

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	78
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	49
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	43
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	82
魚湯四寶泡飯		Scallops, Prawns, Crispy Rice in Fish Soup	56
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	53