

廚師時令推介

Chef's Seasonal Recommendations

	HK\$
古法雙冬枝竹羊腩煲 Traditional braised mutton with black mushrooms, bamboo shoot and bean curd sheet in clay	888
漁香茄子海參豆腐 Braised sea cucumber, bean curd and eggplant in spicy sauce	398
翡翠豆酥智利鱈魚球 Steamed Chilean cod fish fillets with soybean crumbs	538
鮑魚粒瑤柱扒豆苗 Braised pea sprouts with diced abalone and conpoy	488
麵醬四季豆炒玉帶桂花蚌 Wok-fried scallops, sea cucumber meat, string bean with preserved bean sauce	388
薑蔥胡椒焗大蝦碌 (四隻) Wok-fried king prawns with pepper, ginger and onion (4 pieces)	528
金銀魚肚栗子炆雞 Stewed chicken with fish maw and chestnuts	528
P 梅菜扣黑豚腩 Stewed pork loin glazed with preserved vegetables	368
P 生炒臘味糯米飯 Wok-fried glutinous rice with preserved meat, liver sausage, dried shrimps and fried peanuts	348
臘味煲仔飯 Boiled rice with preserved meat	528

P 豬肉 Pork

Due to the complexity of our menu dishes, some ingredients are not mentioned in the descriptions. Please advise our staff of any preferences and allergies.
每款菜式均選用多款材料烹調，不能詳述於此菜單。如有任何喜好或食物敏感，請與我們的職員聯絡。

另加一服務費 Subject to 10% service charge