



時令推介  
SEASONAL SPECIALTIES



鮑魚花膠雞煲官燕 Braised abalone, fish maw and chicken in chicken broth, topped with shredded abalone and bird's nest	每位 Per Person \$580
海參陳草菇生焗乳鴿 Braised pigeon with sea cucumber and dried straw mushroom	每隻 Per Piece \$580
金湯蟹肉海皇羹 Braised crab meat with mixed seafood in pumpkin soup	每位 Per Person \$250
銀湖帶子魚肚羹 Braised Fish Maw and diced scallop in egg white soup topped with Yunnan Ham	每位 Per Person \$190
翠塘鮮蝦豆腐羹 Braised Shrimps, crab meat, spinach and bean curd soup	每位 Per Person \$190
南非鮑魚炆雞煲 Braised South Africa abalone with sliced chicken in casserole	\$780
鵲巢彩虹海參螺片 Sautéed sliced conch, sea cucumber and bell pepper in taro nest	\$720
花雕焗釀金蠔 Pan-fried semi-dried oyster stuffed with minced pork and shrimp paste with garlic, coriander and Hua Diao wine	\$560
豉油皇百花煎釀金蠔 Pan-fried semi-dried oyster stuffed with shrimp paste in soy sauce	\$560
松茸百花釀魚肚 Stewed fish maw stuffed with shrimp paste, topped with Matsutake mushroom	\$480
生炒臘味糯米飯 Fried glutinous rice with preserved sausage	\$400
魚湯杞子魚肚浸菠菜苗 Poached baby spinach and fish maw in fish broth with goji berries	\$360