

Chef's Recommendations C

東海生蠔煲仔蟹 <i>Oyster, Crab w/Ginger & Scallions in Clay Pot</i>	\$MKT
黑松露金針蒸龍蝦 <i>Steamed Lobster w/Enoki Mushrooms&Black Truffle Sauce</i>	\$MKT
椰汁香芋肉蟹煲 <i>Taro and Crab in Clay Pot w/ Coconut Juice</i>	\$MKT
東海秘汁焗龍蝦 <i>Maine Lobster baked with herbs</i>	\$MKT
港式橋底蟹 <i>Typhoonshelter Crab</i>	\$MKT
酸菜煮脆肉鮭魚片 <i>Crispy Fish Stew w/Preserved Vegetable</i>	\$30
秘汁龍蝦煮糯米 <i>Sticky Rice Steamed Lobster</i>	\$MKT
特式椒鹽茶樹菇 <i>Tea Tree Mushroom w/ Salt and Pepper</i>	\$20
XO醬大蝦干逼粉絲 <i>XO Sauce Stir-Fried Prawns over Glass Noodles</i>	\$23
涼瓜肉崧爆炒海參 <i>Stir-Fried Sea Cucumber w/Bitter Melon & Minced Pork</i>	\$32
特式椒鹽龍利球 <i>Salt and Pepper Atlantic Fluke Fillet</i>	\$23

家庭套餐 Special Family Set Menu

四位用 For Four \$168.00

東海燒味雙拼 <i>Barbeued Combination Platter</i>	
是日靚炖湯 <i>Soup of the Day</i>	
XO醬碧綠紅花蚌 <i>XO Chill sauce Saute'd Red Clams</i> & Scallops	
金沙南瓜焗肉蟹 <i>Salty Egg Yolk Saute'd</i> <i>Pumpkin Crab</i>	
港式生炒骨 <i>Sweet & Sour Spare Ribs with Pineapples</i>	
清炒田園時蔬 <i>Stir-Fried Seasonal Green</i>	

六位用 For Six \$218.00

東海燒味雙拼 <i>Barbeued Combination Platter</i>	
是日靚炖湯 <i>Soup of the Day</i>	
XO醬碧綠紅花蚌 <i>XO Chill sauce Saute'd Red</i> Clams & Scallops	
南乳吊燒雞(半隻) <i>Regal Crispy Fried Chicken (Half)</i>	
靈芝菇蜜椒牛柳粒 <i>Stir-Fried Fillet of Beef</i> & Mushroom with Bell Pepper in Honey Sauce	
清蒸游水河上鮮 <i>Striped Bass Steamed w/scallions</i>	
清炒田園時蔬 <i>Stir-Fried Seasonal Green</i>	

是日精美甜品 Dessert of the Day

只限堂食 (For Dine-In Only)

Maximum 2 Tables

以上價錢均不包括稅金及小費

The above price is exclusive of tax & gratuity
Served Weekdays Only, Except Saturday, Sunday & Holidays