

### 廚師精選時令海鮮 **Chef's Selection of Seafood**

#### 多寶魚 + Turbot

清蒸 / 豉汁蒸 / 椒鹽焗

Steamed / Steamed with Black Bean Sauce / Grilled with Pepper Salt

#### 鮮魷 + Fresh Squid

椒鹽 / 豉椒炒 / 蒜蓉炒 / 椒鹽焗

Salt and Pepper / Stir-fried with Black Bean & Chili /

Stir-fried with Garlic / Grilled with Pepper Salt

#### 花甲 + Clams

豉椒炒 / 白酒煮 / 白酒煮意粉 (+\$20)

Stir-fried with Black Bean & Chili / Sauteed with White Wine /

Sauteed with White wine and Spaghetti (+\$20)

#### 大蠔子皇 + Razor Clam King

豉椒炒 / 蒜蓉粉絲蒸

Stir-fried with Black Bean & Chili / Steamed with Garlic & Vermicelli

#### 扇貝 + Scallop

蒜蓉粉絲蒸、椒鹽焗

Steamed with Garlic & Vermicelli / Grilled with Pepper Salt

#### 貴妃蚌 + Osmanthus Mussels

蒜蓉粉絲蒸

Steamed with Garlic & Vermicelli

### 是日精選 **Daily Recommendation**

#### 台山桶蠔 + China Taishan City Oysters

酥炸金蠔 / 薑蔥蠔煲

Deep-fried Crispy Style / Stir-fried with Ginger and Scallion

#### 澳洲 / 美國活蠔 + Fresh Australian / U.S. Oysters

芝士白汁焗 / 蒜蓉牛油焗 / 洋蔥蒜蓉牛油焗 / 辣椒蒜蓉牛油焗

Baked with: Cheese & Cream Sauce / Garlic Butter /

Onion, Garlic & Butter / Chili, Garlic & Butter

#### 紅魷 + Red Snapper

清蒸 / 豉汁蒸 / 椒鹽焗

Steamed / Steamed with Black Bean Sauce / Grilled with Pepper Salt

#### 鱸 + Eel

鹽燒

Salt Grilled

