


# 廚師時令推介

## Chef's Seasonal Recommendations

	HK\$	 Point
<b>精選海鮮菜式</b> <b>Seafood Specialties</b>		
s 豉椒炒蜆子皇 (每隻) Stir-fried razor clam with black bean sauce (per piece)	148	313
sc 剝椒水庫大魚頭 Steamed bighead carp with chopped chilli	288	608
s 油鹽水銀絲浸花甲 Poached clams with salt, oil and vermicelli	298	629
s 金銀蒜粉絲蒸大扇貝 (每隻) Steamed giant scallop with vermicelli and deep-fried garlic (per piece)	328	694
s 酥炸美國桶蠔 Deep-fried American fresh oysters	388	821
s 油浸筍殼魚 Deep-fried marble goby with soya sauce	448	947
s 鹽焗奄仔蟹 (每隻約300克) Baked green crab with salt crusted (300g per piece)	538	1,138
s 黑皮雞蹤菌油泡日本原條活象拔蚌 (每條約600克) Sautéed Japanese whole geoduck with black termite mushroom (600g per piece)	698	1,472

S 海鮮 Seafood C 辛辣 Chilli

如有任何喜好或食物敏感，請與我們的職員聯絡。  
Please advise our staff of any preferences and allergies.

 香格里拉會兌換獎勵需遵守香格里拉會計劃的條款與細則。  
Shangri-La Circle Redemption Awards are subject to the Shangri-La Circle programme Terms and Conditions.

另加一服務費 Subject to 10% service charge