



時令推介
SEASONAL SPECIALTIES



龍皇八寶冬瓜盅

Double-boiled soup with sliced lobster, fish maw, frog, ham, conpoy, duck and crab meat in winter melon

每個 Per Piece
\$1,580

香芒龍蝦球炒鮮奶

Scrambled egg white and fresh milk with sliced lobster and mango

每隻 Per Piece
\$1,360

松茸上素冬瓜盅

Double-boiled soup with matsutake, morel mushrooms and mixed fungus in winter melon

每個 Per Piece
\$1,080

冬瓜遼參瑤柱燉鮮螺

Double-boiled soup with sea cucumber, conpoy with chicken, sea whelk and winter melon

每位 Per Person
\$680

柚皮鵝掌鹿筋

Braised deer tendon and goose web with pomelo skin

每位 Per Person
\$280

珊瑚百花白玉環

Stewed winter melon filled with shrimp paste, topped with crab meat and crab roe

每位 Per Person
\$240

酒香蘋果和牛粒

Stir-fried diced Japanese wagyu beef with apple, bell pepper and osmanthus wine

\$920

勝瓜雲耳炒斑球

Stir-fried sliced grouper with fungus and luffa

\$780

鳳梨醬脆蝦球

Golden-fried prawns with pineapple and mayonnaise

\$560

荷塘瑤柱科甲瓜

Stewed winter melon filled with Yunnan ham, topped with conpoy and lotus seed

\$480

柚皮炆田雞煲

Braised sliced frog with pomelo skin and mushroom

\$480

蝦子柚皮

Braised pomelo skin with dried shrimp roe

\$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