

廚師推介

CHEF RECOMMENDATION

椰皇松茸燉綉球

Double-boiled silken tofu flower chicken soup with matsutake mushroom in whole coconut

每位 per person
\$268

雪裡紅蒸星斑

Steamed whole leopard coral groupa with preserved mustard greens, shredded Yunnan ham, shiitake mushrooms and pickled cabbage in Hua Diao wine and chicken oil

時價 market price

玻璃蝦球伴尚海乾燒汁

Sautéed crystal tiger prawn in house-made chilli bean sauce with sweet rice wine

每位 per person
\$298

金湯酸菜桂花魚

Simmered mandarin fish fillets in sour broth with pickled cabbage

例 regular
\$388

遠年陳皮意大利黑醋骨

Fried pork ribs with aged dried tangerine peel in balsamic vinegar sauce

例 regular
\$388

蔥油脆皮雞

Crispy chicken with spring onion oil

半隻 half \$338
一隻 whole \$638

脆皮乳鴿伴鴿蛋 (敬請提早一天預訂, 每天限量供應)

Crispy pigeon with pigeon egg (1 day advance order only, limited daily supply)

每隻 per piece
\$168

蟹肉桂花炒米粉

Fried rice vermicelli with crab meat and egg

例 regular
\$298

蔥燒澳洲黃玉參

Braised Australian yellow sea cucumber with spring onion

每位 per person
\$168

菌皇炒本灣龍蝦球

Stir-fried local lobster with mushrooms

每位 per person
\$388

蜜汁火腿配炸腐皮及荷葉餅

Honey-glazed Chinese ham with fried bean curd skin and mandarin pancakes

四件 4 pieces
\$268



香辣
Spicy



推薦
Recommendation