

夏日珍饈盛宴

本市小食推介 Snacks

(1-31 July 2024)

沙薑鹽水鴨 148
Simmered Salty Duck • Aromatic Ginger

芥末萵筍蠔子王 248
Tossed Razor Clams • Celtnce • Wasabi

燉煮湯羹 Soups

淮山杞子燉螺頭湯 148/每位 428/每窩
Double-boiled Sea Conch Soup • Medlars • Yam
(Per Person/Per Tureen)

黃耳八寶璧玉盅 548
Double-boiled Winter Melon Soup • Eight Treasures • Yellow Fungus

精選小菜 Chef's Recommendation

胡椒湯煮水瓜膏蟹煲 428
Wok-baked Cream Crab • Smooth Luffa • White Pepper

雞油花雕蒸馬友 488
Steamed Threadfin • Chicken Fat • "Hua Diao"

鮮菌香菇醬炒秋葵帶子 328
Sautéed Scallops • Okra • Assorted Mushroom

啫啫蜆芥牛柳粒 338
Sautéed Beef Cubes • Clam Sauce

欖菜蝦乾啫啫鮑魚煲 348
Braised Fresh Abalones • Dried Shrimps • Pickled Vegetable • Clay Pot

川貝陳皮檸檬骨 288
Crispy Pork Rib • Chuan Bei • Tangerine Peels

主食推介 Favorites

香煎腸粉薑蔥膏蟹煲 428
Wok-baked Cream Crab • Pan-fried Cheong Fan • Ginger • Spring Onions • Clay Pot

堂弄響米海皇濃蝦湯泡飯 398
Crispy Rice • Assorted Seafood • Supreme Seafood Broth

優惠海鮮孖寶 Value Seafood Combo

清蒸紅瓜子斑 1,188
Steamed Red Garoupa

藤椒蒸原條東星斑卷 888
Steamed Spotted Garoupa Fillets • Green Pepper Corn • Chives

瑤柱貴妃文昌雞 (半隻)
Simmered Kwai Fei Chicken (Half) • Conpoy

懷舊糖豆薄切叉燒
Barbecued Pork • Honey Soya Bean

上湯焗澳洲龍蝦稻庭麵 888
Wok-baked Australian Lobster • Japanese Noodles • Supreme Soup

芝士焗波士頓開邊龍蝦配伊麵 588
Wok-baked Boston Lobster • Cheese • E fu Noodles

五香脆燒腩
Roasted Pork Belly

十五年花雕醉鮑魚 (四隻)
Drunken Abalone • "15 Years Hua Diao" Wine (4 Pcs)

