

飛哥“煮”意

Chef Patrick's Favourite

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酸豆醬脆炸馬頭魚 Deep-fried Tilefish Fillets • Pickled Long Bean Paste	\$298
仁稔脆鱈球 Deep-fried Eel Fillets • Pickled Gooseberries • Kaffir Lime Leaves	\$298
沙律腰果明蝦球 Deep-fried Prawns • Mayonnaise • Crushed Cashew Nuts	\$328
蟹肉滑蛋燴小串茄 Scrambled Egg • Crabmeat • Cherry Tomatoes	\$248
西檸杏脯百花雞 Deep-fried Shrimp Mousse • Chicken Fillets • Lemon Juice • Almonds	\$288
話梅淮山炆豬軟骨 Stewed Pork Cartilage • “Tiegun” Yam • Preserved Plums	\$228
桂花陳酒雪梨醋溜骨 Stewed Pork Spare Ribs • Pear • Dark Vinegar • Osmanthus Aged Wine	\$188
日本蕎麥炒澳洲牛柳粒 Pan-fried Australian Beef Tenderloin Cubes • Bell Pepper • Japanese Bulbous Onions	\$388

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