



廚師推介

Chef's Recommendation

期間限定 *Seasonal Limited*

鮑汁十五頭吉品鮑伴刺參
Braised Abalone · Sea Cucumber ·
Abalone Sauce

震撼優惠價
\$788/隻
原價\$888/隻

火焰當紅炸子雞
Crispy Fried Chicken

\$268/半隻
\$468/全隻

白切廣州葵花雞 新哥料理
Cantonese Poached Sunflower Chicken

\$438/半隻
\$860/全隻

砂鍋沙薑焗豬肚尖 新哥料理
Braised Pork Tripe in Clay Pot · Sand Ginger

\$348

瓦煲生碌豉油葵花雞
Braised Sunflower Chicken in Clay Pot ·
Soy Sauce

\$438/半隻
\$860/全隻

古法紅炆朝天斑翅 (需提前一日預訂)
Traditional Braised Grouper
(Book One Day in Advance) \$928



白切廣州葵花雞



火焰當紅炸子雞



砂鍋沙薑焗豬肚尖

特別推介 *Special Recommendations*

蝦籽柚皮 (兩件)
Braised Pomelo Peel · Shrimp Roe (2pcs)

\$88

四川樟茶鴨
Tea-smoked Duck

\$288/半隻
\$488/全隻

鮑汁海參野菌炆伊麵
Braised E-Fu Noodles · Sea Cucumber ·
Wild Mushrooms · Abalone Sauce

\$228

三鮮蒸馬友
Steamed Threadfin Fish

\$348

上湯蒜子浸豆苗 (可另選: 蒜蓉炒)
Poached Pea Sprouts · Garlic · Superior Soup
(Can choose: Stir-fried Garlic)

\$248

芥蘭炒臘味
Stir-fried Cured Meat with Kale

\$228

荔芋花膠油鴨腩煲
Braised Fish Maw · Cured Duck Legs · Taro

\$298

櫻花蝦生炒糯米飯
Sakura Shrimp · Fried Glutinous Rice

\$248

干鍋野菌星斑頭腩煲
Dry-fired Grouper Clay Pot · Wild Mushrooms

\$328

粵藝古法羊腩煲 (跟唐生菜一碟)
Braised Lamb Belly in Clay Pot
(With a Dish of Chinese Lettuce)

\$528



粵藝古法羊腩煲



荔芋花膠油鴨腩煲



櫻花蝦生炒糯米飯

