



名厨推荐

Chef's Special No.35

共 2 页 (2pages)

黑蒜大虾 (虾, 黑蒜酱) <i>Caramelized Black Garlic glazed Prawns</i>	\$68	
私房红烧肉 (猪肉, 西兰花) <i>Caramelized Pork Belly With Broccoli</i>	\$55	
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>	\$60	
梅菜肉糍炒白花菜 (梅菜, 猪肉末, 有机白花菜) <i>Wok-seared Cauliflani with aged mustard greens and delicate Minced Pork</i>	\$50	
双东扣鹿肉 (鹿腿骨, 冬笋, 香菇, 含有花生酱) <i>Braised Venison with shiitake Mushrooms and Bamboo shoots</i>	\$68	
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>	\$48	

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

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>	\$60	
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>	\$50	
干煸包菜炒咸肉 (卷心菜, 猪肉, 干辣椒) 🌶️🌶️ <i>Wok fired Cabbage with artisanal cured Pork belly</i>	\$50	
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>	\$50	
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>	\$50	
壽包 <i>Steamed Chinese Birthday Buns</i>	\$50/Doz <i>\$30/Half Doz</i>	
甜饅頭 <i>Steamed Chinese Bun (Plain)</i>	\$30/Doz <i>\$15/Half Doz</i>	

Dishes are Subject to Seasonal Changes