



時令推介 SEASONAL SPECIALTIES



一品鮮蝦冬瓜盅 Double-boiled shrimp, fish maw, sea cucumber, conpoy, Yunnan ham, duck and crab meat in winter melon soup	每個 Per piece \$1,580
豉汁白涼瓜炒斑球 Stir-fried sliced grouper with white bitter melon and black bean sauce	\$820
鮮蟹肉海皇官燕節瓜盅 Double-boiled bird's nest with prawn, crab meat and scallop in hairy gourd soup	每位 Per Person \$680
柚子蜜脆蝦球 Stir-fried prawn with Chinese yam and citrus honey	\$620
花菇鹹菜白涼瓜炆斑頭腩 Braised fresh grouper head and brisket with white bitter melon, black mushroom and preserved vegetable	\$540
楊梅凍醉雞 Chilled marinated chicken with Japanese bayberry wine	半隻 Half bird \$480
紫蘿炒牛仔肉 Stir-fried sliced beef with young ginger and pineapple	\$480
子薑龍圓肉焗乳鴿 Braised pigeon with young ginger, fresh and dried longan	\$380
鹹魚香炒白涼瓜 Stir-fried sliced white bitter melon with preserved salted fish	\$380
芝香銀鱈魚焗牛油果 Baked avocado filled with sliced cod fish, mozzarella cheese in cream sauce	每位 Per Person \$280
花雕生焗大花蝦 Baked king prawns with garlic, coriander and Chinese Hua Diao wine	每兩 Per tael \$102
紅椒魚露大花蝦 Fried king prawns with red chilli, coriander and fish sauce	每兩 Per tael \$102

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 allergies as your well-being and comfort are our greatest priorities.