












名厨推荐

Chef's Special No.34

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<p>黑蒜大虾 (虾, 黑蒜酱) <i>Caramelized Black Garlic glazed Prawns</i></p>	<p>\$65</p>	
<p>金银蒜扒津白 (津白, 粉丝, 蒜) <i>Golden Garlic braised with Chinese Cabbage and Vermicelli Delight</i></p>	<p>\$45</p>	
<p>小青瓜芥末炒牛柳粒 (牛肉, 毛利瓜, 青红椒, 芥末) <i>Wasabi Zucchini and Tender Diced Beef</i></p>	<p>\$58</p>	
<p>梅菜肉糝炒白花菜 (梅菜, 猪肉末, 有机白花菜) <i>Wok-seared Cauliflani with aged mustard greens and delicate Minced Pork</i></p>	<p>\$48</p>	
<p>川式峨嵋酸辣鱼 (笋壳鱼, 酒糟) 🌶️🌶️ <i>Sze Chuan Style Spicy and Sour Steamed Fish with Fermented Rice</i></p>	<p>\$100</p>	
<p>啫啫虾酱芥兰煲或通菜 (虾酱, 芥兰, 干葱, 姜, 蒜) <i>Choose Kai Lan or Ong Choy Stir Fried in Shrimp Paste Served in Hot Pot (Seasonal Vegetable)</i></p>	<p>\$45</p>	

絲苗白飯 碗 \$3.50 中桶 \$12.00 大桶 \$18.00
Steamed Rice Per Bowl: 3.50 Medium: \$12.00 Large: \$18.00

<p>XO 酱海皇粉丝煲 (虾球, 鸡蛋, 青红椒丝, 粉丝, XO 酱) <i>XO Sauce Seafood Vermicelli Hotpot</i></p>	<p>\$58</p>	
<p>虾酱烧肉豆腐煲 (烧肉, 韭菜, 豆腐, 虾酱) <i>Shrimp paste with Roast pork and tofu hotpot</i></p>	<p>\$48</p>	
<p>泡椒豇豆炒小肉 (猪肉丁, 豇豆, 青红椒块, 辣椒) 🌶️🌶️ <i>Zesty Pickled Chilli long Beans with caramelized pork</i></p>	<p>\$48</p>	
<p>辣椒炒肉丝 (青椒丝, 红椒丝, 辣椒丝, 肉丝, 榨菜丝) 🌶️🌶️🌶️ <i>Wok Fried Shredded Chilli Pork with Assorted Peppers</i></p>	<p>\$45</p>	
<p>黑松露蟹肉蛋白炒饭 (蟹肉, 蛋白, 菜粒, 黑松露酱) <i>Black Truffle crab meat and egg white fried rice</i></p>	<p>\$50</p>	
<p>壽包 <i>Steamed Chinese Birthday Buns</i></p>	<p>\$50/Doz <i>\$30/Half Doz</i></p>	
<p>甜饅頭 <i>Steamed Chinese Bun (Plain)</i></p>	<p>\$30/Doz <i>\$15/Half Doz</i></p>	

Dishes are Subject to Seasonal Changes