



## 時令精選推介

### SEASONAL RECOMMENDATIONS

滷水豬仔腳		例 regular
Marinated pig's trotter in Loh-Sui sauce		\$288
松露金菇火鴨絲		每位 per person
Shredded duck with truffle and enoki mushrooms		\$188
野生紅菇燉鮮鮑雞湯		每位 per person
Double-boiled chicken soup with wild red mushrooms and abalone		\$238
家燒上海年糕東星斑		每條 per piece
Braised leopard coral garoupa with Shanghai rice cake		\$1,888
椰汁香芋油鴨滑雞煲		例 regular
Braised chicken and taro with preserved duck in coconut sauce		\$388
荷芹蝦乾炒雙腸油鴨片		例 regular
Stir-fried air-dried sausages, liver sausages and preserved duck with dried shrimps and Chinese celery		\$338
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	\$468	\$898
窩燒 XO 醬乾焗蔥香美國和牛腩		例 regular
Wok-fried US Wagyu brisket with XO sauce and scallions		\$488
濃雞湯素千層魚肚浸時蔬		
Simmered seasonal greens with fish maw and bean curd sheets in chicken broth		\$338
生炒臘味糯米飯		例 regular
Fried glutinous rice with air-dried meat and shiitake mushrooms		\$288

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

