



時令推介

SEASONAL RECOMMENDATIONS



濃扣南非鮮鮑燴海虎翅 Braised Superior Shark's Fin with South Africa Abalone	1,100 每位 Per person
香辣蒜蓉粉絲蒸美國生蠔 Steamed American Oyster with Vermicelli, Garlic Chilli and Pickled Pepper	140 每位 Per person
涼拌麻香雞 (制作需時三十分鐘) Braised Chicken with Garlic Chilli, Coriander and Shallot (Preparation time 30 minutes)	360
摩利菌白玉蒸星斑球 Steamed Leopard Coral Garoupa with Morel Mushroom and Bean Curd	740
白靈菇魚湯浸粉絲星斑球 Poached Leopard Coral Garoupa with Vermicelli and White Ferula Mushroom in Fish Broth	740
XO醬白靈菇爆蝦球 Wok-fried Prawn with White Ferula Mushroom in Homemade Spicy Sauce	400
酥炸美國生蠔 Crispy American Oyster	400
豉椒生炒涼瓜鱧柳 Sautéed Eel with Bitter Squash and Capsicum in Black Bean Sauce	380
蝦乾香菇肉絲蒸勝瓜 Steamed Angled Luffa with Pork, Black Mushroom and Dried Shrimp	320
蝦籽白靈菇扒時蔬 Braised Seasonal Vegetable with White Ferula Mushroom and Dried Shrimp Roe	320

加一服務費 All prices are subject to 10% service charge
請將手機轉為靜音模式 Please kindly switch your mobile to silent mode
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.