



時令推介
SEASONAL SPECIALTIES



南非鮑魚炆雞煲	
Braised South African 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	\$760
鮑汁遼參配煎釀金蠔	每位 Per Person
Braised sea cucumber in abalone sauce accompanied with pan-fried semi-dried oyster filled with minced pork and shrimp paste	\$720
鮑魚花膠雞煲官燕	每位 Per Person
Braised bird's nest with shredded abalone, fish maw and chicken in chicken broth	\$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	每隻 Each
Braised sliced pigeon with sea cucumber and dried straw mushroom	\$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	每位 Per Person
Braised crab meat with mixed seafood in pumpkin soup	\$250
翠塘鮮蝦豆腐羹	每位 Per Person
Braised shrimp, crab meat, spinach and bean curd soup	\$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.