

春夏精選 Spring & Summer Menu

潮式炒花膠條	Teochew Style Fish Maw Casserole, Crab, Conpoy, Preserved Vegetable, XO Sauce		1280
南澳龍蝦羊肚菌京蔥炒球	Wok-fried South Australian Lobster Meat, Morel, Scallion		1980
(可選第二道菜) 龍蝦花雕蒸蛋/ 龍蝦蛋白炒飯/ 龍蝦湯泡飯	(South Australian Lobster second course add on) Steamed South Australian Lobster, Hwa Tiao, Egg / South Australian Lobster Fried Rice / Rice in South Australian Lobster Soup		200
剁椒陳村粉蒸東星斑	Steamed Giant Coral Garoupa, Chencun Rice Roll, Chili, Soy	900g	1680
		1200g	2180
竹炭黑椒脆法國羊鞍	Bamboo Charcoal French Lamb Rack, Black Pepper	4件 (4 pcs)	480
香辣脆米雞	Crispy Rice Coated Free-Range Chicken, Chili, Cumin	半隻 (half)	390
龍穿鳳翼	Wok-Fried Chicken Wing, Prawn, Chinese Cured Ham, Asparagus		320

10% Service Charge Will Be Added

Belu Free-Flow Still and Sparkling Water at HKD 30 per person

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