

順德風味

A TASTE OF SHUNDE

(MARCH 4 TO APRIL 30)

涼拌蜆醬海蜇花 \$148
Marinated jelly fish, Peng qi paste

順德拆魚羹 每位 per person \$148
Shunde sliced fish soup

木桶污糟雞 半隻 half \$328
Steamed chicken, wolfberry, fragrant landpick, red date

竹笙生根炆魚腐 \$248
Braised fish puff, gluten, bamboo fungus

豉汁蒸金錢鱧 \$298
Steamed fresh eel, black bean sauce

生炒涼瓜蝦餅 \$278
Sautéed shrimp patties, bitter cucumber

八寶釀鯪魚 每條 each \$248
Pan-fried stuffed canton carp

翠玉瓜墨魚滑炒深海龍躉皮 \$288
Sautéed giant garoupa skin, cuttlefish paste, jade melon

欖仁波士頓龍蝦炒鮮奶 每隻 each \$688
Sautéed Boston lobster, egg white, fresh milk, olive seeds

醬香子薑碌鴨 半隻 half \$338
Braised duck, young ginger, homemade sauce

原籠蒜香蒸排骨陳村河粉 \$208
Steamed rice noodles, spare ribs, garlic

炸鴛鴦脆奶 \$98
Deep-fried crispy fresh milk, papaya and honeydew flavour

素食 Vegetarian 🌱

若您有任何食物敏感或特別飲食要求, 請與我們分享。

Please share your allergies and dietary requirements if any with our team.