



## 時令精選推介

### SEASONAL RECOMMENDATIONS

藤椒滷水妙齡鴿	每隻 per piece
Marinated pigeon with Sichuan pepper in Loh-Sui sauce	<b>\$138</b>
雜錦海皇冬瓜粒湯	每位 per person
Diced winter melon soup with assorted seafood	<b>\$158</b>
香椿醬蟲草花燒焗小青龍	半隻 half piece
Baked baby lobster with Cordyceps flowers in Chinese Toona paste	<b>\$338</b>
花姿釀遼參伴麻婆豆腐	每位 per person
Braised sea cucumber stuffed with cuttlefish paste, served with Mapo tofu	<b>\$368</b>
蒜香金瓜酸湯浸龍躉斑片	例 regular
Poached giant grouper fillet in pumpkin and sour broth with garlic	<b>\$388</b>
荷香羊肚菌紅棗蒸滑雞	例 regular
Steamed chicken with morel mushrooms and red dates on lotus leaf	<b>\$368</b>
鮮茄海味龍蝦湯素菜煲	例 regular
Simmered assorted vegetables with dried seafood in fresh tomato and lobster broth	<b>\$288</b>
濃雞湯雲腿煨津菜山藥	例 regular
Braised Tianjin cabbage and Chinese yam with Yunnan ham in chicken broth	<b>\$288</b>
雜果仁蒜茸七彩炒菠菜苗	例 regular
Stir-fried baby spinach with mixed nuts and garlic	<b>\$288</b>
避風塘牙魚粒海皇炒飯	例 regular
Fried rice with assorted seafood and Antarctic toothfish cubes in typhoon shelter style	<b>\$308</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

