



星芝華
STARCHIVA®

特別推薦



芙蓉海皇燕窩羹

Seafood Soup with Bird's Nest

(4-6位) (8-10位)
\$78/\$128

手磨杏仁燉官燕

Double-boiled Superior Bird's Nest with Almond Milk

(4-6位) (8-10位)
\$78/\$128

薑蔥生炒走地雞

Fried Free Range Chicken with Ginger and Green Onion

\$45

北菇鵝掌扒豆苗 (6位)

Braised Goose Webs With Black Mushrooms & Snow Pea Sprout (6pcs)

\$58

川味麻辣雞煲(微辣/正常辣/大辣)

Sichuan Style Spicy Chicken in Clay Pot (Mild/Medium/Hot)

\$45

家鄉枝竹炆鴨 (一隻) **

Braised Duck with Bean Curd Skin (Whole)

\$65

XO醬爆五花腩焗海參

Baked Sea Cucumber and Pork Belly with XO Sauce

\$48

四寶臘味煲仔飯*

Claypot Rice with Preserved Meat

\$38

椰香帶子南瓜盅**

Coconut Scallop in Pumpkin

\$55

大良炒牛奶

Daliang Fried Cream

\$38

木魚花蜜煎鱈球(6件)

Fried Honey eel (6pcs)

\$55

五柳松鼠魚 (1.5lbs)

Deep-fried Green Bass With Sweet and Sour Sauce

時價

生焗游水青斑 (1.5lbs)

Baked Green Bass 1.5lbs

時價

游水青斑兩吃 (炒球+滾湯)

Green Bass Two Styles (Fried Fish Fillet & Soup)

時價

*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

Braised Shark Fin Soup with Assorted Seafood

(4-6位) (8-10位)
\$118/\$198

金龍戲珠(雙龍蝦3磅)

Steamed Pumpkin with Creamy Pan Fried Lobster Meat

\$138

鮑汁扣釀海參伴鮑魚(4位)

Sea Cucumber Stuffed with Shrimp paste braised with Abalone sauce

\$98

鎮店古早糯米雞 (一隻)

Chicken Stuffed with Sticky Rice

\$65

胡椒豬肚包雞

Stuffed Hog Maw with Chicken & Black Pepper

\$78

鮮拆原隻溫哥華蟹肉炒牛奶

Fried Vancouver Crab Meat with Milk

\$108

花膠濃湯雞煲翅

Braised Shark Fin in Chicken & Fish Maw Broth

\$148

家鄉梅子炆鴨 (一隻)

Braised Duck with Salted Plums (Whole)

\$65

