

阿爺

AH YUNG KITCHEN



揭開精品粵菜新一頁

細味由鮑魚專家及連續多年獲頒米芝蓮星級食府之主理人「阿翁」翁仰光先生領航，結集其數十載對搜羅優質食材的堅持，及對廚藝團隊質素之著重與培養，於新派典雅的裝潢與氣氛下奉上四季精品，不時不食。無論是烹調矜貴海味或家常小菜，阿翁皆能將其真味彰顯。

粵菜之細緻手藝及傳統精粹，盡在「阿翁小館」。

Unveiling a brand new chapter of refined Cantonese Cuisine

Experience a sumptuous journey led by Ah Yung – the legendary abalone expert and multi Michelin-starred restaurateur, exhibiting decades of dedication towards premium ingredients selection, nurturance and quality assurance of his culinary team, manifesting the authentic essence of Cantonese delicacies in a modern and elegantly designed gourmet restaurant.

Be it exquisite or heartwarming dishes – savour them all at Ah Yung Kitchen.

開瓶費 Corkage: 每枝 \$300 bottle

切餅費 Cake-cutting Fee: 每個 \$200 each

中國茗茶 Chinese Tea: 每位 \$30 per person

前菜 Snacks: 每份 \$30 each

Dried
Abalones

阿
翁
鮑
魚

16頭吉品鮑或禾麻鮑

Braised Yoshihama/Oma Dried Abalone (16ppk)

每隻 Each \$6,800

18頭吉品鮑或禾麻鮑

Braised Yoshihama/Oma Dried Abalone (18ppk)

每隻 Each \$6,000

20頭吉品鮑或禾麻鮑

Braised Yoshihama/Oma Dried Abalone (20ppk)

每隻 Each \$5,500

23頭吉品鮑或禾麻鮑

Braised Yoshihama/Oma Dried Abalone (23ppk)

每隻 Each \$2,680

25頭吉品鮑或禾麻鮑

Braised Yoshihama/Oma Dried Abalone (25ppk)

每隻 Each \$2,380

28頭吉品鮑或禾麻鮑

Braised Yoshihama/Oma Dried Abalone (28ppk)

每隻 Each \$1,380

30頭吉品鮑或禾麻鮑

Braised Yoshihama/Oma Dried Abalone (30ppk)

每隻 Each \$1,180

5頭特選大網鮑

Braised Amidori Dried Abalone (5ppk)

每隻 Each \$19,800

6頭特選大網鮑

Braised Amidori Dried Abalone (6ppk)

每隻 Each \$14,800

8頭特選大網鮑

Braised Amidori Dried Abalone (8ppk)

每隻 Each \$8,800

10頭特選大網鮑

Braised Amidori Dried Abalone (10ppk)

每隻 Each \$6,800

12頭特選大網鮑

Braised Amidori Dried Abalone (12ppk)

