

廚師菜式推介

Chef's Summer Specialties

冰鎮素鮑魚	\$168
Chilled Vegetarian Abalone	
青花椒鮑魚	\$368
Poached Fresh Abalone with Peppercorns	
夫妻肺片	\$238
Ox-tongue and Spicy Beef Tripe	
麻辣雞腳	\$198
Braised Chicken Feet with Spicy Sauce Sichuan Style	
麻辣蓮藕片	\$168
Marinated Lotus Roots with Spicy Sauce	
蜜汁燒河鰻	\$438
Fried Eel with Honey Sauce	
黄湯野米花膠筒(每位)	\$298
Stewed Fish Maw with Pumpkin Soup and Wild Rice (Per Person)	·
東來順蜀香辣醬爆羊肉	\$438
Wok-fried Mutton with Homemade Sichuan Chili Sauce	·
蜀香辣醬炒蟶子	\$328
Wok-fried Razor Clams with Homemade Chili Sauce	
酸湯羊肉	\$498
Sour and Spicy Mutton	·
干煸青花椒安格斯牛柳粒	\$488
Wok-fried Diced Angus Beef Green Peppercorns	
滬式蒸馬友	\$568
Steamed Blue Threadfin with Lees	
貴陽酸菜桂魚	\$568
Guiyang Style Mandarin Fish with Pickles in Soup	
香辣豆酥牙魚	\$588
Deep-fried Tooth Fish Fillets with Savory Crispy Beans	

所有價目另加一服務費。 All prices are subject to 10% service charge.

All prices are subject to 10% service charge. 如閣下對任何食物產生敏感,請直接與本餐廳職員聯絡。

If you have any food allergies, please inform our staff. 此菜式不可與其他優惠或折扣及帝苑折扣禮品咭同時使用。