



時令推介  
SEASONAL SPECIALTIES



白蘆筍貴妃耳茨實鮮龍蝦球 Stir-fried sliced lobster with white asparagus, fungus and euryale seed	每隻 Each \$1,480
魚湯白蘆筍鮮斑球 Sliced grouper with white asparagus, Chinese celery and straw mushroom in fish soup	\$880
鮮蟹肉扒白蘆筍 Stewed crab meat with white asparagus	\$680
天籽蘭花雪蓮燉響螺 Double-boiled sea whelk soup with snow lotus and dendrobium orchid	每位 Per Person \$620
鴛鴦蘆筍炒蝦球帶子 Sautéed prawn and scallop with green and white asparagus	\$620
鵝肝醬片皮乳豬 Roasted suckling pig with foie gras terrine	\$620
紅葉白蘆筍涼拌南非鮑魚 Chilled South Africa abalone with white asparagus and jellyfish	每位 Per Person \$480
羊肚菌黑蒜炆滑雞 Braised sliced chicken with morel mushroom, black garlic and straw mushroom	\$480
海椰皇桃膠燉鮮雞 Double-boiled chicken soup with dried peach gum, sea coconut and Yunnan ham	每位 Per Person \$460
阿拉斯加蟹肉白蘆筍羹 Stewed Alaskan crab meat with white asparagus, bean curd and egg white soup	每位 Per Person \$380
香燒琵琶乳鴿皇 Roasted pigeon	每隻 Each \$320
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

加一服務費。  
Subject to 10% service charge.

為閣下健康著想, 如閣下對任何食物有過敏反應, 請跟餐廳職員聯絡。  
Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.