

春季主廚推薦

期間限定:2025/2/17 - 2025/4/1 ; From 2025/2/17-2025/4/1

單點菜式 A La Carte	售價 Price
三味空氣春捲 (鮑汁蔥燒婆參, 韭黃鮮蝦, 欖菜牛肉) Triple Flavor Spring Roll (Braised Sea Cucumber with Abalone Sauce and Scallions, Fresh Shrimp with Yellow Chives, Beef with Olive Leaves Pickles) <i>*僅限午間時段供應* Only served on Lunch Period</i>	\$480
芙蓉鮮百合炒玉帶皇 Stir-Fried Scallops with Fresh Lily Bulbs and Egg White	\$680
手剥甜豆清炒火燒蝦仁 Sautéed Peeled Sweet Peas with Flame-Seared Shrimp	\$1,120
春筍醃篤鮮, 薺菜鮮肉餛飩 Spring Bamboo Shoots with Salted Pork and Fresh Pork Soup with Shepherd's Purse and Pork Wontons	\$1,680
鮑魚東坡肉(四塊) Braised Abalone with Dong-Po Pork (4 Pieces)	\$1,880
套餐 Set Menu	
春季精選前菜 Spring Appetizer Platter 魚子醬脆皮鴨方, 配菜飯糕 / 香煎舒肥元貝皇, 綠豆苡油醋 / 蔥酥酒香糟雞 Crispy Duck Cube with Caviar, Served with Fried Glutinous Rice Cake Pan-Seared Sous Vide Scallop with Mung Bean Sprouts and Vinaigrette Fragrant Wine-Infused Crispy Chicken with Scallion Crumble 薏米陳皮花膠燉老鴨湯 Double-Boiled Old Duck Broth with Barley, Dried Tangerine Peel, and Fish Maw 香辣醬焗虎蝦球, 配香煎馬鈴薯 Baked Tiger Prawns in Spicy Sauce with Pan-Seared Potatoes 客家紅糟燜豬腩排 Hakka Braised Pork Belly Ribs with Red Fermented Rice 老菜脯豉蒜蒸本港牛仔魚 Steamed Silver Fish with Aged Radish Dried Pickled Fermented Black Beans and Garlic 乾蝦吊片炒時蔬 Stir-Fried Seasonal Vegetables with Dried Shrimp and Dried Squid Strips 鹹菜清燉牛肉麵, 配牛筋脆片 Braised Beef Noodles with Pickled Vegetables, Served with Crispy Tendon Chips 自製鮮橘酒釀湯圓, 金沙奶油鳳凰酥 Homemade Orange Wine Glutinous Rice Dumplings, Golden Butter Cream Phoenix Pastry 每位 NT\$2,680+10% NT\$2,680+10% per person	

以上均需另加一成服務費；如您對食物過敏請告知服務人員。

All Prices are subjected to a 10% service charge. If you have any food allergies, please inform our service team.