·芋頭絲·青瓜絲·木耳絲·

紅蘿蔔絲·紫椰菜絲·煙三文魚·蝦)

Shredded Smoked Salmon · Shrimp · Assorted Vegetables

\$298

烏魚子煎金蠔

Pan-fried Golden Oysters with Mullet Roe

\$438

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

老廣芋薯碌鵝

Braised Goose with Taro and Sweet Potatoes

\$328

發財好市瑤柱甫

Braised Dried Scallops · Dried Oysters · Sea Moss

\$398

脆皮炸乳鴿

Deep-fried Crispy Pigeon

\$158

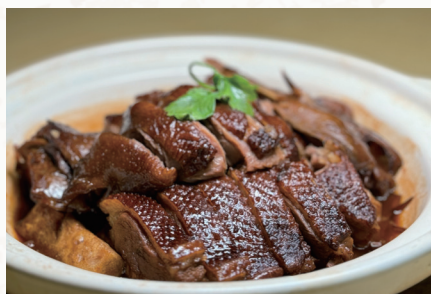
年年有餘 (香橙柚子汁黃花魚)

Deep-fried Yellow Croaker · Grapefruit Honey Sauce

\$368



烏魚子煎金蠔



老廣芋薯碌鵝



年年有餘

