

夏日消暑推介

SUMMER SEASONAL RECOMMENDATION MENU

供應期至2025年9月30日 Available until 30 September 2025

四位用 For 4 persons

鮮蟹肉海皇冬瓜盅 (需兩日前預訂)     \$888

Double-boiled Whole Winter Melon Soup with Assorted Seafood,
Roasted Goose and Chicken (Pre-order at least two days in advance)




每位 Per person

花膠響螺燉科甲湯    \$328




Double-boiled Sea Whelk Soup with Yunnan Ham,
Winter Melon and Fish Maw

自選烹法 Cooking method of your choice:

鮮青花椒蒸 / 手工剉椒片片 Steamed with Fresh Green Peppercorns / Steamed with Hand-chopped Chilli and Garlic

東星斑    \$980


Spotted Garoupa

老虎斑    \$688

Tiger Garoupa

雞縱菌雲耳炒星斑球    \$688

Wok-fried Garoupa Fillet with Termite Mushroom and Black Fungus

羊肚菌黃耳炒蝦球    \$368

Sautéed Prawn with Morel Mushroom and Yellow Fungus

豉味涼瓜炒澳洲和牛片    \$368

Wok-fried Sliced Australian Wagyu Beef with
Bitter Melon in Black Bean Sauce

櫻花蝦蟹肉粉絲煲     \$298


Wok-fried Japanese Glass Noodles with Crab Meat,
Crab Roe and Dried Sakura Shrimp in Clay Pot

瑤柱金勾扒節瓜甫    \$268

Braised Hairy Gourd with Conpoy and Dried Shrimp

魚湯魚滑鮮腐竹浸莧菜    \$268

Poached Spinach in Fish Broth with Puree Fish and Bean Curd Sheet

欖菜肉鬆四季豆    \$238

Wok-fried String Bean with Preserved kale borecole and Minced Pork



主廚推介
Chef's recommendation



純素
Vegan



素食
Vegetarian



含麩質
Contains Gluten/Wheat



含木本堅果或花生
Contains Tree Nuts/Peanuts



含奶類產品
Contains Dairy Products



含魚類
Contains Fish



含貝類海鮮
Contains Shellfish



含大豆
Contains Soy



含蛋類
Contains Egg



辣
Spicy

為閣下健康著想，如閣下對任何食物有過敏反應，請告知餐廳職員。

Your well-being and comfort are our utmost priority. Please inform our service team of any food allergies or special dietary requirements that you may have.

此菜單不可與其他推廣優惠及折扣同時使用。

This menu cannot be used in conjunction with any other promotional offers or discounts.

以上價錢以港幣計算，並另收加一服務費。

Prices are in Hong Kong dollars and subject to a 10% service charge.