

父親節林師傅推介 (15 June 2025)
Father's Day Chef Lam's Recommendation

仔寶	清蒸紅瓜子斑 + 懷舊糖豆蜜汁叉燒 Steamed Red Garoupa + Barbecued Pork • Honey Soya Beans	1,288	仔寶	藤椒蒸原條東星斑卷 + 玫瑰新鮮豉油雞 (半隻) Steamed Spotted Garoupa Fillets • Green Pepper Corn • Chive + Simmered Fresh Chicken • Soy Sauce (Half)	1,088
	懷舊蜜豆蜜汁叉燒 Barbecued Pork • Honey Soya Bean	238		菜遠炒東星斑球 Sautéed Spotted Garoupa Fillets • Choy Sum	588
	五香脆燒腩 Roasted Pork Belly	178		豆醬野菌啫啫東星斑頭腩 Braised Spotted Garoupa Head & Belly • Mushrooms • Bean Paste	398
	十五年花雕醉鮑魚 (四隻) Drunken Abalone • "15 Years Hua Diao" Wine (4 Pieces)	208		乾咖喱基圍蝦 Wok-baked Shrimps • Dried Curry	298
	厚切滷水牛腩 Beef Tongue • Herbed Soy Sauce	148		蝦球玉帶蟹醬粉絲煲 Shrimps • Scallops • Bean Vermicelli • Crab Paste • Clay Pot	328
	大虎蝦多士 (四件) Crispy Tiger Prawn Toast (4 Pcs)	288		士多啤利咕嚕蝦球 Crispy Prawns • Strawberry • Sweet & Sour Sauce	298
	滋潤老火靚湯 Hearty Daily Soup	118/半窩 208/壹窩		燒汁牛肋排 Braised Beef Ribs • Teriyaki Sauce	388
	雪膠蛋白鷓鴣羹 Partridge Thick Soup • Snow Gum • Egg White (Per Person)	158/每位		白灼薑蔥牛頸脊肉 Poached Chuck Flap Tail Beef • Ginger • Spring Onions	348
	青柑盞燉螺頭湯 Double-boiled Sea Conch Soup • Kumquat (Per Person)	138/每位		紅酒蕎頭黑醋西班牙豬肋骨 Crispy Pork Spare Ribs • Red Wine • Pickled Shallots • Dark Vinegar	288
	雞油花雕蒸馬友 Steamed Threadfin • Chicken Oil • Hua Diao Wine	488		麻香蔥油脆皮雞 Crispy Chicken • Spicy Spring Onion Oil	238/半隻 468/全隻
	波士頓龍蝦拆肉煮田園蔬 Simmered Boston Lobster • Vegetables • Mushroom	438		嘉樂新鮮炸子雞 Crispy Fresh Chicken	308/半隻 598/全隻
	膏蟹蒸手剝肉餅 Steamed Pork Patty • Cream Crab	368		瑤柱琵琶豆腐 Crispy Bean Curd • Shrimp Mousse • Conpoy	198
	姬松茸醬海參豆腐煲 Braised Sea Cucumber • Bean Curd • Matsutake Paste • Clay Pot	348		梅菜皇炒芥蘭 Sautéed Kale Pickled Vegetables	168
	海味鵝掌煲 Braised Sea Cucumber • Fish Maw • Mushroom • Goose Web • Clay Pot	378		杞子魚腐浸菠菜苗 Simmered Carp Fish Mousse • Spinach • Medlars • Fish Soup	198
	鹹肉鮮菌煮魚肚 Simmered Fish Maw • Salted Pork • Fresh Mushrooms	228		金蒜海鮮炒飯 Fried Rice • Diced Seafood • Crispy Garlic	198