

# Season Chef Special



Whole Sea Bass with Chef Secret  
Chopped Pepper Sauce  
秘制剁椒全魚 **£42.00**



Sautéed Sliced Lamb  
小炒羊肉 **£22.00**



Osmanthus Sea Bass in Honey Sauce  
蜜汁桂花鱸魚 **£18.00**



Shanghai Style Boiled Chicken  
上海白切雞 **£18.00**

Sautéed Pea Sprouts in Wine Sauce  
酒香豆苗 **£16.00**

Sweet and Sour Spare Ribs  
糖醋小排 **£12.80**

Tianmu Bamboo shoots Salad  
涼拌天目筍 **£8.50**



Shanghai Style Pork and  
Shepherd's Purse Wonton (6ps)  
上海豬肉薺菜餛飩 **£12.80**

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## Seafood (Market Price)

生猛海鮮 (時價)



### King Crab

(Steamed, Scallion Oil, Steamed/Scallion Oil)  
(A week pre-order)

帝皇蟹 (清蒸、蔥油、雙吃)  
- 提前壹周預定



### Scotland Lobster (Ginger Onion, Sautéed)

蘇格蘭大龍蝦 (姜蔥、滑炒)



### Steamed Turbot (3 days pre-order)

多寶魚 (清蒸)  
- 提前三天預定



### Steamed Leopard Coral Grouper

(3 days pre-order)

東星石斑魚 (清蒸)  
- 提前三天預定



### North Sea Scallops with Minced Garlic

北海特級扇貝 (蒜蓉)



### Razor Clams (Garlic, Sautéed)

大竹蟶 (蒜蓉、滑炒)