



MID-AUTUMN FESTIVAL 菜單
A LA CARTE MENU

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| 明太子釀蟹蓋
<i>Signature deep-fried crab shell stuffed with fresh crab meat and pollock roe</i> | \$168 |
| 蝦濃湯花枝釀遼參
<i>Stuffed sea cucumber with cuttlefish mousse in prawn jus</i> | \$288 |
| 藏紅花汁花膠扒
<i>Braised fish maw in saffron sauce</i> | \$388 |
| 海苔蛋白脆炸花枝條
<i>Deep-fried cuttlefish stick with seaweed and egg white</i> | \$168 |
| 麻辣豆酥龍躉皮
<i>Deep-fried spicy giant grouper skin with savory crisbean</i> | \$168 |
| 上海燻鱈魚
<i>Shanghai style smoked cod fish</i> | \$238 |
| 砵酒焗美國生蠔
<i>Baked American oyster with port wine in clay pot</i> | \$238 |
| 當紅脆皮雞 (全隻 / 半隻)
<i>Deep-fried crispy chicken (whole / half)</i> | \$468 / \$238 |
| 蜜餞欖角脆香骨
<i>Fried pork rib with honey glaze and Chinese black olives</i> | \$228 |
| 椒鹽蒜香骨
<i>Deep-fried spare ribs with spicy salt and garlic</i> | \$228 |
| 三蔥炒A4日本和牛粒
<i>Stir-fried Japanese A4 wagyu beef cube with onions</i> | \$398 |
| 上湯 / 清炒時蔬
<i>Seasonal vegetable in supreme broth/ stir-fried</i> | \$138 |

金鷺湖
le vow restaurant

