

廚師精選

Chef's Recommendations

	HK\$
原個椰皇淮杞鮮鮑魚燉螺頭湯 Double-boiled fresh abalone with sea whelk, wild yam and goji berries in a young coconut	每位 Per person 400
松本茸焗本地海中蝦 Baked fresh local prawns with matsutake mushrooms	688
原汁燴本地龍蝦竹昇麵 Baked fresh local lobster with handmade egg noodles in lobster bisque sauce	2,080
砵酒紫洋蔥焗美國桶蠔煲 Baked U.S. oyster with red onion and port wine in a clay pot	420
黃金田雞腿 Deep-fried frog's legs with salted egg yolk	450
豉椒虎掌菌炒花甲 Stir-fried fresh clam with scaly hedgehog and bell pepper in black bean sauce	340
酸菜浸鱸魚 Poached sea bass with Hakka style pickled vegetable and spicy pepper	480
魚湯瑤柱粉絲浸貴妃蚌 Poached short necked clam with conpoy and vermicelli in fish soup	600
豉椒羅勒炒蜆子 Sauteed razor clams with basil and bell pepper in black bean sauce	480
陳年花彫雞油蒸花蟹陳村粉 Steamed red crab with vintage Hua Diao and chicken stock on rice noodles	600
五十年陳皮薑絲蒸原條沙巴龍躉斑 Steamed whole Sabah garoupa with 50-year dried tangerine peel and shredded ginger	1,280
雞樅菌四季豆炒螺片 Stir-fried sliced sea whelk with string beans and spicy termite mushrooms	380
蔥花叁蝦炒飯 Egg fried rice with diced shrimps, dried shrimps and preserved shrimp paste	340

如您對任何食物有過敏反應，請通知我們的服務員。
Please advise our associates if you have any food allergies.

加一服務費 Prices are subject to a 10% service charge