

海鮮菜式推介

SEAFOOD PROMOTION

(SEPTEMBER 1 - OCTOBER 31)

阿拉斯加蟹（三食） 每個 each \$4,888

XO 醬蘆筍爆蟹柳、避風塘炒蟹爪、
瑤柱肉鬆蘭王雞蛋蒸蟹蓋

Alaskan king crab (served three ways)

Stir-fried crab meat, asparagus, XO chilli sauce. Deep fried crab legs, garlic, chilli. Steamed crab shell, Japanese egg, minced pork, conpoy.

* 需一天前預訂 Pre-order one day in advance

香煎海膽蟹肉脆餅 例牌 Regular \$368

Pan-fried sea urchin, crab meat crispy cake

焗釀鮮大閘蟹蓋 每位 per person \$298

Baked stuffed hairy crab shell

杏汁花膠燉豬肺湯 每位 per person \$368

Double-boiled pork lung soup, fish maw,
almond juice

雲南鮮牛肝菌炒珍珠象拔蚌 例牌 Regular \$488

Stir-fried geoduck, fresh Yunnan porcini mushrooms

椒鹽百花鮮魷 例牌 Regular \$288

Deep-fried stuffed squid, minced shrimp, pepper, salt

蘭王滑蛋炒雞油菌帶子 例牌 Regular \$368

Scrambled Japanese egg, chanterelle mushrooms, scallops

奶油燕麥黃金鮮海蝦 例牌 Regular \$348

Crispy fresh prawns, oatmeal, butter

25年老菜甫蒸東星斑球 例牌 Regular \$528

Steamed spotted garoupa fillet,
25 year aged preserved radish

蟹粉小籠包 每隻 each \$68

Steamed hairy crab meat, minced pork dumpling

蟹粉撈麵 每位 per person \$208

Braised noodle, hairy crab meat

紅糖糍粑 例牌 Regular \$78

Glutinous rice cake, brown sugar

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.