

賀年林師傅推介 (15-19 Feb 2026)

CNY Chef Lam's Recommendation

仔寶	清蒸紅瓜子斑 + 懷舊蜜豆蜜汁叉燒 Steamed Red Garoupa + Barbecued Pork • Honey Soya Bean	1,188	仔寶	上湯焗澳洲龍蝦伊麵 + 玫瑰豉油新鮮雞(半隻) Wok-baked Australian Lobster • E-fu Noodles • Supreme Soup + Simmered Fresh Chicken • Soy Sauce (Half)	988
	懷舊蜜豆蜜汁叉燒 Barbecued Pork • Honey Soya Bean	238		姬松茸醬海參豆腐煲 Braised Sea Cucumber • Bean Curd • Matsutake Paste • Clay Pot	348
	五香脆燒腩 Roasted Pork Belly	178		海味鵝掌煲 Braised Sea Cucumber • Fish Maw • Mushroom • Goose Web • Clay Pot	378
	十五年花雕醉鮑魚 (四隻) Drunken Abalone • "15 Years Hua Diao" Wine (4 Pcs)	208		鮮鮑魚花椒焗雪花牛肉件 Baked Snow Beef • Fresh Abalone • Potato • Fresh Sichuan Pepper	498
	厚切滷水牛腩 Beef Tongue • Herbed Soy Sauce	148		紅酒燴牛尾煲 Braised Oxtail • Red Wine • Clay Pot	298
	大虎蝦多士 (四件) Crispy Tiger Prawn Toast (4 Pcs)	288		燒汁牛肋排 Braised Beef Ribs • Teriyaki Sauce	388
	豉油皇香鹵鵝肝 Marinated Goose Liver • Herbed Soy Sauce	238		蠔皇慈菇燜豬手 Braised Pork Knuckle • Arrowhead Mushroom • Oyster Sauce	298
	滋潤老火靚湯 Hearty Daily Soup	118/半窩 208/壹窩		紅酒蕎頭黑醋西班牙豬肋骨 Spanish Pork Spare Ribs • Red Wine • Pickled Shallots • Dark Vinegar	288
	松茸杞子燉花膠湯 Double-boiled Fish Maw • Morel • Medlars	148/每位 498/壹窩		玫瑰豉油新鮮雞 Simmered Fresh Chicken • Soy Sauce	308/半隻 598/全隻
	川芎天麻燉黃皮老虎斑頭湯 Double-boiled Tiger Garoupa Head Soup • Chinese Herbs	368/壹窩		嘉樂新鮮炸子雞 Crispy Fresh Chicken	308/半隻 598/全隻
	陳皮紅棗蒸黃皮老虎斑球 Steamed Tiger Garoupa Fillets • Tangerine Zest • Red Dates	428		魚扣花膠啫啫雞煲 Braised Giant Garoupa Stomach • Fish Maw • Chicken • Clay Pot	468
	珊瑚蟹黃扒煎釀帶子 Pan-fried Scallops • Shrimp Paste • Crab Meat • Crab Roe	398		蟹肉蟹黃扒豆苗 Braised Pea Shoot • Crab Meat • Crab Roe	328
	生菜發菜蠔豉 Braised Dried Oysters • Seaweed • Chinese Lettuce	298		瑤柱琵琶豆腐 Crispy Bean Curd • Shrimp Mousse • Conpoy	198
	乾咖喱基圍蝦 Wok-baked Shrimps • Dried Curry	298		羊肚菌金腿荷塘水東芥菜 Sautéed Mustard Green • Morel • Yunnan Ham	298
	蝦球玉帶蟹醬粉絲煲 Shrimps • Scallops • Bean Vermicelli • Crab Paste • Clay Pot	328		原隻鮑魚雞粒燜飯 Braised Rice • Abalones • Chicken	338