



所有價目以港元計算另加一服務費
All prices in HKD and subject to 10% service charge



如閣下對任何食物有過敏反應，請與服務員聯絡
Please inform your server of any food-related allergies



葉師傅粵式佳餚

CANTONESE DELICACIES BY CHEF IP

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

廿五年新會陳皮豉汁蒸本灣鷹鯧 (敬請提早兩天預訂)

Steamed Chinese pomfret with Xinhui 25 years dried tangerine peel in black bean sauce

(2 days advance order only)

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

薑蔥南非鮮鮑魚滑雞煲

Stewed South African fresh abalone with chicken, ginger and green onion in clay pot

例 regular

\$288

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

當紅炸子雞

Crispy chicken

半隻 half

\$308

一隻 whole

\$598

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

大虎蝦陳村粉煲

Braised tiger prawns with rice sheets, eggplant and string beans in clay pot

例 regular

\$488

蟹肉桂花炒米粉

Fried rice vermicelli with crab meat and egg

例 regular

\$298

鵝肝和牛窩燒飯

Fried rice sizzler with foie gras, Wagyu beef and French beans

例 regular

\$288



香辣
Spicy



推薦
Recommendation