



時令推介
SEASONAL SPECIALTIES



龍皇八寶冬瓜盅 Double-boiled winter melon soup with sliced lobster, fish maw, frog, ham, conpoy, duck and crab meat	每個 Per piece \$1,680
香芒龍蝦球炒鮮奶 Scrambled egg white and fresh milk with sliced lobster and mango	每隻 Per piece \$1,360
松茸上素冬瓜盅 Double-boiled winter melon soup with matsutake, morel mushroom and mixed fungus	每個 Per piece \$1,180
酒香蘋果和牛粒 Stir-fried diced Japanese wagyu beef with apple, bell pepper and osmanthus wine	\$960
勝瓜雲耳炒斑球 Stir-fried sliced grouper with fungus and luffa	\$780
冬瓜遼參瑤柱燉鮮螺 Double-boiled soup with sea cucumber, conpoy, chicken, sea whelk and winter melon	每位 Per Person \$680
彩荔蝦球帶子 Sautéed prawn and scallop with lychee and bell pepper	\$580
鳳梨醬脆蝦球 Golden-fried prawn with pineapple and mayonnaise	\$580
荷塘瑤柱科甲冬瓜 Stewed winter melon filled with Yunnan ham, topped with conpoy and lotus seed	\$480
柚皮炆田雞煲 Braised sliced frog with pomelo skin and mushroom	\$480
柚皮鵝掌鹿筋 Braised deer tendon and goose web with pomelo skin	每位 Per Person \$320
蝦籽柚皮 Braised pomelo skin with dried shrimp roe	\$320

加一服務費。
Subject to 10% service charge.

為閣下健康著想, 如閣下對任何食物有過敏反應, 請跟餐廳職員聯絡。
Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.