

冬令菜式推介

WINTER DISHES PROMOTION

(START FROM NOVEMBER 1 TO JANUARY 8)

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| 菊花五蛇羹
Braised mixed snake soup, Chrysanthemum | 每位 per person | \$178 |
| 雪梨雪耳蜜棗瑤柱燉山斑魚湯
Double boiled fresh water goby soup, pear, snow fungus, conpoy | 每位 per person | \$138 |
| 古法羊腩煲
Stewed lamb brisket served in a clay pot | | \$588 |
| 臘味菜花炒鹹肉
Sautéed assorted preserved meat, salted pork meat, cauliflower | | \$228 |
| 翡翠三蝦白玉蝶
Braised Winter melon, shrimps, dried shrimps, shrimp roe | | \$268 |
| 柱侯雙冬炆白鱔煲
Braised fresh eel, bamboo shoot, black mushrooms | | \$378 |
| 桃膠帶子燴花菇籮蔔
Braised turnip, mushrooms, scallops, peach gum | | \$298 |
| 老干媽山藥滑雞煲
Braised chicken, Chinese yam, Lao Gan Ma chili black bean sauce | 半隻 half | \$348 |
| 水煮安格斯牛肉
Poached sliced Angus beef, hot chili oil | | \$328 |
| 黑椒金薯紐西蘭鮮羊柳
Braised New Zealand lamb fillet, potato, black pepper sauce | | \$298 |
| 生炒臘味糯米飯
Stir-fried glutinous rice, assorted preserved meat | 每位 per person | \$98 |
| 臘味煲仔飯
Steamed rice, assorted preserved meat in clay pot | 四位用 for 4 persons | \$328 |

素食 Vegetarian 

若您有任何食物敏感或需要特別膳食安排，請向服務員提供相關資料。
Please share your allergies and dietary requirements if any with our team.