

私廚

星芝華
STARCHIVA®

特別推薦



芙蓉海皇燕窩羹	(4-6位) (8-10位)	\$68/\$118
Seafood Soup with Bird's Nest		
手磨杏汁燉官燕	(4-6位) (8-10位)	\$68/\$118
Double-boiled Superior Bird's Nest with Almond Milk		
薑蔥生炒走地雞		\$38
Fried Free Range Chicken with Ginger and Green Onion		
北菇鵝掌扒豆苗 (6位)		\$48
Braised Goose Webs With Black Mushrooms & Snow Pea Sprout (6pcs)		
川味麻辣雞煲(微辣/正常辣/大辣)		\$38
Sichuan Style Spicy Chicken in Clay Pot (Mild/Medium/Hot)		
家鄉枝竹炆鴨 (一隻) **		\$55
Braised Duck with Bean Curd Skin (Whole)		
XO醬爆五花腩焗海參		\$45
Baked Sea Cucumber and Pork Belly with XO Sauce		
四寶臘味煲仔飯*		\$30
Claypot Rice with Preserved Meat		
椰香帶子南瓜盅**		\$48
Coconut Scallop in Pumpkin		
大良炒牛奶		\$38
Daliang Fried Cream		
木魚花蜜煎鱈球(6件)		\$45
Fried Honey eel (6pcs)		
五柳松鼠魚 (1.5lbs)		時價
Deep-fried Green Bass With Sweet and Sour Sauce		
生焗游水青斑 (1.5lbs)		時價
Baked Green Bass 1.5lbs		
游水青斑兩吃 (炒球+滾湯)		時價
Green Bass Two Styles (Fried Fish Fillet & Soup)		

*菜品需等候半小時 **菜品需等候一小時
Please allow *30 min and **1 hour cooking time

以下菜品需要提前一天預訂:

紅燒海皇青片翅	(4-6位) (8-10位)	\$108/ \$188
Braised Shark Fin Soup with Assorted Seafood		
金龍戲珠(雙龍蝦3磅)		\$128
Steamed Pumpkin with Creamy Pan Fried Lobster Meat		
鮑汁扣釀海參伴鮑魚(4位)		\$88
Sea Cucumber Stuffed with Shrimp paste braised with Abalone sauce		
鎮店古早糯米雞 (一隻)		\$58
Chicken Stuffed with Sticky Rice		
胡椒豬肚包雞		\$68
Stuffed Hog Maw with Chicken & Black Pepper		
鮮拆原隻溫哥華蟹肉炒牛奶		\$98
Fried Vancouver Crab Meat with Milk		
花膠濃湯雞煲翅		\$138
Braised Shark Fin in Chicken & Fish Maw Broth		
家鄉梅子炆鴨 (一隻)		\$58
Braised Duck with Salted Plums (Whole)		

