

Live seafood cooking style

Baby abalone, Pacific oyster, Scallop

珍珠飽, 生蠔, 帶子

Steamed with ginger & shallot
Steamed with garlic & vermicelli
Steamed with XO chilli sauce & vermicelli

清蒸
蒜蓉粉絲蒸
XO粉絲蒸

Mud crab, Snow crab, Lobster, King crab

泥蟹, 金蟹, 龍蝦, 皇帝蟹

Nature steamed
Braised with supreme stock
Sautéed with ginger & shallot
Sautéed with black bean sauce
Sautéed with XO chilli sauce
Deep fried with spicy salt & pepper
Sautéed with garlic & butter sauce
Braised with garlic, pork, vermicelli in hot pot
Deep fried with black bean, garlic & chilli (HK style)
Sautéed with Szechuan chilli sauce/Singapore style

清蒸
上湯焗
薑蔥焗
豉汁炒
XO醬炒
椒鹽
蒜蓉牛油焗
金沙粉絲煲
避風塘炒
川椒炒/星洲辣椒炒

Live fish

游水魚類

Steamed with garlic & shallot
Steamed with black bean sauce
Pan fried whole fish with soy sauce
Deep fried with spicy salt & pepper
Steamed with garlic & orange peel
Steamed with preserved vegetable & mushroom

薑蔥清蒸
豉汁蒸
煎封
椒鹽
蒜蓉果皮蒸
雙冬蒸

海鮮類另加面底, 煲粥等 加收一份, 雙份
海鮮類貳食額外 加收

