



外賣熱線 Takeaway Hotline: 2829 7980

# 廚師推介

## Chef's Recommendation

龍蝦湯堂灼桂魚片 Poached Mandarin Fish Fillet with Lobster Broth	\$688
藍莓汁鮮果蝦球 (每位) 兩位起 Stir-fried Prawn with Blueberry Sauce and Seasonal Fruit (per person)	\$88
25 年老菜脯鮑汁花膠扣關東遼參 (每位) Stewed Sea Cucumber and Fish Maw with 25 Aged Radish and Abalone Sauce (per person)	\$538
25 年老菜脯蒸原條海星斑 (每條約一斤六兩) Steamed Whole Spotted Grouper with Garlic and 25 Aged Radish	\$888
剁椒醬紫蘇蒸肉汁九肚魚 Steamed Minced Pork and Bombay Duck Fish with Chopped Chilli Perilla Sauce	\$268
子薑菠蘿炒 M5 澳洲和牛粒 Stir-fried M5 Australian Wagyu Beef with Young Ginger and Pineapple	\$468
五杯汁金不換焗雞煲 Baked Chicken with Black Vinegar Sauce and Fermented Bean Paste	\$238
龍岩甜筍柱侯豆豉炆雞 Braised Chicken with Fermented Black Beans and Sweet Fresh Bamboo Shoots	\$238
堅果宮保汁雞球 Kung Pao Chicken with Macadamia Nuts	\$238
燒汁鵝肝和牛鳳梨炒飯 Fried Rice with Foie Gras, Wagyu Beef and Pineapple	\$238

若閣下對某種食物有過敏反應、請於點菜時通知服務員、以便作出妥善安排。  
If you have any concerns regarding food allergies, please alert your server prior to ordering.