

廚師精選

Chef's Recommendations

	HK\$
官燕鷓鴣羹 Braised bird's nest soup with partridge	每位 Per person 520
鍋燒三頭鮑魚扣鵝掌 Braised "3-heads" abalone with goose webs in clay pot	每位 Per person 488
八珍扒大鴨 (八珍:花膠、海參、瑤柱、北菇、竹筍、帶子、蝦球、時蔬)	半隻 Half 750 壹隻 Whole 1500
Braised whole duck with eight treasures (Eight treasures : fish maw, sea cucumber, conpoy, black mushroom, bamboo fungus, scallop, prawn, vegetable)	
台山砵酒焗肉蟹 Baked fresh meat crab with port wine and egg	1,880
香檳汁焗肉排 Baked spare ribs with Champagne sauce	380
七彩明蝦卷 Deep-fried spring rolled with air-dried duck liver sausage, shrimp and ham	380
松子五柳沙巴龍躉 Deep-fried whole Sabah garoupa with pinenuts in sweet and sour sauce	1,380
綠柳瑞絲 Sautéed softshell turtle rim with shredded bamboo shoot, preserved vegetable, bell peppers and lemon leaf	780
香煎琵琶燕 Pan-fried egg white with bird's nest and crab meat in "Pipa" style	360
鴛鴦芹香炒鯪魚條 Sautéed celery and Chinese celery with pan-fried minced carp fish	320
蟹皇帶子炒鮮奶 Scrambled egg white with diced scallops and crab coral	400
家鄉小炒皇 Stir-fried shredded dried shrimps with preserved vegetables, chives and cashew nut	400
龍穿鳳翼 Steamed chicken wings stuffed with bamboo shoot and ham	360
大馬站煲 Stewed pork brisket, bean curd and preserved shrimp paste in a clay pot	360

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 a 10% service charge