



大師推介

冰梅涼瓜

Marinated Bitter Melon with Preserved Plum

小食 \$48

蔥油海蜇頭

Marinated Jelly Fish with Spring Onion Oil

小食 \$68

紅糖糍粑

Fried Glutinous Rice Stick with Brown Sugar

小食 \$48

海蜇汾蹄

Marinated Jelly Fish & Sliced Pork Knuckle

小食 \$78

避風塘大蝦碌

Deep-fried Prawns with Hot Chili & Garlic

兩隻 \$118

四隻 \$228

八頭原隻鮑魚扣鵝掌

Braised Whole Abalone with Goose Web in Oyster Sauce

每位 \$128

鮑汁花菇扣鵝掌

Braised Goose Web & Black Mushroom in Abalone Sauce

每位 \$65

迷你松茸海皇冬瓜盅(敬請預訂)

Double Boiled Winter Melon Soup with Assorted Seafood & Matsutake

六位用 \$338

瑤柱蟹肉冬蓉羹

Braised Mashed Winter Melon Soup with Conpoy & Crabmeat

每位 \$68

例窩 \$238

芝士焗波士頓龍蝦配伊麵(約十二兩)

Braised Boston Lobster with Cheese & E-Fu Noodles

每隻 \$328

大龍躉兩食(菜遠炒球 / 骨香頭腩)(約兩斤)

Giant Garoupa in Two Ways (Sauteed fillet & Deep-fried Fish Bone & Belly)

每條 \$538



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樟茶鴨

Salted Duckling Smoked with Camphor Tree

半隻 \$138

壹隻 \$268

紅燒脆皮BB鴿(只限堂食)

Roasted Crispy Pigeon

每隻 \$48

金蠔肉崧生菜包

Sauteed Minced Dried Oyster & Pork with Bamboo Shoot served with Lettuce

例牌 \$198

豉汁帶子蒸豆腐

Steamed Beancurd Stuffed with Scallop in Black Bean Sauce

例牌 \$160

惠州梅菜扣肉

Braised Pork Belly with Preserved Vegetablest

例牌 \$148

鹹排骨蒜子大芥菜煲

Braised Mustard Plant & Salted Pork with Garlic

例牌 \$148

海味節瓜粉絲煲

Braised Hairy Gourd & Vermicelli with Dried Seafood

例牌 \$90

上湯蝦球伊麵底(六隻)

Braised Prawn Balls in Supreme Broth & E-Fu Noodles

例牌 \$188

蝦頭油海皇炒飯

Fried Rice with Assorted Seafood & Shrimp Paste Oil

例牌 \$138

薑汁千層糕

Steamed Ginger Pudding

\$30

蟠桃大壽桃

Giant Longevity Bun

每隻 \$25

迷你壽桃

Longevity Bun

每隻 \$11

原籠蒸馬拉糕

Steamed Sponge Cake with Dark Brown Sugar

大籠 \$98

細籠 \$58