



所有價目以港元計算另加一服務費
All prices in HKD and subject to 10% service charge



如閣下對任何食物有過敏反應，請與服務員聯絡
Please inform your server of any food-related allergies

👨‍🍳 葉師傅匠心佳餚

RECOMMENDED CREATIONS BY CHEF IP

椰皇松茸燉綉球
Double-boiled silken tofu flower chicken soup with matsutake mushroom in whole coconut

每位 per person
\$268

花膠黃鱔羹
Braised fish maw soup with yellow eels and black fungus,
served with chrysanthemum and lemongrass

每位 per person
\$268

啫啫花膠煲
Braised fish maw in clay pot

例 regular
\$488

🌀 玻璃蝦球伴尚海乾燒汁 (敬請提早一天預訂)
Sautéed crystal tiger prawn in house-made chilli bean sauce with sweet rice wine
(1 day advance order only)

每位 per person
\$298

鮑汁扣花膠
Braised fish maw in supreme abalone sauce

每位 per person
\$388

遠年陳皮意大利黑醋骨
Fried pork ribs with aged dried tangerine peel in balsamic vinegar sauce

例 regular
\$388

清燉粵式獅子頭伴尚海紅燒汁 (敬請提早兩天預訂, 需時約45分鐘)
Stewed Cantonese meatball with dried squid, water chestnut,
bamboo shoots and shiitake mushrooms in house-made braising sauce
(2 days advance order only, require approximately 45 minutes preparation time)

每位 per person
\$128

當紅炸子雞
Crispy chicken

半隻 half 一隻 whole
\$308 \$598

脆皮乳鴿伴鴿蛋 (敬請提早一天預訂, 每天限量供應)
Crispy pigeon with pigeon egg (1 day advance order only, limited daily supply)

每隻 per piece
\$168

蟹肉桂花炒米粉
Fried rice vermicelli with crab meat and egg

例 regular
\$298

鮑汁關東遼參蔥油拌麵
Kanto sea cucumber in supreme abalone sauce and noodles mixed with spring onion oil

每位 per person
\$368



香辣
Spicy



推薦
Recommendation