



施師傅菜式推介 **Chef Sze's Recommendations**

煙燻鮮鮑魚	\$278
Chilled Smoked Fresh Abalone	
煙燻河鰻 (2件)	\$288
Smoked River Eel (two pieces)	
煙燻麻辣吊桶	\$338
Smoked Squid with Spicy Sauce	
煙燻孜然香辣田園雞伴鴿蛋	\$398
Smoked Spicy Baby Chicken and Pigeon Egg with Cumin	
煙燻內蒙古烤羊鞍(每位)	\$168
Smoked "Inner Mongolian" Style Lamb Chop (per person)	
煙燻黑醋和牛	\$688
Smoked Wagyu Beef with Black Vinegar	
滬式雪裡紅蒸馬友	\$588
Steamed Threadfin Fish with Preserved Vegetables	
松子仁杞子欖菜椰菜花	\$208
Fried Cauliflower with Pine Nuts, Wolfberries, eggs and Preserved Olive Vegetables	
黄湯魚唇伴帝苑紅燒鮑魚(每位)	\$388
Braised Fish Maw with Abalone in Pumpkin Soup (Per person)	
帝苑紅燒鮑魚配烤麻辣田雞腿	\$528
Braised Abalone served with Roasted Frog Legs with Chili	
帝苑紅燒鮑魚配南極牙魚柳(每位)	\$368
Braised Abalone served with Tooth Fish Fillet (Per person)	
帝苑紅燒鮑魚配柚子冷麵(每位)	\$198
Braised Abalone with Pomelo and Cold Noodles (Per person)	
青花椒鮑魚	\$368
Poached Fresh Abalone with Peppercorns	
香辣鮑魚海鮮乾鍋	\$988
Abalone and Assorted Seafood with Spicy Sauce in Casserole	
柚子杞子糕	\$88
Chilled Wolfberry and Pomelo Puddings	