

Chef's Recommendations A

香港東海小炒皇 <i>Hong Kong Stir-Fried Assorted Delicacies</i>	\$23
雜菌菇麻婆豆腐 <i>Mixed Mushrooms Spicy Ma-Po Tofu</i>	\$23
鼓汁鮮蘆筍炒雜菌 <i>Asparagus & Mixed Mushroom in Black Bean Sauce</i>	\$23
十八涌煎釀藕餅 <i>Pan-Fried Lotus Root Patties w/ Special Sauce</i>	\$22
鮮淮山椰汁煮南瓜 <i>Chinese Yam & Pumpkin w/Coconut Juice</i>	\$23
蝦干鮮浸涼瓜皮 <i>Bitter Melon Dried Shrimp in Broth</i>	\$23
一口脆豆腐 <i>Bread Crumb Fried Tofu</i>	\$20
尖椒爆炒甘香肉 <i>Spicy Chili Stir Fried Pork Belly</i>	\$23
東海招牌扣肉 <i>Braised Pork Belly with Preserved Cabbages</i>	\$25
蜜椒铁板牛仔骨 <i>Sizzling Honey Pepper Beef Ribs</i>	\$28
鐵板三杯大腸 <i>Saute'd Scallion Pork Intestine in Clay Pot</i>	\$28

Chef's Recommendations B

四季豆豆醬爆猪脸肉 <i>Stir-Fried Pork Cheek String Bean</i>	\$23
古法脆皮炸大腸 <i>Crispy Fried Pork Intestine</i>	\$23
港式生炒骨 <i>Sweet & Sour Spare Ribs with Pineapples</i>	\$22
腩肉蝦干爆菜花 <i>Stir-Fried Broccoli w/Braised Pork Belly & Dried Shrimp</i>	\$25
养胃胡椒猪肚雞煲 <i>Pork Tripe & Chicken Stew in Clay Pot</i>	\$28
金牌咖啡骨 <i>Signature Spare Ribs</i>	\$26
秘製古法羊腩煲 <i>Classical Lamb Stew in Clay Pot</i>	\$35
荷葉雲耳金針蒸田雞 <i>Steamed Frog and Enoki Mushroom & Black Fungus w/Lotus ...</i>	\$28
風味田雞大蜆煲 <i>Frog & Clam in Clay Pot</i>	\$26
北菇栗子炆雞 <i>ClayPot of Chicken w/Chestnuts & Shiitake Mushrooms</i>	\$23
鐵板孜然羊肉片 <i>Cumin Lamb Slices in Clay Pot</i>	\$26