



東來順 20 周年廚師菜式推介  
20<sup>th</sup> Anniversary Chef's Specialties

琥珀蝦 Prawn Aspic	\$238
羅漢大蝦 (每位) Pan-fried Prawn Heads with Sweet and Sour Sauce Deep-fried Shrimp Mousse with Black Sesame	\$238
黃燜魚翅(每位) Braised Shark's Fin	\$588
蟹黃燒魚肚 Braised Fish Maw with Crab Meat and Crab Roe	\$488
雙珍繡球 (每位) Shrimp Balls coated with Shark's Fin and Bird's Nest (Per Person)	\$488
賽螃蟹(黃魚肉) Scrambled Egg Whites and Salted Egg Yolk with Yellow Croaker	\$268
紅燒圓魚 Braised Softshell Turtle with Chinese Brown Sauce	\$688
油爆鮑片 Wok-fried Slices Abalone	\$588
核桃酥鴨 Crispy Duck Slices with Walnuts	\$438
糟溜三白 Sautéed Mandarin Fish, Chicken and Bamboo Shoot in Rice Wine Lees	\$198
碗豆黃 Sweetened Pea Pudding	\$98
荷花酥 Lotus-shaped Flaky Pastry	\$98

所有價目另加一服務費。

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.