

## 唐人館名廚精選 Executive Chef's Recommendation

黑魚子千層火方乳豬夾 Roasted Suckling Pig, Yunnan Ham, Bean Curd Stick, Caviar, Honey Sauce		HK\$368
健脾淮山鷓鴣雪燕羹 Braised Partridge Soup, Chinese Yam, Gum Tragacanth, Red Dates	每位 Per Person	HK\$198
紅糟醬椒香爆龍蝦球 Wok-fried Lobster, Dried Shrimps, Fish Roe, Anka Sauce	每隻 Per Piece	HK\$728
碧綠豆酥蒸鱸魚 Steamed Sea Bass, Soybean Crust, Egg White	每位 Per Person	HK\$268
黃炆汁鮑魚釀脆遼參 Deep-fried Sea Cucumber, Abalone, Brown Sauce	每位 Per Person	HK\$448
秘制慢煮鳳梨骨 Slow Cook Pork Spare Rib, Pineapple, Sweet and Sour Sauce	每位 Per Person	HK\$198
鵝肝香葉安格斯牛柳粒 Wok-fried Diced Angus Beef, Black Pepper, Goose Liver, Herb		HK\$598
西班牙火腿小米浸菜膽 Braised Heart of Green, Millet, Iberian Ham, Congee Broth		HK\$198
貴妃湯嫩雞手擀麵 Noodle, Shredded Chicken, Chicken Bouillon	每位 Per Person	HK\$188

## 馬來名廚精選 Malaysian Chef's Recommendation

自家製海鮮冬蔭功 Seafood Tom Yum	每位 Per Person	HK\$168
泰式香辣森巴大虎蝦 Grilled Tiger Prawn, Sambal Sauce, Chicken Feet Salad	每位 Per Person	HK\$338
香芒咖哩斑球 (伴蔥香蛋餅) Grilled Fish Curry, Fresh Mango, Spring Onion Egg Bread		HK\$498
乾咖哩羊腿肉 (伴酥餅) Lamb Masala, Roti		HK\$298

\*另加一服務費，多謝。A discretionary service charge of 10% will be added to the total bill. Thank You.

\*為閣下健康著想，如閣下對任何食物有過敏反應，請跟餐廳職員聯絡。

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.