

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)



🌶️ 麗華酸菜龍躉魚 (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



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



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



🌶️ 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



🌶️ 金不換爆炒小海鮮
(蠔子肉、花甲肉、鮮魷、瀨尿蝦肉)
MOP 138

Stir-fried Razor Clams,
Clams, Squid and Mantis
Shrimps with Basil



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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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



木瓜紅腰豆鮑魚 MOP 128
Braised Abalone, Papaya, Lily Bulbs
and Red Kidney Beans



潤腸臘腸蒸肉餅 MOP 118
Steamed Minced Pork with
Preserved Sausage



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



黑毛節瓜扣雜菌 MOP 118
Braised Zucchini with Mushrooms



 椒鹽冰川茄子 MOP 118
Deep-fried Eggplants with Spicy Salt



脆皮咕嚕肉 MOP 108
Sweet and Sour Pork



鹹骨煲淋春菜 MOP 108
Salted Pork Bones with Vegetables
in Casserole



羅漢齋燜豆腐 MOP 88
Braised Vegetables with Tofu