



時令推介  
SEASONAL SPECIALTIES



紅葉白露筍涼拌南非鮑魚 Chilled South African abalone with white asparagus and jellyfish	每位 Per Person \$420
花膠白露筍鮮魚湯 Sliced fish maw with white asparagus and Chinese celery in fish soup	每位 Per Person \$480
羊肚菌桃膠燉鮮雞 Double-boiled peach gum with morel mushroom, Yunnan ham and chicken soup	每位 Per Person \$380
阿拉斯加蟹柳白露筍羹 Stewed Alaskan crab meat, white asparagus, bean curd and egg white	每位 Per Person \$350
魚湯白露筍鮮斑球 Sliced grouper with white asparagus, Chinese celery and straw mushroom in fish soup	\$880
蝦子野菌鮮斑球 Sautéed sliced grouper with mixed mushrooms, garlic and dried shrimp roe	\$780
鮮蟹肉扒白露筍 Stewed crab meat with white asparagus	\$680
鵝肝醬片皮乳豬 Roasted suckling pig with goose liver terrine	\$580
鴛鴦露筍炒蝦球帶子 Sautéed prawn and scallop with green and white asparagus	\$580
甫魚韭皇鮮菇煎元貝 Pan fried scallop with straw mushroom, Chinese chive and minced dried sole	\$540
香菇烏豆炆和牛臉頰 Braised beef cheek with black bean and mushroom in casserole	\$460
香燒琵琶乳鴿皇 Roasted pigeon	每隻 Per Pigeon \$320