

時令湯水 SOUP

時令冬瓜盅	\$498
Double-boiled winter melon soup with assorted seafood, Yunnan ham, roasted duck and chicken	
蟲草花淮杞螺頭燉竹絲雞	\$428
Double-boiled sea whelk soup with cordyceps flower, Chinese herb and silky fowl	
廚師老火湯	\$208
Soup of the day	

推介美饌 RECOMMENDED DISHES

三蔥炒本地龍蝦	\$398/隻 piece
Wok-fried local lobster with spring onion, leek and scallion	
牛油紙焗頭抽銀鱈魚	\$368
Baked cod fish in supreme soy sauce	
薑蔥鮑魚煲	\$368
Wok-fried abalone with spring onion and ginger in clay pot	
陳皮欖角龍躉球	\$368
Sautéed giant garoupa fillet with dried mandarin peel and olive pickles	
古法荷香棗皇蒸雞	\$238
Steamed chicken with red date on lotus leaf	

時令美饌 SEASONAL DISHES

豉汁蒸原粒南澳帶子豆腐	\$288
Steamed South Australian scallop with bean curd and black bean sauce	
胡椒清湯牛腩	\$238
Beef brisket and turnip with white peppercorn in clear soup	
黑椒花膠炒豚肉	\$298
Sautéed fish maw and pork with black pepper	
話梅一字骨	\$188
Braised pork rib in plum sauce	
欖菜肉碎乾煸涼瓜	\$148
Wok-fried bitter cucumber with minced pork and preserved olives	
魚湯勝瓜鮮茄浸手打魚滑	\$158
Poached fish paste with angled loofah and tomato in fish broth	
羊肚菌西芹鮮百合炒蓮藕	\$148
Sautéed morel mushroom with lotus root, celery and lily bulb	

所有價目以港元計算，另收加一服務費。
All prices are in Hong Kong dollars and subject to 10% service charge.