



時令推介
SEASONAL SPECIALTIES



花膠天籽蘭花雪蓮燉竹絲雞 Double-boiled silkie chicken with fish maw, dendrobium orchid and honey locust fruit soup	每位 Per Person \$680
石斛橄欖豬腱燉鮮鮑魚 Double-boiled abalone with noble dendrobium stem herb, olive and pork shank soup	每位 Per Person \$580
猴頭菇淮山杞子黨參燉豬腱 Double-boiled pork shank with lion's mane mushroom and pilose asiabell root soup	每位 Per Person \$420
乾蔥生煎羊鞍 Pan-fried sliced lamb with shallot, mushroom and coriander	每位 Per Person \$240
古法雙冬扣羊腩 Stewed lamb with black mushroom, bean curd skin, water chestnut and bamboo shoot in casserole	\$980
栗子臘腸炆鮮雞 Braised sliced chicken with preserved sausage and chestnut	\$480
油鴨脾臘味煲飯 Clay pot rice with preserved duck, pork and liver sausage	四位用 For 4 Persons \$480
乾燒冬筍羊仔柳粒 Stir-fried diced lamb with bamboo shoot	\$440
荷香栗子豚肉豬軟骨 Braised spare rib with chestnut in lotus leaf	\$440
魚湯杞子魚腐浸豆苗 Poached pea sprouts and minced fish curd in fish soup and goji berry	\$440
上湯肘子豆苗 Stewed pea sprouts with sliced Yunnan ham in supreme broth	\$400
生炒臘味糯米飯 Fried glutinous rice with preserved sausage	\$400

加一服務費

A 10% service charge will be added to your bill

請告知您的服務員任何與食物相關的過敏

Please inform your server of any food related allergies