

香江 · 經典

THE FORGOTTEN RECIPES

獲獎無數的米芝蓮行政總廚曾超烈師傅為您呈獻一系列經典懷舊菜色，帶領您回到輝煌的六七十年代，重拾香港大亨的昔日情懷。

Presented by award-winning Michelin Chef Mango Tsang Chiu Lit, these forgotten recipes will take you on a walk down memory lane, back to the good old days of Hong Kong tycoons from the golden era of the 60s & 70s.

梅子荷包大鱔湯 Eel, Preserved Vegetable Leaf Wrap, Plum, Chinese Celery, Double-Boiled			每位 per person \$138
乾煎大蝦碌 King Prawn, Soy Sauce, Fried			每位 per person \$288
香煎琵琶瑤柱 Conpoy, Crab Meat, Steamed Egg, Pan-Seared			\$268
荷香桂魚卷 Mandarin Fish Roll, Yunnan Ham, Bamboo Shoots, Sautéed			\$268
鹹魚田雞腿魚卜煲 Frog's Legs, Salted Fish, Fresh Fish Maw, Ginger, Onion, Served in Clay Pot, Wok-Fried			\$268
台山焗豆腐 Fried Tofu stuffed with Shrimp and Pork, Salted Egg Yolk and Minced Pork Sauce, Baked			每位 per person \$68
木耳杞子煮雞酒 Chicken, Wolfberry, Chinese Black Fungus, Glutinous Rice Wine, Served in Clay Pot, Boiled			\$438
家常炒膏蟹 Mud Crab, Barbecue Pork, Egg, Spring Onion, Sautéed			\$488
金針雲耳當歸燒鵝 Goose, Daylily, Black Fungus, Angelica, Roasted	例 regular \$248	半隻 half \$388	一隻 whole \$728

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