

飛哥“煮”意

Chef Patrick's Favourite

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太史花膠五蛇羹 Snake Soup • Fish Maw • Chicken • Black Mushrooms • Black Fungus • Tangerine Peel • Chrysanthemum • Crispy Flakes	每位 per person 每窩 per tureen	\$198 \$728
雙冬羊腩煲 “Chef Patrick” Stewed Mutton • Beancurd Sticks • Bamboo Shoots • Black Mushrooms		\$588
煎封熊本豚肉卷 Pan-fried Kumamoto Pork Roulades • Pig Tongue • Black Mushrooms		\$198
八珍扒鴨 Stewed Duckling with Eight Treasures *South African Abalone • Conpoy • Fish Maw • Fish Maw Tube • Sea Cucumber • Shrimps • Scallops • Black Mushrooms	半隻 half 一隻 whole	\$428 \$788
 泡椒燒帶皮牛尾 Stewed Ox-tail • Chilli		\$308
豉汁蒸蟠龍鱔 Steamed Whole Eel • Black Bean Sauce		\$788
石鍋松茸煨蘿蔔 Stewed Turnip • Matsutake Mushrooms • Chinese Celery		\$288
紅燒山瑞群邊 Braised Soft Shell Turtle Skirt • Roasted Streaky Pork • Black Mushrooms • “Chu Hau” Sauce		\$788

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 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.	每瓶 per bottle	\$365
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