



時令推介
SEASONAL SPECIALTIES



清蒸大閘蟹 Steamed hairy crab	每隻 Per Piece \$980
芙蓉蟹粉燴官燕盞 Steamed egg white imperial bird's nest, hairy crab meat and roe topped	每位 Per Person \$880
蔥燒蝦子炆釀遼參 Braised sea cucumber filled with minced pork, braised with spring onion and dried shrimp roe	每位 Per Person \$780
蟹粉鮮蝦豆腐羹 Braised shrimp and bean curd with hairy crab meat and roe soup	每位 Per Person \$320
乾蔥生煎羊鞍 Pan-fried sliced lamb with mushrooms, coriander and shallot	每位 Per Person \$240
白玉蟹粉燴鮮蝦伴蝴蝶餅 Stewed shrimps and turnip with hairy crab meat and roe, served with steamed bread	\$860
蟹粉鮮蝦滑豆腐 Stewed prawns and bean curd with hairy crab meat and roe	\$680
蟹粉帶子琵琶豆腐 Crispy-fried bean curd filled with barbecue pork and black mushrooms, diced scallops, shrimp paste, hairy crab meat and roe topped	\$620
燒雲腿油泡田雞 Stir-fried sliced frog with crispy-fried Yunnan ham	\$620
金華田雞北菇煲飯 Hot pot rice with sliced frog, black mushroom and Yunnan ham	\$520
椒鹽脆田雞 Golden-fried sliced frog with chili and spicy salt	\$460
生炒臘味糯米飯 Fried glutinous rice with preserved sausage	\$400