每隻 Each \$4,800

阿翁炒金山勾翅

Stir-fried Superior Shark's Fin with Crab Roe

每位 Per Person \$1,180

高湯或紅燒金山勾翅

Braised Superior Shark's Fin in
Superior Soup / Brown Sauce

每位 Per Person \$980

肘子雞燉金山勾翅

Stewed Superior Whole Shark's Fin with
Ham and Chicken

每位 Per Person \$1,180

響螺頭雞燉金山勾翅

Stewed Superior Shark's Fin with Whelk and Chicken

每位 Per Person \$1,180

生拆羔蟹金山勾翅

Superior Shark's Fin with Crab Meat and Crab Roe

每位 Per Person \$1,180

水晶炒金山勾翅

Stir-fried Superior Shark's Fin with Egg White

例牌 Regular \$1,980

蟹鉗金山勾翅

Superior Shark's Fin with Crab Claw

每位 Per Person \$1,180

蟹肉金山勾翅

Superior Shark's Fin with Crab Meat

每位 Per Person \$660

紅燒雞絲金山勾翅

Braised Superior Shark's Fin with Shredded Chicken

每位 Per Person \$660

砂鍋紅燒包翅

Braised Whole Shark's Fin in Claypot

每位 Per Person \$550

菜膽燉包翅

Double-boiled Whole Shark's Fin with Vegetable

每位 Per Person \$550

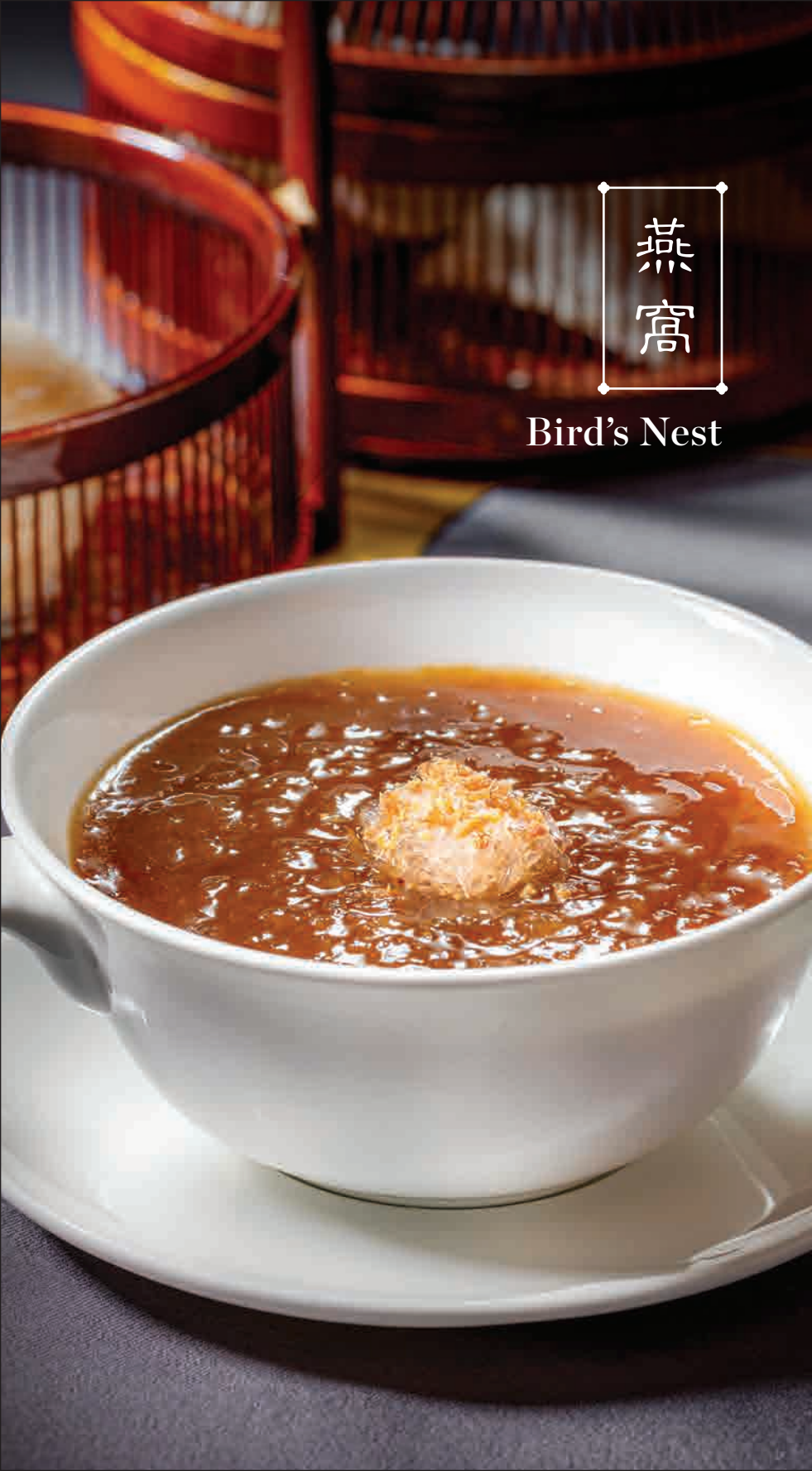
肘子雞燉牙揀翅 (需預訂)

半份18兩 Half Portion 18 Tael \$4,880

Stewed Shark's Fin with Ham and Chicken (Pre-order is required)

