

Radiance Selections 主厨推荐

.R1 Golden Crispy Crumbs Oversized Prawn 黄金酥大明虾 — \$29

Chef Luo's secret recipe and best seller! Utilizes a special double flash frying technique, it seals in the juices and smooth flavor of the lightly crusted seafood extremely well,

.R2 Steamed Whole Stripe Bass with Scallion & Ginger 清蒸鲈鱼 — \$35

Classic Cantonese delight; whole stripe bass steamed with thinly shredded scallion and ginger, served with seafood soy sauce

.R3 Lobster & Chicken over Sticky Rice in Lotus Leaf 糯米荷叶龙虾蒸上鸡 (Add XO Sauce +\$4)

— \$42 \$63

Double delights of lobster and tender free range chicken (with bones) over sticky rice steamed on lotus leaf in bamboo basket. The juice of lobster & chicken is fully absorbed in sticky rice resulting a mouthful of fragrance and satisfaction.

NEW .R3a Jumbo Shrimp & Chicken over Sticky Rice in Lotus Leaf 糯米荷叶大虾蒸上鸡 — \$32

Same recipe as above with jumbo shrimp instead

.R4 Braised Dongpo Pork with Pu'er Tea 普洱东坡肉 — \$16 \$27

A famous recipe with our chef's master twist. Braised pork belly square, pu'er tea, paired with baby greens

.R5 Steamed Chilean Sea Bass 清蒸桂花鱼 — \$39

Steamed Chilean sea bass fillet, vegetable, scallion, chef's seafood soy sauce

.R6 Braised Ox Tails with Red Wine Sauce 红酒炖牛尾 — \$30

Slow-braised ox tails, shiitake mushroom, carrots, rich in nutrients and flavors

Clay Pot / Casserole 砂锅

.C1 Chinese Eggplant with Cured Fish Pot 咸鱼鸡粒茄子煲 — \$22

Diced chicken, salt fish, Chinese eggplant, a traditional Cantonese family dish

NEW .C2 Szechuan Style Spicy Beef & Tofu 四川牛肉豆腐 — \$23

Sliced flank steak, silky tofu, spicy bean sauce, scallion

.C3 Roasted Duck Pot 烧鸭白菜粉丝锅 — \$27

Roasted duck (bone in), napa cabbage, broccoli, mung bean vermicelli, cilantro

.C4 Braised Dongpo Pork with Wide Mung Bean Noodle 东坡肉鹌鹑蛋烧宽粉 — \$27

Pork belly square, quail eggs, wide mung bean noodles, ginger, scallion

NEW .C5 Chicken & Tea Tree Mushroom Pot 小鸡炖蘑菇 — \$26

Slow-braised chicken (bone in) & tea tree mushroom, with wide mung bean noodle to fully absorb the flavor and aroma