



時令推介
SEASONAL SPECIALTIES



南非鮑魚炆雞煲

Braised South African abalone with sliced chicken in casserole \$780

鵝巢彩虹海參螺片

Sautéed sliced conch, sea cucumber and bell pepper in taro nest \$760

鮑汁遼參配煎釀金蠔

Braised sea cucumber in abalone sauce accompanied with pan-fried semi-dried oyster filled with minced pork and shrimp paste 每位 Per Person \$720

鮑魚花膠雞煲官燕

Braised bird's nest with shredded abalone, fish maw and chicken in chicken broth 每位 Per Person \$680

豉油皇百花煎釀金蠔

Pan-fried semi-dried oyster filled with shrimp paste in soy sauce \$580

花雕焗釀金蠔

Pan-fried semi-dried oyster filled with minced pork, shrimp paste, garlic, coriander and "Hua Diao" Chinese wine \$580

海參陳草菇生焗乳鴿

Braised sliced pigeon with sea cucumber and dried straw mushroom 每隻 Each \$580

松茸百花釀魚肚

Stewed fish maw filled 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 sliced fish maw in fish broth with goji berry \$380

金湯蟹肉海皇羹

Braised crab meat with mixed seafood in pumpkin soup 每位 Per Person \$250

翠塘鮮蝦豆腐羹

Braised shrimp, crab meat, spinach and bean curd soup 每位 Per Person \$220

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.