

冬至林師傅推介 (20 & 21 Dec 2025)

Winter Solstice Festival 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 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		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		鮮鮑魚花椒焗雪花牛肉 Baked Snow Beef • Fresh Abalone • Fresh Sichuan Pepper	498
	自家手打紫菜墨魚餅 Homemade Cuttlefish Cake • Seaweed	188		燒汁牛肋排 Braised Beef Ribs • Teriyaki Sauce	348
	蔥油蔴筍蠔子王 Tossed Razor Clams • Celtuce • Spring Onions	248		紅酒蕎頭黑醋西班牙豬肋骨 Spanish Pork Spare Ribs • Red Wine • Pickled Shallots • Dark Vinegar	288
	滋潤老火靚湯 Hearty Daily Soup	118/半窩 208/壹窩		麻香蔥油脆皮雞 Crispy Chicken • Spicy Spring Onion Oil	238/半隻 468/全隻
	花膠菊花蛇羹 Snake Soup • Fish Maw • Chrysanthemum	188/每位 698/壹窩		嘉樂新鮮炸子雞 Crispy Fresh Chicken	308/半隻 598/全隻
	川芎天麻燉龍躉頭 Double-boiled Giant Garoupa Head Soup • Chinese Herbs	398/壹窩		魚扣花膠啫啫雞煲 Braised Giant Garoupa Stomach • Fish Maw • Chicken • Clay Pot	468
	油泡龍躉斑球 Wok-fried Giant Garoupa Fillets	398		瑤柱桂花炒豆苗 Sautéed Pea Shoot • Conpoy • Egg	288
	菜遠炒東星斑球 Sautéed Spotted Garoupa Fillets • Choy Sum	588		瑤柱琵琶豆腐 Crispy Bean Curd • Shrimp Mousse • Conpoy	198
	豆醬野菌啫啫東星斑頭腩 Spotted Garoupa Head & Belly • Wild Mushrooms • Yellow Bean Paste	398		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