

譚師傅時令菜式

Chef Tam Seasonal Dishes

潮蓮燒鵝配晶鑽魚子醬(例牌/半隻)	mop 808 / 938
Roasted goose with Kristal Caviar (portion / half)	
松露蟹肉卷(兩件)	180
Crispy-fried crab meat and truffle rolls (2 pieces)	
網油龍蝦卷拼柚子青瓜(四件)	380
Golden-fried lobster rolls with lace fat served with pomelo and cucumber salad (4 pieces)	
番茄鮮蝦仁炒滑蛋	320
Scrambled egg with tomato and fresh shrimp	
五指毛桃海玉竹遼參燉豬腱(每位)	320
Double-boiled pork shank with hairy fig, polygonatum and superior sea cucumber (per person)	
五柳香酥黃魚	520
Deep-fried yellow croaker fillet with pickle in sweet and sour sauce	
鮑汁婆參柚皮(每位)	380
Braised sea cucumber with pomelo peel in abalone sauce (per person)	
勝瓜雲耳洋蔥炒牛肉	380
Wok-fried Angus beef with luffa and black fungus	
避風塘皇子鴿	280
Wok-fried baby pigeon with garlic and chili	
胡椒湯豬肚煮西班牙肉眼筋	350
Sliced Iberico pork pluma and pork tripe in peppercorn broth	
金湯白玉環釀翡翠(每位)	200
Winter melon filled with seasonal vegetables and fish maw in pumpkin broth (per person)	
陳皮黃耳燉官燕(每位)	380
Double-boiled Imperial bird's nest with aged tangerine peel and yellow fungus (per person)	