

冬令菜式推介

WINTER DISHES PROMOTION
(NOVEMBER 1 TO FEBRUARY 8)

菊花五蛇羹 Braised mixed snake soup, Chrysanthemum	每位 per person \$198
川芎白芷鱷魚皮燉魚頭湯 Double-boiled fish head soup, szechwan lovage rhizome, dahurian angelica root, crocodile skin	每位 per person \$168
古法羊腩煲 Stewed lamb brisket served in a clay pot	\$638
柱侯雙冬炆白鱔煲 Braised fresh eel, bamboo shoot, black mushrooms	\$398
回鍋安格斯牛肉 Sautéed sliced Angus beef, chilli, bamboo shoots	\$298
老壇酸菜桂花魚 Braised Mandarin fish, Lao Tan pickled cabbage	每條 each \$468
貴妃鹽酥雞 Crispy chicken, spice salt	半隻 half \$298
金蛋鹹肉煮冬瓜 Braised winter melon, sliced salted pork, salted egg yolk	\$238
杏汁百花釀花膠筒 Deep-fried stuffed fish maw, minced shrimp, almond juice	\$398
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 \$368
天山雪蓮燉蜜梨 Double-boiled pear, snow lotus herb	每位 per person \$68

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.