



## 時令精選推介

### SEASONAL RECOMMENDATIONS

松露蜜汁脆鱧球 Deep-fried crispy eel in black truffle and honey sauce	例 regular \$228
韭黃花膠瑤柱鴨絲羹 Double-boiled duck soup with fish maw, conpoy and chives	每位 per person \$228
魚子醬香煎元貝·金瓜花膠脆米飯 Pan-fried scallop in caviar with fried rice, rice crisps, fish maw and pumpkin	每位 per person \$168
潮式魚湯浸龍躉斑球 Simmered giant groupa fillet with shiitake and black fungus in fish broth	例 regular \$498
脆皮和牛面頰·黑椒汁 Deep-fried crispy Wagyu beef cheek in black pepper sauce	例 regular \$538
鳳凰燒焗一品花膠 Sautéed fish maw with assorted seafood served in clay pot	例 regular \$468
蝦籽雙筍炒美國極黑和牛 Sautéed US Wagyu beef with dried shrimp roe, asparagus and bamboo shoots	例 regular \$538
香辣子母蝦蒸黑豚腩片 Steamed Iberico pork loin with dried mantis shrimps in chili	例 regular \$368
梅菜什菌滑雞煲 Sautéed chicken with pickled cabbage pith and assorted mushrooms served in clay pot	例 regular \$368
山珍野菌鮮筍燒豆腐 Sautéed tofu with morel, elm fungus, shiitake mushrooms and bamboo shoots	例 regular \$268

所有價目以港元計算及另加一服務費  
All prices in HKD and subject to 10% service charge

