

大廚精選推介 Chef's Special



西班牙紅蝦 竹筍蝦湯蒸蛋白 配 港式伴料 每位 Per \$330
Spanish red prawn in shrimp stock with bamboo pith, steamed egg white, and fried dough



砂鍋 鮮菌 岩鹽甑原隻嫩雞 (需時三十分鐘) 一隻 Whole \$620
Whole fresh chicken with mushroom and garlic in casserole (Require 30 mins)

黑金棗 瑤柱 紅螺頭 燉鮮雞 每位 Per \$188
Double-boiled chicken soup with black dates, conpoy, and conch

焗燒熟成牛肉 伴 木瓜 芒果 翠蔬 沙律 每位 Per \$118
Roasted beef and green salad with papaya and mango

青芥泡沫 帶子海蝦球 伴 鹽燒茄子 例 \$328
Sautéed scallops and prawns with wasabi foam and roasted eggplants

花椒鮮露筍 乾逼 阿波尾雞 例 \$258
Stewed Awa-Odori chicken with Sichuan peppercorn and asparagus

竹筍 松露 鮮圍蝦 浸冬瓜條 例 \$258
Bamboo pith, truffle, fresh shrimps, and wax Gourd in supreme broth

生拍椒蒜涼瓜 薄切黑豚肉腩 例 \$238
Wok-fried sliced pork belly with pepper, garlic, and bitter gourd

生拆蟹粉小籠包 每隻 (一個) Each \$88
Steamed minced pork dumpling with hairy crab meat & yolk