

WEEKEND SNACK RECOMMENDATION

	HK\$
	Per Plate
Deep-fried minced shrimp balls stuffed with cheese	280
Deep-fried Taishan oysters with salt egg yolk served with lettuce	264
Marinated jelly fish in vinegar sauce	230
Fresh clams with chilli peppercorn and sesame sauce	220
Deep-fried shrimp dumplings with sweet and sour sauce	190
Cold shredded South African abalone in plum sauce (per piece)	188
Roasted chicken livers	160
Crisp bean curd skin rolled with bolete mushroom and vegetable	135
Deep-fried squid in spicy salt and chili	135
Pork and century egg congee (per bowl)	128
Diced ox-tongue in black pepper sauce	120
Pan-fried minced beef with dried tangerine peel and water chestnut	120
Deep-fried chicken wings flavoured with shrimp paste	120
Sautéed turnip with X.O. sauce	120
Braised chicken feet with peanut	120
Sautéed rice rolls with superior soy sauce	120
Bean curd skin rolls filling with mashed shrimps and assorted vegetables in supreme soup	120
Steamed minced chicken buns	120
Deep-fried tribute vegetable and diced chicken dumplings	120
Baked barbecued pork buns topped with pineapple crust	120
Green chili peppercorn filled with minced fish	120
Braised Ox-tripe with turnips	120
Braised pomelo peel with bamboo fungus and shrimp roe	120
Steamed shrimp and pork dumplings with peanuts in “Chiuzhou” Style	88

All prices are subject to a 10% service charge.

If you have any concerns regarding food allergies, please alert your server prior to ordering.