

# 健康菜式推介

## LIGHT AND HEALTHY DISHES PROMOTION

(FEBRUARY 13 TO APRIL 30)

- 🌿 老茶豆腐 \$98  
Braised bean curd, tea leaf flavours
- 木瓜燉山斑魚湯每位 每位 per person \$138  
Double boiled fresh water goby, papaya
- 瑤柱海鮮蒸乳酪 例牌 regular \$288  
Steamed yogurt, seafood, conpoy
- 富貴蝦乾魚肚節瓜煲 \$298  
Braised hairy gourd, dried mantis shrimp, fish maw in a clay pot
- 🌿 甜梅菜蒸澳洲茄子 \$188  
Steamed Australian eggplant, preserved vegetables
- 魚湯浸鮮淮山包心芥菜 \$188  
Poached fresh huai shan, mustard greens in fish soup
- 豉蒜蜜糖豆炒鱸魚球 每條 each \$398  
Sautéed fillet of pomfret, honey bean, black bean, garlic
- 車厘茄腐千層燴帶子 \$388  
Braised scallops, cherry tomato, bean curd skin
- 夏果蒜片秋葵炒牛柳粒 \$258  
Sautéed diced beef, macadamia nuts, okra, fried garlic
- 🌿 松子田園生菜包 \$248  
Sautéed diced vegetables, pine seed served with lettuce
- 欖角椰香海鮮炒飯 \$238  
Sea food fired rice, Chinese olives, coconut juice
- 蓮子鵪鶉蛋桑寄生茶 每位 per person \$68  
Chinese herbal tea, lotus seeds, pigeon eggs

素食 Vegetarian 🌿

若您有任何食物敏感或需要特別膳食安排, 請向服務員提供相關資料。  
Please share your allergies and dietary requirements if any with our team.