飛哥“煮”意

Chef Patrick's Favourite

飛哥“煮”意
Chef Patrick's Favourite

獨子蒜燜脱骨鱔 $488
Braised Eel Fillets • Whole Garlic • Roasted Streaky Pork •
Black Mushrooms • “Chu Hau” Sauce

古法炆斑翅 $538
Braised Garoupa Fin • Roasted Streaky Pork • Beancurd •
Black Mushrooms • Chinese Lettuce • “Chu Hau” Sauce

XO醬蝦乾小炒皇 $198
Sauteed Squid • Dried Shrimps • Whitebait Fish •
Chinese Chive Flowers • Cashew Nuts • XO Sauce

客家鹹雞 半隻 half $288
Salted Chicken • “Hakka Style” 壹隻 whole $468

京都骨拼炸鮮奶 $228
Deep-fried Pork Spare Ribs • Dark Vinegar
Deep-fried Fresh Milk Fritters

砂鍋日本大根鮮腐竹豬蹄筋 $498
Simmered Pork Tendon • Japanese Turnip • Fresh Beancurd Sheets •
Chinese Celery • Garlic • Chicken Broth

砵仔芋泥扣肉 $198
Stewed Sliced Streaky Pork • Taro Puree

酥炸蒙古羔羊手抓排 $248
Deep-fried “Mongolian” Lamb Chops • Cumin

美酒配佳餚
Wine Pairing for Chef Patrick's Favourite

Château Lascombes, 2ème Grand Cru Classé, 2011 每瓶 per bottle $880
55% Merlot, 40% Cabernet Sauvignon, 5% Petit Verdot
Medium-bodied, with a pure and refreshing character, authentic fruit expression, and just enough acidity to cleanse the palate before a dry finish. Aromas of red fruits such as strawberry, raspberry, and cherry unfold on the nose.

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。
If you have any food allergies, please inform our staff.

辛辣菜式 Spicy Dishes