

總廚推介

Chef's Recommendation

紅腸炒墨魚 \$98

Sautéed Cuttlefish with Red Sausage

蒸原條金魷(可選豉蒜/冬菜) \$148

Steamed Whole Snapper
with Black Bean Garlic Sauce / Preserved Vegetable

1 炆原條鰻魚(可選涼瓜/薑蔥枝竹) \$148

Pan-Fried Whole Pomfret with Bitter Melon /
Spring Onion and Dried Beancurd Stick

榨菜肉鬆蒸豆腐 \$83

Steamed Beancurd with Minced Pork and
Pickled Mustard Green

翡翠金沙帶子 \$118

Salted Egg Yolk Scallop with Vegetable

籠仔荷葉蒸蝦 \$128

Steamed Shrimp in Lotus Leaf

味菜炒大腸 \$93

Sautéed Pig Intestine with Pickled Cabbage

南乳脆香雞 \$98

Deep-fried Chicken with Fermented Beancurd

惹味攪角豬扒 \$88

Deep-fried Pork Chop with Pickled Black Olive

咕嚕蝦球 \$118

Sweet and Sour Prawn

2 椒鹽腰果鮮魷魚 \$138

Salt and Pepper Squid with Cashew

3 八頭鮑魚北菇時蔬 \$298

Braised Dried Abalone
with Black Mushroom and Vegetable

