

# 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 \$1,068



澳洲兩頭黑金鮑魚

Braised Australian wild abalone

每位 Per \$598



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 \$428



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 \$788

花膠筒 五指毛桃 燉鮮雞

Double-boiled chicken soup with fish maw and hairy fig

每位 Per \$298

山葵燒汁 煎焗鹿兒島縣 A4 和牛 配脆炸鮮蔬

Kagoshima A4 Wagyu beef in Wasabi flavored gravy and deep-fried vegetables

例 \$980

蒜子尖椒鮮菌 炒安格斯西冷牛

Seared Angus beef with garlic, pepper, and mushrooms

例 \$368

鮮紫薑涼瓜 雲耳燴海斑片

Garoupa filet with pickled ginger, bitter gourd, and black fungus

例 \$338