

岑師傅精選推介
Chef Sum Recommendations

精選菜式
Special a la carte

花膠螺頭燉雞湯

Double-boiled fish maw chicken soup with sea conch
每位 \$ 128 per persons

金箔白雪藏龍(2位起)

Sautéed king prawns with crab roe and egg white
每位 \$ 88 per persons

鴻圖蝦中蝦(2位起)

Steamed shrimp paste stuffed prawn with crab (Min 2 pax)
每位 \$ 88 per persons

二零一零年美食之最-金獎

2010 Best of the Best Culinary Awards - Gold Award

百花鳳衣齊展翅

Deep-fried chicken skin stuffed shrimp paste with interlude asparagus and honey ham stick in chicken wing
每例 \$ 198 for 4 persons (Additional \$50 per person)

岑師傅秘制鮑汁一口鮑伴 遼參 或 鵝掌

Braised mini abalone with sea cucumber or goose web in house-made abalone sauce
每位 \$ 198 per person

甜品推介

Dessert Recommendations

龍皇蛋白杏仁茶

Sweetened almond cream
每位 \$ 40 per person

焗酥皮蛋撻仔

Baked mini custard egg pastry tart
\$ 30 (三隻 3 pcs.)

製作需時 敬請預訂

Due to cooking time constraints, please pre-order at the time of booking