魚翅

Shark's Fin



燕窩

Bird's Nest

原燉杏汁官燕 Stewed Superior Bird's Nest with Almond Cream	每位 Per Person	\$600
原燉椰汁官燕 Stewed Superior Bird's Nest with Coconut Cream	每位 Per Person	\$600
原燉冰花官燕 Stewed Superior Bird's Nest with Rock Sugar	每位 Per Person	\$600
原燉紅棗官燕 Stewed Superior Bird's Nest with Red Date	每位 Per Person	\$600
木瓜盅燉官燕 Stewed Superior Bird's Nest in Papaya	每位 Per Person	\$680
高湯紅燒官燕 Braised Superior Bird's Nest with Superior Soup	每位 Per Person	\$680
雞蓉燴官燕 Braised Superior Bird's Nest with Minced Chicken Soup	每位 Per Person	\$660
水晶炒官燕 Stir-fried Superior Bird's Nest with Egg White	例牌 Regular	\$1,880
阿翁砂鍋炒官燕 Stir-fried Superior Bird's Nest with Crab Meat and Crab Roe in Claypot	每位 Per Person	\$780
官燕焗蟹蓋 Baked Superior Bird's Nest in Crab Shell	每隻 Each	\$600
珊瑚官燕卷 Braised Superior Bird's Nest in Bamboo Fungus with Crab Roe	每條 Each	\$250
竹笙官燕卷 Braised Superior Bird's Nest in Bamboo Fungus	每條 Each	\$200

阿
翁
四
寶

Ah Yung's
Big Four

35頭皇冠吉品鮑、花膠
北海道關東遼參及鮑汁鵝掌

Braised Yoshihama Dried Abalone (35ppk)
with Fish Maw, Sea Cucumber and Goose Web

每位 Per Person

\$1,280



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Seasonal
Specialties

天麻燉老虎斑頭 (需預訂)

Stewed Tiger Grouper's Head with
Chinese Herbs in Soup (Pre-order is required)

半份 Half Portion \$1,380
每份 Whole Portion \$2,680

螺頭花膠燉雞

Stewed Chicken with Fish Maw and Whelk Soup

例牌 Regular \$1,180

原件花膠燉螺頭

Stewed Chicken with Whole Fish Maw and Whelk Soup

每位 Per Person \$780

原燉爵士湯 (需預訂)

Stewed Fish Maw with Whelk and
Honeydew Melon Soup (Pre-order is required)

每位 Per Person \$680

燒汁鮮菌炒和牛

Stir-fried Kobe Beef and Fresh Mushroom with Gravy

例牌 Regular \$1,980

古法生炆老虎斑尾 (需預訂)

Braised Tiger Grouper's Tail (Pre-order is required)

例牌 Regular \$1,600

枝竹羊腩煲

Braised Mutton with Bean Curd Stick in Claypot

每份 Whole Portion \$1,280
Market Price

蒜子火腩炆大鰱

Braised Pork and Eel with Garlic

每份 Whole Portion \$680

香煎北海道金蠔

Pan-fried Hokkaido Dried Oyster

例牌 Regular \$320

肉碎茄子生蠔煲

Braised Oyster with Minced Pork and
Eggplant in Claypot

例牌 Regular \$320

荔芋油鴨煲

Braised Preserved Duck with Yam in Claypot

例牌 Regular \$280

蓮藕炆腩仔

Braised Pork with Lotus Roots

例牌 Regular \$280

大芥菜豬骨煲

Braised Spare Ribs and Leaf Mustard in Claypot

例牌 Regular \$330

南北小食

Appetisers

香煎北海道金蠔 Pan-fried Hakkaido Dried Oyster	例牌 Regular	\$350
椒鹽脆皮海參 Crispy-fried Sea Cucumber with Salt and Pepper		\$350
油泡生曬吊片 Sautéed Squid		\$350
椒鹽銀魚 Deep-fried Whitebait with Salt and Pepper		\$220
椒鹽金沙排骨 Fried Spare Rib with Salt, Pepper and Garlic		\$220
金沙沖繩涼瓜 Fried Okinawa Bitter Melon with Minced Salted Egg		\$180
海蜇涼拌手撕雞 Chilled Shredded Chicken with Jelly Fish		\$220
北方醬牛肉 Braised Beef in Spicy Sauce		\$180
香麻豬耳仔 Sliced Pig's Ear in Sesame Oil		\$180
脆皮糯米雞翼 Deep-fried Chicken Wing Stuffed with Glutinous Rice	每隻 Each	\$180
蒜香紫菜鯪魚卷 Deep-fried Dace Fish Paste Roll Wrapped with Seaweed		\$180
鼎湖齋燒鵝 Vegetarian Roasted Goose		\$180
潮式椒醬肉 Spicy Pork in Chiu Chow Style		\$180
京式拍黃瓜 Smacked Shredded Cucumber		\$180

