



## 本月推介 – 漁港風情

# MONTHLY RECOMMENDATIONS – A TASTE OF LOCAL HERITAGE

本地出產之食材, 包括鮮雞、海味、蝦乾、蝦膏及梅菜等

Locally-Sourced Ingredients Including Chicken, Dried Squid, Dried Tiger Prawn, Air-Dried Cured Meat, Dried Shrimp Paste and Preserved Mustard Cabbage, etc.

### 艇家半煎煮星斑球

Leopard Coral Garoupa Fillet, Dried Squid, Shiitake, Straw Mushroom, Turnip, Chinese Celery, Rice Vermicelli, Aged Dried Mandarin Peel, Simmered \$568

### 漁翁撒網

Sliced Abalone, Scallop, Prawn, Dried Tiger Prawn, Asparagus, Homemade XO Sauce, Sautéed \$438

### 鮮沙薑生焗粉嶺平原雞

Locally-Farmed Fanling Ping Yuen Chicken, Fresh Galangal, Ginger, Spring Onion, Baked \$328

### 香煎馬友姑仔筒馬蹄肉餅

Minced Pork Patty, Salted Fish, Dried Squid, Water Chestnut, Shiitake, Pan-Seared \$238

### 石澳梅菜王炆北海道五層腩

Hokkaido Pork Belly, Local Preserved Mustard Cabbage, Braised \$288

### 蘭度炒臘味

Kale, Air-Dried Cured Meat, Sautéed \$298

### 啫啫大澳蝦乾蝦膏唐生菜煲

Chinese Lettuce, Dried Shrimp, Dried Shrimp Paste, Braised in a Clay Pot \$268

### 生炒臘味糯米飯

Glutinous Rice, Air-Dried Cured Meat, Dried Shrimp, Egg, Spring Onion, Wok-Fried \$298

如閣下有任何食物敏感或欲選用素菜上湯, 請與我們的服務員聯絡  
Please inform your server if you have any food allergies, dietary restrictions or if you prefer a vegetarian-based stock in your dish.  
所有價目需另加一服務費  
All prices are subject to 10% service charge.



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local ingredients

