



廚師推介

Chef's Recommendation

期間限定 Seasonal Limited

前菜 Starter

泰式檸檬鳳爪
Chicken Feet in Thai Style

\$108

南極冰筍蜆子皇
Shredded Seaweed with Razor Clams

\$148

麒麟琵琶豆腐
Pipa Bean Curd Coated with Dried Bean Curd Skin

\$128

果木煙燻海鱸魚
Smoked Sea Bass

\$158

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

\$128

香辣雞樅菌幹撈鮑
Abalone and Termite Mushrooms in Spicy Sauce

\$168

意大利黑醋石斛花海蜇
Marinated Dendrobium Flowers · Jellyfish · Balsamic Vinegar

\$128



泰式檸檬鳳爪



麒麟琵琶豆腐



香辣雞樅菌幹撈鮑

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)

\$348

潮式川椒雞
Spicy Chicken in Chaozhou Style

\$228

脆皮炸乳鴿
Deep-fried Crispy Pigeon

\$158

黑樅茸菌沙茶藕片炒牛肉
Stir-fried Beef · Termite Mushrooms · Sacha Sauce

\$238

藕尖紫蘿炒牛肉
Stir-fried Beef · Pickled Ginger · Pineapple

\$238

臘味煲仔飯 (需時30分鐘)
Clay Pot Rice · Chinese Preserved Meats

\$428

法式紅酒燜牛尾
Braised Oxtail · Red Wine Sauce

\$238



法式紅酒燜牛尾



黑樅茸菌沙茶藕片炒牛肉



潮式川椒雞

