

廚師精選

Chef Signature Menu



龍躉球順德魚羹 MOP 68/位 per person
Shunde Fish Soup



 鮮辣煮大龍躉 (例) MOP 268
Spicy Fresh Grouper (Regular)



 酸菜龍躉魚 (例) MOP 268
Grouper with Preserved Vegetables
(Regular)



蒜片香煎雪花牛肉粒 MOP 168
Pan-fried Diced Beef with Garlic



臘味煲仔飯(2位用) MOP 168
Claypot Rice with
Chinese Preserved Meats (2 persons)



 椒絲腐乳燜大魚頭 MOP 148
Braised Fish Head with Chili and
Fermented Bean Curd



洪湖粉藕煲筒骨湯 MOP 148
Pork Bones and Lotus Root in Soup



臘肉蝦干蒸醃鯧魚 MOP 148
Steamed Pomfret with
Chinese Preserved Meat & Dried Shrimps



紫蘇黑椒牛仔骨煲
MOP 148
Beef Short Ribs with
Black Pepper and Perilla
in Casserole



法式芥香沙律炸蝦球
MOP 138
Deep-fried Shrimps with
Salad & Mustard



黑松露燜花菇釀羊肚菌
MOP 138
Braised Morel Mushrooms
and Shiitake Mushrooms
in Black Truffle Sauce

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 胡椒焗虎蝦 MOP 138
Baked Prawns with Pepper



海皇粉絲煲 MOP 138
Braised Squid , Dried Shrimps and
Vermicelli in Casserole



魚肚龍躉片燜涼瓜 MOP 128
Braised Fish Maw and Sliced Grouper
with Bitter Melon



金沙蝦醬骨 MOP 128
Deep-fried Bone-in Pork Belly in
Shrimp Paste



珍菌醬鮮魷蒸鮮腐竹 MOP 128
Steamed Squid and Bean Curd Sheets
in Mushrooms Sauce



薑蔥爆炒牛肉牛柏葉 MOP 128
Stir-fried Beef and Beef Tripe with
Ginger and Scallion



 豆豉鯪魚煎釀三寶(尖椒、茄瓜、豆角) MOP 118
Three Fried Stuffed Treasures and
Fried Dace with Salted Black Beans
(Chili Pepper, Eggplant, Green Bean)



百香果燜豬手 MOP 118
Braised Pig Knuckle with Passion Fruit



脆皮咕嚕肉 MOP 108
Sweet and Sour Pork



羅漢齋燜豆腐 MOP 88
Braised Vegetables with Tofu