

秋冬菜譜 Autumn & Winter Menu

燒椒醬蜆子	Cold Clams, Roasted Pepper Sauce	210
煙燻初鵠柳	Roasted Whole Pigeon	220
宮保鰻魚	Kung Pao Eel Ball, Sweet Corn, Water Chestnut	280
陳皮瓦罈焗鴨肉球	Casserole Mandarin Peel Duck Balls, Duck Eggs	280
孜然薄荷法國羊腩	Cumin French Lamb Belly, Mint Sauce	320
芝麻百花雞	Sesame Chicken, Stuffed Shrimps	380
黑蒜油泡龍躉球	Wok-Fried Giant Garoupa, Black Garlic, Kale	520
雞油花雕陳村粉蒸皇帝蟹 (剝椒 / 蒜蓉粉絲)	Steamed Alaskan King Crab, Flat Noodles, Chicken Oil Huadiao Wine (Hunan-Style Minced Pepper Sauce / Garlic, Vermicelli)	每500克 / per 500g 1000
皇帝蟹二食 (薑蔥炒蟹身)	Alaskan King Crab Second Way (Wok-Fried Alaskan King Crab Body, Ginger Onion Sauce)	

*每隻約4-5公斤

*About 4-5kg per Alaskan King Crab

10% Service Charge Will Be Added

Belu Free-Flow Still and Sparkling Water at HKD 32 per person

In partnership with Zero Foodprint Asia, a 1% surcharge is added to all bills to help fund regenerative farming practices.