

時令精選推介 SEASONAL RECOMMENDATIONS

傳統燻鯧魚		例 regular
Traditionally smoked pomfret fish		\$168
花膠鹿茸燉雞湯		每位 per person
Double-boiled chicken soup with fish maw and deer antler		\$488
古法雙冬枝竹羊腩煲	半例 half	例 regular
Braised mutton brisket with shiitake mushrooms, bamboo shoots, water chestnut and bean curd sheets in clay pot	\$398	\$768
川芎白芷魚湯浸斑球		例 regular
Simmered garoupa fillet with Chuan Xiong and Angelica root in fish broth		\$498
窩燒京燒海參蹄筋		例 regular
Sautéed sea cucumber with pork tendon and pork belly served in clay pot		\$468
窩燒黨參雪棗鴛鴦鴨片 		例 regular
Sautéed air-dried duck and duck slices with Pilose Asiabell root served in clay pot		\$338
雙腸油鴨片蝦乾炒西洋菜		例 regular
Stir-fried watercress with air-dried sausages, liver sausages, duck and dried shrimps		\$298
窗燒花雕酒香黑豚肉片 		例 regular
Sautéed Iberico pork loin and air-dried liver sausages served in clay pot with Hua Diao wine		\$288
生炒臘味糯米飯		例 regular
Fried glutinous rice with air-dried meat and shiitake mushrooms		\$268