



時令精選推介

SEASONAL RECOMMENDATIONS

酸薑流心皮蛋 Chilled lava preserved egg with pickled ginger	每份 per portion \$138
滷水頂鴿皇 Marinated whole pigeon in Loh-Sui sauce	每隻 per piece \$198
花膠錦繡鮮魚湯 Simmered fish soup with fish maw, bamboo piths and elm fungus	每位 per person \$188
金湯酸菜爽鱈球 Simmered eel fillet in fish sour broth with pickled cabbage	每位 per person \$198
鮮果沙津香芒汁脆蝦球 Crispy prawn in mango sauce accompanied with fresh fruit salad	每位 per person \$208
陳皮欖豉什菌炒爽鱈球 Sautéed eel fillet with assorted mushrooms in preserved black olives and dried tangerine peel	例 regular \$398
宮爆汁香脆虎蝦球 Sautéed crispy tiger prawns in Kung Pao sauce	例 regular \$438
老菜脯醬新藕片炒斑球 Sautéed grouper fillet with lotus root in pickled radish sauce	例 regular \$488
薑蔥蒜香爆炒黑豚肉腩片及美國極黑和牛片 Stir-fried Iberico pork belly slices and US Wagyu beef slices in ginger, green onion and garlic	例 regular \$588
花膠麻婆豆腐飯 Mapo tofu and fish maw with fried rice	每位 per person \$138

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

