

# 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 \$348



金銀蒜 刺山柑花蕾  
蒸 海斑柳

Steamed garoupa fillet  
with fried garlic and Capers bud

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



焦糖叉燒粒 伴 芒果海蝦球

Sautéed prawns with mango sauce and  
honey glazed barbecued pork

例 \$368

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 淮山 松茸 燉鮮雞

Double-boiled chicken soup with fish maw, Chinese Yam, and Matsutake

每位 Per \$248

仁稔醬扣黑毛豬肋排

Stewed pork ribs with Chinese gooseberry sauce

例 \$348

海斑柳 竹筴蛋白浸鮮蔬

Garoupa, bamboo pith, egg white, and vegetable in supreme broth

例 \$398

加一服務費 Subject to 10% service charge