

時令精選 SEASONAL HIGHLIGHTS

	每位 Per Person	例牌 Full Portion
紫蘇龍岩甜筍陳草菇炒西班牙鵪鶉脯 Wok fried Spanish quail fillet, sun dried mushrooms, Longyan sweet bamboo shoots, perilla		448
金銀蛋諾鄧火腿雞頭米浸番薯葉 Poached sweet potato leaves, Nuodeng ham, gorgon fruit, preserved eggs, salty eggs		320
 蟹皇脆皮帶子釀鮮鱈魚花膠 Crispy fish maw filled with scallop mousse, crab roe	430	
鮮蓮八寶燉雲南迷你冬瓜盅 Double boiled baby winter melon soup, seafood, roasted duck, bamboo piths, mushrooms	340	
 三十八頭南非吉品乾鮑魚鳳凰煎米雞 Braised whole South African dried abalone, chicken, mushroom, conpoy pan fried glutinous rice, oyster sauce	320	
 黃皮醬子薑豚肉絲蒸藍鱒魚柳 Steamed blue cod fillet, shredded Iberico pork, young ginger, wampee sauce	300	



Vegetarian 素食



Gluten Free 不含麩質



Sustainable Sourced Seafood 可持續發展海鮮



Plant Based (Vegan) 純素



Contains Alcohol 含酒精



Contains Pork 含豬肉



Contains Nuts 含果仁

所有價目以港元計算，另須加壹服務費。

帳單上的額外1%將捐贈至本地慈善機構零碳足食（亞洲），以協助於區內推動再生農業。
如您對任何食物有過敏反應或需要其它膳食的安排，請向我們的服務員聯絡。

All prices are in HK\$ and subject to 10% service charge.

The additional 1% in your bill supports local charity Zero Foodprint Asia
to help regional farmers shift to more climate friendly practices.

Please advise our associates if you have any food allergies or special dietary requirements.