

廚師時令推介

Chef's Seasonal Recommendations

	HK\$
花膠絲燴蛇羹 (每位) Braised snake broth with shredded fish maw (per person)	328
古法雙冬枝竹羊腩煲 Traditional braised mutton with black mushrooms and bamboo shoots	788
黑蒜鵝肝炆大白鱸件 Stewed eel fillet with foie gras and black garlic	428
胡椒薑蔥生根爆田雞 Braised frog leg with bean curd puff, peppercorn, ginger and spring onion served in clay pot	328
魚香海參木耳紅燒豆腐 Braised bean curd with black fungus and sea cucumber in chilli sauce	498
金銀魚肚栗子炆鮮雞 Stewed chicken with chestnut and fish maw served in clay pot	328
B 咖喱牛肋條配金枕頭 Stewed beef short ribs in curry sauce served with deep-fried buns	368
金蒜勾蝦粉絲蒸茄子 Steamed eggplant with dried shrimp, vermicelli and garlic	248
P 生炒臘味糯米飯 Wok-fried glutinous rice with preserved meat and liver sausage, dried shrimps and fried peanuts	328
P 臘味煲仔飯 Boiled rice with preserved meat in clay pot	498

B 牛肉 Beef **P** 豬肉 Pork

另加一服務費 Subject to 10% service charge