



时令推荐
SEASONAL SPECIALTIES



遼參雪蓮燉鮮螺 Double-boiled sea whelk with sea cucumber, honey locust seed, chicken and Yunnan ham soup	每位 Per Person \$680
淮杞瑤柱鮮鮑燉竹絲雞 Double-boiled silkie chicken with fresh abalone, conpoy and Chinese herbs	每位 Per Person \$580
古法雙冬扣羊腩 Stewed lamb with black mushroom, bean curd skin, water chestnut and bamboo shoot in casserole	\$980
京蔥獨蒜羊仔柳 Stir-fried sliced lamb with garlic, scallion and bean paste sauce	\$480
雙腸蝦米炒西洋菜 Stir-fried dried shrimp, preserved pork and liver sausage and watercress	\$440
荷香豚肉豬軟骨 Braised spare rib with chestnut in lotus leaf	\$440
魚湯杞子魚腐浸豆苗 Snow pea sprouts with minced fish curd in fish soup	\$440
石斛豬腱燉鮮雞 Double-boiled chicken, pork shank and Chinese herbs soup	每位 Per Person \$420
上湯肘子豆苗 Snow pea sprouts with sliced Yunnan ham in chicken broth	\$400
生炒臘味糯米飯 Fried glutinous rice with preserved sausage	\$400
乾蔥生煎羊鞍 Pan-fried sliced lamb with mushroom, coriander and shallot	每位 Per Person \$240
雙腸油鴨煲飯 Claypot rice with preserved duck, preserved pork and liver sausage	四位用 For 4 persons \$480