



## 時令蔬果佳餚 Seasonal Fruits and Vegetables Specialities

杏汁鮮百合煎花膠

Pan fried fish maw with almond juice and lily bulb

每位 \$198  
per person

柚子醋車厘茄伴蟹肉焗釀蟹蓋

Cherry tomatoes in pomelo vinegar with baked crab shell stuffed with fresh crab meat and onion

每位 \$148  
per person

春回大地

【百花釀小棠菜魚 百花釀羊肚菌 長腳蟹肉炒滑蛋】

Steamed Shanghai pak choi with shrimp paste; morels stuffed with shrimp paste; scrambled egg with Alaska king crab meat

每位 \$148  
per person

田園薈萃

【紅菜頭帶子餃 西紅柿釀鮮菌配南瓜汁 上湯冬瓜釀鮮菌】

Steamed dumpling with scallop and beetroot; tomato stuffed with assorted mushrooms, winter melon stuffed with assorted mushrooms

每位 \$98  
per person

梨山汁無花果和牛粒

Wok-fried Wagyu beef cubes with figs in housemade sauce

例 \$288 regular

大根三蔥牛肋骨

Braised beef ribs with white radish and onion

例 \$268 regular

薑凍柚子脆蝦球(6件)

Crispy fried prawns coated with pomelo sauce and ginger(six pieces)

例 \$238 regular

鮮菌紗窗龍躉球(4件)

Steamed giant garoupa with assorted mushrooms (four pieces)

例 \$188 regular

※ 所有價目均以港幣計算及另收加一服務費

All prices are in HK dollars and subject to 10% service charge

※ 不可與其他推廣折扣優惠同時使用或賺取任何飛行里數

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