



Yan Toh Heen

A Taste of Spain, Cantonese Style

**Chef Lau's New Dishes
Showcasing Premium Spanish Ingredients**

November 19, 2018 – January 31, 2019

黑椒西班牙豚肉煎餃子 HK\$88
Pan-seared Dumplings with Iberico Pork
and Black Peppercorns (3 pcs)

紅蝦蘿蔔絲酥 HK\$118
Crispy Spanish Carabinero Shrimp
and Turnip in Puff Pastry (Per Person)

天府西班牙紅蝦 HK\$268
Simmered Carabinero Shrimp with Egg and Chili Sauce (Per Person)

紅燒西班牙黑豚面珠煲 HK\$420
Stewed Iberico Pork Cheek with Preserved Vegetables in a Casserole

黑椒欖角西班牙海鱸魚煲 HK\$380
Stewed Spanish Sea Bass and Black Olives
with Black Pepper Sauce in a Casserole

醬爆西班牙黑豚白露筍卷 HK\$320
Wok-fried Iberico Pork Roll and White Asparagus
with Spicy Sauce

西班牙蜜汁火腿鳳皇卷 HK\$320
Wok-fried Chicken Roll with Spanish Ham in Honey Sauce

西班牙紅蝦膏炒香苗 HK\$148
Fried Rice with Carabinero Shrimp Roe,
Air-dried Meat and Salty Egg (Per Person)