

總廚推介

Chef's Recommendation

01 涼瓜枝竹炆原條鯧魚 \$138 例 Regular
Pan-fried Pomfret with Bitter Melon and Bean Curd Sheet

蕃茄煎煮黃花魚 \$138 例 Regular
Pan-fried Yellow Croaker in Tomato Sauce

籠仔荷葉蒸蝦 \$128 例 Regular
Steamed Shrimp with Lotus Leaf in Bamboo Steamer

蜜瓜脆奶拼酥炸蠔(各三件) \$118 例 Regular
Deep-fried Oysters with Honeydew Milk (3 pcs each)

02 海鮮扒冬瓜甫 \$108 例 Regular
Braised Winter Melon with Assorted Seafood

濃湯杞子魚肚浸菜苗 \$98 例 Regular
Poached Vegetables with Fish Maw and Wolfberries



另收加一及茶位費 10% service charge and tea charge apply | 所有價目以港幣計算 All prices are in Hong Kong Dollar

圖片只供參考 Photos are for reference only



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- 03 原隻鮑魚北菇扒時蔬
Braised Abalones with Mushrooms and Vegetables \$298 例 Regular
- 04 水煮鴛鴦魚
Squid and Sole Fish Fillets in Hot Chilli Sauce \$168 例 Regular
- 花雕蛋白蒸蝦球
Steamed Prawns with Egg White and Huadiao Wine \$148 例 Regular
- 松露翡翠帶子
Sautéed Scallops and Vegetables with Black Truffle \$138 例 Regular
- 香橙上肉排
Stewed Pork Ribs in Orange Sauce \$98 例 Regular
- 金沙或豉油皇煎原隻大蝦
Deep-fried Prawn with Salted Egg Yolk or Soy Sauce \$38 隻 (2隻起)
pc (2pc up)



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