時令推介
SEASONAL RECOMMENDATIONS

陳年花雕雞油蒸乳龍蝦 Steamed Lobster with Chicken Oil and “Hua Diao”	每位 $420 Per Person
蒜蓉粉絲蒸大花竹蝦 Steamed King Prawn with Vermicelli and Garlic	每位 $300 Per Person
乾燒鴛鴦大花竹蝦 Pan-fried King Prawn with Water Chestnut, Crispy Head with Sweet & Sour Sauce	每位 $300 Per Person
涼拌白露筍拼原隻五頭南非鮮鮑魚 Chilled White Asparagus with Whole South African Abalone (5 Heads)	每位 $290 Per Person
香辣蒜爆大花竹蝦 Fried Fresh King Prawn with Crispy Garlic and Dried Chilli	$840
白露筍松露炒桂花蚌 Sautéed Coral Clam with White Asparagus and Black Truffle	$460
白灼銀芽金菇桂花蚌 Poached Coral Clam with Enoki Mushroom and Bean Sprout	$420
豉椒桂花蚌煎米粉 Crispy Rice Vermicelli with Coral Clam and Capsicum in Black Bean Sauce	$420
XO醬白露筍炒和牛片 Wok-fried Wagyu Beef with White Asparagus and Homemade Spicy Sauce	$400
上湯雲腿扒白露筍 Braised White Asparagus with Yunnan Ham in Bouillon	$340

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.