



## 時令推介

### SEASONAL RECOMMENDATIONS



涼拌白露筍拼原隻南非鮮鮑魚 Chilled White Asparagus with Whole Abalone	280 每位 Per person
乾燒鴛鴦大花蝦 Pan-fried King Prawn with Water Chestnut, Crispy Prawn Head with Sweet and Chilli Sauce	280 每位 Per person
醋椒金菇斑片湯 Hot and Sour Leopard Coral Garoupa Soup with Enoki Mushroom	220 每位 Per person
雞油花彫蒸龍蝦 Steamed Lobster with Chicken Oil and “Hua Diao”	980
椒鹽大花蝦 King Prawn with Spiced Salt	720
金蒜花彫炒鯧魚球 Sautéed Pomfret with Crispy Garlic and “Hua Diao”	380
豉汁白玉蒸鯧魚球 Steamed Pomfret with Bean Curd in Black Bean Sauce	380
上湯雲腿扒白露筍 Braised White Asparagus with Yunnan Ham in Bouillon	320
南乳醬燒琵琶鴿 Roasted Pigeon with Fermented Red Bean Curd Paste	220
芹香白露筍炒螺片桂花蚌 Sautéed Coral Clams with Sea Whelk, White Asparagus and Celery	420

加一服務費 All prices are subject to 10% service charge  
請將手機轉為靜音模式 Please kindly switch your mobile to silent mode  
為閣下健康著想，如閣下對任何食物有過敏反應，請跟餐廳職員聯絡。  
Please inform your server of any food related allergies as your well-being and  
comfort are our greatest concern.