



雲嶺菌香 · 時令精選推介
SEASONAL RECOMMENDATIONS
TREASURES OF YUNNAN WILD MUSHROOM

藤椒滷水妙齡鴿	每隻 per piece
Marinated pigeon with Sichuan pepper in Loh-Sui sauce	\$138
油雞縱菌涼拌青瓜鮮圍蝦	例 regular
Chilled marinated termite mushrooms with fresh shrimps and cucumber	\$168
雲南野生鮮雜菌海皇冬瓜盅	每個 piece
Double-boiled whole winter melon soup with Yunnan wild mushrooms and assorted seafood	\$1088
脆皮野生鮮雜菌胡椒龍蝦汁	每位 per person
Deep-fried wild mushrooms with lobster pepper sauce	\$168
避風塘老人頭菌元貝鮮圍蝦	例 regular
Deep-fried catathelasma, scallops and fresh shrimps in typhoon shelter-style	\$468
老菜脯醬爆炒老人頭菌蝦仁	例 regular
Stir-fried catathelasma and shrimps with preserved radish sauce	\$468
雞油菌海皇炒滑蛋	例 regular
Scrambled eggs with chanterelles and assorted seafood	\$398
雞油菌勝瓜炒龍躉石斑球	例 regular
Stir-fried chanterelles and garoupa fillets with luffa gourd	\$538
野生鮮雜菌生燜龍躉斑腩	例 regular
Braised garoupa belly with fresh wild mushrooms	\$388
南乳醬燜虎掌菌鮮淮山豬腳仔	例 regular
Braised sarcodon aspratus mushrooms with fresh Chinese yam and pig trotters in fermented red bean curd sauce	\$368
果仁野生雜菌窩燒蔥香野米飯	例 regular
Fried wild rice with nuts, wild mushrooms and spring onion in clay pot	\$308

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

