

鄉幫菜式推介

CHINA PROVINCIAL DISHES

(MAY 1 TO JUNE 30)

遠年花雕醉雞 (浙江菜) 例牌 regular \$198
Drunken chicken in aged Hua Diao wine (Zhejiang Cuisine)

宋嫂魚羹 (杭州菜) 每位 per person \$148
Braised fish soup, mushrooms,
black fungus, carrots (Hangzhou Cuisine)

家鄉燒桂魚 (台州菜) 每條 each \$468
Braised Mandarin fish, shredded pork,
mushrooms (Taizhou Cuisine)

清湯燉獅子頭 (淮揚菜) 例牌 regular \$298
Braised pork ball in superior soup (Huai-Yang Cuisine)

宮保波士頓龍蝦 (川菜) 每隻 each \$688
Kung Pao Boston Lobster (Sichuan Cuisine)

老菜脯銀絲蒸鯧魚 (寧波菜) 每條 each \$468
Steamed pomfret, preserved vegetables,
vermicelli (Ningbo Cuisine)

上海炒醬 (上海菜) 例牌 regular \$288
Sautéed pork, dried bean curd, potato, shrimps,
sweet bean sauce (Shanghainese Cuisine)

蝦醬大馬站煲 (廣東菜) 例牌 regular \$228
Braised roasted pork, bean curd, chives,
dried bean curd sticks, shrimp paste (Cantonese Cuisine)

油燜春筍 (浙江菜) 例牌 regular \$288
Braised spring bamboo shoots with
soy sauce (Zhejiang Cuisine)

雞頭米雲耳百合炒雲南絲瓜 (廣東菜) 例牌 regular \$238
Sautéed Yunnan luffa, dried euryale seed,
black fungus, fresh lily bulb (Cantonese Cuisine)

四川擔擔麵 (川菜) 每位 per person \$88
Sichuan Dandan noodles (Sichuan Cuisine)

桂花蜜冰粉 (川菜) 每位 per person \$58
Ice jelly, assorted nuts, dried grapes,
osmanthus honey (Sichuan Cuisine)

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.