特色精美點心

Dim Sum
Specialties

黑松露鮮菌鮑魚酥	每隻 Each	\$128
Baked Black Truffle Puff with Abalone		
大閘蟹粉小籠包	2隻 2Pieces	\$150
Steamed Soup Dumpling with Hairy Crab Meat and Crab Roe		
魚翅或燕窩頂湯餃	每隻 Each	\$218
Steamed Dumpling with Shark's Fin / Bird's Nest		
鮑魚蟹肚滑雞扎		\$180
Steamed Bean Curd Sheet Roll with Abalone, Fish Maw and Chicken		
北菇蒸鵝掌		\$128
Steamed Goose Web with Dried Mushroom		
鮮蝦煎筍糰		\$128
Pan-fried Shrimp Dumpling		
瑤柱珍珠雞		\$98
Steamed Fragrant Glutinous Rice with Conpoy in Lotus Leaf		
脆皮錦繡腸粉		\$128
Steamed Rice-roll wrapped with Fried Shrimp Paste		
鮮蝦滑腸粉		\$128
Steamed Rice-roll with Shrimp		
牛肉滑腸粉		\$98
Steamed Rice-roll with Beef		
叉燒滑腸粉		\$98
Steamed Rice-roll with Barbecued Pork		
XO醬煎腸粉		\$98
Pan-fried Rice-roll with XO sauce		
金粟煎墨魚餅		\$98
Pan-fried Squid Cake with Sweet Corn		
南翔小籠包	每隻 Each	\$45
Steamed Minced Pork Dumpling		

