

Chef's Recommendation

期間限定 Seasonal Limited 前菜 Starter

泰式檸檬鳳爪 Chicken Feet in Thai Style	\$108	南極冰筍蟶子皇 Shredded Seaweed with Razor Clams	\$148
麒麟琵琶豆腐 Pipa Bean Curd Coated with Dried Bean Curd	\$128 Skin	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 San	\$168

意大利黑醋石斛花海蜇 Marinated Dendrobium Flowers · Jellyfish · \$128

Balsamic Vinegar







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	\$238			



Braised Oxtail · Red Wine Sauce





法式紅酒燜牛尾

黑樅茸菌沙茶藕片炒牛肉

潮式川椒雞

所有價目均以港幣計算,不足港幣一元之金額將以四格五入計算,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





