



時令推介 SEASONAL SPECIALTIES



清蒸大閘蟹 Steamed hairy crab	每隻 Per piece \$980
芙蓉蟹粉燴官燕盞 Steamed imperial bird's nest with egg white, hairy crab meat and roe	每位 Per person \$890
蔥燒蝦子炆釀遼參 Braised stuffed sea cucumber with minced pork, spring onion and dried shrimp roe	每位 Per person \$820
蟹粉鮮蝦豆腐羹 Braised shrimp, hairy crab meat and roe with bean curd soup	每位 Per person \$380
乾蔥生煎羊鞍 Pan-fried lamb rack with mushrooms, coriander and shallot	每位 Per person \$280
白玉蟹粉燴鮮蝦伴蝴蝶餅 Stewed fresh shrimp with turnip, hairy crab meat and roe, served with steamed butterfly buns	\$880
欖菜乾煸四季豆星斑球 Stir-fried grouper fillets with preserved olive vegetables and green beans	\$780
燒雲腿油泡田雞 Stir-fried frog fillets with crispy Yunnan ham	\$680
蟹粉帶子琵琶豆腐 Crispy-fried "pipa" tofu stuffed with barbecued pork and mushrooms, topped with scallops, shrimp paste, hairy crab meat and roe	\$640
金華蝦乾田雞北菇煲飯 Claypot rice with frog fillets, dried shrimps, black mushrooms and Yunnan ham	\$540
椒鹽脆田雞 Golden-fried frog fillets with spicy salt and chilli	\$480
生炒臘味糯米飯 Wok-fried glutinous rice with preserved sausage	\$440

加一服務費。
Subject to 10% service charge.

為閣下健康著想, 如閣下對任何食物有過敏反應, 請跟餐廳職員聯絡。
Please inform your server of any food allergies as your well-being and comfort are our greatest priorities.