

WEEKEND SNACK RECOMMENDATION

	HK\$ Per Plate
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
“Fuzhou” noodles in soup with Spanish Iberico pork (per bowl)	188
Marinated Taishan oysters	188
Shredded fish skin with green peppercorns	135
Crisp bean curd skin rolled with bolete mushroom and vegetables	135
Deep-fried squid in spicy salt and chilli	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 peanuts	120
Sautéed rice rolls with superior soy sauce	120
Bean curd skin rolls stuffed with shrimp paste and assorted vegetables in supreme soup	120
Steamed minced chicken buns	120
Deep-fried tribute vegetable and chicken dumplings	120
Baked barbecued pork buns topped with pineapple crust	120
Green chilli 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.