

大廚精選推介 Chef's Special



雲腿肉汁煨排翅
(四兩重)

Braised shark's fin with
Yunnan ham & pork gravy (150g)

每位 Per \$820



西班牙紅蝦 竹筴蝦湯蒸蛋白
配 港式伴料

Spanish red prawn in shrimp stock with
bamboo pith, steamed egg white,
and fried dough

每位 Per \$338



松茸花菰肉絲 /
山椒豉味拍蒜
蒸海斑柳

Steamed garoupa filet with
(Matsutake, mushroom, pork OR
Japanese pepper, garlic, black bean)

每位 Per \$168



砂鍋鮮菌百里香焗原隻嫩雞
(需時三十分鐘)

Whole fresh chicken with mushroom
and thyme in casserole (Require 30
mins)

一隻 Whole \$630

蟹肉乾燒魚翅配松茸燉高湯

Stir-fried shark's fin with crab meat; Supreme broth with Matsutake

每位 Per \$580

花膠筒 竹筴 松茸 燉鮮雞

Double-boiled chicken soup with fish maw, bamboo pith, and Matsutake

每位 Per \$238

香茅青芥末燒虎蝦 (四隻)

Roasted tiger prawns with lemon grass and wasabi (4 pcs)

例 \$398

涼瓜鮮菌 醬燴 乳豬條

Roasted suckling pig with bitter melon and mushrooms

例 \$368