

# 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 \$880



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



鹿兒島豚肉 豆腩 炆 海斑柳

Stewed garoupa filet  
with Kagoshima pork and bean curd

每位 Per \$178



砂鍋 藥繕 焗原隻農場雞  
(需時三十分鐘)

Whole fresh chicken with  
Chinese herbs in casserole  
(Require 30 mins)

一隻 Whole \$638

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 \$598

關東嫩刺參 海椰子 燉 水鴨湯

Double-boiled wild duck soup with Kanto sea cucumber and coconut

每位 Per \$248

紐西蘭野生小龍蝦 配 煙肉鮮蝦春卷

New Zealand scampi; Bacon and shrimp spring roll

每位 Per \$198

岩鹽煎澳洲羊架 伴 孜然鮮菌 (四件)

Lamp chops with rock salt; Sautéed mushroom with Cumin powder

例 \$378