

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 \$1,088



澳洲兩頭黑金鮑魚

Braised Australian wild abalone

每位 Per \$688



西班牙紅蝦 竹筴蝦湯蒸蛋白

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

每位 Per \$438



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

豪氣萬千 (煎金蠔配天洋花膠扣鵝掌)

Seared dried oyster, braised fish maw, and goose web

每位 Per \$720

吉慶滿堂 (煎金蠔配關東嫩刺參扣發財大利)

Seared dried oyster, braised Kanto sea cucumber, black moss, and pig tongue

每位 Per \$248

福氣滿滿 (蜜汁燒西班牙伊比利亞豬肋排)

Honey-glazed Iberica pork ribs

例 \$398

滿載豐收 (蒜子尖椒鮮菌炒安格斯西冷牛)

Seared Angus beef with garlic, pepper, and mushrooms

例 \$398

心想事成 (奇香粉絲將軍蟹煲)

Aromatic crab with Chinese vermicelli in casserole

每份 \$1,250