



時令推介

SEASONAL RECOMMENDATIONS



香蔥雞油菌蒸星斑片 Steamed Garoupa Fillets with Scallion and Chanterelle Mushroom	每位 \$300 Per Person
鮮蟹肉冬茸羹 Winter Melon Broth with Fresh Crab Meat	每位 \$240 Per Person
鮮野菌海皇瓜粒湯 Winter Melon Soup with Seafood, Mushroom and Conpoy	每位 \$240 Per Person
雞油菌彩椒炒星斑球 Sautéed Garoupa Fillets with Capsicum and Chanterelle Mushroom	\$840
濃扣南非鮑魚牛肝菌炆雞煲 Braised Chicken Fillets with South African Abalone and Porcini Mushroom in Casserole	\$600
碧綠鮮牛肝菌爆炒和牛片 Wok-Fried Wagyu Beef with Vegetable and Porcini Mushroom	\$550
黑松露海皇炒香苗 Fried Rice with Assorted Seafood and Black Truffle	\$400
野菌乾燒伊麵 Braised E-fu Noodle with Chive and Assorted Mushroom	\$330
鮮野菌紅燒豆腐 Braised Bean Curd with Assorted Mushroom	\$260
蒜蓉泡椒粉絲蒸勝瓜 Steamed Angled Luffa with Vermicelli, Garlic and Pickled Pepper	\$260
濃湯鮮百合雲耳浸勝瓜 Poached Angled Luffa with Lily Bulbs and Black Fungus in Chicken Broth	\$240
時令菇菌菜式 配 寶蘭生 生或熟普洱茶 Tea Pairing with Seasonal Mushrooms Items (Raw or Ripen Pureh)	每位 \$88 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.