



精選推介

RECOMMENDATIONS

自家製涼皮

例 regular

Chilled homemade cold skin noodles

\$108

 川味蜆子

兩隻 2 pieces

Marinated razor clams with spicy Sichuan sauce

\$188

酒香富貴蝦

例 regular

Marinated mantis shrimps in Hua Diao wine sauce

\$228

金腿燉菜膽

每位 per person

Double-boiled superior soup with Yunnan ham and Chinese cabbage

\$168

濃湯鹽滷豆腐

例 regular

Marinated tofu in chicken consommé

\$228

菌皇炒本灣小青龍蝦球

每位 per person

Stir-fried local green lobster with mushrooms

\$388

糟溜黃魚片

例 regular

Sautéed yellow croaker fillets in rice wine sauce

\$298

 金湯酸菜桂花魚

例 regular

Simmered mandarin fish fillets in sour broth with pickled cabbage

\$388

雪裡紅蒸東星斑

每條 per piece

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

時價 Market Price

蔥油脆皮雞

半隻 half

一隻 whole

Crispy chicken in spring onion oil

\$338

\$638

薑茶水中花

每碗 per bowl

Silken tofu flower in ginger soup

\$108

 香辣
Spicy