

飛哥“煮”意

Chef Patrick's Favourite

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瑤柱花膠絲米湯泡勝瓜 Simmered Angled Luffa • Shredded Fish Maw • Conpoy • Rice Broth		\$368
海鮮燴乳酪 Steamed Egg White Custard • Scallops • Crabmeat • Shrimps • Straw Mushrooms		\$328
自製仁稔麵醬蒸魚雲 Steamed Fish Head • Homemade Pickled Gooseberries • Sweet Bean Paste		\$268
山楂汁虎蝦球 Wok-fried Tiger Prawns • Hawthorn Sauce		\$328
菜脯蟹肉煎蛋 Pan-fried Crabmeat Omelette • Preserved Turnip • Spring Onions		\$188
鮮砂薑手撕文昌雞 Hand-shredded "Wenchang" Chicken • Celtuce • Red Onion • Fresh Aromatic Ginger	半隻 Half 壹隻 Whole	\$288 \$468
骨湯蘿蔔豬蹄筋燉豬軟骨 Double-boiled Pork Cartilage • Pork Tendon • Turnip • Celery • Pork Bone Soup		\$368
豉蒜涼瓜炒牛肉 Stir-fried Beef • Bitter Squash • Garlic • Black Bean Sauce		\$198

美酒配佳餚

Wine Pairing for Chef Patrick's Favourite

Château Lascombes, 2ème Grand Cru Classé, 2011 <i>55% Merlot, 40% Cabernet Sauvignon, 5% Petit Verdot</i> 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.	每瓶 per bottle	\$880
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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