季節推薦 Seasonal Recommendation

鮮沙薑撈鮮南非鮑魚 Marinated South African Abalone with Sand Ginger \$ 108/port	\$ 108/portion	
有機松本茸及日本虎皮椒炒星斑球 Sautéed Garoupa Fillet with Organic Pine Mushroom and Japanese Pepper		\$ 388
酸菜星斑片配日本稻庭麵 Poached Sliced Garoupa with Pickled Cabbage and Japanese Inaniwa Noodles	;	\$ 388
海鮮湯波士頓龍蝦配脆米粉 Braised Boston Lobster in Seafood Soup with Pan-fried Rice Vermicelli \$ 298		
XO 醬 鹹 魚 海 參 茄 子 煲 Braised Sae Cucumber with Salt Fish, Minced Pork and Eggplant in Homemade XO Chili Sauce		\$ 268
鹹菜胡椒豬骨湯大蜆粉絲煲 Blanched Glass Noodle with Clam, Chinese Pickled Vegetables and Pepper in Bones Soup		\$ 188
豉椒安格斯牛肩胛炒河 Wok-fried Flat Noodle with Angus Chuck Steak in Black Bean Sauce		\$ 188
黑松露蟹肉牛油炒滑蛋 Fried Egg with Black Truffle and Crabmeat		\$ 188
烏魚籽櫻花蝦炒飯 Fried Rice with Taiwanese Dries Sakura Shrimp and Mullet Roes		\$ 188
避風塘法國田雞腿 Deep-fried French Frog Leg with Hot Chili, Garlic and Spring Onion \$1	88	

