

卓師傅推介 Chef Cheuk's Recommendation

	HKD 例 <i>portion</i>
醋香柚皮拼椒鹽阿拉斯加皇帝蟹腳 Deep-fried Alaska crab legs, spicy salt; marinated pomelo peel, black vinegar	288
南乳醬燒焗銀鱈魚扒(每位) Baked silver cod, preserved red bean curd paste (per person)	208
鮑汁燴香煎花膠扒伴北菇(每位) Pan-fried fish maw steak, stewed black mushroom, abalone sauce (per person)	488
老乾媽慢煮牛肋肉 Slow-cooked beef ribs, Lao Gan Ma chilli sauce	448
原個椰皇珍珠肉燉豬腱湯(每位) Double-boiled whole coconut soup, dried pearl meat, pork shin (per person)	308
日本尖椒野菌炒 A5 和牛粒 Sautéed diced A5 Wagyu, wild mushrooms, Japanese peppers	458
水晶大花蝦球配龍蝦湯蒸蛋白(每位) Braised prawns, steamed egg white, lobster bisque (per person)	288
香煎元貝皇配 XO 醬稻庭烏冬(每位) Pan-fried scallop, braised Inaniwa udon, homemade XO chilli sauce (per person)	168