

Chef Tony Seafood Restaurant's Culinary Director and Chinese Master Chef Tony He,
Executive Chef Tommy Pang & Dim Sum Head Chef David Luo x Restaurant of the Year 2016 – Maenam's Executive Chef Angus An

DINING
by the AWARDS


Marinated Chicken, Cuttlefish Ink Shrimp Dumpling, Tossed Chinese Broccoli with Black Truffles and Bitter Melon with Bean / Chef Tony
龍騰四海 - 頤東撈雞、金箔蝦餃、黑松露玉蘭片、涼瓜毛豆蓉


PRESENTED BY

Cipes Brut NV



Lobster Salad with Mixed Organic Greens, Ginger & Citrus Sauce / Chef Tony
龍皇太子沙律

GRYPHON


Pumpkin Soup with BC Dungeness Crab Meat , Lobster & BC Scallop / Chef Tony
金湯海皇羹

2016 Summerhill Vineyard Chardonnay

South Africa Abalone, Goose Web with Egg Noodles / Chef Tony
吉品鮑魚鵝掌伴生麵

Award-winning Charcoal Grilled Duck / Chef Tony
明爐炭燒水鴨 - 得獎首本名菜

2013 Spadefoot Toad Syrah

Stir-fried BC Spot Prawns with Black Pepper / Chef Angus An 
泰式黑胡椒牡丹蝦

Muslim Curry Lamb with Pickled Figs & Pearl Onions / Chef Angus An
穆斯林咖哩山羊

2017 Tan Vineyard Viognier

DESSERT

Award-winning Egg Yolk Lava Bun, Chilled Green Tea Milk Pudding and Sponge Cake / Chef Tony
金箔金沙飽 - 得獎首本名菜、綠茶雙皮奶、馬拉糕