李師傅推介
Chef Bosco Li's Recommendations

菊花五蛇羹 — Per person / 每位 198; Per tureen / 每窩 698
Snake Soup • Shredded Chicken • Fish Maw
Black Mushrooms • Tangerine Peel
Chrysanthemum • Crispy Flakes

蜜汁燒鱔(前菜) 208
Honey Glazed Barbecued Eel (appetizer)

九層塔頭抽煎焗魚雲煲 208
Pan-fried Fish Head • Basil • Premium Soy Sauce

古法枝竹羊腩煲 588
Braised Lamb Brisket • Black Mushrooms
Bean Curd Sticks • Water Chestnuts

大澳蝦醬蝦乾肉眼筋蘭度煲 228
Wok-fried Sliced Pork Rib-Eye • Kale • Dried Shrimps
Tai O Shrimp Paste

天津甘栗燜雞(半隻) 238
Stewed Chicken(half) • Tianjin Chestnuts

鮮茄長芋煮蛋 128
Braised Scramble Egg • Japanese Yam • Tomatoes

椰香九年百合芋頭南瓜煲 148
Braised Pumpkin • Taro • Lily Bulbs • Coconut Milk

香辣油膏冰川茄子 108
Wok-fried Eggplants • Sweet Soy Sauce • Chili

生炒臘味糯米飯 268
Fried Glutinous Rice • Assorted Preserved Sausages
Dried Shrimps • Black Mushrooms

辣味菜式 Spicy dishes 素菜 Vegetarian dishes

茶芥、水及調味料收費：每位港幣$22 元。
Tea, Water & Condiments Charge: $22 per person

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.

Nov 2026