
















# 名厨推荐

## Chef's Special No.34

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| <p><b>黑蒜大虾</b> (虾, 黑蒜酱)<br/><i>Caramelized Black Garlic glazed Prawns</i></p>   | <p><b>\$68</b></p>  |    |
| <p><b>金银蒜扒津白</b> (津白, 粉丝, 蒜)<br/><i>Golden Garlic braised with Chinese Cabbage and Vermicelli Delight</i></p>                                       | <p><b>\$48</b></p>  |    |
| <p><b>小青瓜芥末炒牛柳粒</b> (牛肉, 毛利瓜, 青红椒, 芥末)<br/><i>Wasabi Zucchini and Tender Diced Beef</i></p>   | <p><b>\$60</b></p>  |   |
| <p><b>梅菜肉崧炒白花菜</b> (梅菜, 猪肉末, 有机白花菜)<br/><i>Wok-seared Cauliflani with aged mustard greens and delicate Minced Pork</i></p>                          | <p><b>\$50</b></p>  |  |
| <p><b>川式峨嵋酸辣鱼</b> (笋壳鱼, 酒糟) 🌶️🌶️<br/><i>Sze Chuan Style Spicy and Sour Steamed Fish with Fermented Rice</i></p>                                     | <p><b>\$110</b></p> |  |
| <p><b>啫啫虾酱芥兰煲或通菜</b> (虾酱, 芥兰, 干葱, 姜, 蒜)<br/><i>Choose Kai Lan or Ong Choy Stir Fried in Shrimp Paste Served in Hot Pot (Seasonal Vegetable)</i></p> | <p><b>\$48</b></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*

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| <p><b>XO 酱海皇粉丝煲</b> (虾球, 鸡蛋, 青红椒丝, 粉丝, XO 酱)<br/> <i>XO Sauce Seafood Vermicelli Hotpot</i></p>                      | <p><b>\$60</b></p>                               |     |
| <p><b>虾酱烧肉豆腐煲</b> (烧肉, 韭菜, 豆腐, 虾酱)<br/> <i>Shrimp paste with Roast pork and tofu hotpot</i></p>                      | <p><b>\$50</b></p>                               |    |
| <p><b>泡椒豇豆炒小肉</b> (猪肉丁, 豇豆, 青红椒块, 辣椒) 🌶️🌶️<br/> <i>Zesty Pickled Chilli long Beans with caramelized pork</i></p>     | <p><b>\$48</b></p>                               |    |
| <p><b>辣椒炒肉丝</b> (青椒丝, 红椒丝, 辣椒丝, 肉丝, 榨菜丝) 🌶️🌶️🌶️<br/> <i>Wok Fried Shredded Chilli Pork with Assorted Peppers</i></p> | <p><b>\$50</b></p>                               |   |
| <p><b>黑松露蟹肉蛋白炒饭</b> (蟹肉, 蛋白, 菜粒, 黑松露酱)<br/> <i>Black Truffle crab meat and egg white fried rice</i></p>              | <p><b>\$50</b></p>                               |  |
| <p><b>壽包</b><br/> <i>Steamed Chinese Birthday Buns</i></p>   | <p><b>\$50/Doz</b><br/> <i>\$30/Half Doz</i></p> |  |
| <p><b>甜饅頭</b><br/> <i>Steamed Chinese Bun (Plain)</i></p>  | <p><b>\$30/Doz</b><br/> <i>\$15/Half Doz</i></p> |  |

*Dishes are Subject to Seasonal Changes*