

淮揚菜式推介

HUAI YANG CUISINE PROMOTION

(JUNE 5-14)

涼菜 COLD DISH

蘇式爆魚 \$298
Fried Fish with Soy Sauce, Suzhou Style

熱菜 HOT DISH

雞頭米手剝蝦仁 \$398
Stir-fried Shrimp with Euryale Seeds

蘆蒿清燉獅子頭 每位 per person \$138
Double-boiled Pork Meatball with Artemisia

松鼠桂花魚 每條 each \$488
Deep-fried Mandarin Fish Topped with
Sweet and Sour Sauce

蘇幫元寶肉 \$268
Braised Pork and Egg with Soy Sauce in Clay Pot

淮安炒軟兜 \$268
Braised Eel Huai'an Style

姑蘇母油船鴨 \$368
Braised Duck in Premium Soy Sauce

湯品 SOUP

水墨文思豆腐羹 每位 per person \$138
Shredded Tofu in Broth (Wensi Style)

點心 DIM SUM

蘇式生煎包 \$58
Pan-fried Pork Dumpling, Suzhou Style

現烤蟹殼黃 \$58
Baked Crispy Pastry

甜點 DESSERT

雞頭米奶酪 每位 per person \$68
Euryale Seeds Cheese

素食 Vegetarian 🌱

若您有任何食物敏感或特別飲食要求, 請與我們分享。

Please share your allergies and dietary requirements if any with our team.