精美點心

Dim Sum

小點 (S) 每款 Each \$68

蒸或炸饅頭

Steamed / Fried Bun

芋絲春卷仔

Deep-fried Shredded Taro Roll

芋泥水晶包

Steamed Taro Bun

蛋黃蓮蓉包

Steamed Bun with Egg Yolk and Lotus Seed Paste

酥炸馬蹄條

Deep-fried Water Chestnut Roll

酥炸奶皇包

Deep-fried Egg Custard Bun

欖仁馬拉糕

Steamed Chinese Sponge Cake

椰汁馬豆糕

Chilled Split Peas Coconut Pudding

家鄉豆沙角

Deep-fried Red Bean Paste Dumpling

大點 (L) 每款 Each \$88

晶瑩野生鮮海蝦餃

Steamed Shrimp Dumpling

鮮蝦炸雲吞

Deep-fried Shrimp Wonton

遼參鳳尾蝦餃

Steamed Shrimp and Sea Cucumber Dumpling

繁肚滑雞扎

Steamed Bean Curd Sheet Roll with Fish Maw and Chicken

黑松露水晶餃

Steamed Shrimp Dumpling with Black Truffle

千層糯米飯

Steamed Glutinous Rice Cake

鮮蝦醬或蒜蓉蒸鮮魷

Steamed Squid with Shrimp Paste / Minced Garlic

豉汁蒸排骨

Steamed Spare Rib in Black Bean Sauce



精美點心

Dim Sum

中點 (M) 每款 Each \$78

蟹皇燒賣仔

Steamed Pork Dumpling with Crab Roe

時菜牛肉球

Steamed Beef Ball with Vegetable

香煎蘿蔔糕

Pan-fried Radish Cake

豉汁蒸鳳爪

Steamed Chicken Feet in Black Bean Sauce

順德鯪魚球

Steamed Dace Fish Ball

鮮蝦蒸粉果

Steamed Dumpling with Shrimp

蜂巢荔芋角

Deep-fried Taro Fritter

安蝦鹹水角

Deep-fried Glutinous Rice Dumpling

臘腸或潤腸卷

Steamed Preserved Pork Sausage Roll /
Preserved Duck Liver Sausage Roll

香煎芋頭糕

Pan-fried Taro Cake

黃金涼瓜餃

Steamed Bitter Melon Dumpling

酥皮蛋撻仔

Mini Egg Custard Tart

鮮蝦韭菜餃

Steamed Shrimp and
Chinese Chive Dumpling

潮州蒸粉果

Chiu Chow Steamed Dumpling

叉燒焗餐包

Baked Barbecued Pork Bun

蠔皇叉燒包

Steamed Barbecued Pork Bun

香脆叉燒酥

Baked Barbecued Pork Puff

豉味金錢肚

Steamed Beef Tripe in Black Bean Sauce

乾蒸牛肉賣

Steamed Beef Dumpling

午市精選

Lunch Special

阿翁鮑魚美食套餐

Ah Yung Abalone Lunch Set

精美點心拼盤 (自選3件)
Selection of Dim Sum (3 Pieces)

晶瑩海蝦餃 Steamed Shrimp Dumpling	黃金涼瓜餃 Steamed Bitter Melon Dumpling
潮州蒸粉果 Chiu Chow Steamed Dumpling	蜂巢荔芋角 Deep-fried Taro Fritter
蟹皇燒賣仔 Steamed Pork Dumpling with Crab Roe	安蝦鹹水角 Deep-fried Glutinous Rice Dumpling

阿翁靚湯
Soup of the Day

35頭吉品鮑鵝掌時菜
Braised Yoshihama Dried Abalone (35ppk) and
Goose Web with Seasonal Vegetable

配/with

迷你瑤柱鮮蝦荷葉飯
Mini Steamed Fragrant Rice in Lotus Leaf

生磨蛋白杏仁茶
Almond Cream with Egg White

美點雙輝
Chinese Petit Four

每位 Per Person

\$550

自選精美小菜套餐

Special Dish Lunch Set

自選以下雞或鴨1款，精美小菜3款
Selection of Chicken or Duck and 3 Special Dishes

\$980

或 / or

自選以下雞或鴨1款，精美小菜5款
Selection of Chicken or Duck and 5 Special Dishes

\$1,280

阿翁脆皮炸子雞 (半隻)
"Ah Yung" Deep-fried Crispy Chicken (half)

荔芋香酥鴨 (半隻)
Deep-fried Duck Stuffed with Taro Paste (half)

薑蔥煎鹽香雞 (半隻)
Pan-fried Chicken with Ginger and Green Onion (half)

北菇蒸滑雞 (半隻)
Steamed Chicken with Dried Mushroom (half)

