飛哥“煮”意

Chef Patrick's Favourite

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葡汁花蟹肉牛油果焗釀響螺 每隻 $288
Baked Sea Conch • Flower Crabmeat • Avocado • Onion • Mushrooms • ''Portuguese'' Sauce Per Piece

大閘蟹粉炒鮮奶 $388
Stir-fried Crabmeat • Hairy Crab Roe • Egg White • Fresh Milk

大閘蟹粉叉子餅 $388
Stir-fried Crabmeat • Hairy Crab Roe • Deep-fried Sesame Pockets

砂鍋大閘蟹粉燴獅子頭 $398
Braised Pork Meatballs • Crabmeat • Hairy Crab Roe • Superior Soup

蘭度炒鮮蟹拑肉 $588
Stir-fried Crab Claw Meat • Kale

羔蟹蒸肉餅 $668
Steamed Pork Patty • Mud Crab Roe • Crabmeat • Water Chestnuts

雞油花雕芙蓉松葉蟹 (請提前一天預訂) $1,088
Steamed Snow Crab • Egg Custard • ''Hua Diao'' Wine • Chicken Essence
(Please place your order one day in advance)

籠仔蒜香蒸登格斯蟹配薑米蛋白飯 $1,388
Whole Dungeness Crab • Steamed Rice • Egg White • Ginger • Garlic

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 refined structure, offering ripe red fruit (raspberry, cherry), cedar, and a hint of tobacco. Enough acidity leads to a dry, classic finish. Elegant.

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