

香味巴蜀菜式推介

A TASTE OF SICHUAN

(SEPTEMBER 16 TO 29)

涼菜 COLD DISH

- 古蜀滷味拼盤 例牌 regular \$288
(牛舌, 滷牛鍵, 金錢肚, 滷雞蛋)
Combination of marinated snack
(Ox tongue, beef shank, beef tripe, egg)
- 蒜泥實心遼參 \$488
Sea cucumber with garlic
- 成都鉢鉢雞 \$228
Chengdu bo bo chicken
- 酸辣白菜卷  \$118
Sour and spicy cabbage roll
- 鮮椒肺片 \$138
Sliced beef with fresh chilli
- 胭脂青筍  \$88
Asparagus lettuce salad with preserved chilli

熱菜 HOT DISH

- 宮保波士頓龍蝦 每隻 each \$888
Kung Pao Boston lobster
- 麻婆豆腐配和牛粒 \$428
Mapo tofu with wagyu
- 怪味和牛肉 \$288
Multi-flavoured wagyu
- 新派辣子雞 \$198
Stir-fried chicken with chilli
- 沸騰東星斑 每條 each \$1788
Poached spotted grouper with chilli oil
- 魚香翡翠澳帶子 \$448
Yu-shiang scallop
- 峨眉鱔絲 \$188
Fried Emei eel slices
- 松茸雞豆花 每位 per person \$108
Chicken mousse consommé with matsutake
- 重慶麻辣小麵 每位 per person \$88
Chongqing spicy noodles

甜品 DESSERT

- 冰粉 每位 per person \$58
Ice jelly

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.