



時令推介
SEASONAL SPECIALTIES



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| 紅葉白露筍涼伴南非鮑魚 Chilled South Africa abalone with white asparagus and jellyfish | 每位 Per Person \$460 |
| 天籽蘭花雪蓮燉響螺 Double-boiled sea whelk soup with snow lotus and dendrobium orchid | 每隻 Per Piece \$580 |
| 海椰皇桃膠燉鮮雞 Double-boiled dried peach gum with sea coconut, Yunnan ham and chicken soup | 每位 Per Person \$420 |
| 阿拉斯加蟹肉白露筍羹 Stewed Alaskan crab meat with white asparagus, bean curd and egg white soup | 每位 Per Person \$380 |
| 荷香上湯麒麟蒸星斑球 Steamed sliced grouper with Yunnan ham and black mushroom in lotus leaf | 每位 Per Person \$280 |
| 白露筍貴妃耳茨實鮮龍蝦球 Stir-fried sliced lobster with white asparagus, fungus and gordon euryale seed | 每隻 Each \$1,480 |
| 魚湯白露筍鮮斑球 Sliced grouper with white asparagus, Chinese celery, straw mushroom in fish soup | \$880 |
| 鮮蟹肉扒白露筍 Stewed crab meat with white asparagus | \$680 |
| 甫魚萐皇鮮草菇煎元貝皇 Pan-fried scallop with straw mushroom, Chinese chives and minced dried sole | \$580 |
| 羊肚菌黑蒜炆滑雞 Braised sliced chicken with Morel mushroom, black garlic and straw mushrooms | \$460 |
| 鵝肝醬片皮乳豬 Roasted suckling pig with goose liver terrine | \$580 |
| 香燒琵琶乳鴿皇 Roasted pigeon | 每隻 Each \$320 |

加一服務費

A 10% service charge will be added to your bill

請告知您的服務員任何與食物相關的過敏

Please inform your server of any food related allergies