

# 廚師精選

## Chef's Recommendations

	每位 Per person	HK\$
官燕鷓鴣羹 Braised bird's nest soup with partridge		540
台山砵酒焗肉蟹 Baked fresh meat crab with port wine and egg		2,080
蠔皇炆腐皮卷 Braised bean curd skin stuffed with vegetables in oyster sauce		288
龍帶玉梨香 Deep-fried scallop with shrimp mousse and fresh pear		680
七彩明蝦卷 Deep-fried spring rolled with air-dried duck liver sausage, shrimp and ham		480
香炒鴛鴦乳鴿 Fried Pigeon in two ways		420
鹵水鵝翼爽肚拼盤 Marinated goose wings with ox tripe combination		408
鴛鴦芹香炒鯪魚條 Sautéed celery and Chinese celery with pan-fried minced carp fish		380
荷香四寶蔬 Sautéed four kinds of assorted vegetables		260
蟹皇帶子炒鮮奶 Scrambled egg white with diced scallops and crab coral		440
桂花瑤柱炒魚肚 Scrambled egg with conpoy and shredded fish maw		408
龍穿鳳翼 Steamed chicken wings stuffed with bamboo shoot and ham		380
江南百花雞 Deep-fried chicken stuffed with shrimp mousse in egg white sauce		488
家鄉小炒皇 Stir-fried shredded dried shrimps with preserved vegetables, chives and cashew nut		400

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