

海鮮及大閘蟹粉菜式推介

SEAFOOD AND HAIRY CRAB SPECIAL

(SEPTEMBER 1 TO OCTOBER 31)

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|---|-------------------------|
| 大閘蟹粉燴燕窩
Braised hairy crab meat, bird's nest | 每位 per person \$328 |
| 焗釀鮮大閘蟹蓋
Baked stuffed hairy crab shell | 每位 per person \$268 |
| 醬油香煎黃花魚
Pan-fried yellow croaker, homemade soy sauce | 每條 per piece \$328 |
| 蒜芯炒南非鮑魚
Sautéed fresh South Africa abalone, garlic shoots | \$468 |
| 紅酒酥脆生蠔
Deep-fried oysters, red wine sauce | \$368 |
| 椒鹽百花釀鮮魷
Fried stuffed fresh squid, minced shrimps, spiced salt | \$268 |
| 鴛鴦剝椒蒜蓉蒸馬友
Steamed threadfin, chopped chili, minced garlic | 每條 per piece \$398 |
| 蜜椒白鱧球
Baked fresh eel, honey, black pepper | \$298 |
| 香檳漁灣浸蛤蜊
Poached clams, dried shrimps, scallops, melon, champagne | \$388 |
| 原籠生中蝦蒸糯米飯
Steamed fresh prawns, glutinous rice | 四位用 for 4 persons \$428 |
| 遠年花雕白雪尋龍
Sautéed lobster, egg white, Huadiao wine | 市價 market price |
| 蟹粉小籠包
Steamed hairy crab meat, minced pork dumpling | 每隻 each \$58 |

素食 Vegetarian 

若您有任何食物敏感或特別飲食要求, 請與我們分享。

Please share your allergies and dietary requirements if any with our team.