

徐師傅仲夏推介
CHEF PAUL'S SUMMER CREATION

金瑤蝗子腿蓉冬瓜盅
DOUBLE-BOILED WINTER MELON SOUP • CONPOY • RAZOR CLAM • YUNNAN HAM
每位 | PER PERSON 338

鮮湯涼拌象拔蚌蘆筍
GEODUCK • ASPARAGUS • SUPERIOR BROTH REDUCTION
238

瓦甌胡椒生焗星斑柳
BAKED SPOTTED GAROUPA FILLET • PEPPERCORN • SHALLOT
兩件 | 2 PIECES 498

清蒸紫蘇雲英雞
STEAMED CHICKEN • PERILLA LEAVE
半隻 | HALF 378 原隻 | WHOLE 738

上湯水耕西洋菜苗
SIMMERED BABY WATERCRESS • SUPREME BROTH
208

預訂幸運閣美饌

PRE-ORDER YOUR GASTRONOMIC PLEASURE

以下菜式需提前3日預訂 | PLEASE ORDER 3 DAYS IN ADVANCE FOR BELOW ITEMS

醇香熟醉海鮮 – 富貴蝦 / 鮑魚 / 花蛤
DRUNKEN SEAFOOD – MANTIS SHRIMP / ABALONE / CLAM

原隻堂斬妙齡乳豬 《約2.75千克》
ROASTED WHOLE SUCKLING PIG 《AROUND 2.75 KG》

原條煙燻熟成馬友 《約1斤至1斤半》
SMOKY DRY-AGED THREADFIN 《AROUND 1 TO 1.5 CATTIES》

生拆原隻花蟹 – 煎腸粉·海鮮汁
WHOLE FLOWER CRAB – WOK-FRIED RICE ROLL • SEAFOOD BROTH

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.