

Gluten-Free Menu

前菜	Starters	
陳年黑醋雲耳海蜇頭	Marinated Jellyfish, Black Fungus, Aged Black Vinegar, Garlic	32
黑松露野菌生菜包	Stir-Fried Assorted Wild Mushroom, Lettuce Cup, Black Truffle	42
晚市點心	Evening Dim Sum	
金腿龍蝦糰	Nova Scotia Lobster Har Gow	25
野菌馬蹄餃	Wild Mushrooms, Water Chestnut Dumplings	21
湯	Soup	
佛跳牆	"Buddha Jumps Over the Wall" Double-Boiled Japanese Abalone, Sea Cucumber, Conpoy, Fish Maw, Bamboo Pith	158
松茸竹絲雞燉響螺	Double-Boiled Sea Conch, Silky Fowl, Matsutake Mushroom	35
帶子蛋白蝦仁南瓜羹	Scallops, Egg White, Pumpkin, Prawn	25
蟹肉瑤柱東茸羹	Alaskan King Crab Meat, Conpoy, Winter Melon	28
市場海鮮	Market Seafood	
古法蒸原條本地石斑	Traditional Steamed Whole Garoupa, Red Dates, Mushroom	198
拍薑海鹽蒸本地石斑	Steamed Whole Garoupa, Sea Salt & Ginger	178
原隻阿拉斯加 皇帝蟹 - 兩食 蟹身 (避風塘 / 椒鹽炒) 蟹腳 (清蒸 / 蒜蓉蒸 / 剁椒蒸)	Whole Alaskan King Crab – 2 Ways Crab Body (Fried with Golden Garlic / Salt & Pepper) Crab Legs (Steamed Plain / Steamed with Minced Garlic / Steamed with Pickled Chili)	MP
特色過橋象拔蚌	Double-Boiled Fish Soup Over Whole Geoduck Clam, Green Onion, Bean Sprouts	MP
花雕蛋白蒸蟹	Steamed Dungeness Crab In Chinese Hwa Tiao, Egg White	178
黑松露龍蝦炒蛋白	Wok-Fried Nova Scotia Lobster, Black Truffle, Egg White	88
海鮮	Seafood	
雙籽皇帝蟹肉銀絲煲	Alaskan King Crab Meat Vermicelli, Flying Fish Roe	68
四川水煮魚	Poached Fish Filet, Szechuan Pepper Broth	75
肉類	Meat	
A5日本和牛辣豆醬	Japanese Wagyu A5+, Asparagus, Homemade Black Bean Paste, Garlic Chips	158
豆豉香辣羊架	Lamb Chop, Black Bean, Chili, Bell Peppers	60
菜類	Vegetable	
魚湯枸杞魚腐浸豆苗	Pea Tips, Fish Broth, Goji Berry, Fish Puff	48
馬拉盞蝦乾 黑豚肉碎芥蘭煲	Wok-Fried Chinese Kale, Dried Shrimp, Minced Pork, Shrimp Paste	48
乾煸和牛鬆四季豆	Sautéed String Beans, Minced Wagyu Beef	42
銀杏腐竹炒西蘭花	Wok-Fried Broccoli, Ginkgo, Bean Curd, Red Dates	42
飯麵	Rice & Noodles	
砂鍋龍蝦飯	Signature Nova Scotia Lobster Fried Rice, Spring Mushrooms, Broad Beans	79
魚湯四寶泡飯	Scallops, Prawns, Crispy Rice in Fish Soup	55
皇帝蟹肉瑤柱蛋白 飛魚子炒飯	Alaskan King Crab Meat Fried Rice, Conpoy, Egg White, Flying Fish Roe	52