

## 臘味及煲仔小菜 Preserved Meat and Clay Pot Dishes

	補魚湯枝竹羊腩煲 wed lamb brisket with Chinese mushroom and bean curd sheet in fish broth	例 regular \$498	
	啫羊肚菌龍躉球 ∼-fried garoupa fillet with morel mushroom	例 regular \$368	
	浦香芋南瓜油鴨煲 lised preserved duck with taro and pumpkin in clay pot	例 regular \$238	
臘 Ste	味三拼 (油鴨髀、臘腸、臘肉) amed preserved duck leg, preserved meat and preserved sausages	例 regular \$238	
	參潤腸滑雞煲 lised chicken fillets with sea cucumber and preserved sausages in clay pot	例 regular \$238	
	纂遠炒臘味 ok-fried Chinese kale with preserved meat	例 regular \$218	
	花蝦臘味蘿蔔煎餅 -fried turnip cake with sergestid shrimps and preserved meat	例 regular \$198	
	少臘味糯米飯 ed glutinous rice with preserved meat	例 regular \$198	
柚皮 Pomelo Peel			
100			

## 傳統煲仔飯系列 Traditional Clay Pot Rice

例 regular \$168

(最少兩位起,製作時間:約35分鐘

Minimum 2 persons required, preparation time: around 35 minutes)

油鴨松茸煲仔飯 Clay pot rice with preserved duck and matsutake mushroom	每位 <b>\$168</b> / person
馳名臘味煲仔飯 Clay pot rice with preserved meat	每位 <b>\$138</b> / person
臘陽排骨煲仔飯 Clay pot rice with pork ribs and preserved sausages	每位 <b>\$138</b> / person
潤陽滑雞煲仔飯 Clay pot rice with chicken fillets and preserved sausages	每位 <b>\$138</b> / person
蝦乾肉餅煲仔飯 Clay pot rice with pork patty and dried shrimps	每位 <b>\$138</b> / person

蝦子柚皮

Braised pomelo peel with shrimp roe