

时令臻萃滋补炖汤系列

The Eight Treasures of Wellness: A Double-Boiled Soup Series



花生眉豆炖鸡脚猪骨汤

Chef's Recommendation

Double-Boiled Chicken Feet and Pork Bone with Peanuts and Black-Eyed Peas

精选富含胶原蛋白的鸡脚与猪骨为主料，加入花生、眉豆、陈皮与蜜枣隔水慢炖。旨在健脾祛湿、强筋壮骨，更是红润肌肤、滋补养颜的佳选。Featuring collagen-rich chicken feet and pork bone double-boiled with peanuts and black-eyed peas. This nourishing tonic is crafted to strengthen the bones and promote a radiant complexion.

N, P, S

\$58 每份 per portion



海底椰雪梨炖瘦肉

Double-Boiled Lean Pork with Sea Coconut and Snow Pear

旨在清热润肺、化痰止咳。

To moisten the lungs and soothe the throat.

P, T

\$58 每份 per portion



川芎白芷天麻炖鱼头

Double-Boiled Fish Head with Mild Herbal Root

旨在健脾益智、祛风散寒。

To refresh the mind and promote mental and physical balance.

SE

\$68 每份 per portion



牛大力黑豆炖猪尾

Double-Boiled Pork Tail with Black Soybeans and Chinese Vine Root

旨在补肾强骨、壮腰膝，增强体质与活力。

To fortify the kidneys and strengthen the lower back and knees.

P, S

\$58 每份 per portion

[A] Alcohol [D] Dairy [E] Eggs [G] Gluten [N] Nuts [P] Pork [S] Soya [SE] Seafood [SH] Shellfish [T] Tree Nuts [V] Vegetarian

标价需另加10%服务费及政府消费税。
Prices are subject to 10% service charge and prevailing government taxes.