

自選套餐 | Set Menu

每位 305 Per Person (兩位起 Minimum 2 Persons)

燒味雙拼 (請選兩款)

乳豬、叉燒、油雞、燒鴨、海蜇或燻蹄

Barbecue Meat Combination (Selection of two kinds)

Suckling Pig · Barbecue Pork · Soya Chicken · Roasted Duck ·

Sea Blubber · Smoked Pork Knuckle

明爐老火湯

Soup of The Day

二至八位 每位可選壹款主菜(例)

2 - 8 Pax Choice of one main dish for each person (Regular Portion)

套餐收費包括汽水、橙汁或指定啤酒一杯、香苗、明火米皇、是日糖水及茶芥。

Free one glass - soft drink, orange juice or house beer, steamed rice, congee, choice of desserts, tea and mustard charge are included in the package

另加每位十元服務費

Additional 10 service fee per person



辛辣菜式 Spicy dish



素菜菜式 Vegetarian dish



可持續生產的海鮮 Sustainable seafood

如閣下有任何食物過敏，請告知本餐廳職員。 If you have any food allergies, please inform our staff.

時令精選

Season Specials

薑蔥蜆蚧魚雲煲

Wok-fried Fish Head • Ginger •
Spring Onions • Preserved Clam Sauce

金沙蝦球

Wok-fried Prawns • Salted Egg Yolk •
Seasonal Greens

蜆肉蒸蛋

Steamed Egg Custard • Clams

臘腸蒸雞

Steamed Chicken •
Preserved Pork Sausages

黃酒雲耳老薑扣鴨件

Stewed Duckling • Black Fungus •
Aged-ginger • Chinese Yellow Wine

菠蘿生炒骨

Sweet and Sour Pork Spare Ribs •
Pineapple

蝦醬銀魚乾蒸五花腩片

Steamed Streaky Pork • Dried Fish •
Shrimp Paste

咖喱薯仔牛筋腩

Stewed Beef Brisket • Tendon •
Potatoes • Curry

Chef Specials

廚師精選

鬼馬炒牛肉

Stir-fried Beef • Water Chestnuts •
Celery • Deep-fried Dough Fritters

老乾媽炒羊肉

Stir-fried Lamb Loin •
“Laoganma” Chilli Paste

魚香茄子煲

Braised Eggplant • Pork •
Broad Bean Chilli Paste

紅燒豆腐

Braised Beancurd • Black Mushrooms •
Oyster Sauce

濃湯蒜子大芥菜煲

Braised Mustard Greens • Garlic •
Superior Soup

南乳粗齋煲

Braised Assorted Vegetables •
Beancurd Sheets • Mung Bean Vermicelli •
Red Dates • Black Mushrooms •
Red Beancurd Paste

蒜子松花蛋浸菜心

Simmered Choy Sum •
Preserved Duck Eggs • Garlic

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總廚推介 - 大閘蟹篇

CHEF RECOMMENDATIONS – HAIRY CRAB DELICACIES

生拆大閘蟹粉羹 Hairy Crab Roe • Crabmeat Soup	每位 Per Person 158
大閘蟹粉蛋白蒸黃魚球 Steamed Yellow Croaker Fish Fillets • Hairy Crab Roe • Crabmeat • Egg White Custard	398
大閘蟹粉焗海中蝦 Baked Medium Shrimps • Hairy Crab Roe • Crabmeat	398
大閘蟹粉多士 (四件) Deep-fried Toasts • Hairy Crab Roe • Crabmeat (4 pcs)	278
大閘蟹粉花枝竹笙卷 Braised Bamboo Fungus Roulades • Cuttlefish Mousse • Hairy Crab Roe • Crabmeat	398
紫蘇櫻花蝦大閘蟹粉炒粉絲 Stir-fried Mung Bean Vermicelli • Hairy Crab Roe • Crabmeat • “Sakura” Shrimps • Basil	278
大閘蟹粉燴獅子頭 Braised Pork Balls • Hairy Crab Roe • Crabmeat	348
大閘蟹粉花膠燴豆腐 Braised Beancurd • Fish Maw • Hairy Crab Roe • Crabmeat	438

 辛辣菜式 Spicy dish  素菜菜式 Vegetarian dish

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總廚推介 - 大閘蟹篇

CHEF RECOMMENDATIONS – HAIRY CRAB DELICACIES

大閘蟹粉椰菜炒年糕 348
Wok-fried Glutinous Rice Pudding • Cabbage •
Hairy Crab Roe • Crabmeat

大閘蟹粉扒西蘭苗 278
Braised Baby Broccoli • Hairy Crab Roe • Crabmeat

大閘蟹粉燴魚肚 338
Braised Fish Maw • Hairy Crab Roe • Crabmeat

大閘蟹粉叉子餅 398
Braised Hairy Crab Roe • Crabmeat • Deep-fried Sesame Pockets

美酒推介 WINE RECOMMENDATIONS

France 每瓶 Per Bottle **510**

Burgundy

Chablis, 1er Cru Fourchaume, Domaine des Anges 2022

100% Chardonnay

A harmonious combination of powerful mellowness and tender vivacity.

The leafy freshness and discrete floral touch highlight pretty fruity, vanilla notes.

The long, so obviously mineral finish is a perfect illustration of the wine's serious yet charming character.

France

每瓶 Per Bottle **515**

Burgundy

**Les Remparts de Ferriere, Second Vin du Château Ferrière
3ème Grand Cru Classé 2016**

51% Cabernet Sauvignon, 41% Merlot, 6% Petit Verdot, 2% Cabernet Franc

A nice nose with a mix of fresh fruits, blossom notes and spices. A very beautiful clarity of the fruit. On the palate, the tannins are smooths and round. A nice balance between freshness, fruitiness and the silkiness of the structure. The wine is both elegant and dense. A very beautiful complexity and a nice length.

另加每位十元服務費 Additional 10 service fee per person

茶芥每位收費 22 Tea and condiment charge 22 per person

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Rice and Noodles

壹碟
Per Dish

飯 及 麵

- 瑤柱蝦崧炒荔香米粉 178
Fried "Conghua" Rice Vermicelli • Conpoy •
Shrimp Mousse • Bean Sprouts • Chives
-  XO醬海鮮稻庭炒烏冬 298
Stir-fried "Inaniwa" Udon • Scallops • Prawns •
Squid • Onion • Bean Sprouts • XO Sauce
- 八兩薑米蟹肉瑤柱蛋白炒飯 238
Fried Rice • Crabmeat • Conpoy • Egg White • Ginger
- 大閘蟹粉燴伊麵 308
Braised E-fu Noodles • Hairy Crab Roe • Crabmeat
- 葱油貴妃雞絲撈粗麵 198
Braised Flat Egg Noodles • Chicken •
Spring Onion Essence
- 葱度臘腸崧炒飯 178
Fried Rice • Preserved Pork Sausages •
Spring Onion Stalks

茶芥每位收費 22

Tea and condiment charge 22 per person

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辛辣菜式 Spicy dish



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