

# 名厨介绍

## CHEF'S SIGNATURES



### 番茄蟹肉鱼子酱

Roma tomatoes, crab meat, ikura,  
yuzu dressing  
18 per serving

### 麻香黑炭脆豆腐

Deep-fried charcoal bean curd,  
Sichuan sesame sauce  
15 per serving

### 全体五谷糯米猪

Roasted suckling pig, five grain  
glutinous rice  
420 whole pig

\*需三天前预定  
*Please order three days in advance prior to dining*

### 古法原盅刺参三头鲍鱼佛跳墙

Buddha jumps over the wall  
1488 per serving for 10 guests  
二度 Second serving

\*需三天前预定  
*Please order three days in advance prior to dining*

### 黄焖蟹肉金丝燕窝

Crab bisque, pumpkin, braised  
premium bird's nest  
120 per person

### 滋补回味鳄鱼汤

Crocodile consommé, oriental  
herbs, X.O. cognac  
68 per serving

### 松露三头鲍鱼伴花胶

Braised three-head abalone, fish  
maw, black truffle, broccoli  
128 per person

### 金丝奶皇龙虾

Deep-fried lobster, egg floss,  
asparagus, Asian cream sauce  
38 half lobster

### 驰名谭公海参煲

Sea cucumber, minced pork in  
stone pot  
48

### 经典渚渚滋味骨

Slow-braised pork ribs, mantou  
bun  
36

### 酱爆鲍鱼龙穿凤

Stir-fried chicken wings stuffed  
with abalone, prawn paste, Thai  
basil  
42

### 甘香海鲜墨汁鱼茸面

Stir-fried squid ink fish noodles,  
prawns, scallops, fish, lemongrass  
sauce  
32

### 金柑杏汁炖金丝燕窝

Double-boiled premium bird's  
nest, almond cream, preserved  
mandarin orange  
98 per person

*Prices are subject to 10% service charge and prevailing government tax.*

