

廚師精選

Chef's Recommendations

	每位 Per person	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		420
香茜牛油焗海中蝦 Baked fresh prawns with butter and parsley		560
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		550
黑松露蒸原隻鮮龍蝦卷 Steamed fresh lobster rolled with sliced black truffle		1,980
椒鹽鮮鮑魚 Deep-fried fresh abalone with salt and spice		398
米湯勝瓜浸花甲 Poached fresh clam with angled loofah in rice bouillon		360
酸菜浸鱸魚 Poached sea bass with Hakka style pickled vegetable and spicy pepper		500
魚湯蝦乾粉絲浸貴妃蚌 Poached short necked clam with dried shrimps and vermicelli in fish broth		600
豉椒羅勒炒蜆子 Sautéed razor clams with basil and bell pepper in black bean sauce		480
甜梅菜焗田雞腿煲 Baked frog's legs with sweet preserved vegetables		480
梅辣醬蒸原條沙巴龍躉斑 Steamed whole Sabah garoupa with chilli plum sauce		1,280
杞子鮮淮山炒螺片 Stir-fried sliced sea whelk with dried goji berries and wild yam		400
虎掌菌韭黃鮮菇炒北海道帶子 Sautéed Hokkaido scallops with sarcodon aspratus, straw mushrooms and chive		680

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