



CHOOSE YOUR FAVOURITE SEAFOOD INGREDIENTS 挑選您心儀的海鮮食材

SEASONAL SEAFOOD 時令海鮮

BABY CLAMS 花甲

\$30 / 100G克

HALF SHELL MUSSELS 半殼青口

\$30 / 100G克

WHOLE TIGER PRAWNS 原隻虎蝦

\$60 / 100G克

SALMON 三文魚

\$105 / 200G克

LOCAL SEABASS 本地鱸魚

\$90 / 200G克

Your choice of cooking methods & sauces
自選烹調方式及醬汁

Cooking Methods: PAN-FRIED / DEEP-FRIED / WOK-FRIED
烹調方式: 煎 / 炸 / 炒

Sauces 醬汁

Black Bean Sauce / Ginger-scallion and Soy Sauce / Oyster Sauce / Lemon Butter Sauce / Hot Chili / Thai Yellow Curry
豉椒汁 / 薑蔥豉油汁 / 蠔油 / 檸檬牛油汁 / 避風塘 / 泰式黃咖喱

Cooking Methods: STEAMED

烹調方式: 清蒸

Sauces 醬汁

Ginger, Garlic, Spring Onion, Coriander, Soy Sauce
薑、蒜頭、蔥、芫荽、豉油

Black Bean, Garlic, Spring Onion, Coriander, Soy Sauce
豆豉、蒜頭、蔥、芫荽、豉油

Garlic, Fried Garlic, Spring Onion, Coriander, Soy Sauce
蒜頭、炸蒜、蔥、芫荽、豉油

ADD-ON 加配

**VEGETABLES
蔬菜**

Wok-Fried Gai Lan 炒芥蘭
Wok-Fried Baby Bok Choy 炒小棠菜
Wok-Fried Morning Glory 炒通菜
Sautéed Baby Spinach 菠菜苗

**SIDE DISHES
配菜**

Wok-Fried Bean Sprouts 炒芽菜
Glazed Carrots 蜜餞甘筍
Roasted New Potatoes 燒新薯
Sautéed Button Mushrooms 炒蘑菇

每份 \$30 per portion