

## 時令推介 SEASONAL SPECIALTIES

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清蒸大閘蟹 Steamed hairy crab	每隻 Per Piece \$980
芙蓉蟹粉燴官燕盞 Braised imperial bird's nest and steamed egg white with hairy crab meat and roe	每位 Per Person \$890
蔥燒蝦子炆釀遼參 Sea cucumber filled with minced pork and braised with spring onion and dried shrimp roe	每位 Per Person \$780
蟹粉鮮蝦豆腐羹 Braised shrimp and bean curd soup with hairy crab meat and roe	每位 Per Person \$340
乾蔥生煎羊鞍 Pan-fried sliced lamb with shallot, mushrooms and coriander	每位 Per Person \$240
欖菜乾煸四季豆星斑球 Stir-fried sliced star garoupa with kale borecole and green bean	\$780
蟹粉百花鳳尾蝦 Steamed prawn filled with shrimp paste and hairy crab meat and roe	\$780
燒雲腿油泡田雞 Stir-fried sliced frog with crispy-fried Yunnan ham	\$640
蟹粉帶子琵琶豆腐 Braised bean curd stuffed with shrimp paste, Cantonese-style barbecued pork and black mushroom, topped with diced scallop and hairy crab meat and roe	\$620
金華蝦乾田雞北菇煲飯 Claypot rice with sliced frog, dried shrimp, black mushroom and Yunnan ham	\$520
椒鹽脆田雞 Golden-fried sliced frog with chili and spicy salt	\$460
生炒臘味糯米飯 Fried glutinous rice with preserved sausage	\$420