

## 初夏生津

## Early Summer

## 欖角薑米蒸黃花魚柳 🍗

528

Steamed Yellow Croaker Fish Fillets • Black Olives •  
Ginger • Garlic

## 仁稔脆鱗球

298

Deep-fried Eel Fillets • Pickled Gooseberries

## 蒜蓉梅子金菇菜蒸元貝 (兩隻起)

每隻 Per Piece 98

Steamed Scallop • Enoki Mushrooms •  
Preserved Plums • Garlic (minimum order quantity 2 pcs)

## 日本蕎頭三杯雞 🍗

238

Stewed Chicken • Japanese Bulbous Onions •  
Sweetened Dark Vinegar • Chinese Wine • Soya Sauce

## 桂花鹽水鴨

半隻 Half 228

Simmered Duckling in Brine • Osmanthus

壹隻 Whole 428

## 話梅花雕醉乳鴿

188

Simmered Baby Pigeon • Preserved Plums • “Hua Diao” Wine

## 香橙骨

188

Deep fried Pork Spare Ribs • Cointreau • Orange Juice

## 醋椒紐西蘭牛柳 🌶️

298

Pan-fried New Zealand Beef Tenderloin •  
Green Peppercorns • Fruit Vinegar

## 美酒配佳餚 Pairing Wine for Chef Recommendation

## Chardonnay, Red Shoulder Ranch, Shafer, USA 2022

每瓶 Per Bottle 735

On the palate it offers a graceful balance of energy and richness, with flavors of white melon, apricot, ripe pineapple, flint, honey, and Crème Brûlée. With its pure, Chablis-like acidity this vintage offers effortless structure and elegant balance with a long, delightful finish.



\*Friend Of The Sea



Mei's Choice



Chef Patrick's Choice

Spicy Dish  
辛辣菜式

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

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。