



廚師推介

Chef's Recommendation



荔枝鮮蟹粉

Deep-fried Shrimps Paste with Hairy Crab Meat

\$398



麻婆豆腐燴龍蝦

Stir-fried Australian Lobster with Mapo Tofu

\$798



青芥鮮鮑拌翡翠筍

\$188

Marinated Sliced Abalone with Bean Curd Skin and Bamboo Shoots



豉油皇鴿三寶

\$218

Stir-fried Pigeon Trio in Soy Sauce



精品雙冬炆黑草羊腩

\$398

Braised Mutton with Bamboo Shoots and Mushrooms



蟹粉海皇節瓜

\$398

Braised Hairy Gourd with Hairy Crab Meat and Seafood



菜甫百合炒蘆筍

\$268

Stir-fried Asparagus with Lily Bulbs and Dried Radish



全鴿煲仔飯

\$268

Clay Pot Rice with Pigeon

油雞縱菌燴雙脆

\$98

Marinated Termite Mushrooms with Shredded Lotus Root and Snow Peas

椒麻妙齡鴿

\$168

Marinated Pigeon with Sichuan Pepper

蟹粉扒豆苗

\$398

Braised Pea Sprouts with Hairy Crab Meat

蟹粉扒豆腐

\$318

Braised Tofu with Hairy Crab Meat

蟹粉炒粉絲

\$308

Stir-fried Vermicelli with Hairy Crab Meat

