

大廚精選推介 Chef's Special



雲腿肉汁煨排翅
(四兩重)

Braised shark's fin with
Yunnan ham & pork gravy (150g)

每位 Per \$820



西班牙紅蝦 竹筴蝦湯蒸蛋白
配 港式伴料

Spanish red prawn in shrimp stock with
bamboo pith, steamed egg white,
and fried dough

每位 Per \$338



金銀蒜 刺山柑花蕾
蒸 海斑柳

Steamed garoupa filet
with fried garlic and Capers bud

每位 Per \$168



砂鍋鮮菌百里香焗原隻嫩雞
(需時三十分鐘)

Whole fresh chicken with mushroom
and thyme in casserole
(Require 30 mins)

一隻 Whole \$630

蟹肉乾燒魚翅配松茸燉高湯

Stir-fried shark's fin with crab meat; Supreme broth with Matsutake

每位 Per \$580

花膠筒 竹筴 松茸 燉鮮雞

Double-boiled chicken soup with fish maw, bamboo pith, and Matsutake

每位 Per \$238

蒜片燒汁煎紐西蘭羊架(四件)配脆大根

Seared New Zealand lamp chop (4 pcs) with gravy and deep-fried daikon

例 \$428

海斑柳 金銀蛋浸豆苗

Garoupa, salted egg, century egg, and pea sprouts in supreme broth

例 \$398

生拆蟹粉小籠包

Steamed minced pork dumpling with hairy crab meat & yolk

每隻 Each \$88