

海鮮嚮味宴

Seafood Gourmet Menu

清香柚子凍鮑魚

Chilled abalones with pomelo

麻香萬筍

Indian lettuce with Sichuan spicy sauce

川味口水竹絲雞

Chilled silky fowl in Sichuan style

花雕醉瀨尿蝦

Chilled fresh drunken mantis shrimp with Huadiao wine

象拔蚌兩味

Geoduck in two ways

(蘆筍油泡/鮮魚湯過橋)

Sautéed live geoduck with asparagus and chives

Poached live geoduck in fish soup

阿拉斯加長腳蟹三食

Alaskan king crab in three ways

(鹽酥炸蟹腿/金湯芙蓉蒸蟹肉/海膽蟹皇炒飯)

Deep-fried Alaskan king crab legs in spicy salt

Steamed Alaskan king crab meat in egg and crab broth

Fried rice with crab roe and sea urchin

特色脆皮京都骨

Signature crispy pork ribs in homemade sauce

西班牙火腿琥珀浸時蔬

Poached seasonal vegetables with Iberico ham and peach gum in rice soup

金箔懷舊芝麻卷

Sweetened black sesame rolls

清心柚子糕

Chilled grapefruit puddings

\$5,980 四至六位用 / for 4-6 persons

需一天前預訂 *Require one day per-order in advance*