



時令推介

SEASONAL RECOMMENDATIONS



金湯海皇翅 Braised Shark's Fin with Seafood in Pumpkin Broth	400 每位 Per person
烏雞瑤柱花膠燉螺頭 Double Boiled Sea Whelk with Silky Chicken, Fish Maw and Conpoy	400 每位 Per person
魚湯花膠魚肚浸時蔬 Poached Seasonal Vegetable with Fish Maw in Fish Broth	580
鮮蟹肉瑤柱桂花炒魚肚 Fried Fish Maw with Egg, Conpoy and Fresh Crab Meat	400
家鄉炆沙井金蠔煲 Braised Sun Dried Oyster with Roasted Pork Belly, Bean Curd Puff and Black Mushroom in Casserole	400
黑松露蜜煎沙井金蠔 Pan-fried Sun Dried Oyster with Honey and Black Truffle	380
香煎家鄉蓮藕餅 Pan-fried Lotus Root with Minced Pork, Mushroom and Shrimp Mousse	280
荷芹蓮藕炒臘味 Sautéed Chinese Pork and Liver Sausages with Lotus Root and Chinese Celery	260
珊瑚扒豆苗 Braised Pea Sprout with Fresh Crab Meat and Coral	420
生炒臘味糯米飯 Fried Glutinous Rice with Chinese Pork and Liver Sausages, Dried Shrimp and Conpoy	108 每位 Per person

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.