

时令臻萃滋补炖汤系列

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



黄芪党参炖竹丝鸡

Chef's Recommendation

Double-Boiled Black Chicken with Huangqi and Dangshen

以竹丝鸡（乌鸡）为主料，辅以“补气双宝”黄芪与党参，并加入红枣与枸杞慢火精炖。旨在大补元气、补肾壮腰的深层滋补佳品。
Featuring black chicken double-boiled with the "Qi-boosting duo" of Huangqi and Dangshen, along with red dates and goji berries. This deep-nourishing tonic is crafted to invigorate vital energy and strengthen the kidneys.

\$68 每份 per portion



柴鱼花生猪蹄根炖节瓜

Double-Boiled Fuzzy Melon with Smoked Fish Flakes, Peanuts, and Pork Trotter Muscle

旨在清爽开胃，利水消肿，滋阴养颜之效。
To stimulate the appetite and reduce water retention.

N, P, SE

\$68 每份 per portion



莲子粉葛炖猪展

Double-Boiled Pork Shank with Lotus Seeds and Kudzu Root

旨在健脾祛湿、清热润燥。
To strengthen the spleen and dispel internal dampness.

P

\$58 每份 per portion



五指毛桃炖排骨

Double-Boiled Pork Ribs with Ficus Hirta Root

旨在补气祛湿、舒缓筋骨。
To replenish vital Qi and ease muscle tension.

P

\$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.