



葉師傅精選推介

RECOMMENDATIONS BY CHEF IP

小海葵冬瓜湯

每位 per person

Double-boiled floral winter melon soup

\$168

 海味酸辣羹

每位 per person

Hot and sour soup with fish maw, sea cucumber and conpoy

\$228

蟹肉瑤柱冬茸羹

每位 per person

Braised winter melon soup with crab meat and conpoy


\$128

尚海乾燒汁本灣龍蝦伴炸饅頭

每位 per person

Sautéed local lobster in house-made chilli bean sauce with sweet rice wine, accompanied with deep-fried bun


\$328

 金湯酸菜桂花魚

例 regular

Simmered mandarin fish fillets in sour broth with pickled cabbage

\$388

 桂花宮保鱈魚柳

例 regular

Sautéed codfish fillets in Kung Pao sauce with osmanthus

\$328

九年百合鮮黃耳雞頭米炒毛豆

例 regular

Stir-fried green peas with 9-year dried lily bulbs, fresh yellow fungus and foxnuts

\$288

嫩雞煨麵

每碗 per bowl

Noodles in soup with chicken

\$148

薑茶水中花

每碗 per bowl

Silken tofu flower in ginger soup

\$108

 香辣
Spicy