

夏日精選菜式推介

SUMMER DISHES (JULY 1 TO AUGUST 31)

- 芝麻醬涼拌雙色鮮淮山 \$98
Fresh Chinese yam, sesame sauce
- 木瓜燉山斑魚湯 每位 per person \$128
Double-boiled snake head fish, papaya soup
- 八寶燉冬瓜盅 六位用 For six persons / 每個 each \$838
Doubled-boiled whole winter melon soup
- 柑柚脆香骨 例牌 regular \$198
Crispy-fried pork spare ribs, pomelo, mandarin orange sauce
- XO醬雲南小翠瓜炒雙蚌鳳片 \$328
Sautéed sliced chicken, coral mussel, osmanthus mussel, jade melon, XO chilli sauce
- 雞頭米毛豆甜筍炒蝦仁 \$238
Sautéed fresh shrimp, gordon euryale seed, green soy bean, bamboo shoots
- 魚香茄子千葉豆腐 \$178
Braised egg plant, minced pork, sliced bean curd
- 夏果蒜片秋葵炒牛柳粒 \$258
Sautéed diced beef, macadamia nuts, okra, fried garlic
- 籠仔銀魚肉鬆蒸菜心 \$168
Steamed Chinese cabbage, white bait, minced pork
- 白松露醬奧地利雞油菌炒帶子 \$428
Sautéed fresh scallops, Austrian chanterelles, white truffle sauce
- 焗原個鳳梨雞粒海皇炒飯 \$398
Baked pineapple fried rice, diced chicken, diced seafood
- 雪膠網紋蜜瓜西米露 每位 per person \$68
Chilled sago cream, honeydew melon, snow gum

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.