奉送 阿翁靚湯及甜品
Complimentary Soup of the Day and Dessert

精美小菜

Special Dishes

每例 Regular \$280

荔芋臘味煲

Braised Assorted Preserved Meat with Taro in Claypot

野生銀魚煎蛋

Pan-fried Eggs with Whitebait

蓮藕炆腩仔

Braised Pork with Lotus Roots

花生炆豬手

Braised Pork Trotters with Peanuts

沙嗲牛肉粉絲煲

Satay Beef with Vermicelli in Claypot

梅菜扣肉煲

Braised Pork Belly with Preserved Vegetables in Claypot

啫啫蝦醬時菜煲

Stir-fried Vegetables with Shallots and Shrimp Paste in Claypot

香煎家鄉藕餅

Pan-fried Lotus Root Cake

砂鍋潮煮黃花魚

Boiled Yellow Croaker in Claypot

魚香鮮蝦豆腐煲

Braised Bean Curd with Shrimps and Salted Fish in Claypot

方魚炒芥蘭仔

Sautéed Chinese Kale with Preserved Dried Fish

鄉村荔香碌鵝

Braised Goose with Taro

大芥菜豬骨煲

Braised Spare Ribs and Leaf Mustard in Claypot

香芹蘿蔔煮魚頭

Braised Fish Head with Shredded Radish and Celery

咖喱牛腩煲

Braised Curry Beef Brisket in Claypot

蝦米粉絲什菜煲

Braised Vegetables with Vermicelli and Dried Shrimps in Claypot

雙欖蘭度炒魚球

Stir-fried Fish Balls with Olive Kernels and Vegetables

蒜茸煎豬扒

Pan-fried Pork Chop with Minced Garlic

燒汁鮮菌炒牛肉

Sautéed Beef and Fresh Mushrooms with Gravy

土魷馬蹄蒸肉餅

Steamed Minced Pork with Dried Squid and Water Chestnuts

荷芹炒臘味

Stir-fried Assorted Preserved Meat with Celery

瑤柱肉崧蒸水蛋

Steamed Eggs with Minced Pork and Conpoy

豉汁煎釀三寶

Panfried Stuffed Capsicums and Eggplants with Dace Fish Paste

金針雲耳腩仔初生蛋

Braised Newborn Eggs and Pork Belly with Dried Daylily and Brown Fungus

順德酥炸鯪魚球

Deep-fried Dace Fish Balls

薑蔥魚頭煲

Braised Fish Head with Ginger and Green Onion in Claypot

阿翁砂鍋炒飯

Fried Rice "Ah Yung" Style in Claypot

例碟 Regular \$550

砂鍋生中蝦叉燒炒飯

Fried Rice with Shrimp and Barbecued Pork in Claypot

例碟 Regular \$550

小館砂鍋炒飯或麵

Signature Fried Rice or Noodle in Claypot

例碟 Regular \$380

瑤柱水晶炒飯

Fried Rice with Conpoy and Egg White

例碟 Regular \$380

福州炒飯

Fried Rice in Fu Zhou Style

例碟 Regular \$380

鮮蝦荷葉飯

Steamed Fragrant Rice with Shrimp Wrapped in Lotus Leaf

半賣 Per Pack \$380

鮮蟹肉乾燒伊麵

Braised E-fu Noodle with Crab Meat

例碟 Regular \$380

砂鍋三鮮炆烏冬

Braised Udon with Seafood in Claypot

例碟 Regular \$380

生中蝦日本稻庭湯麵

Japanese Inaniwa Udon with Shrimp in Soup

每碗 Per Bowl \$220

豉油皇海鮮炒麵

Fried Noodle with Assorted Seafood
in Supreme Soy Sauce

例碟 Regular \$380

星州炒米

Fried Vermicelli in Singapore Style

例碟 Regular \$380

生炒臘味糯米飯

Fried Glutinous Rice with Assorted Preserved Meat

例碟 Regular \$380

味菜牛柳絲炒麵

Fried Noodle with Shredded Beef and
Pickled Vegetable

例碟 Regular \$280

乾炒牛肉河粉

Stir-fried Thick Rice Noodle with Sliced Beef in
Dark Soy Sauce

例碟 Regular \$280

竹笙羅漢炒麵

Vegetarian Fried Noodle with Bamboo Fungus

例碟 Regular \$280

豉椒排骨炒麵

Fried Noodle with Pork Rib in Black Bean Sauce

例碟 Regular \$280

雪菜鴨絲炆米粉

Braised Vermicelli with Shredded Roasted Duck and
Pickled Vegetable

例碟 Regular \$280

蘿蔔魚松炆米

Braised Vermicelli with Shredded Fish and Radish

例碟 Regular \$280

精選粉麵飯

Noodles & Rice Specialties



砂鍋煲飯·粥品

Claypot Rice & Congee

南安油鴨飯 (兩位起) Steamed Rice with Preserved Duck (Minimum 2 Persons)	每位 Per Person	\$180
油鴨臘味飯 (兩位起) Steamed Rice with Preserved Duck and Chinese Sausage (Minimum 2 Persons)	每位 Per Person	\$180
鴛鴦腸煲飯 (兩位起) Steamed Rice with Assorted Preserved Chinese Sausage (Minimum 2 Persons)	每位 Per Person	\$180
臘腸或潤腸滑雞飯 (兩位起) Steamed Rice with Preserved Chinese Sausage / Duck Liver Sausage and Chicken (Minimum 2 Persons)	每位 Per Person	\$180
咸魚雞粒飯 (兩位起) Steamed Rice with Diced Chicken and Preserved Fish (Minimum 2 Persons)	每位 Per Person	\$220
咸魚肉片飯 (兩位起) Steamed Rice with Preserved Fish and Sliced Pork (Minimum 2 Persons)	每位 Per Person	\$220
北菇滑雞飯 (兩位起) Steamed Rice with Chicken and Dried Mushroom (Minimum 2 Persons)	每位 Per Person	\$180
豉汁排骨飯 (兩位起) Steamed Rice with Pork Rib and Black Bean Sauce (Minimum 2 Persons)	每位 Per Person	\$220
生滾鮑魚雞粥 Abalone Congee with Chicken	每碗 Per Bowl	\$280
花旗參燕窩粥 Ginseng Congee with Bird's Nest	每碗 Per Bowl	\$280
順德鯪魚球粥 Dace Fish Ball Congee	每碗 Per Bowl	\$180
皮蛋咸瘦肉粥 Pork Congee with Preserved Duck Egg	每碗 Per Bowl	\$180

