

中秋節林師傅推介 (6 Oct 2025)

Mid-Autumn Festival Chef Lam's Recommendation

仔寶	清蒸紅瓜子斑 + 十五年花雕醉鮑魚 (四隻) Steamed Red Garoupa + Drunken Abalone • "15 Years Hua Diao" Wine (4 Pcs)	1,188	仔寶	上湯焗澳洲龍蝦伊麵 + 懷舊糖豆蜜汁叉燒 Wok-baked Australian Lobster • E-fu Noodles • Supreme Soup + Barbecued Pork • Honey Soya Beans	1,088
仔寶	藤椒蒸原條東星斑卷 + 大虎蝦多士 (四件) Steamed Spotted Garoupa Fillets • Green PepperCorn • Chive + Crispy Tiger Prawn Toast (4 Pcs)	1,028		士多啤利咕嚕蝦球 Crispy Prawns • Strawberry • Sweet & Sour Sauce	298
	懷舊蜜豆蜜汁叉燒 Barbecued Pork • Honey Soya Bean	238		蝦球玉帶蟹醬粉絲煲 Shrimps • Scallops • Bean Vermicelli • Crab Paste • Clay Pot	328
	五香脆燒腩 Roasted Pork Belly	178		姬松茸醬海參豆腐煲 Braised Sea Cucumber • Bean Curd • Matsutake Paste • Clay Pot	348
	十五年花雕醉鮑魚 (四隻) Drunken Abalone • "15 Years Hua Diao" Wine (4 Pcs)	208		海味鵝掌煲 Braised Sea Cucumber • Fish Maw • Mushroom • Goose Web • Clay Pot	378
	厚切滷水牛腩 Beef Tongue • Herbed Soy Sauce	148		啫啫魚鰾花膠煲 Braised Fish Maw • Dried Onions • Clay Pot	388
	大虎蝦多士 (四件) Crispy Tiger Prawn Toast (4 Pcs)	288		胡椒大根清湯牛腩煲 Simmered Beef Brisket • Turnip • White Pepper • Clay Pot	398
	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	348
	菜膽瑤柱燉花膠湯 Double-boiled Fish Maw • Conpoy • Chinese Cabbage (Per Person/Tureen)	128/每位 378/每窩		紅酒蕎頭黑醋西班牙豬肋骨 Spanish Pork Spare Ribs • Red Wine • Pickled Shallots • Dark Vinegar	288
	黃皮老菜甫蒸鮮馬友 Steamed Threadfin • Wampee • Pickled Vegetables	498		麻香蔥油脆皮雞 Crispy Chicken • Spicy Spring Onion Oil	238/半隻 468/全隻
	菜遠炒東星斑球 Sautéed Spotted Garoupa Fillets • Choy Sum	588		嘉樂新鮮炸子雞 Crispy Fresh Chicken	308/半隻 598/全隻
	豆醬野菌啫啫東星斑頭腩 Braised Spotted Garoupa Head & Belly • Mushrooms • Bean Paste	398		瑤柱琵琶豆腐 Crispy Bean Curd • Shrimp Mousse • Conpoy	198
	膏蟹蒸手剝肉餅 Steamed Pork Patty • Cream Crab	428		杞子魚腐浸菠菜苗 Simmered Carp Fish Mousse • Spinach • Medlars • Fish Soup	198
	乾咖喱基圍蝦 Wok-baked Shrimps • Dried Curry	298		蠔皇鮑魚鵝掌燜粗麵 Braised Noodles • Abalones • Goose Webs • Oyster Sauce	368