

飛哥“煮”意

Chef Patrick's Favourite

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燒椒醬象拔蚌 \$368

Poached Geoduck • Green Pepper Sauce

二十年陳皮蒸*南非鮮鮑魚（兩隻起） 每隻 \$128

Steamed Fresh *South African Abalone • per piece

20-Year Tangerine Peel (Minimum 2 Pieces)

金銀蒜粉絲蒸蠔子皇（兩隻起） 每隻 \$118

Steamed Razor Clam • Rice Vermicelli • Duo of Garlic (Minimum 2 Pieces) per piece

欖菜避風塘波士頓龍蝦 \$468

Wok-fried Boston Lobster • Crispy Fava Beans • Dried Chilli • Olive Pickles

豉椒炒花蛤 \$348

Sauteed Clams • Bell Peppers • Black Bean Sauce

椒鹽鮮魷配粟米 \$178

Deep-fried Squid • Sweetcorn • Spicy Salt

骨香筍殼魚 \$498

Sauteed Marble Goby Fish Fillets • Straw Mushrooms • Chives

Deep-fried Marble Goby Fish Head and Belly

麵醬生根鱸魚球煲 \$388

Braised Seabass Fillets • Gluten Puffs • Yellow Bean Paste

美酒配佳餚

Wine Pairing for Chef Patrick's Favourite

Cabernet Sauvignon Blend, Jade Dove, Xige, Helan Mountain, Ningxia, China 2020 - Moon Koon Private Label

每瓶 per bottle \$365

Medium-bodied with simple but quite refreshing, authentic fruit and enough acidity to cleanse the palate before the dry finish. It shows aromas of red fruits such as strawberry, raspberry and cherry.

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.



*Friend of the sea



辛辣菜式 Spicy Dishes