

## 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

賽鮑魚  
Marinated Shiitake Mushrooms · Shrimp Paste

\$168

高山茭白拌脆耳  
Marinated Shredded Crispy Pork Ears with Water Bamboo

\$128



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

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

脆皮炸乳鴿  
Deep-fried Crispy Pigeon

\$158



烏魚籽煎金蠅

烏魚子煎金蠅  
Pan-fried Golden Oysters with Mullet Roe

\$438

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

年年有餘 (香橙柚子汁黃花魚)  
Deep-fried Yellow Croaker · Grapefruit Honey Sauce

\$368



老廣芋薯碌鵝



年年有餘

所有項目均以港幣計算，不足港幣一元之金額將以四捨五入計算，並需按原價收取加一服務費。  
All prices are in Hong Kong Dollars and will be rounded up or down to the nearest Hong Kong dollar, and subject to 10% service charge based on original prices.

若有任何食物過敏和特殊的飲食要求，歡迎與我們聯絡。  
Please inform us of any food allergies or dietary requirements prior to ordering.