



## 時令精選推介

### SEASONAL RECOMMENDATIONS

迷你海皇八寶冬瓜盅 Double-boiled whole winter melon soup with prawns, scallops, crab meat, roasted duck meat, Yunnan ham, diced mushrooms, luffa, lotus seeds and tuberoses		每個 per piece <b>\$988</b> (約 6-8 位用 for 6-8 persons)
麻辣菌醬脆皮雞 Crispy chicken with spicy termite mushrooms sauce	半隻 half <b>\$368</b>	一隻 whole <b>\$698</b>
太白花雕醉香鴿 Drunken baby pigeon in Hua Diao wine sauce		每隻 per piece <b>\$238</b>
野生雞縱菌燉鷓鴣湯 Double-boiled partridge soup with wild termite mushrooms and bamboo pith		每位 per person <b>\$268</b>
芝香酪梨焗波士頓龍蝦 Baked Boston lobster with cheese, avocado and Portobello mushroom		每位 per person <b>\$308</b>
香脆蓮藕花姿餅 Pan-fried lotus root and cuttle fish patties		例 regular <b>\$288</b>
辣菜脯蝦米白涼瓜炒美國極黑和牛片 Sautéed US Wagyu beef with white bitter melon, dried shrimp and spicy pickled radish		例 regular <b>\$538</b>
紫淮山黑皮雞縱菌油泡斑球 Sautéed garoupa fillet with purple yam and termite mushrooms		例 regular <b>\$488</b>
鮮茄魚湯斑片浸莧菜 Simmered Chinese spinach with garoupa fillet and tomato in fish broth		例 regular <b>\$398</b>
蒜子欖豉南瓜斑腩煲 Braised garoupa belly with pumpkin, black olive and garlic served in clay pot		例 regular <b>\$338</b>
牛油果煙三文魚野米炒飯 Fried wild rice with avocado, smoked salmon and raisin		例 regular <b>\$288</b>

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

