



時令推介
SEASONAL SPECIALTIES



一品鮮蝦冬瓜盅	每個 Per Piece
Double-boiled soup with prawns, fish maw, sea cucumber, conpoy, Jinhua ham, duck and crab meat in winter melon	\$1,380
楊梅凍醉雞	半隻 Half
Chilled drunken chicken with Japanese plum wine	\$480
鮮蟹肉海皇官燕節瓜盅	每位 Per Person
Double-boiled soup with bird's nest, crab meat, prawns, scallops and hairy gourd in winter melon	\$580
芝香銀鱈魚焗牛油果	每位 Per Person
Baked avocado filled with sliced cod fish, mozzarella cheese in cream sauce	\$280
紅椒魚露大花蝦	每兩 Per Tael
Pan-fried king prawn with red chilli, coriander and fish sauce	\$280
豉油皇大花蝦	每兩 Per Tael
Baked king prawns with supreme soy sauce	\$98
豉汁白涼瓜炒斑球	
Stir-fried sliced grouper with white bitter melon in black bean sauce	\$780
柚子蜜脆蝦球	
Crispy prawn with Chinese yam and citrus honey	\$580
鹹菜白涼瓜炆斑頭腩	
Braised fresh grouper head and brisket with white bitter melon and preserved vegetable	\$500
紫蘿炒鮮雞片	
Stir-fried sliced chicken with young ginger and pineapple	\$480
鹹魚香炒白涼瓜	
Stir-fried sliced white bitter melon with preserved salted fish	\$380
紫薑龍圓肉焗乳鴿	
Braised pigeon with young ginger, fresh and dried longan	\$340

加一服務費

A 10% service charge will be added to your bill

請告知您的服務員任何與食物相關的過敏

Please inform your server of any food related allergies