

廚師精選



Chinese New Year Chef's Recommendation

	HK\$
大展鴻圖 蟹黃海鮮燴官燕 Braised superior bird's nest soup with diced seafood and crab roe	每位 Per person 800
發財好市大利湯 髮菜蠔豉煲大利湯 Sea moss soup with dried oysters, pork shank and pig's tongue	每位 Per person 198
風山水起 黃旗吞拿魚撈鮮果 Sliced yellow fin tuna mixed with assorted fresh fruit	438
嘻哈大笑 X.O.醬花生芽炒牛肩肉 Sauteed chuck roast with peanut sprout in X.O. sauce	600
發財好市 髮菜蠔豉瑤柱甫 Braised dried oysters with sea moss and conpoy	580
年年有餘 剝椒蒸原條沙巴龍躉 Steamed whole Sabah garoupa with chopped chili	1,480
金銀滿地 黃金芝士脆鳳尾蝦 Deep-fried prawn with cheese	668
竹報平安 紅肉木耳小米浸娃娃菜 Stir-fried baby cabbage with fungus and millet	298
龍馬精神 蟹粉扒原隻龍蝦球玉液 Scrambled egg white with fresh lobster and hairy crab roe	2,380
金雞報喜 龍爪菌紫淮山炒脆咸肉 Sauteed preserved pork with deflexula and purple yam	408
包羅萬有 脆杞子舞茸萵筍炒鮮鮑片 Stir-fried sliced fresh abalone with celtuce, Maitake and dried goji berries	500
虎躍龍門 雙蝦茄子燴海參 Stewed shredded sea cucumber with eggplant, shrimp and shrimp roe	608
平步青雲 髮菜白玉藏珍 Braised winter melon stuffed with assorted fungus and sea moss	328
福星高照 家鄉炒年糕 Sauteed rice cake with shredded pork, black mushroom and dried shrimp	388

如您對任何食物有過敏反應，請通知我們的服務員。
Please advise our associates if you have any food allergies.

加一服務費 Prices are subject to 10% service charge