



時令推介

SEASONAL RECOMMENDATIONS



瑤柱螺頭竹絲雞燉花膠 Double-boiled Fish Maw with Silky Chicken, Sea Whelk and Conpoy	390 每位 Per person
紅燒濃扣南非原隻鮮鮑燴海虎翅 Superior Shark's Fin Broth with South Africa Abalone (30 Heads)	980 每位 Per person
生炒臘味糯米飯 Fried Glutinous Rice with Chinese Sausages, Dried Shrimp and Conpoy	100 每位 Per person
蝦籽京蔥爆遼參 Wok-fried Sea Cucumber with Leek and Dried Shrimp Roe	480
玉環百花釀金元 Braised White Radish stuffed with Shrimp Mousse and South Africa Abalone	420
家鄉炆沙井金蠔煲 Braised Sun Dried Oyster with Roasted Pork Belly, Bean Curd Puff and Black Mushroom in Casserole	380
發財上素瑤柱甫 Braised Whole Conpoy with Sea Moss, Fungus and Vegetables	380
荷芹XO醬百花釀藕片 Sautéed Lotus Root stuffed with Chinese Celery in Homemade Spicy Sauce	280
濃雞湯花膠海味浸豆苗 Poached Pea Sprout with Fish Maw and Dried Seafood in Chicken Broth	360
金蒜頭抽生煎紐西蘭羊鞍 Pan-fried Lamb Loin with Crispy Garlic in Premium Soy Sauce	580

加一服務費 All prices are subject to 10% service charge

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為閣下健康著想，如閣下對任何食物有過敏反應，請跟餐廳職員聯絡。

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.