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	45 (3pc)

晚市點心 Evening Dim Sum

金腿龍蝦粿	Nova Scotia Lobster Har Gow	26 (1pc)
野菌馬蹄餃	Wild Mushrooms, Water Chestnut Dumplings	21 (3pc)

湯 Soup

佛跳牆	"Buddha Jumps Over the Wall" Double-Boiled Japanese Abalone, Sea Cucumber, Conpoy, Fish Maw, Bamboo Pith	158
松茸竹絲雞燉響螺帶	Double-Boiled Sea Conch, Silky Fowl, Matsutake Mushroom	35
子蛋白虾仁南瓜羹	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	Traditional Steamed Whole Garoupa, Red Dates, Mushroom	198
斑拍薑海鹽蒸本地	Steamed Whole Garoupa, Sea Salt & Ginger	178
石斑　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
花雕蛋白蒸蟹黑松	Steamed Dungeness Crab In Chinese Hwa Tiao, Egg White	188
露龍蝦炒蛋白	Wok-Fried Nova Scotia Lobster, Black Truffle, Egg White	92

海鮮 Seafood

雙籽皇帝蟹肉銀絲煲	Alaskan King Crab Meat Vermicelli, Flying Fish Roe	70
四川水煮魚	Poached Fish Filet, Szechuan Pepper Broth	79

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	64 (4pc)

菜類 Vegetable

魚湯枸杞魚腐浸豆苗	Pea Tips, Fish Broth, Goji Berry, Fish Puff	50
馬拉盞蝦乾 黑豚肉碎芥蘭煲	Wok-Fried Chinese Kale, Dried Shrimp, Minced Pork, Shrimp Paste	49
乾煸和牛鬆四季豆	Sautéed String Beans, Minced Wagyu Beef Wok-	44
銀杏腐竹炒西蘭花	Fried Broccoli, Ginkgo, Bean Curd, Red Dates	43

飯麵 Rice & Noodles

砂鍋龍蝦飯	Signature Nova Scotia Lobster Fried Rice, Spring Mushrooms, Broad Beans	85
魚湯四寶泡飯	Scallops, Prawns, Crispy Rice in Fish Soup	57
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	55