



廚師推介

Chef's Recommendation

期間限定 Seasonal Limited

前菜 Starter

黑松露繡球菌 Marinated Cauliflower Fungus with Black Truffle	\$128
意大利黑醋石斛花海蜆 Marinated Dendrobium Flowers and Jellyfish with Balsamic	\$128
野菜燴春筍 Simmered Bamboo Shoots with Indian Aster	\$138
生燴北極貝 Arctic Surf Clams Sashimi · Cold with Spicy Sauce	\$138
墩子牛肉 Marinated Beef Shank with Garlic and Soy Sauce	\$148

特別推介 Special Recommendations

鮑汁日本岩手30頭吉品鮑伴鵝掌 Braised Yoshihama Dried Abalone · Goose Web	震撼優惠價 \$688 / 隻 原價\$988/隻	濃湯牛油焗海中蝦伴脆麵 Deep-Fried Prawn with Crispy Noodles in Chicken Broth & Butter Sauce	\$298
砂鍋黑胡椒焗大肉蟹 Baked Crab · Black Pepper in Clay Pot	\$788/隻	家燒原條海黃花魚 Grilled Sea Yellow Croaker	\$428 / 條
陳年太雕熟醉蝦 Drunken Shrimps in Aged Hwa Diao Wine	\$280	脆皮炸乳鴿 Deep-fried Crispy Pigeon	\$158
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	小炒黃牛肉 Stir-fried Yellow Beef with Spring Onion and Chilli	\$288
青胡椒脆皮香煎大蝦扒 (3隻) Pan-fried King Prawn with Green Pepper & Butter Sauce	\$298	臘味炒芥蘭 Stir-fried Kale with Chinese Preserved Meats	\$228
		杏汁杞子百合浸時蔬 Poached Seasonal Vegetables · Goji · Lily Bulb · Almond Soup	\$228



濃湯牛油焗海中蝦伴脆麵



野菜燴春筍



黑松露繡球菌

