



廚師推介 (晚市)



Chef's Recommendations (Dinner)

牛肉 Beef

- 黑松露免治牛肉煎腸粉
Pan Fried Flour Rolls with
Minced Beef in Black Truffle Oil

\$188

- 黑松露牛肉生菜包 (6件)
Black Truffle Sauce with Beef
in Lettuce Wrap (6pcs)

\$168

- 蜜椒鮮淮山牛腩
Pan Fried Beef Shin with
Sweet Pepper & Chinese Yam

\$168

- 避風塘脆皮牛坑腩
Deep Fried Beef Brisket in
Hong Kong Style

\$168

- 蜜汁香煎牛脷托 (6件)
Pan-fried Ox Tongue with
Honey Sauce (6pcs)

\$138

海鮮 Seafood

- 豉油皇煎蝦碌 (6隻)
Sauteed Prawn with
Supreme Soy Sauce (6pcs)

\$238

- 鮮蟹肉洋蔥芝士焗釀蟹蓋 (每隻)
Baked Stuffed Crab Shell with Cheese
and Fresh Crab Meat (each)

\$168

- 香煎粒粒墨魚餅 (6件)
Pan Fried Cuttlefish Cakes (6pcs)

\$168

- 香煎羽衣甘藍鯪魚餅 (6件)
Pan Fried Dace Fish Cake with Kale (6pcs)

\$138

- 豆乳蛋白蒸海蜆
Steamed Sea Clam with
Soy Milk Egg White

\$128



豬肉 Pork

- 西班牙蜜汁叉燒
Megan's Kitchen Special BBQ Pork
using Spanish Pork

\$188

- 豉蜜欖角西班牙豬肋條
Spanish Spare Ribs with Olives
in Honey Sauce

\$188



Omni Pork 素春卷 (5條)
Omni Pork Vegetarian Spring Roll (5pcs)

\$118

雞鵝鴿 Chicken/Goose/Pigeon

- 當紅脆皮石岐鮮乳鴿 (每隻)
Roasted Pigeon (each)

\$138

- 糯米飯釀脆雞翼 (每隻)
Deep Fried Chicken Wing Stuffed
with Glutinous Rice (each)

\$68

- 鮑汁鵝掌配時菜 (每隻)
Goose Feet and Vegetables with
Abalone Sauce (each)

\$68

多謝加一服務費 10% Service charge