



時令精選推介

SEASONAL RECOMMENDATIONS

藤椒滷水妙齡鴿	每隻 piece
Marinated pigeon with Sichuan pepper in Loh-Sui sauce	\$138
煙燻四式素菜腐皮卷	六件 6 pieces
Smoked assorted vegetarian bean curd sheet rolls	\$168
武夷山野生紅菇燉螺頭雞湯	每位 person
Double-boiled chicken soup with wild Wuyi Mountains wild red mushroom and sea whelk	\$268
茅台酒香鵝肝醬燒小青龍	半隻 half
Pan-seared green lobster in Moutai wine and foie gras sauce	\$338
蒜香欖菜乾燒南極牙魚	例 regular
Pan-seared Antarctic toothfish fillet with garlic and preserved vegetables	\$668
菜遠蝦籽生根油泡龍躉斑球	例 regular
Braised giant garoupa fillet with fried gluten puffs, seasonal greens, and dried shrimp roe	\$498
豉蒜肉碎南瓜斑腩煲	例 regular
Braised garoupa belly with pumpkin, minced pork, black beans and garlic in clay pot	\$368
大澳蝦膏香蔥煎雞件	例 regular
Braised chicken with spring onion in Tai O shrimp paste	\$388
蝦乾肉碎濃雞湯鶴藪白菜	例 regular
Braised cabbage with dried shrimp and minced pork in chicken broth	\$248
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