阿翁名菜

Ah Yung's Signature

蟹皇金山勾翅

Superior Shark's Fin with Crab Roe

18頭皇冠吉品

Braised Yoshishama Dried Abalone (18ppk)

關東遼參扣鵝掌

Braised Dried Kanto Sea Cucumber with Goose Web

清灼郊外菜遠

Poached Seasonal Vegetable

生蝦叉燒炒飯

Fried Rice with Shrimp and Barbecued Pork

原燉杏汁官燕

Double-boiled Superior Bird's Nest with Almond Cream

精選美點雙輝

Chinese Petit Four

每位 Per Person

\$4,880

堂灼生響螺片

Poached Sliced Sea Whelk

紅燒金山勾翅

Braised Superior Shark's Fin in Brown Sauce

12頭特選網鮑

Braised Amidori Dried Abalone (12ppk)

鮑汁扒玉蘭遠

Chinese Kale with Abalone Sauce

生拆羔蟹炒飯

Fried Rice with Crab Meat and Crab Roe

原燉杏汁官燕

Double-boiled Superior Bird's Nest with Almond Cream

精選美點雙輝

Chinese Petit Four

每位 Per Person

\$4,980

升級為10頭特選網鮑

Upgrade to Abalone (10ppk)

每位 Per Person

\$6,280

升級為8頭特選網鮑

Upgrade to Abalone (8ppk)

每位 Per Person

\$8,480

阿翁名菜

Ah Yung's Signature

紅燒頂金山勾翅

Braised Superior Shark's Fin in Brown Sauce

28頭皇冠吉品

Braised Yoshihama Dried Abalone (28ppk)

花膠關東遼參扣鵝掌

Braised Fish Maw with Dried Kanto Sea Cucumber
and Goose Web

翡翠油泡生剷班球

Stir-fried Grouper Fillet with Vegetable

鮮荷葉豆醬焗雞

Baked Chicken with Bean Paste in Lotus Leaf

上湯清灼玉蘭遠

Poached Chinese Kale in Superior Soup

阿翁炒麵

Fried Noodle in "Ah Yung" Style

原燉杏汁官燕

Double-boiled Superior Bird's Nest with Almond Cream

精選美點雙輝

Chinese Petit Four

每位 Per Person

\$3,680

堂灼生響螺片

Poached Sliced Sea Whelk

蟹肉金山勾翅

Braised Superior Shark's Fin with Crab Meat

25頭皇冠吉品

Braised Yoshihama Dried Abalone (25ppk)

關東遼參扣鵝掌

Braised Dried Kanto Sea Cucumber with Goose Web

清灼唐生菜膽

Poached Chinese Lettuce

阿翁炒飯

Fried Rice in "Ah Yung" Style

原燉杏汁官燕

Double-boiled Superior Bird's Nest with Almond Cream

精選美點雙輝

Chinese Petit Four

每位 Per Person

\$3,980

有營菜式

EatSmart Dishes



蔬果之選

More “Fruit and Vegetables” Dishes

金湯如意卷

Shrimp-stuffed Cabbage Roll in Pumpkin Sauce

例牌 Regular \$398

白玉桃膠龍鬚菜

Braised Winter Melon with Peach Gum and Gracilaria

例牌 Regular \$280



3少之選

“3 Less” Dishes

荔芋海鮮南瓜盅

Stewed Pumpkin Soup with Seafood and Taro

例牌 Regular \$580

鮮蝦青瓜煮魚鰾

Braised Fish Maw with Shrimp and Cucumber

例牌 Regular \$550

翡翠蟹鉗竹笙釀官燕

Braised Superior Bird's Nest in Bamboo Fungus with Crab Claw and Vegetable

每位 Per Person \$480

翡翠百花釀遼參

Braised Sea Cucumber Stuffed with Shrimp Paste and Vegetable

每位 Per Person \$480