

# 廚師推介小炒

時日燉靚湯	大 23.8 / 小 8	星洲焗肉蟹	36	豪皇原隻扣鮑魚	15 隻
瑤柱花膠雞絲羹	大 28 / 小 18	原隻黃金蟹炒飯	48	紅酒牛尾煲	18
金牌豉油雞	半 14 / 全 26	鐵板XO煎生蠔	23.8	鎮江排骨煲	18
紅燒靚圓蹄	23.8	青檸汁牛柳	16.8	枝竹羊腩煲	22
籠仔海鮮蒸豆腐	16.8	香煎大蝦	19.8	紅燒乳鴿皇	13.99
上湯浸大豆苗	18.8	香煎小牛排	18.8	上湯牛油焗龍蝦	19.8
羅漢上素齋煲	14.8	水煮魚 / 牛肉 / 海鮮	18	金沙水蛋蒸大蜆	16.8
粵式京蔥斑球	18.8	大千粉絲龍蝦煲	18.8	松子南瓜海鮮煲	14.8
鐵板塔香大蝦	19.8	醬爆海參豬頸肉	22	蒜蓉或白灼貴妃蚌	7.99 隻
XO醬雜菌牛柳粒	16.8	瑤柱蛋白炒蟹肉	19.8	龍蝦薑蔥伊麵	18
辣味大蝦煲	19.8	蟲草花枸杞浸大豆苗	18.8		

## 2017 Chief's Special

Soup of the Day		Dungeness Crab Fried Rice	18	Oxtail Braised w/ Red Wine Clay	
	L 23.8 S 8	Sizzling Oysters w/ XO Sauce	23.8		18
Dry Scallop, Fish Maw & Shredded Chicken Stew	L 28 S18	Beef Tenderloin w/ Lime Sauce	16.8	Braised Sweet & Sour Spareribs in Clay Pot	18
Soya Chicken	Half 14 Whole 26	Pan-Fry Prawns	19.8	Hong Kong Style Lamb Stew	22
Braised Seaweed		Pan-Fry Beef Spareribs	18.8	BBQ Squabs	13.99
	23.8	Sichuan Style Fish/ Beef /Seafood	18	Baked Lobster w/ Butter in Supreme Broth	19.8
Steamed Seafood and Tofu	16.8	Lobster & Vermicelli in Clay Pot	18.8	Clams in Steamed Eggs w/ Salty Egg Yolk	16.8
Bean Sprout in Supreme Broth	18.8	Pan-Fry Sea Cucumber & Pork Neck	22	Seafood, Pumpkin & Pine Nuts in Clay Pot	14.8
Buddha's Delight	14.8	Crab Meat, Dry Scallop & Egg White	19.8	Minced Garlic or Steamed Large Clams w/ Bean Sprouts	7.99 each
Rock Cod Fillets w/ Scallion & Ginger	18.8	Pea Shoots & Cordyceps Flowers in Supreme Broth	18.8	Lobster Noodle	18
Sizzling Prawns w/ Basils	19.8	Slow-Braised Abalone	15 each		
Beef Tenderloin, Mixed Mushrooms w/ XO Sauce	16.8				
Spicy Prawns in Clay Pot	19.8				
Dungeness Crab Singapore Style	36				