

廚師時令菜式推介
Summer Chef's Specialties

話梅石榴 Chilled Guava with Plum	\$158
胡麻醬黑蒜雙色淮山 White and Purple Yam with Black Garlic Sesame Sauce	\$168
珊瑚蛭子皇 (每位) Steamed Scottish Razor Clam with Assorted Fungus, Broccoli and Egg White (per person)	\$298
金湯翡翠魚唇 (每位) Simmered Fish Maws with Shredded Green Bamboo Shoot and Pumpkin Soup (per person)	\$298
東來順蜀香辣醬炒蛭子 (含花生) Wok-fried Razor Clams with Homemade Chili Sauce (Contains Peanuts)	\$298
蜜汁燒鰻 Fried Eel with Honey Sauce	\$368
玫瑰露鹽焗海蝦 Baked Shrimps with Sea Salt and Chinese Wine	\$488
香辣西瓜龍蝦 Chilled Water Melon and Sliced Lobster with Sichuan Chili Sauce	\$588
香辣豆酥牙魚 Deep-fried Tooth Fish Fillets with Savory Crispy Beans	\$588
梅子牛肋骨 Stewed Beef Spare Rib with Plum	\$588
東北冷麵 (每位) Chilled Hand-made Noodles and Sliced Egg, Chicken, Cucumber with Sesame Sauce (per person)	\$128

所有價目另加一服務費。

All prices are subject to 10% service charge.

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。

If you have any food allergies, please inform our staff.