

A LA CARTE 單點美食

星期一至日及公眾假期 Mon-Sun & Public Holiday | 12:00nn-9:30pm

Appetisers and Salad 前菜及沙律

Sticky Chicken Wings, Fish Sauce Caramel and Sesame 魚露焦糖雞翼	\$88
Grilled Ox Tongue, Swiss Sauce and Lime 瑞士汁烤牛脷	\$68
Tiger Prawns and Pomelo Salad, Cherry Tomatoes, Coriander and Yuzu Dressing 柚子大蝦沙律	\$68
Vegetarian Salad of Cucumber, Snow Peas, Wood Ear, Enoki Mushroom and Sesame Dressing 胡麻醬青瓜沙律	\$48

Soup 湯

Soup of The Day 是日例湯	\$48
Imitation Sharkfin Soup 雞絲竹筍碗仔翅	\$58
'Bak Kut Teh' Pork Bone Tea 肉骨茶	\$88

Poultry & Meat 肉類

Twiced Cooked Wagyu Beef Short Rib, Smoked Eggplant and Fermented Chili 醬烤和牛肋骨	\$488
Honey Glazed Iberico Pork Char Siu 西班牙黑毛豬叉燒	\$168
Wok-fried Angus Beef, Potato and Black Pepper Sauce 黑椒薯仔炒安格斯牛肉	\$168
Sweet and Sour Iberico Pork, Grilled Pineapple and Pickled Onion 西班牙黑毛豬咕嚕肉	\$128
Local Three Yellow Chicken, Dried Chili, Szechuan Pepper and Cashew 腰果川辣炒三黃雞	\$128
Cantonese Curry with Local Three Yellow Chicken 咖喱三黃雞	\$118
Typhoon Shelter Pork Ribs, Crispy Garlic and Chili 避風塘蒜香骨	\$98
Sizzling Claypot Pork Ribs, Baby Gai Lan and Chili 啫啫芥蘭排骨煲	\$98

Market Seafood 海鮮

Local Clams, XO Sauce and Crispy Vermicelli XO醬炒蜆配兩面黃煎米粉	\$188
Salt and Pepper Squid, Charred Lime and Fragrant Salt 椒鹽鮮魷	\$128
Stir-fried Baby Abalone, Flowering Garlic Chives and Crispy Taro 鮑魚小炒王	\$128
Steamed Market Fish 是日蒸魚	\$288
▪ With Fermented Chili and Black Bean 剁椒	
▪ With White Soy Dressing, Ginger and Spring Onion 薑蔥	
Wok-fried Prawns (6 pcs) 海蝦 (6隻)	\$328
▪ With Garlic Butter 蒜蓉牛油	
▪ With Chili Garlic Sauce 蒜蓉辣椒汁	
▪ With White Pepper Sauce 白胡椒汁	

Steamed Sea Scallop with Vermicelli 蒸扇貝粉絲	\$88/pc 每個
▪ With Black Bean and Chili Sauce 豉椒汁	
▪ With XO Sauce XO醬	
▪ With White Soy Dressing, Ginger and Spring Onion 薑蔥	

Vegetable 蔬菜

Stir-fried Broccoli Floret, Young Ginger, Gingko, Dates and Yuba 紅棗腐竹炒西蘭花	\$88
Stir-fried Baby Gai Lan, Ginger and Shaoxing 薑汁炒芥蘭苗	\$88
Hot and Numbing Egg Tofu, 'Impossible Meat' and Mushroom Floss 新牛肉麻辣豆腐	\$88
Steam Flowering Garlic Chives, Chicken Schmaltz and House-made Sweet Soy 雞油韭菜花配自家製甜醬油	\$88
Wok-fried String, Prawn Mince, XO Sauce and Chili XO醬蝦鬆四季豆	\$98
Braised Baby Cabbage, Dried Scallop and Supreme Stock 元貝上湯娃娃菜	\$88

Rice 飯類

'Yeung Chow' Fried Rice, XO Sauce XO醬揚州炒飯	\$98
'Impossible Meat' Fried Rice, Iceberg Lettuce and Assorted Mushroom 生炒野菌新牛肉飯	\$88
'Fujian Fried Rice', Abalone, Shitake Mushroom and Prawns 鮑魚福建炒飯	\$128
Hainan Chicken Rice, Cucumber Salad, Pickled Tomato and House-made Chili Sauce 海南雞飯配黃瓜沙律及自家製辣椒醬	\$148
Iberico Pork Chop, Roasted Tomato and Baked Rice 鮮茄焗西班牙黑毛豬扒飯	\$128

Noodles 粉麵

Ginger, Shallot Lo Mein, King Prawns, Konbu and House-made Shallot Oil 薑蔥大蝦撈麵	\$128
Wok-fried Beef Horfan, Beans Sprouts and Sesame 乾炒牛河	\$88
Singaporean Noodles, House-made Curry Sauce, Prawns and Char Siu 星洲炒米	\$88
Wok-fried Pork Ribs, Black Bean and Chili Sauce, Crispy Egg Noodles 豉椒排骨煎麵	\$88
Vegetarian Dan Dan Noodle, 'Impossible Meat', Cucumber and House-made Chili Oil 新牛肉擔擔麵	\$88

Dessert 甜品

'Tropical Ice' Coconut and Pomelo Sago, Pineapple Granita and Vanilla Gelato 熱帶三重冰	\$58
'Koi Fish' Mango Pudding Mango Sorbet, Tapioca Pearl 錦鯉布甸	\$68

白飯 Rice +\$15 | 加煎蛋 Add Fried Egg + \$15

如閣下對任何食物過敏，請告知我們的服務員 | Please inform a member of staff of any dietary requirements or allergies

所有價目均以港幣計算並須另加一服務費 | All prices are in Hong Kong dollars and subject to a 10% service charge