

# 大廚精選推介 Chef's Special



雲腿肉汁煨排翅  
(四兩重)

Braised shark's fin with  
Yunnan ham & pork gravy (150g)

每位 Per \$988



西班牙紅蝦 竹筴蝦湯蒸蛋白  
配 港式伴料

Spanish red prawn in shrimp stock with  
bamboo pith, steamed egg white,  
and fried dough

每位 Per \$398



北海道帶子皇 配  
西班牙橡果豬柳

Seared Hokkaido King scallop and  
Spanish pork loin

每位 Per \$248



砂鍋鮮菌百里香焗原隻嫩雞  
(需時三十分鐘)

Whole fresh chicken with mushroom  
and thyme in casserole  
(Require 30 mins)

一隻 Whole \$698

川貝南棗花膠筒燉鷓鴣湯

Double-boiled herbal soup with partridge and mish faw

每位 Per \$298

加拿大特級牡丹蝦 北海道帶子皇 翠蔬沙律

Canadian spot prawn and Hokkaido King scallop salad

每位 Per \$268

紅蝦籽煎燴 海斑扒伴翠蔬

Seared garoupa filet with dried shrimp roes

每位 Per \$188

南薑露筍鮮菌炒西班牙橡果豬柳

Wok-fried Spanish pork loin with galangal, asparagus, and mushrooms

例 \$368

黑椒炆極上金沙牛腩 (二至三位用)

Stewed beef brisket and plain flour in homemade black pepper sauce (2-3 persons)

每份 \$528