



廚師推介

Chef's Recommendation



椰水薏米白鴿蛋

Coconut Water · Barley with Pigeon Egg

\$68



麻婆豆腐燴龍蝦

Stir-fried Australian Lobster with Mapo Tofu

\$798



豉椒炒蜆子皇伴煎米粉底

Stir-fried Razor Clams in Black Bean and Chilli Sauce with Pan-fried Rice Vermicelli



森巴翡翠炒鮮魷

Wok-fried Fresh Squid · Angled Luffa with Sambal Sauce

\$248



金腿芙蓉炒翅

Stir-fried Shark's Fin with Egg White and Jinhua Ham

\$488



勝瓜海鱸卷

Deep-Fried Sea Bass Rolls with Angled Luffa

\$248



奇味海鱸冰川茄子

Crispy Eggplant · Sea Bass with Vinegar Sauce

\$238



菜甫百合炒蘆筍

Stir-fried Asparagus with Lily Bulbs and Dried Radish

\$268

桂花冰梅醬燒豬肋骨

Roasted Pork Ribs with Plum Sauce

\$298

樹茄酸湯燴魚肚

Braised Fish Maw with Tree Tomato in Sour Soup

\$258

胡椒薑蔥腸粉龍蝦煲

Braised Lobster with Rice Rolls with Ginger and Scallion in Clay Pot

\$798

